

FoodTraNet

AGENDA FoodTraNet Summer School Advanced approaches for food quality, authenticity and traceability

San Michele all'Adige, Trento, Italy
June 22-24 2022
contact people: Luana Bontempo and Elena Franciosi (FEM)

Day 1 – Wednesday, June 22nd 2022

VENUE: PALAZZO RICERCA E CONOSCENZA - PRC (UNIVERSITY BUILDING OF FEM)

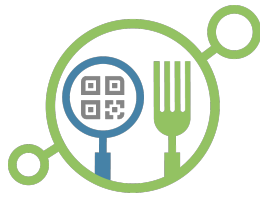
8.30	Registration
9:00 – 9:30	Opening & Welcome Prof. Pezzotti – Director of FEM Research and Innovation Centre Prof. Ogrinc - FoodTraNet coordinator
9:30 - 11:15	Target, non-target methods in food analysis (INIA), Mass Spectrometry Imagine (M4I)
11:15 - 11:45	Coffee break
11:45 - 13:30	Biostatistics and Data Management (Dr. Pietro Franceschi, FEM)
13:30 - 14:30	Lunch break
14:30 - 18:00	Training in sample preparation and traditional analytical procedures in stable isotope analysis (Dr. Luana Bontempo, FEM) Biotechnology approaches for fermented food innovation. Cheese as a model study for food quality improvement (Dr. Elena Franciosi, FEM)
18:00 – 18:30	Group picture

Day 2 – Thursday, June 23th 2022

VENUE: PALAZZO RICERCA E CONOSCENZA - PRC (UNIVERSITY BUILDING OF FEM)

9:00 – 10:15	Complementary skills (Dr. Arturo Pironti, FEM; Prof. Paolo Guarda, UNITN)
10:15 – 11:30	Complementary skills (Dr. Lucia Martinelli, MUSE)
11:30 - 12:00	Coffee break





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12:00 – 13:30	Concept on development of barcodes (Dr. Matjaž Humar, JSI)
13:30 - 14:30	Lunch break
14:30 - 16:00	“Isoscapes” – construction, GIS modeling (Prof. Gabe Bowen, University of Utah, USA)
16:00 - 16:30	Coffee break
16:30 - 18:00	“Isoscapes” – construction, GIS modeling (Prof. Gabe Bowen, University of Utah, USA)
20:00	Social Dinner (<i>Ristorante al Vo’, Trento</i>)

Day 3 – Friday, June 24th 2022

VENUE: CONCAST FONDO AND SEGNO

8:00 - 12:00	Visit to dairy-factory at Fondo (Dr. Nicola Cologna and Andrea Goss, CONCAST)
12:00 - 14:00	Lunch break
14:00 - 16:00	Visit to Trentingrana store at Segno (Dr. Nicola Cologna and Andrea Goss, CONCAST)
16:00	Conclusions and closure

