

A person's hands are shown holding a tablet computer. The tablet screen displays the following text in Italian: "L'INNOVAZIONE TECNOLOGICA NELLA FILIERA AGROALIMENTARE PER GARANTIRE SICUREZZA ALIMENTARE E NOTARIZZAZIONE DELLE INFORMAZIONI". The person is wearing a light-colored, checkered shirt. The background is plain white.

L'INNOVAZIONE TECNOLOGICA NELLA
FILIERA AGROALIMENTARE PER
GARANTIRE SICUREZZA ALIMENTARE E
NOTARIZZAZIONE DELLE INFORMAZIONI

InnoVatio^{s.r.l.}
Servizi per il Management, l'Atto Formativo, la Qualità

Maurizio Ribezzo
25 Marzo 2022



INNOVAZIONE...

Introduzione di migliorie tecnologiche o organizzative, precedentemente non utilizzate, in grado di apportare, a processi o prodotti, nuove caratteristiche o di perseguirle con maggiore efficacia o efficienza

Nel settore **agroalimentare**, molte delle innovazioni introdotte nell'ultimo decennio hanno **impatto**, diretto o indiretto sulla **food safety**, consentono di intercettare le esigenze di contrasto alla **food fraud** o di migliorare la **gestione dei dati** correlati a ciascuna produzione.

Risultati, frontiere e prospettive inimmaginabili sino a pochi anni fa, sempre più richieste dagli imprenditori, delle quali occorre tener conto, conoscere ed aggiornarsi per poter mantenere livelli di erogazione di servizio attesi.



BIOPOLIMERI



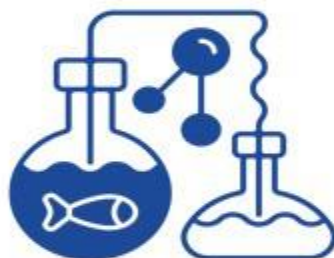
BATTERIOFAGI



BLOCKCHAIN



O3/PLASMA



LABORATORIO



SENSORI



WEB APP

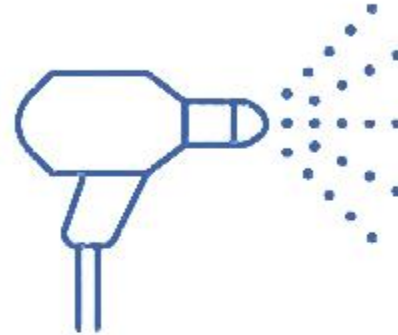




SCARTI ALIMENTARI



BIOPOLIMERI



COATING/DIPPING



SHELF LIFE

In ottica di economia circolare e sostenibilità ambientale, con uno sguardo alla food security e food safety





Bioactive Carbohydrates and Dietary Fibre

Volume 27, May 2022, 100297



Bioactive exopolysaccharide from endophytic *Bacillus thuringiensis* SMJR inhibits food borne pathogens and enhances the shelf life of foods

Manivannan Natarajan ^{a,1}, Sneha Parayankavil Suresh Babu ^{a,1}, Malaikozhundan Balasubramanian ^{a,2,3}, Ragunathan Ramachandran ^b, Johney Jesteena ^b



Trends in Food Science & Technology

Volume 98, April 2020, Pages 10-24



Edible films/coating with tailored properties for active packaging of meat, fish and derived products

E.S. Munekata ^b, Akhilesh K. Verma ^a, Francisco J. Barba ^c, V.P. Singh ^a, Pavan Kumar



Journal of Agriculture and Food Research

Volume 7, March 2022, 100260



Effect of biopolymer coatings made of zein nanoparticles and ϵ -polylysine as postharvest treatments on the shelf-life of avocados (*Persea americana* Mill. Cv. Hass)

Franciela García ^a, Wei-Jen Lin ^b, Valerie Mellano ^c, Gabriel Davidov-Pardo ^{a,2}



Meat Science

Volume 148, February 2019, Pages 213

Effect of edible pectin-fish gelatin films containing the olive antioxidants hydroxytyrosol and 3,4-dihydroxyphenylglycol on beef meat during refrigerated storage

Alejandra Bermúdez-Oría ^a, Guillermo Rodríguez-Gutiérrez ^a, Fátima Rubio-Senent, África Fernández-Prior, Juan Fernández-Bolaños ^{a,2}



Food Packaging and Shelf Life

Volume 26, December 2020, 100603



Shelf life extension of fish patty using biopolymer-coated active paper sheets

Shahriyar Valizadeh ^a, Mahmood Naseri ^{a,2,3}, Sedigheh Babaei ^a, Seyed Mohammad Hashem Hosseini ^b

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BACTERIOFAGI

SCIENTIFIC OPINION

ADOPTED: 7 July 2016

doi: 10.2903/j.efsa.2016.4565

Evaluation of the safety and efficacy of Listex™ P100 for reduction of pathogens on different ready-to-eat (RTE) food products

EFSA Panel on Biological Hazards (BIOHAZ)

