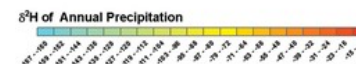
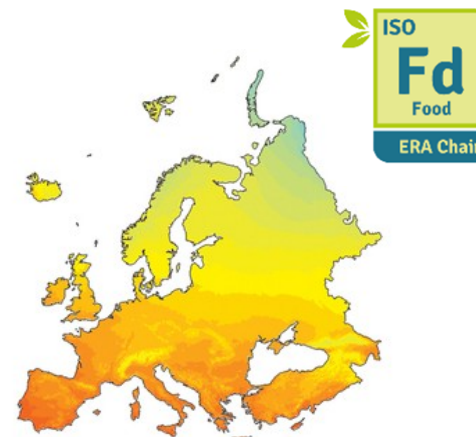


ERA Chair ISO-FOOD

For isotope techniques in food quality, safety
and traceability

David Heath
ERA Chair holder



Motivation for ERA Chair ISO-FOOD?

- ❖ Jožef Stefan Institute
 - Basic and applied research in the field of natural science and technology
- ❖ Modern food supply chain is complex / Food Fraud / Horse meat scandal 2013 / methods for determining food safety, authenticity and traceability
- ❖ Dept. Env. Sci. history of **stable Isotopic/elemental method** development for determining the authenticity of foodstuffs (wine, olive oil, juice, honey...)



ERA chair to build on our **existing capacity**

Vision: becoming a recognized research and education centre for food analysis and characterisation using advanced isotopic and chemical techniques (ERA)

- ❖ July 2014 - 2019 (FP7, 1/11)

Who is Involved?

❖ 4 x JSI research departments:

○ Environmental Sciences, O2

*Stable Isotopic and elemental methods for food authenticity
Inorganic & Organic / Speciation / Transformations / Fractionation
natural and manmade radionuclides*

○ Computer Systems, E7

*Data processing and knowledge management
dietary assessment, food composition databases*

○ Condensed Matter Physics F5

Nanoparticles in the environment/safety

○ Nanostructured Materials K7

Nanotoxicology

○ 2 x CoE

❖ Jožef Stefan International Post Graduate School (IPS)



NAMASTE
CENTRE OF EXCELLENCE

Nanocenter



Clean laboratories and laboratories for radiochemistry
(3000m² laboratory space, 800 m² office space)



Clean laboratories and laboratories for radiochemistry
(3000 m² laboratory space, 800 m² office space)

