

FoodTraNet

AGENDA FoodTraNet Project meeting & Summer School Advanced solutions in food production and safety

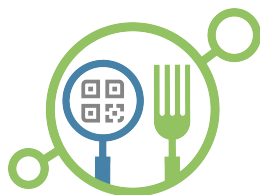
Almeria, Spain
June 19-23 2023
contact person: Dolores Hernando, CSIC-EEZA

Day 1 – Monday, June 19th 2023

VENUE: Experimental Station of Arid Zones, CSIC. Conference Hall.

8.30	Registration
9:00 – 9:15	Welcome: Director of CSIC-EEZA: Prof. Domingo Prof. Ogrinc - FoodTraNet coordinator
9:15 – 9:30	Tour the table
9:30 – 10:00	Progress of the project (prof. Nives Ogrinc, JSI)
10:00 – 10:15	POG&ILG Group report (prof. Michele Suman, Barilla)
10:15 – 10:30	WP5: Dissemination, Communication, Exploitation, Outreach (Mark Langley, WRG Europe)
10:30 – 11:00	Coffee break
11:00 – 11:30	WP6: Project Management (Vanja Usenik, JSI)
Presentations of ESRs:	
11:30 – 11:45	ESR1: Markers for pasta and rice authentication; Zoe Giannotti
11:45 – 12:00	ESR3: Distinctive multimodal molecular organic and traditional wine characterization; Mudita Vats
12:15 – 12:30	ESR5: Characterization of bioactive compounds in organic beekeeping; Maria Antonietta Carrera
12:30 – 12:45	ESR14: Plastics in Seafood; Lidia Molina
12:45 – 13:00	ESR2: Authenticity of dairy products; Jonas Andersen
13:00 – 14:00	Lunch break. Restaurant, University of Almería (UAL)
14:00 – 14:15	ESR7: Microplastics in water & reuse in crops; Harshit Sahai
14:15 – 14:30	ESR9: Identification of contaminants of emerging concern in novel foods for human consumption; Alicia Macan Schonleben
14:30 – 14:45	ESR10: Contaminants of emerging concern in agricultural wastewater reuse; Eirini Andreasidou
14:45 – 15:00	ESR4: Development of novel edible photonic barcodes for food tagging and tracing; Abdur Rehman Anwar





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15:00 – 15:30

Coffee break. Group picture

15:30 – 15:45

ESR8: Synthesis of “smart” polymer nanostructured materials for use in food research; Lorenzo Martello

15:45 – 16:00

ESR11: New chemical and bio-sensors for food quality and safety; Edoardo Donà

16:00 – 16:15

ESR12: Smart biopolymer materials with nanostructured surfaces with antimicrobial, biocompatible, anti-adhesive properties; Johan Stanley

16:15 – 16:30

ESR13: Functional coatings for active packaging development; Athira John

16:30 – 16:45

ESR6: Novel strategies for verifying food authenticity & building consumer trust; Cathrine Terro

16:45 – 17:00

ESR 15: Consumer awareness and perception; Nayyer Rehman

17:15 – 18:15

Supervisory Board Meeting

20:00 – 22:00

Dinner. Walking tour through Almería

Day 2 – Tuesday, June 20th 2023

VENUE: Experimental Station of Arid Zones, CSIC. Conference Hall.

9:00 – 10:30

Advanced solutions in food safety provided by the EU Reference Laboratories for Residues of Pesticides (Prof. Fernández-Alba, EURL-F&V)

10:30 – 11:30

Monitoring data collection in the European Food Safety Authority (EFSA). The setting of pesticide maximum residue levels (MRLs) at EU level (Dr. Paula Medina, Scientific Officer EFSA)

11:30 – 12:00

Coffee break

12:00 – 13:30

Visualization of the data (Gjorgijina Cenikj & Ana Nikolicj, JSI)

13:30 – 14:30

Lunch break. Restaurant, University of Almería (UAL)

14:30 – 20:00

Visit to Cabo de Gata Natural Park, Biosphere Reserve UNESCO

Day 3 – Wednesday, June 21st 2023

Visit to experimental greenhouses 8:00 – 12:00 (Dr. Gómez, EURL-F&V)

VENUE: Campus of University of Almería: starting at 7:30

12:45 – 13:45

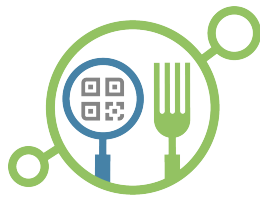
Lunch break. Restaurant, University of Almería (UAL)

VENUE: Experimental Station of Arid Zones, CSIC. Conference Hall.

14:00 – 14:45

Food safety of alternative foods (Prof. Adrian Covaci, UAntwerpen)





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14:45 – 15:30	Wastewater reuse in agriculture (Prof. Ester Heath, JSI)
15:30 – 17:00	Visualization training results (all ESRs with Gjorgijina Cenikj & Ana Nikolikj)
Venue: Main Square of Almería	
18:00 – 20:00	Visit to the Fauna Rescue Park "La Hoya": Deputy Director CSIC-EEZA Prof. Casinello
20:00 – 22:00	Visit to Alcazaba

Day 4 – Thursday, June 22nd 2023

VENUE: Experimental Station of Arid Zones, CSIC. Conference Hall.

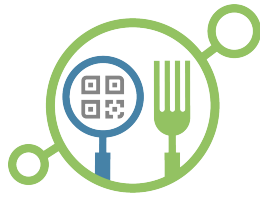
9:00 – 11:00	The importance of public engagement and outreach - Part I (Dr. Vicky Edkins, WRG Europe)
11:00 - 11:30	Coffee break
11:30 – 12:00	The importance of public engagement and outreach - Part II (Dr. Vicky Edkins, WRG Europe)
12:00 – 13:30	Industrial liaison group: Organic services (Gerald Herrmann, OrgSer)
13:30 – 14:30	Lunch break. Restaurant, University of Almería (UAL)
14:30 – 20:00	Activities organized by Maria Antonietta and Harshit
20:00 – 22:00	Social Dinner

Day 5 – Friday, June 23rd 2023

VENUE: Experimental Station of Arid Zones, CSIC. Conference Hall.

9:00 – 10:00	Analytical quality control and method validation procedures in food and feed (Dr. Carmen Ferrer, EURL-F&V)
10:00 – 11:00	Statistical data processing (Francisco Diaz, EURL-F&V)
11:00 - 11:30	Coffee break
11:30 – 12:45	Round table discussion
12:45 – 13:00	Conclusions and close
13:00 – 14:00	Lunch break. Restaurant, University of Almería (UAL)





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Accommodation:

Ohtels Gran Hotel Almeria ★★★★★ 6 nights (now approx. 400 €).
<https://ohtelsgranhotelalmeria.com-hotel.com/en/>

Hotel Catedral Almeria ★★★★★ 6 nights (now approx. 580 €).
<https://www.hotelcatedral.net/EN/home.html>

AC Hotel Almería by Marriott ★★★★★ 6 nights (now approx. 460 €).
<https://achotelalmeria.com-hotel.com/en/>

Nuevo Torreluz Hotel ★★★★★ 6 nights (now approx. 360 €).
<https://nuevo.torreluz.com/>

Torreluz Centro ★★★ 6 nights (now approx. 330 €).
<https://www.torreluz.com/en>

Hotel Costasol ★★★ 6 nights (now approx. 370 €).
<https://www.hotelcostasol.com/en/home/>

Hotel La Perla ★★ 6 nights (now approx. 270 €).
<https://almeria.hotellaperla.es/>

