

METROFOOD-RI: una rete di tecnologie innovative per il controllo di qualità nella filiera agroalimentare

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Fast and fluo:

high processing flow cytometry techniques for green biotech, the environment and the food chain 15•04•2019 – Roma



METROFOOD

Claudia Zoani

METROFOOD-RI "Infrastructure for Promoting Metrology in Food and Nutrition" (<u>www.metrofood.eu</u>) è un'Infrastruttura di Ricerca pan-Europea (Roadmap ESFRI 2018 - dominio "Health and Food") finalizzata a migliorare la qualità e l'affidabilità delle misure e rendere disponibili e condividere dati, informazioni e strumenti metrologici, al fine di promuovere l'eccellenza scientifica nel campo della qualità, sicurezza e rintracciabilità degli alimenti, favorendo la cooperazione e l'integrazione, consentendo un coordinamento su scala europea ed aprendo scenari anche su scala globale. Con un consorzio di 48 Istituti di 18 Paesi coordinato da ENEA (Italia, Belgio, Svizzera, Repubblica Ceca, Germania, Spagna, Finlandia, Francia, Grecia, Ungheria, Moldavia, Macedonia del Nord, Olanda, Norvegia, Portogallo, Romania, Slovenia, Turchia), METROFOOD-RI combina un'infrastruttura fisica ed un'infrastruttura elettronica. L'infrastruttura fisica è costituita da una rete di laboratori analitici e impianti per la produzione di Materiali di Riferimento (area "Metro") ed una rete di campi e fattorie sperimentali, impianti tecnologici per la produzione e la trasformazione dei prodotti alimentari e cucine laboratorio (area "Food"). L'infrastruttura elettronica è costituita da una piattaforma web per la condivisione e l'integrazione di dati e informazioni sui tools metrologici (Materiali di Riferimento, Metodi ufficiali di analisi, Proficiency Testings) e dati relativi alla composizione, qualità e sicurezza alimentare, markers di origine e di processo, etc. Integrando competenze multidisciplinari ed applicando un approccio olistico al settore agroalimentare, METROFOOD-RI affronta in maniera integrata l'intera filiera - dalla produzione primaria fino al consumo finale - ed offre servizi dedicati a diverse tipologie di utenti: ricercatori, policy makers ed agenzie di ispezione e controllo, food business operators, consumatori/cittadini. Oltre a consentire lo sviluppo della ricerca e l'avanzamento delle conoscenze nei diversi ambiti disciplinari connessi al Sistema Agroalimentare, METROFOOD-RI potrà determinare il miglioramento della produzione e l'espansione dei mercati, promuovendo l'innovazione di prodotto e di processo e favorendo la competitività e la sostenibilità.

INFRASTRUCTURE FOR PROMOTING

The challenge for the Agrifood Sector

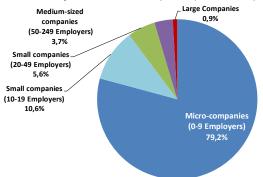
The EU food and drink industry is:

- ➤ The largest manifacturing sector in the EU (€ 1109 billion turnover and €110 billion of exports)
- The leading employer in the EU (4,57 milion people employed)

