

PhasmaFOOD Workshop: the role of Information Technology and Process Analytical Technology in assessing Food Quality & Safety

December 2019

The workshop organized by PhasmaFOOD took place on Friday, November 29 2019 at the Agricultural University of Athens, Greece.

Ms. Vasso Papadimitriou representing SEVT, the Greek Food & Drink Industry on national, European and international level which consists of food and drink companies and sector associations, has officially opened the workshop and described the Federation's work, role and mission. Her presentation focused on the active collaboration with the members of the Federation to continuously strengthen the industry by producing safe and healthy quality products in Greece and abroad. In this context, Ms. Papadimitriou expressed her high interest in the PhasmaFOOD device as an innovative tool for quick field inspections which may have a huge impact on the everyday life of the citizens.

The workshop presented the project progress and the prototype PhasmaFOOD device to an open audience. Complementary sessions were included presenting the broader spectrum of IT-supported advances readily applicable to quality and safety. The workshop chairman was Spyros Evangelatos from Intrasoft International who is also the PhasmFOOD coordinator. Alexandra Lianou from the Agricultural University of Athens, made an introduction to Process Analytical Technology in the Food Industry. Milenko Tomic from VizLore Labs Foundation focused his presentation on the application of blockchain technologies in food industry while Paraskevas Bourgos, from WINGS ICT Solutions gave a presentation on "The role of Information Technology and Process Analytical Technology in assessing Food Quality & Safety: The case of PhasmaFOOD project."

The demo session attracted the high interest of the audience. During this session, the PhasmaFOOD system was used to scan milk powders and the analysis of sensory data were demonstrated while real-time decisions were made based on the results, on whether the samples were adulterated or not. The project is expected to be completed by the end of December 2019.

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

Contact Us: Project Coordinator:
INTRASOFT International SA

Tel. +322 2381711
info@phasmafood.eu

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 PhasmaFOOD Project Community on Sensing Technologies for Food Quality & Safety Group

 PhasmaFOOD



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