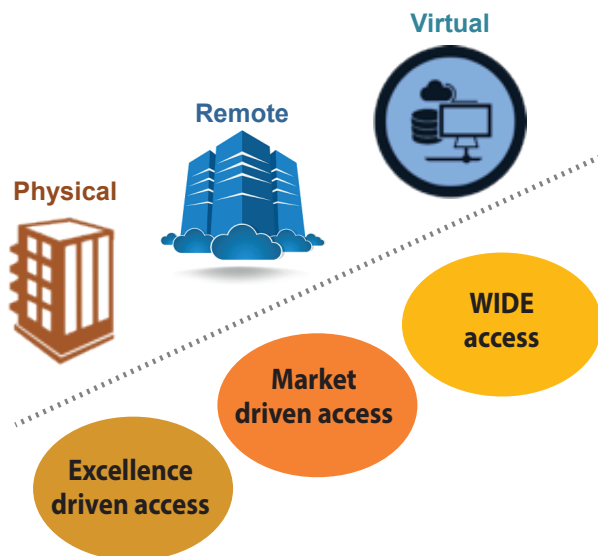


High-level metrology services in food and nutrition for the enhancement of food quality and safety



Research activities cover the whole food chain, from primary production to final consumption, **“from farm to fork”**

Multidisciplinary approach

- Agrifood
-
- Sustainable development
-
- Food quality and safety
-
- Traceability and authenticity
-
- Environmental safety
-
- Consumer sciences
-
- Human health

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INFRASTRUCTURE FOR PROMOTING METROLOGY IN FOOD AND NUTRITION

offers services for

**POLICY MAKERS
FOOD INSPECTION
& CONTROL**

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METROLOGICAL SERVICES

Development of analytical methods for food quality, safety, traceability and authenticity

Method validation and performance evaluation

FOOD PACKAGING TESTING AND CHARACTERIZATION

Agroecosystem characterisation (e.g. soil biodiversity, environmental pollution, plant pathogens)

Food analysis (e.g. composition, contaminants, nutrients and nutraceuticals, technological parameters, sensory analysis)

Food authenticity and fraud detection

Characterization of additives and adjuvants

Characterisation of food contact materials

SERVICES

FOOD CHAIN SERVICES

Development of new sensors and technologies for monitoring food production, storage and distribution

Definition of best practices to preserve/improve food quality & safety

Risk Assessment

Risk/Benefit Analysis

Development of integrated traceability systems

Sustainability of productions

Circular economy and industrial symbiosis strategies

Strategies for reducing food losses and managing food surplus and wastes

e-SERVICES

Access to: food data, data on environmental and health impact, food traceability and authenticity data, nutrition values

Data collection, sharing, interoperability

Tools for food traceability and authenticity



EDUCATION

Training for professionals

e-Learning and webinars

Social and living labs

PRIMARY PRODUCTION

PROCESSING

PACKAGING

STORAGE AND DISTRIBUTION

RETAIL

PREPARATION AND DOMESTIC STORAGE

WASTES

FINAL CONSUMPTION