289.000 Companies

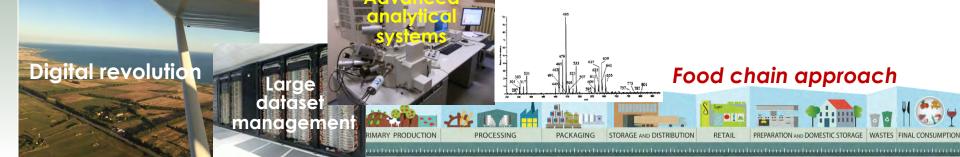


Large companies 0,9%

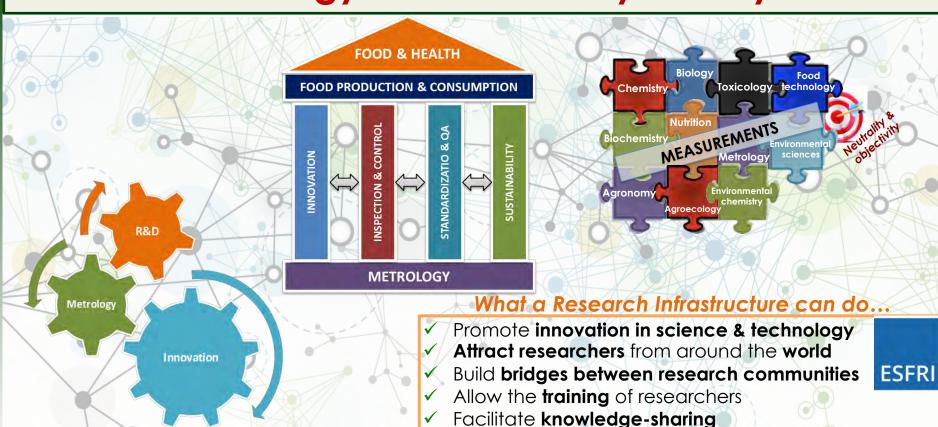


Source: FoodDrinkEurope, Oct.2018





Metrology & Food Quality&Safety



Tackle research, economic & societal challenges

Avoid duplication of effort





Domain Health & Food

General objective: to enhance scientific excellence in the field of food quality & safety by promoting metrology in food and nutrition, allowing coordination on a European and increasingly on a Global scale.

TIMELINE

Roadmap Entry: 2018 **Design Phase:** 2015 -2017

Preparation Phase: 2018 -2021

Implementation/Construction: 2021 -2024

Operation: 2019-2043

MISSION

To enhance quality and reliability of measurement results

To make available and share data. information and metrological tools

To enhance scientific excellence in the field of food quality & safety

To strengthen scientific knowledge, promoting scientific cooperation and integration





















STORAGE AND DISTRIBUTION

METROFOOD-RI Preparatory Phase

organise the legal entity that will manage the future RI

ERIC

technically organise the RI as service-oriented organisation

define the long-term activities (on a strategic basis) for the future RI

- physical access use of food processing facilities c/o IBA (RO) - addressed to Food Business Operators
- remote access remote use of electron microscopy c/o the SCIENSANO facility (BE) – addressed to researchers
- wide/virtual access data use and integration

RMs (feasibility studies/preparation)

Establish a landscape of first-class sustainable RIs and services open to researchers, industry, and other interested groups

Strengthen the technological development capacity and effectiveness, as well as the scientific performance, efficiency and attractiveness

Develop synergies and complementarity between the new and existing Ris, contributing to the development of a consistent European RI ecosystem



Current Partnership



The Italian JRU METROFOOD-IT



























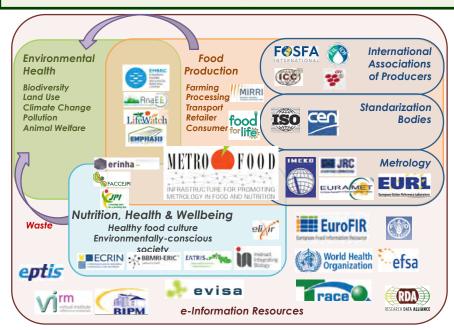








Positioning in the Landscape & Cooperations



Cooperating with:



Support from International Organisations



Cooperation at a Global level







Physical-RI



e-RI

Metro

Plants and Labs for RM development

RM Preparation

Stability and homogenity studies

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- storage Food composition and characterization
- Inorganic contaminants
- Organic contaminants
- Chemical and biological markers and profiles
- Microbiological analysis
- Development of sensors and devices
- Testing (rheological, leaching, etc.)

Analytical Labs.

- Sampling, pretreatment and

- **Environmental Analysis**

Other

Food

Facilities for food processing and storage Experimental fields/farms Industrial

Crop production Animal

breedings

Fish farms

- Packaging
 - Supply chain and storage

processing

Food preparation



Software development

development of new databases

> Integration of existing databases

graphical interfaces development

database manteinance and updating

Data collection

analysis

Management of Interlaboratory tests

Diffusion and Training

Reference Materials

Official and Reference Methods

Reference Laboratories

Vocabularies, Guidelines and procedures

PTs Providers

Food composition

Contaminants in food

Food markers

Characteristics of production areas and technologies

Food consumption





Physical facilities: "METRO side"

Facilities for RM development & production

16 specialised distributed facilities



- ♦ R&D activities (innovative RMs)

RM preparation

Bottling

Labelling

Packaging

Areas for storage





Analytical Labs

chemical, physical, and (micro)biological analysis and testing (rheological, leaching, etc.) of foods and any other matrix of interest (e.g. environmental matrixes, packaging and FCMs)

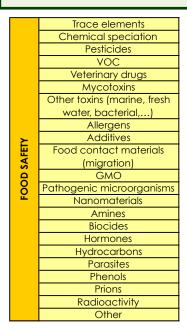


> 130 distributed facilities

Development of new devices, sensors and portable systems to check and evaluate food safety in situ (in field), during processing or retail (in line), and at a domestic level (post-retail)



