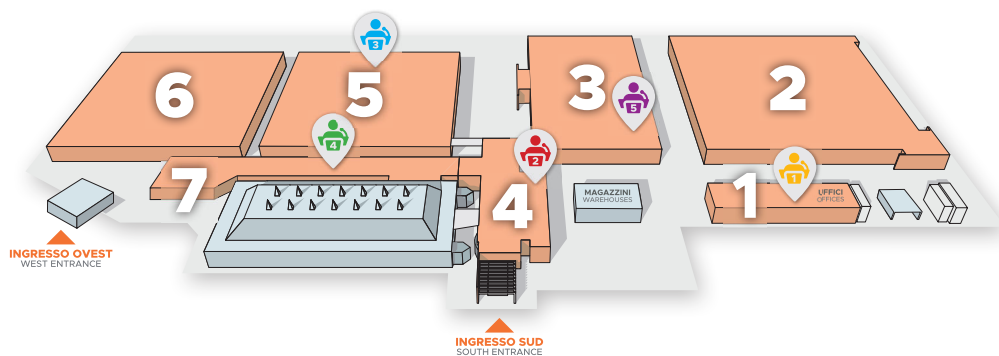




PROGRAMMA CONVEGNI

CONFERENCES PROGRAM



	SALA BARILLA BARILLA ROOM		SALA WORKSHOP WORKSHOP ROOM		LABWORLD ARENA LABWORLD ARENA		SALE 1-2-3 ROOMS 1-2-3		TALENT ACADEMY TALENT ACADEMY
--	-------------------------------------	--	---------------------------------------	--	---	--	----------------------------------	--	---



CONFERENCES PROGRAM

TUESDAY 24th OCTOBER

10.30 AM - 1.00 PM - Room 1 - Hall 7

OPENING CEREMONY



12.00 - 01.00 PM - LabWorld Arena - Hall 5 - Area F072

FROM RAW MATERIALS TO FINISHED PRODUCTS: SPECTROSCOPIC APPLICATIONS FOR THE FOOD INDUSTRY

By BRUKER ITALIA

02.00 - 03.00 PM - LabWorld Arena - Hall 5 - Area F 072

MONITORING OF PESTICIDES AND ANTIBIOTICS IN FOOD BY LC-MS/MS: AN INNOVATIVE ANALYTICAL PLATFORM DEVELOPED IN THE LABORATORY FOR THE LABORATORY!

By SHIMADZU

02.30 - 04.00 PM - Room 3 - Hall 7

EXPORT FLYING DESK SPECIAL DAY: FOCUS ON BOSNIA ERZEGOVINA AND BULGARIA - LAB INNOVA SOUTH EAST EUROPE

By ITA-Italian Trade Agency

02.30 - 04.30 PM - Workshop Room - Hall 4

GIVING VOICE TO REGULATIONS AND THEIR IMPLEMENTATION: WHAT'S NEW?

By ORDINE DEI TECNOLOGI ALIMENTARI of Emilia Romagna, Toscana and Umbria

02.30 - 06.00 PM - Pietro Barilla Room - Hall 1

HORIZONS FOR THE FOOD CANNING INDUSTRY: THE SUPPORT OF SSICA

By SSICA

03.00 - 04.00 PM - LabWorld Arena - Hall 5 - Area F072

INTERFERENCE-FREE TECHNOLOGY: EMC TESTING FOR FOOD & BEVERAGE DEVICES

By WHITE LAB

03.00 - 05.30 PM - Room 2 - Hall 7

FOOD TECH TREND: THE AGRI-FOOD OF THE NEAR FUTURE HAS ALREADY BEGUN...

By CLUSTER CL.A.N.



CONFERENCES PROGRAM

04.00 - 05.00 PM - LabWorld Arena - Hall 5 - Area F 072

LIVE LAB! THE BENEFITS OF LIQUID HANDLING AUTOMATION IN QUALITY CONTROL FOR THE FOOD INDUSTRY

By GILSON

05.00 - 06.00 PM - LabWorld Arena Hall 5 - Area F072

NIR SPECTROSCOPY IN FOOD QUALITY AND SAFETY CONTROL

By SISNIR (Società Italiana di spettroscopia NIR)

