

PhasmaFOOD mini-portable smart system for on-the-spot food quality sensing & shelf-life prediction – from the idea to prototype!

PhasmaFOOD is proud to showcase its work to you in the
**8th International Symposium on Recent Advances in Food Analysis – RAFA 2017
SMART LAB**
Wednesday and Thursday, November 8-9
1-4 pm, Tycho & Kepler halls

- Meet PhasmaFOOD researchers
- Listen to our story - from the challenging idea to prototypes
- See & discuss over the PhasmaFOOD sensing device
- Check out our sensor prototypes and let us know YOUR OPINION - your FEEDBACK is valuable to us!
- Get informed on the progress of our work and become INVOLVED – sign-up as a stakeholder
- Let's shape together the future of food sensing technologies!

We look forward to meeting you in the RAFA 2017 Smart Lab!

Register to RAFA 2017 @ www.rafa2017.eu

Venue:

Clarion Congress Hotel Prague****
Prague - Czech Republic

If you are interested in the PhasmaFOOD project, or if you have questions, please contact us at info@phasmafood.eu

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Join Us at:  @PhasmaFOOD #PhasmaFOOD  PhasmaFOOD Project Community on Sensing Technologies for Food Quality & Safety Group

 PhasmaFOOD



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www.phasmafood.eu