- **Isotope ratio mass spectrometry (H, C, N, O, S, Pb, Sr...)**

EA-IRMS, DI-IRMS, Py-IRMS, GC-C-IRMS, MC-ICP-MS



- **Mass spectrometry**

UPLC-qTOF-MS/MS, GC(IT)MS, GC-MSD, LC-MS/MS, GC-MS/MS, ICP-MS, ICP-MS QQQ, LA-ICP-MS, LC-ICP-MS, GC-ICP-MS, SP-ICP-MS,



- **Spectrophotometry**

HG-AFS, CV-AFSGF, AAS, FAAS

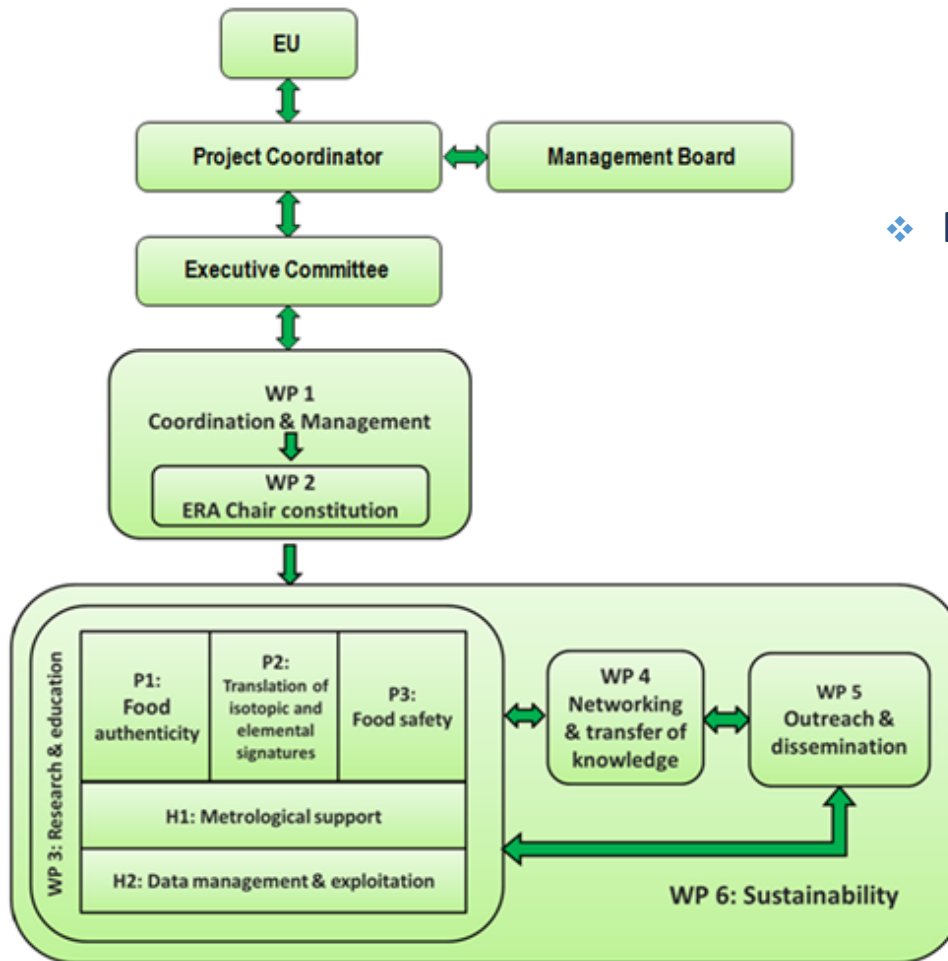
- **Nuclear methods**

TRIGA MARK II nuclear reactor, alpha, beta and gamma counting, NAA



- **Access to other JSI departments & infrastructure (microscopy) and experienced researchers**

