



## **IPACK-IMA DAYS: TECHNOLOGY FOR FOOD SAFETY** **Bologna, Italy, June 9 and 10, 2010**

[SEMINARS](#)

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Newsletter 1, October 30, 2009

### **TECHNOLOGY FOR FOOD SAFETY**

On June 9 and 10, 2010 in Bologna, Italy, Ipack-Ima will hold a symposium to analyze in depth the role of technology in ensuring safety and hygiene in the food production process.

Two days of meetings, round-table discussions, and conferences, during which the key topics will include ultraclean technology, traceability and tracking, monitoring systems, combined IT/preprocessing/protective packaging technology, freezing processes, food contact packages and materials. There will be several sessions running in parallel in order to allow participants to attend those meetings that are more relevant to their business.

### **A SHOWCASE FOR COMPANIES AND SOLUTIONS**

The event will take place in the Sala Maggiore meeting room at the new Congress Center of Bologna Fiere (formerly GAM, galleria d'Arte Moderna – Modern Art Gallery). It will offer companies several sponsorship opportunities, and will feature an exhibition where companies will have the chance to present their newest solutions, and to show industry professionals their offerings that address today's pressing issues, especially food safety.

### **TECHNOLOGICAL INNOVATION FOCUSING ON CONSUMERS**

As part of the program, great attention will be given to consumers and their increasingly sophisticated needs. The new food consumption and production trends in advanced economies bring about exceptional concern about hygiene in every step of the production cycle, including raw materials, processing, packaging, and the marketing of products. The increasing popularity of unprocessed, fresh and organic products, short distribution chains, and non-allergic foods makes it necessary to develop advanced technology and highly hygienic processing facilities. Several sessions of the symposium will be dedicated to developing countries in which the lack of adequate food processing and preservation technology is the primary cause of food waste.

### **FOOD SAFETY INVOLVES THE ENTIRE PRODUCTION PROCESS**

Ipack-Ima Days will address all the various principals of the food industry. Participating in the event will be industry and distribution professionals, manufacturers of materials and packages, suppliers of monitoring and safety systems, trade association officials, and universities scholars. The objective is to discuss and exchange ideas, compare new solutions, and share experiences.

### **A PRESTIGIOUS SCIENTIFIC COMMITTEE FOR A HIGH-QUALITY EVENT**

In order to lead the discussion, Ipack-Ima requested the participation of a Scientific Committee composed of renowned experts in food technology and safety.

The Scientific Committee is led by **Claudio Peri**, an illustrious professor at Università degli Studi of Milan, and President of the Center of Studies on Quality of the Accademia dei Georgofili (an ancient institution based in Florence promoting studies in agricultural science and economy). Members of the committee include **Claudia Sorlini**, Dean of the College of Agricultural Studies at the Università degli Studi of Milan and member of the Expo 2015 scientific committee; **Vittorio Dell'Orto**, Professor of the Department of Veterinarian Sciences and Technology for Food Safety at the Università degli Studi of Milan; **Luciano Piergiovanni**, Professor of Food Sciences and Technology at the College of Agricultural Studies of the Università degli Studi of Milan and President of the Italian Scientific Group for Food Packaging; **Catherine Simoneau**, Head Community Reference Laboratory for Food Contact Materials, European Commission.

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