I MEDIFIT CONFERENCE

University of Cordoba (Cordoba, Spain)

October 16-17th 2023

An interlinked digital platform for food integrity and traceability of relevant Mediterranean supply chains

Organized by:

Organizing and Scientific Committee

Chair: Fernando Pérez-Rodríguez
Members: Cristina Díaz Martínez, Aricia Mara Melo Possas, Araceli Bolivar Carrillo, Francisco Jiménez Jiménez

PROGRAMME

Monday, October 16th 2023

11:00 - 13:00
MEDIFIT Work Package Leaders Meeting

12:00 - 14:00
Registration and networking

13:00 - 14:30
Opening and Welcome

14:30 − 16:30
Two parallel symposia:
1. New advances in food safety and quality of Honey.
2. Hands-on session on Microhibro tool for managing microbial risk and spoilage from farm to fork.

16:30 − 16:45
Coffee Break

16:45 − 18:30
Two parallel symposia:
3. Biofresh cloud tools for enhancing shelf-life of vegetable products.
4. Hands-on session on MEDIFIT digital solutions.

21.00
Night-time visit to the Cathedral-Mosque

Tuesday, October 17th 2023

09:00 - 10:30
MEDIFIT overview

- Introduction: **Fernando Perez-Rodriguez, UCO, Spain**
- WP1- EPCIS-driven Digital Solutions. **Sven Böckelmann, Benelog, Germany**
- WP2- Innovative Analytical Methods for Food Integrity. **Bettina Haack, BfR, Germany**
- WP3- Analytical data fusion and Food Safety DSS. **Sven Böckelmann, Benelog, Germany**
- WP4- Case-studies and demonstration of MEDIFIT solutions. **Fernando Perez-Rodriguez, UCO, Spain**
- WP5- Dissemination, Training and Exploitation. **Zeynep Turgay, MIGROS, Turkey.**
- Q&A- **Kostas Koutsoumanis, AUTH, Greece**

PROGRAMME

10:30 - 11:00
**Keynote Speech: Predictive microbiology through the last century.
From paper to Excel and towards AI.**
Prof. Dr. Alberto Garre. Technical University of Cartagena

11:00 - 11:30
Coffee Break and poster presentations (Sessions 1-2)

11:30 – 13:00
Session 1: Innovative authentication analytical methods

ORAL
O.01. NMR fingerprinting and quantitation of beverages-lessons learned from a multiyear quality control study. **Fredd *Vergara. BfR***

O.02. Development and application of non-target methods in the shelf-life assessment of tomato and strawberry. *Francisco Jimenez-Jimenez .UCO*

O.03. Hyperspectral Imaging and Pattern Recognition for Detecting Adulteration in Goat Cheese Samples. *Vasilis Valdramidis. UM/NKUA*

POSTER
P.01. Non-targeted spectroscopic analysis of Mediterranean honey for adulteration detection - low-tech vs. high-tech analytical methods. *Fredd Vergara. BfR*

P.02. Discrimination Of Mediterranean Honeys Based On Their Botanical And Geographical Origin Using Uv-Vis Spectroscopy And Chemometrics. *Katsanidis Eugenios. AUTH*

P.03. Application Of Ftir Spectroscopy For The Detection Of Honey Adulteration. *Katsanidis Eugenios. AUTH*

P.04. Application of bacteriophages for the biocontrol of *Salmonella* Typhimurium in natural casings used for traditional fermented meat products. *Jean Carlos Peres Correia. UCO*

P.05. Microwave-Assisted Extraction (MAE) of Bioactive Extracts from Avocado (Persea americana) leaves: optimization and characterization using Response Surface Methodology (RSM). *Andrea Lucena de Opazo. UCO*

13:00 – 14:30
Lunch Time

PROGRAMME

Tuesday, October 17th 2023

14:30 − 15:00
Keynote Speech: Use of digital technologies in the agri-food sector and their integration in the global value chain.
Prof. Dr. Antonio Valero. University of Córdoba.

15:00 − 16:00
Session 2: Quality and safety of Mediterranean products

ORAL
O.04. Influence of dietary fiber components on trace elements bioaccessibiliry in turnip tops (*Brassica rapa*). *Fernando Cámara Martos. UCO*

O.05. Honey Value Chain and MEDIFIT Project. *Elif Önder. SBS*

O.06. Value Chain Analysis of Sheep Dairy Sub-sector in North West Tunisia. *Hajer Debbabi. INAT*

O.07. Exploring agri-food residues as source of bio-protective microorganisms for circular application in vegetable products: An example of strawberry and tomato. *Laura Rabasco Vilchez. UCO*

POSTER
P.06. Key role of melissopalinology on honey authentication and quality control. *Inmaculada Rodríguez-Delgado. UCO*

P.07. Comparison Of Algerian And Imported Honeys On The Basis Of Quality Parameters. *Fernández-Muiño MA. UBU*

P.08. Phenolics' Extracts Of Algerian Spurge (*Euphorbia* Sp*.*), Jujube (*Ziziphus* Sp.) And Multifloral Honeys. *María Teresa Sancho. UBU*

16:00 − 16:30
Coffee Break and poster presentations (Session 3-4)

PROGRAMME

16:30 − 17:45
Session 3: Predictive tools for food integrity from farm to fork

ORAL
O.08. Has the digital age arrived in the official control of food safety in the retail sector?". *Eduard Grau-Noguer. ASPB*

O.09. Making FSKX Compliant Predictive Models Accessible from with ChatGPT. *Matthias Filter. BfR*

O.10. Characterized Logistic Chain And Its Optimization By Using An Innovative Food Cloud System Supported By Predictive Microbiology Models. *Zeynep Turgay. MIGROS*

O.11. Survey on the use of predictive models and software tools in the official control of foods in Spain. *Cristina Díaz Martínez. UCO*

O.12. Subscribing to EPCIS 2.0 Events. *Sven Böckelmann. Benelog*

POSTER
P.09. ALLIANCE: Preventing Fraud in the Food Supply Chains of Food Bearing Quality Labels. *Zeynep Turgay. MIGROS*

P.10. Watson: Preventing food fraud through digital and intellligence-based technologies. *Zeynep Turgay. MIGROS*

P.11. Can analytical results along with inspection data be used as a food safety decision tool? *Montserrat Vila. ASPB*

P.12. EPCIS-based Model Repository: A Strategy for Advanced Food Inspection in Andalucia. *Fernando Pérez Rodríguez. UCO*

P.13. Quantifying the probability of germination of *Botrytis cinerea* using an acid-based model system of strawberry. *Laura Rabasco Vílchez. UCO*

17:45 − 18:45
MEDIFIT conclusions and conference closing

21.00
Final Conference dinner. Restaurant Bodegas Campos. Old town.

I MEDIFIT CONFERENCE

University of Cordoba (Cordoba, Spain)

October 16-17th 2023

An interlinked digital platform for food integrity and traceability of relevant Mediterranean supply chains

Organized by:

Consortium:

This event is part of the PRIMA programme, supported by European Union's Horizon 2023 research and innovation under grant agreement No 1932, project MEDIFIT (Call 2019 Section 1 Agrofood IA)