BOLOGNA (Italy), October 11-13, 2017

The 5th MS Food DAY is a biannual conference focused on all topics related to the use, methods and applications of mass spectrometry in food. It represents an excellent occasion for presenting the state-of-the-art of mass spectrometry in food chemistry & technology, along with the latest innovations and novelty in instrumentation and applications. It will be an useful occasion to meet the needs and opportunities of academic institutions, research and control institutions, private enterprises and food companies and to create networking, new links and relationships among the participants.

The 5th MS Food DAY is supported by the H2020 project MassTwin.

20 fellowships for young researchers

SCIENTIFIC COMMITTEE: Gianluca Giorgi, Chair – UniSI; Giuseppe Avellone, UniPA; Martino Barbanera, COOP Italia; Giuliana Bianco, UniBAS; Franco Biasioli, FEM, S. Michele a/A (TN); Lucia Bonassisa, BonassisaLab srl, Foggia; Lanfranco Conte, UniUD; Vincenzo Cunsolo, UniCT; Arnaldo Dossena, UniPR; Riccardo Flamini, CREA, Conegliano (TV); Emanuele Forte, Ferrero; Roberta Galarini, IZSUM, Perugia; Davide Garbini, COOP Italia; María Dolores Hernando, INIA, Madris (ES); Tullia Gallina Toschi, UniBO; Luciano Navarini, Illy caffe; Paola Pittia, UniTE; Giovanni Sindona, UniCAL; Michele Suman, Barilla; Claudia Vatteroni, Parmalat

Topics include:

Innovations in food science applications of MS
- Food Authenticity & Traceability
- Food Safety
- Food Quality
- Functional Food & Nutraceutical
- Foodomics
- Sensomics
- MS on Food Big Data Handling
- Packaging
- Process monitoring

Methodological and instrumental developments
- High resolution Mass Spectrometry
- High-throughput techniques
- Ambient Mass Spectrometry
- Isotope Ratio Mass Spectrometry
- Stable isotopes
- Direct Injection/Infusion Mass Spectrometry
- Ion sources and mass analysers

http://www.spettrometriadimassa.it