WEDNESDAY 25th OCTOBER

09.30 AM - 01.00 PM - Pietro Barilla Room Hall 1

LOGISTICAMENTE ON FOOD 2023 - HOW TO COMPETE WITH EFFECTIVE LOGISTICS IN THE FOOD INDUSTRY

By LOGISTICAMENTE

09.30 AM - 01.00 PM - Room 1 - Hall 7

LISTERIA AND NEW EMERGING MICROBIOLOGICAL PROBLEMS

By SICURAL

10.00 - 11.00 AM - LabWorld Arena - Hall 5 - Area F072

ALLERGEN CONTROL IN FOOD WITH THREE ANALYTICAL TECHNIQUES

By R-BIOPHARM Italia

10.00 AM - 01.00 PM - Workshop Room - Hall 4

THE REDUCTION OF ENERGY CONSUMPTION AND ENVIRONMENTAL IMPACT IN THE COLD SUPPLY CHAIN

By FORMALIMENTI in collaboration with SURGELATI MAGAZINE

10.00 AM - 01.00 PM - Room 2 - Hall 7

PROCESSING AND PACKAGING INNOVATIONS FOR THE FRUIT AND VEGETABLE JUICE SECTOR

By IFU



11.00 AM - 12.00 PM - LabWorld Arena - Hall 5 - Area F 072

AUGMENTED DIAGNOSTICS – FROM TEST RESULTS TO ACTIONABLE INSIGHTS

By BIOMERIEUX



CONFERENCES PROGRAM

11.00 AM - 01.00 PM - Cibus Tec Talent Academy - Hall 3 - Area A 026

EDUCATION AND EMERGING TALENT: THE BENEFITS OF ITS ACADEMIES FOR THE FUTURE OF COMPANIES

By CISITA

12.00 - 01.00 PM - LabWorld Arena - Hall 5 - Area F 072

THE FUTURE OF FOOD PATHOGEN TESTING

By BIOMERIEUX

02.00 - 03.00 PM - LabWorld Arena - Hall 5 - Area F072

PROCESS CONTROLS IN FOOD PRODUCTION USING SPECTROSCOPIC TECHNIQUES

By BRUKER ITALIA

02.00 - 03.15 PM - Room 3 - Hall 7

HIGH PERFORMANCE MEETS HIGH SAFETY

By SKF

02.30 - 04.30 PM - Workshop Room - Hall 4

INNOVATION IN FOOD

By ORDINE DEI TECNOLOGI ALIMENTARI of Emilia Romagna, Toscana and Umbria

02.30 - 05.30 PM - Room 2 - Hall 7

TOOLS, TOOLS FOR SUSTAINABLE FOOD SUPPLY CHAINS - PACKAGING AND FOOD SAFETY TRANSITION: TECHNOLOGIES, NEW MATERIALS, COMMUNICATION WITH CONSUMERS

By OM snc

In collaboration with in_formare and media partnership with Food&Tec

02.30 - 06.00 PM - Room 1 - Hall 7

TECHNICAL SEMINAR EHEDG - INSIGHT INTO IMPORTANT NEW EHEDG GUIDELINES

By EHEDG ITALIA



03.00 - 04.00 PM - LabWorld Arena - Hall 5 - Area F072

MOCA - UNTARGETED ANALYSIS FOR NIAS DETECTION

By WHITE LAB

03.30 - 04.45 PM - Room 3 - Hall 7

HIGH PERFORMANCE MEETS HIGH SAFETY

By SKF



CONFERENCES PROGRAM

04.00 - 05.00 PM - LabWorld Arena - Hall 5 - Area F072

OFFICIAL AND RAPID ANALYTICAL METHODS FOR QUALITY CONTROL OF FOOD AND FEEDS

By BUCHI

05.00 - 06.00 PM - LabWorld Arena - Hall 5 - Area F072

NIR SPECTROSCOPY IN FOOD QUALITY AND SAFETY CONTROL

By SISNIR (Società Italiana di spettroscopia NIR)

