



We cordially invite you to join the

1st webinar on Food Metrology – Food Authenticity -

which will be held on

Wednesday, 9th of March 2022 || 10:00-13:30

no registration needed, simply click on the link

https://authgr.zoom.us/j/98717957820?pwd=ajJNK1RpMIZHVUQ2SW1IRmdBRkE3Zz09

Meeting ID: 987 1795 7820 Passcode: 136687

PROGRAMME	
09:45–10:00	Getting connected to the platform
10:00-10:20	INTRODUCTION
10:00-10:05	Welcome
	Dr. Stella Ordoudi, Researcher, School of Chemistry, Aristotle Univ. of Thessaloniki, GR
10:05-10:20	METROFOOD-RI/METROFOOD-GR-An overview
	Maria Tsimidou, Professor, Coordinator of the Greek Node,
	School of Chemistry, Aristotle Univ. of Thessaloniki, GR
10:20-11:30	Session 1: Metrology & Food Authenticity challenges
10:20-10:40	Metrology in the adulteration of foodstuffs
	Dr. Elias Kakoulides, Laboratory Head, Chemical Metrology Service, General Chemical State
	Lab./Hellenic Metrology Institute, Athens, GR
10:40-11:00	Challenges and issues in measurement of natural products, food and pharmaceutical
	matrices
	Andreana Assimopoulou, Assoc. Professor, Coordinator of the Nat-Pro Research Centre of Excellence,
	School of Chem. Engineering, Aristotle Univ. of Thessaloniki, GR
11:00-11:20	Metrology in lipid hydroperoxides: The NMR perspective
	Ioannis Gerothanasis, Professor Emeritus, NMR Center, Univ. of Ioannina, GR
11:20-11:30	Q&D
11:30-11:40	

11:40-13:00	Session 2: Demonstration of applications
11:40-12:00	Discrimination of botanical origin of olive oil from selected Greek cultivars by SPME-
	GC-MS and ATR-FTIR spectroscopy combined with chemometrics
	Dr. Panagiota-Kyriaki Revelou, Postdoctoral Researcher, Dept. Food Science & Human Nutr., Agric.
	Univ. of Athens, GR
12:00-12:20	Authentication of wine by FT-IR
	Dr. Marianthi Basalekou, Scientific Associate, Dept. Food Science & Human Nutr., Agric. Univ. of
	Athens, GR
12:20-12:40	Presentation of the FoodOmics GR database
	Dr. Dritan Kodra, Postdoctoral Researcher, School of Chemistry, Aristotle Univ. of Thessaloniki, GR
12:40-13:00	Metrological issues in FTIR-based applications for the detection of saffron adulteration
	with synthetic dyes
	Dr. Stella Ordoudi, Researcher, School of Chemistry, Aristotle Univ. of Thessaloniki, GR
13:00-13:30	Q&D
	Closure

For more information on the WEBINAR and the Infrastructure, please visit: www.metrofood.gr





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METROFOOD-RI -*Infrastructure for promoting Metrology in Food and Nutrition* is a new distributed Research Infrastructure aimed to promote scientific excellence in the field of food quality and safety.

It provides high-quality metrology services in food and nutrition, comprising an important cross-section of highly interdisciplinary and interconnected fields throughout the food value chain, including agrifood, sustainable development, food safety, quality, traceability and authenticity, environmental safety, and human health.

www.metrofood.eu