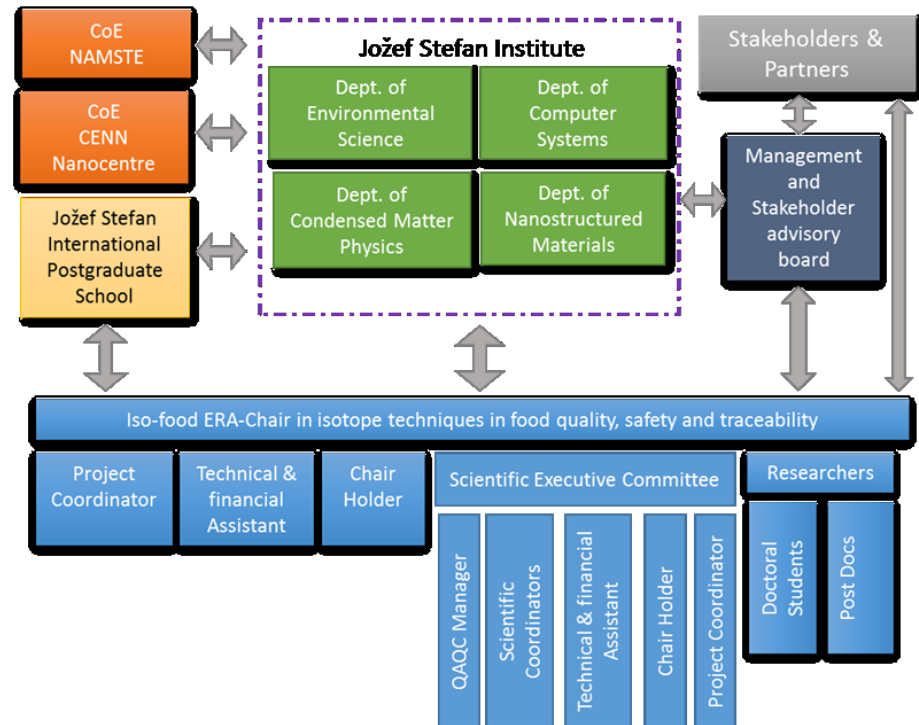
ISO-FOOD Project



- ❖ Project:
 - 51** milestones
 - 35** project deliverables

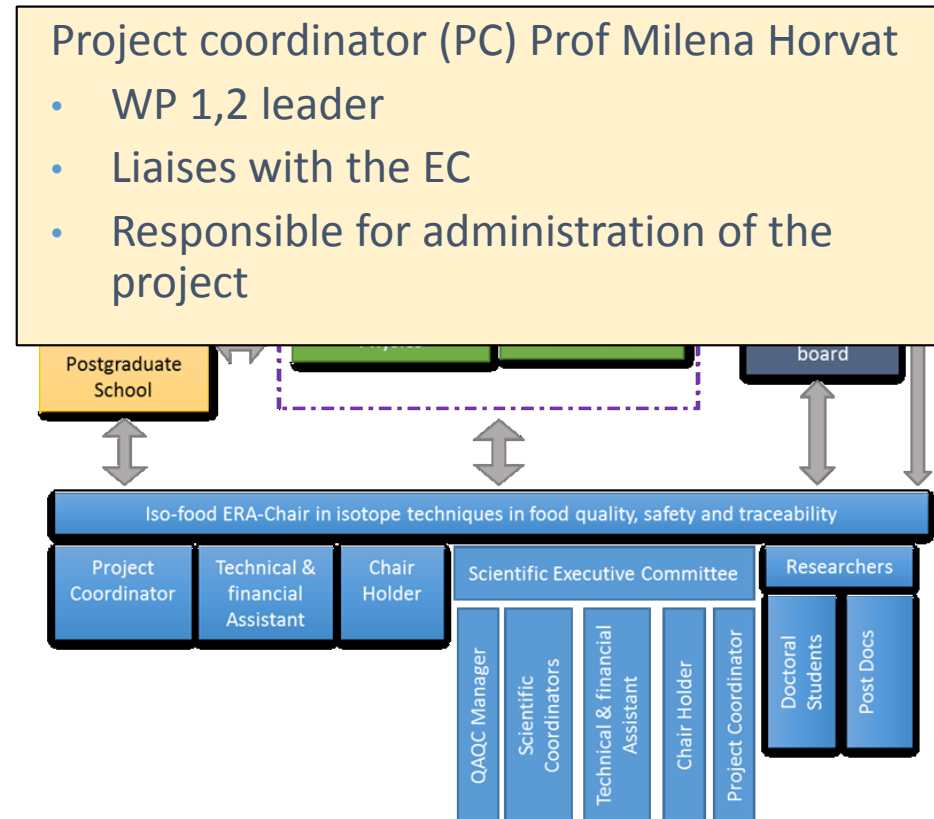
ISO-FOOD Organizational structure

- ❖ Project Coordinator
- ❖ Chair holder
- ❖ Scientific Executive Committee
- ❖ Management Board
- ❖ Researchers