THURSDAY 26th OCTOBER

10.00 AM - 01.00 PM - Room 2 - Hall 7

120TH ANNIVERSARY OF THE FOUNDING OF THE INTERNATIONAL DAIRY FEDERATION

By QUINE - Scienza e Tecnica Lattiero-Casearia



10.30 - 11.00 AM - LabWorld Arena - Hall 5 - Area F 072

LIVE LAB! 60 YEARS OF EXPERTISE IN PRECISION LIQUID DISPENSING FOR FOOD SAFETY

By SOCOREX

10.30 AM - 12.30 PM - Room 3 - Hall 7

OPENING UP CAPS AND CLOSURES IN FOOD PACKAGING FOR AN AGEING SOCIETY

By NVC NETHERLANDS PACKAGING CENTRE



10.30 AM - 12.30 PM - Room 1 - Hall 7

THE IMPACT OF THE CIRCULAR ECONOMY ON FOOD SAFETY

By ORDINE DEI TECNOLOGI ALIMENTARI of Emilia Romagna, Toscana and Umbria

10.30 - 11.15 AM - Pietro Barilla Room - Hall 1

ALLERGENS: NEW ENZYMATIC SOLUTIONS FOR CLEANING AND VALIDATION OF PROCEDURES

By Christeyns

In collaboration with MERIEUX NUTRISCIENCES

11.00 AM - 12.00 PM - LabWorld Arena - Hall 5 - Area F072

NEW AUTOMATED ENZYMATIC METHODS FOR FOOD CONTROL

By R-BIOPHARM Italia



CONFERENCES PROGRAM

11.30 AM - 12.30 PM - Pietro Barilla Room - Hall 1

BIOFILM: A CHALLENGE FOR THE FOOD INDUSTRY

By Christeyns

02.00 - 03.00 PM - LabWorld Arena - Hall 5 –Area F072

**QUALITY AND SAFETY IN THE FOOD INDUSTRY: BENEFITS OF SWIR
AND X-RAY INSPECTION IN MANUFACTURING PROCESSES**

By HAMAMATSU PHOTONICS

02.30 - 03.15 PM - Pietro Barilla Room - Hall 1

**ALLERGENS: NEW ENZYMATIC SOLUTIONS FOR CLEANING AND
VALIDATION OF PROCEDURES**

By Christeyns

In collaboration with MERIEUX NUTRISCIENCES

03.00 - 04.00 PM - Room 3 - Hall 7

FOOD SAFETY: THE ROLE OF SPECIALTY LUBRICANTS

By KLUBER Lubrication Italia

03.00 - 04.00 PM - LabWorld Arena - Hall 5 - Area F072

**INDUSTRIAL WASTEWATER TREATMENT AND RECOVERY PLANTS:
SUPPORTING TECHNOLOGIES TO ENSURE COST REDUCTION AND
ENVIRONMENTAL IMPACT OPTIMIZATION**

By WHITE LAB

03.00 - 05.00 PM - Room 2 - Hall 7

**THE UNIVERSITY OF PARMA AS AN INNOVATION ACCELERATOR
FOR LOCAL BUSINESSES**

By UNIVERSITÀ DI PARMA

03.30 - 04.30 PM - Pietro Barilla Room - Hall 1

BIOFILM: A CHALLENGE FOR THE FOOD INDUSTRY

By Christeyns

04.30 - 05.30 PM - Room 3 - Hall 7

CONTAMINATION IS NOT JUST WHAT YOU EXPECT!

By KLUBER Lubrication Italia

05.00 - 06.00 PM - LabWorld Arena - Hall 5 - Area F072

NIR SPECTROSCOPY IN FOOD QUALITY AND SAFETY CONTROL

By SISNIR (Società Italiana di spettroscopia NIR)



CONFERENCES PROGRAM

FRIDAY 27th OCTOBER

09.30 - 10.30 AM - Workshop Room - Hall 4

“DRY YOUR PROCESS, SAVE THE PLANET”...VACUUM TECHNOLOGIES FOR SUSTAINABLE BOTTLING

By IR Ingersoll Rand

10.00 - 11.00 AM - LabWorld Arena - Hall 5 - Area F072

SPECTROSCOPIC TECHNIQUES FOR THE CHARACTERIZATION OF FOOD PACKAGING

By BRUKER ITALIA

10.00 AM - 1.00 PM - Pietro Barilla Room - Hall 1

TOMATO NEWS CONFERENCE 2023

By TOMATO NEWS

In collaboration with ABMA and WPTC

10.30 AM - 01.00 PM - Room 2 - Hall 7

RESIN SYSTEMS FOR THE AGRI-FOOD INDUSTRY

By Conpaviper

11.30 AM - 12.00 AM - LabWorld Arena - Hall 5 - Area F072

STARLAB'S 25 YEARS OF LIQUID HANDLING EXPERIENCE IN SUPPORT OF THE FOOD INDUSTRY

By STARLAB

11.30 AM - 12.30 PM - Workshop Room - Hall 4

“DRY YOUR PROCESS, SAVE THE PLANET”...VACUUM TECHNOLOGIES FOR SUSTAINABLE BOTTLING

By IR Ingersoll Rand



Conferences program is updated to October 13, 2023.
Further information and complete program at
<https://www.cibustec.it/en/congresses-and-events/conference-program/>