Abstract

Studies evaluating the safety and efficacy of Listex™ P100 during processing of three ready-to-eat (RTE) product categories (meat and poultry, fish and shellfish, and dairy products) were assessed. Treatments consisted of application of up to 1×10^9 plaque forming units (PFU) of P100 per cm^2 of product. No food safety concerns are foreseen concerning the use of Listex™ P100 during processing of these foods. Reduction of *Listeria monocytogenes* in artificially inoculated samples of the three RTE food categories was demonstrated both after treatment and during storage. Reduction depends on the P100 dose applied with a best estimate for the mean ranging from 1.7 to 3.4 \log_{10} colony forming units (CFU) at the maximum dose. As the P100 dose is reduced tenfold, the magnitude of reduction would be decreased by about 0.5 \log_{10} units. In naturally contaminated foods, P100 is expected to reduce the proportion of RTE food units containing > 100 CFU/g of *L. monocytogenes* at the end of shelf-life. Predictions of the magnitude of the efficacy of Listex™ P100 in reducing *L. monocytogenes* contamination of RTE foods in specific processing plants are highly uncertain. Experimental studies indicate that a proportion of naturally occurring *Listeria* strains exhibit resistance to P100. Furthermore, P100-resistant variants might be selected as a consequence of its use in industrial settings but cleaning and disinfection of the areas where P100 is used, together with proper use of P100 and disposal of unsold treated products would eliminate or minimise this risk. Experiments have shown that P100 resistance can be accompanied by changes in the spectrum of resistance to certain therapeutic antimicrobials. The likelihood of persistence of P100 in the environment is low. Validation of the efficacy of P100 applied in specific processing plants and monitoring of the susceptibility of *L. monocytogenes* strains isolated from processing plants to Listex™ P100 is recommended.

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Keywords: decontamination, ready-to-eat food products, Listex™ P100, efficacy, toxicological safety, antimicrobial resistance, environmental impact.

PhageGuard

FOOD SAFETY POWERED BY NATURE

Phage technology

Which food pathogen can we help you fight?

PhageGuard **L**

Against Listeria

PhageGuard **S**

Against Salmonella

PhageGuard **E**

Against E. coli O157

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SENSORI

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...passando per IOT, Big Data, Clouding ed altre frontiere acquisite...

.... A cosa servono i dati se non si ha la possibilità di analizzarli?.....



WEB APP



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Dati Consegna Controlli Preliminari **Controllo Qualità Prodotto** Controlli Etichettature Controllo Peso Esito Controllo

Sede: UO CULTURANO

Data: 29/09/2021 Orario: 10:56-17

Fornitore: FORNITORE LOREDANA TEST

N° DDT: 1234

Foto DDT

Aggiungi Foto

Prosegui

| STATO DEL PRODOTTO | DESTINAZIONE |
|--------------------|---|
| Pesce | Tutti i Clienti (GDO, mercati, pescherie, ecc...) |
| Accettabile | Mercati, pescherie, ecc... |
| Non ammesso | Da smaltire (GDA cat. 3) |

Per riguardo esclusivamente il suono alla percussione (in tal caso prima di emettere un giudizio definitivo valutare reattivi dalle valve agli stimoli se i reattivi il prodotto da considerare accettabile

Aggiungi Foto

Indietro Salva

Innovatio **ESCI**

Dati Consegna Controlli Preliminari **Controllo Qualità Pro**

Categoria

- Pesce Intero
- Pesce Filetti
- Mb
- Crustacei
- Cefalopodi
- Prodotti da propri allevamenti



WEB APP 'TAILOR MADE'... Versatili, scalabili e funzionali!



Food Bioscience
Volume 43, October 2021, 101274



Microbial, chemical qualities and shelf-life of blue swimming crab (*Portunus armatus*) lump meat as influenced by in-package high voltage cold plasma treatment

Oladipupo Odunayo Olatunde, Kasidate Chantakun, Soottawat Benjakul ^{a, *}



Innovative Food Science & Emerging Technologies
Volume 68, March 2021, 102631



Effect of cold atmospheric plasma and pulsed electromagnetic fields on strawberry quality and shelf-life

Marianna Giannoglou ^{a, *}, Zacharoula-Maria Xanthou ^a, Sofia Chanioti ^a, Panagiota Stergiou ^a, Miltiadis Christopoulos ^a, Panagiotis Dimitrakellis ^{b, *}, Aspasia Efthimiadou ^c, Evangelos Gogolides ^{b, *}, George Katsaros ^{a, *}



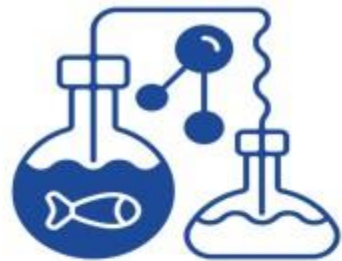
LWT
Volume 159, 1 April 2022, 113193



Chlorpyrifos pesticide reduction in soybean using cold plasma and ozone treatments

R. Anbarasan ^a, S. Jaspin ^a, B. Bhavadharini ^a, Akash Pare ^b, R. Pandiselvam ^c, R. Mahendran ^{a, *}

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LABORATORIO

Tecniche sempre più affidabili, validate ed accreditabili per indagini sino a poco tempo fa solo sperimentali ... dalla conferma dell'**origine** dichiarata per taluni ingredienti alla ricerca di contaminanti in **tracce** sempre più infinitesimali...

Filiere, food fraud, «free from» e prodotto regolamentato...
IMRS, GC/LC, ecc...





BLOCKCHAIN

OPPORTUNITA' CONCRETE PER LA NOTARIZZAZIONE
DI DATI ED INFORMAZIONI CORRELATI A SPECIFICHE
PRODUZIONI ALIMENTARI

CASE STUDY FARZATI TECH

Dr. Attilio Mondelli

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