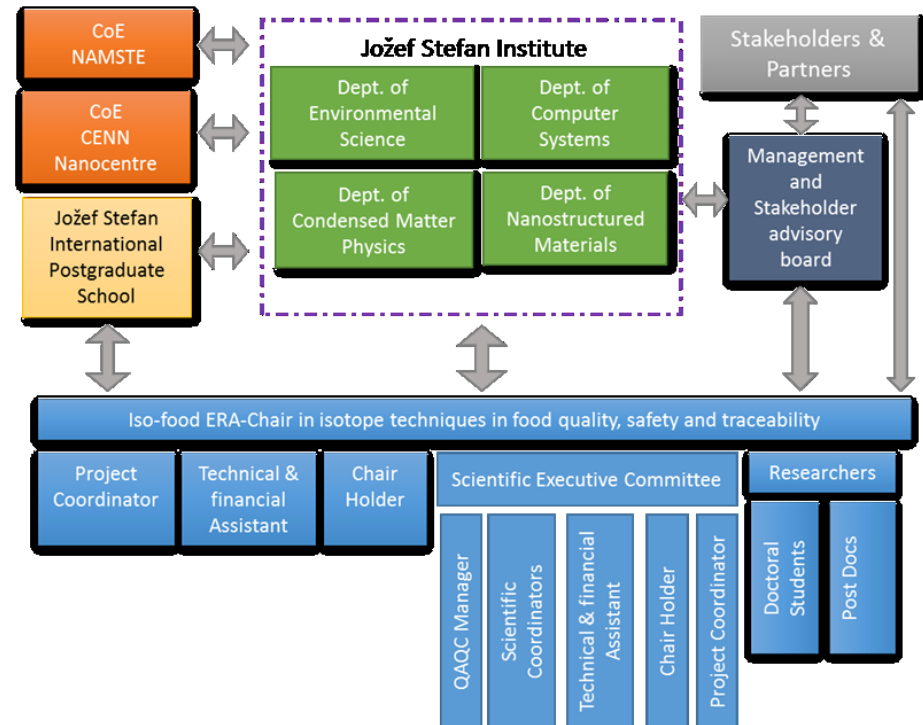
ISO-FOOD Organizational structure

- ❖ Project Coordinator
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- ❖ Researchers



ISO-FOOD Organizational structure

- ❖ Project Coordinator
- ❖ Chair holder
- ❖ Scientific Executive Committee
- ❖ Management Board
- ❖ Researchers