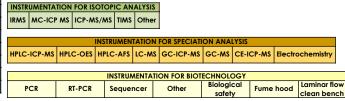
Analytical capacities and applications



ſ.	Organoleptic properties
	Physico-chemical analysis
QUALITY	Bioactive compounds
ō	Biological analysis
00	Microbiological analysis
ŏ	Adulteration
_	Other

Ш	Isotopes - light elements	
FOOD AUTHENTICITY/TRACEABILI	Isotopes - heavy elements	
ö	Non target analysis	
ຼ≨	Trace elements	
FOOD CITY/TE	Sensory analysis	
요동	REEs	
Ĕ	Elemental profiles	
卓	Organic profiles	
ᄒ	Genetic markers	
₹	Other	

e.g. instrumentation for....



Antimicrobial (Automated) (Automated)

susceptibility Gram Stainer liquid media Petri Dish

7	Vitamins
	Carbohydrates
ಠ	Fatty acids
물	Proteins and aminoacids
NUTRITION	Water
Z	Minerals
	Other

< Z	Surface & groundwater
STEM	characterization
YS	Soils & sediments charact.
SE	Bio-availability studies
유등	Air pollution
2 ₹	Wet & Dry depositions
ডু ₹	Bio-indicators
[∼] ℧	Other

	Metallic materials
₹ Ç	Ceramic materials and
Z Š	composites
₽₹	Plastic materials
≶ ઇ	
	Other

- Method development and validation
 - Food/Feed/Material/Process characterisation

INSTRUMENTATION FOR MICROBIOLOGY

Cell culture

CO2

Incubator /

Compound

Microscope Identification

Microbial

Flow

Other

- (Integrated) monitoring studies
- Advanced platforms and skills networked, made available and accessible
- Integrated traceability systems
- •Etc.

Autoclave



Facilities for microbiological analyses / Flow Cytometry



MICROBIOLOGY •

	ENEA
	CNR
IT	CREA
"	ISS
	UNINAFedII
	UNIPR
CZ	CULS
	AUTH
GR	AUA
	CIHEAM
MD	DAS
NO	NTNU
PT	INSA
RO	IBA
TR	TUBITAK
SI	JSI
31	NIB

FLOW CYTOMETRY

	ENEA
IT	CNR
	ISS
GR	AUTH
GK	AUA
PT	INSA
RO	IBA



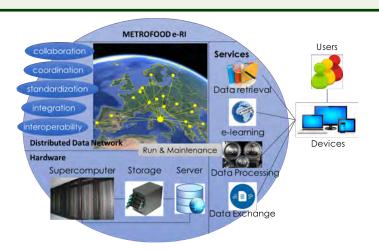
Physical facilities: "FOOD side"



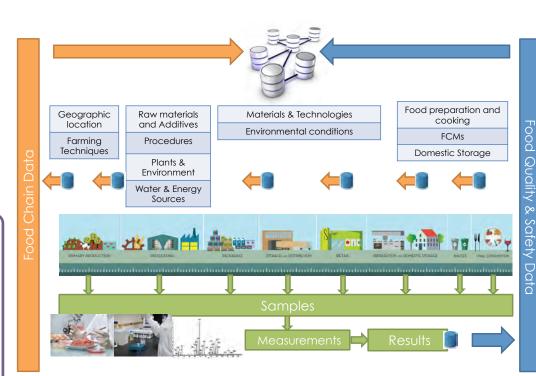
- Took quality & salety studies along the value enail (position
- Provision of new data on food (composition, contaminants, markers, etc.)
- Experimental studies for evaluating the nutritional value and contaminant contents of foods in relation to different influence parameters (geographic origin, technologies of production/process/ storage/preparation)
- Experimental studies to evaluate **exposure through diet**
- Evaluation of **benefits and risks related to the application of new technologies** (i.e.: nanotechnologies) in food production and packaging
- Development of best practices



e-RI: Towards an integrated data platform



- find out the available information for standardizing and harmonizing food analyses
- collect, share, combine and use data on food contaminants, food markers, food composition, food production and processing
- disseminate information and training in the field of food quality, food safety, food traceability and authenticity, nutrition, and particularly metrology in food and nutrition
- collect information about the needs regarding metrology in food and nutrition.



