

Parma Summer School 2023 Innovative Food Products

Virtual Event, 26 – 28 September 2023

Draft programme

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26 September 2023

AFTERNOON

Time (CEST)	Topic	Presenter		
14:00	Opening – Welcome messages	Carlos das Neves, European Food Safety Authority (EFSA) Daniele Del Rio, University of Parma (UNIPR) & School of Advanced Studies on Food and Nutrition Pier Sandro Cocconcelli, Università Cattolica del Sacro Cuore (UNICATT)		
Chapter 1: Safe innovative food products				
Moderator: Chiara Dall'Asta, University of Parma Co-Moderator: Cristina Alonso Andicoberry, European Food Safety Authority				
14:15	The EU legislative framework on novel foods and food innovation.	Takis Daskaleros, European Commission		
15:00	Ensuring Preparedness for the assessment of safety of new food/feed sources and production technologies. Horizon scanning.	Bernard Bottex and Georgia Gkrintzali, European Food Safety Authority (EFSA)		
15:30	Emerging food production and processing for more sustainable food systems	Alexander Mathys, ETH Zürich		
16:00	From innovation to legislation	Cindy Schoumacher, European Commission		
	Questions & Answers			
16:30	End of the first day			









27 September 2023

MORNING

Time (CEST)	Topic	Presenter		
Chapter 2: Innovation and Science				
Moderator: Dr. Veronica Lolli, University of Parma Co-Moderator: University of Parma				
9:30	Forefront food innovation: - Cell-cultured meat - Precision fermentation	Masami T. Takeuchi, Food Agricultural Organisation (FAO)		
10:00	Modern biotechnology methods and synthetic biology approaches	Nikoletta Papadopoulou, European Food Safety Authority (EFSA)		
10:20	Nanotechnology-based innovations for the food sector: New Prospects, new challenges, new concerns, and the regulation of risks	Qasim Chaudhry, University of Chester		
10:40	Questions & Answers			
10:50	Break			
11:05	Allergenicity of novel foods – The case of insects	Cristiano Garino, Federal Institute for Risk Assessment (BfR)		
11:25	Microalgae and cyanobacteria: opportunities and constraints	Vítor Vasconcelos, Interdisciplinary Centre of Marine and Environmental Research (CIIMAR)		
11:45	Assessing risks and benefits of novel foods	Þórhallur Ingi Halldórsson, University of Iceland		
12:05	Assessing risks and benefits of novel foods	Géraldine Boué, ONIRIS		
12:25	Questions & Answers			
12:45	End of the morning			

AFTERNOON

Case study: Safety of insects as novel foods

Time (CEST)	Topic	Presenter		
Moderator: Domenico Azzollini, EFSA Co-Moderators: Ermolaos Ververis, EFSA & Prof. Tullia Tedeschi, University of Parma				
15H00	Introduction	Domenico Azzollini, European Food Safety Authority (EFSA)		
15H50	Discussion	Ermolaos Ververis, European Food Safety Authority (EFSA) Prof. Tullia Tedeschi, University of Parma		
16H40	Wrap up	Domenico Azzollini, European Food Safety Authority (EFSA)		
17H00	End of the second day			









28 September 2023

PLENARY SESSIONS

Time (CEST)	Topic	Presenter		
Chapter 3: Innovative food products and society				
Moderator: Davide Menozzi, University of Parma Co-Moderator: Giovanni Sogari, University of Parma				
09:30	Eurobarometer and other tools for gathering citizens' perception	Giorgia Zamariola, European Food Safety Authority (EFSA) Joana Sousa Lourenço, European Food Safety Authority (EFSA)		
09:50	Attitudes towards science and food innovation. Neophobia/Neophilia case studies.	Montaña Cámara, Complutense University of Madrid Virginia Fernández, Complutense University Madrid		
10:30	Consumers' perception of alternative proteins: risk-benefit considerations	Wim Verbeke, Ghent University		
10:50	Questions & Answers			
11:00	Break			
11:20	Risk Communication: towards an audience- oriented approach. The EUChooseSafeFood campaign	Domagoj Vrbos, European Food Safety Authority		
11:40	Novel tools for novel foods: EFSA's 'Science on the menu' podcast.	Edward Bray, European Food Safety Authority (EFSA) María Tejero, European Food Safety Authority (EFSA) Mariya Dokova, European Food Safety Authority (EFSA)		
12:30	Consumer acceptance of innovative foods: the role of information	Vincenzina Caputo, Michigan State University		
12:50	Questions & Answers			
13:00	Concluding remarks and closure of the Parma Summer School 2023	Chiara Dall'Asta, University of Parma		
13:10	End of the Parma Summer School 2023			