Data integration and interoperability

ENVIRONMENTAL DATA

Geographic location Meteo-climatic data **Biodiversity** Environmental quality Pests Hedges and woodlands

PRIMARY PRODUCTION data

FOOD DATA

Food composition (energy content, nutritional, nutraceutical, bioactive substances) Contaminants and unwanted substances **Allergens**

> Organoleptic properties Food choice determinants Diets and dietary habits

Needs related to specific health status and lifestyle Genomic, proteomic and metabolomic data Other Food markers and fingerprints

> Food classification Food frauds **Food degradation**

FOOD-HUMAN BODY interaction

Nutritional phenotype

FOOD WASTE

Distribution and retail Restaurants, catering, gastronomy Household

FOOD PROCESSING data

FOOD STORAGE, PREPARATION and use

Packaging Storage conditions and duration Food preparation procedures



MEASUREMENT SYSTEMS AND TOOLS

Analytical techniques, Sensors, Official methods Primary measurement standard, Reference Materials, Computational and statistical analysis, databases and bioinformatic tools



Comprehensive approach to Food Quality & Safety



Geographic location	on
Environmental pollution	
Soil quality	
Farming Technique	es

Raw materials and Additives

Technologies, Procedures

Water and Energy Sources

Materials and Technologies

Environmental condition

Food preparation and cooking

FCMs

Domestic Storage

Comparison between sites, technologies and environmental conditions Evaluation of variables of influence

Improving Nutritional and Hygienic (Safety) Quality with a Holistic Approach

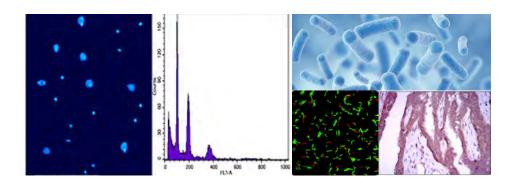
Risk Assessment all along the production chain





METROFOOD-RI & Flow Cytometry

- Development of new RMs
- Development of procedures for measurement uncertainty evaluation.
- Development and validation of new methods and devices
- Management of PT schemes
- Characterisation of food and environmental matrixes
- Data sharing and integration
- Training





Services from METROFOOD-RI

METROFOOD-RI - in full harmony with the RRI principles - will provide distributed services, acting on the real plan of measurement reliability and procedure harmonization and adopting the FAIR approach on data management





Metrological & Standardisation Services

Agro-ecosystem characterisation, Food analysis, Food Packaging testing & characterisation

Services related to the improvement of Food Production & Consumption ntegrate Services

e-Services





Services from METROFOOD-RI

By (e

By specific service

(e.g. RM development; PT management)



By technique (e.g. NMR; MS)



Agro-ecosystem characterisation, Food analysis, food packaging testing and characterisation

Services related to the improvement of Food Production and Consumption

e-services





(e.g. mycotoxin analysis, isotope analysis, NP characterisation, SCC)











By food chain (dataBases, thesauri, best practices, etc.; e.g. cereals and cereal-based products; milk and dairy products; etc.)



METROFOOD-RI Potential Users & Access











User registration system

welcome desk and customer (user) center supporting users for service request, orientation to the most appropriate service(s), instructions for access, etc.; dedicated interfaces

Physical



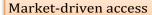


Remote



Virtual

Excellence-driven access



Wide access





Stakeholder Forum

Eurachem
EMPHASIS
EuroFIR
MoniQA
OLEUM
SAFE Consortium
NMKL - NordVal Int.
ICAR
SPES GEIE
FNH-RI
SEEN-FSQC
Accredia (IT)
CRUI (IT)
SISSG (IT)
CL.A.N Cluster Agrifood (IT)
ASSITOL (IT)
Federbio (IT)
Federconsumatori (IT)
TPF4L-SP/FIAB (ES)
ELIKA (ES)
ACTIA (FR)
BFR (DE)
MRI (DE)
Milchprüfring Bayer (DE)
EFOSZ (HU)
OPM (MK)
FVA (MK)
MAP (MK)
NVWA (NL)
Qlip (NL)
OdN (PT)
OIKOS (PT)
usamv-fb (ro)

TPF4L-RO (RO)

INFOCONS (RO) SKM (SI) HMD (HR) LGC (UK)

Outputs & Impacts

Promotion of excellence & interoperability

Enabling the agrifood sector to digitalisation and internationalisation

- Increase of the reliability of quality agrifood products on the markets
- Reduction of the vulnerability of the production chain to frauds and tampering
- Building competitiveness on objective bases
- Promotion of food defence
- Strengthen of internationalization
- Development of new products
- > Implementation of **new technologies**
- Development of innovative integrated collaborative traceability systems
- > Enforcement of consumers' trust
- Allowing more conscious and reliable choices
- > Best practices all along the food chain
- > Food waste reduction

Comprehensive approach to Food Quality & Safety

Improvement of safety, healthiness and sustainability of productions

Towards convergent objectives...



Alignment of research & innovation with the values, needs and expectations of the whole Society

Grazie per l'attenzione!



Contatti

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