ISO-FOOD: Responsibilities of Chair holder

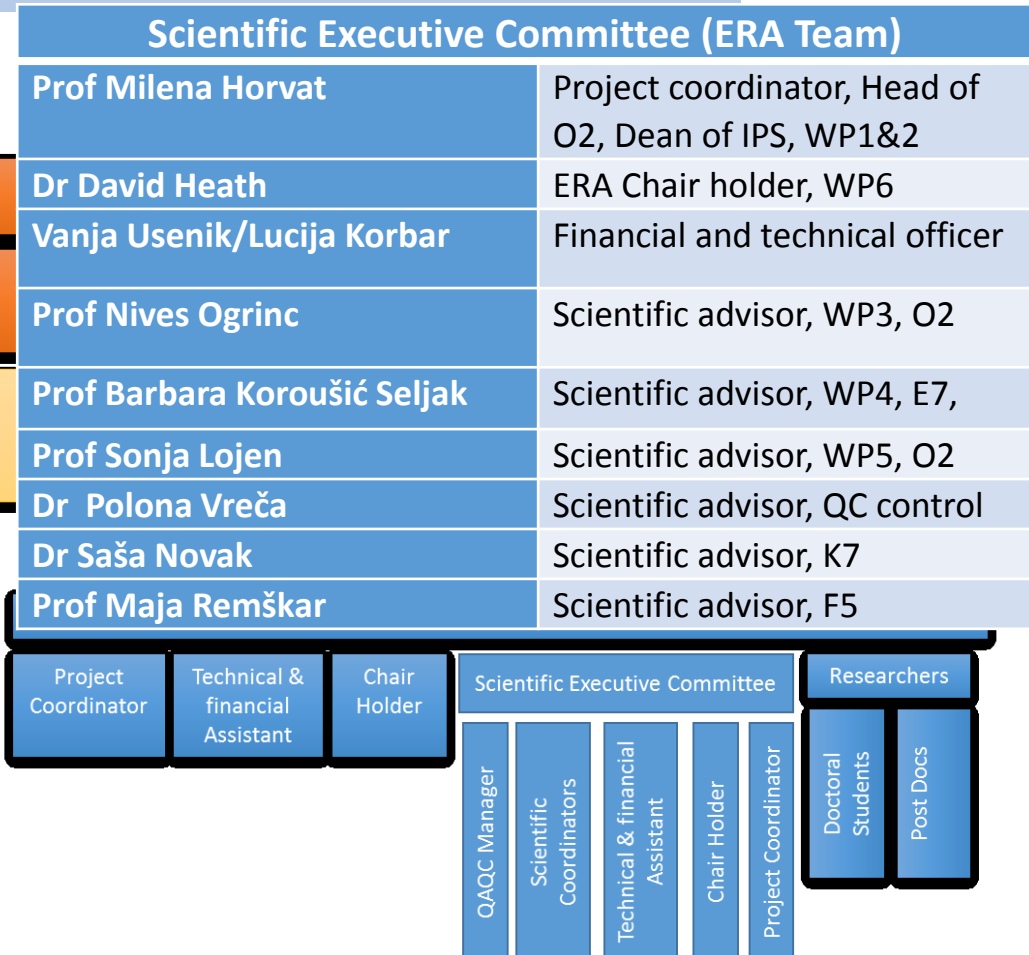
- ❖ Employed fulltime (spread over the WP1-6):
- ❖ Project: **implementation/management/development**
 - **Annex I: Description of Work (fixed)**
- ❖ Preparing deliverables / Self-evaluation reports (WP1-2)
- ❖ WP6 leader: Sustainability
 - Search for and prepare funding proposals (WP3 & WP6)
 - Prepare strategic documents (Roadmaps) (WP3 & 6)
- ❖ Quality of outputs (WP1-6)

ISO-FOOD: Responsibilities of Chair holder

- ❖ Develop doctoral course at IPS (WP3)
- ❖ Organise training and stakeholder events (WP4 & 5)
- ❖ Develop the ERA Chair culture
- ❖ Research (organic analysis)
- ❖ ERA Chair Team!

ISO-FOOD Management structure

- ❖ Project Coordinator
- ❖ Chair holder
- ❖ Scientific Executive Committee
- ❖ Management Board
- ❖ Researchers



ISO-FOOD Management structure

- ❖ Project Coordinator
- ❖ Chair holder
- ❖ Scientific Executive committee
- ❖ **Management Board**
- ❖ Researchers

Management & Stakeholder Advisory Board	
Representatives of the ERA Chair	
Prof Dr Milena Horvat	Project coordinator, Dean of IPS
Dr David Heath	ERA Chair holder
Lucija Korbar	Financial and technical officer
Representatives of the JSI	
Prof Dr Igor Muševič	Head of F5 department
Assist Prof Dr Gregor Papa	Head of E7 department
Dr Peter Vrtačnik	Representative of Jožef Stefan Institute's Board of Governors
Prof Dr Spomenka Kobe	Head of K7 department, Jožef Stefan Institute's Scientific Council
Government Bodies	
Dr Urška Blaznik	National Institute for Public Health
Dr Blaža Nahtigal	Ministry of Agriculture, Forestry and Food, EFSA
Dr Tatjana Zagorc	Chamber of Commerce and Industry
Representative from academia	
Prof Dr Nataša Poklar Urih	Biotechnical faculty, University of Ljubljana
Representative from Industry	
Dr Matjaž Červek	Emona RCP d.o.o. Jata Emona

ISO-FOOD Management structure

- ❖ Project Coordinator
- ❖ Chair holder
- ❖ Scientific Executive committee
- ❖ Management Board
- ❖ Researchers

6 X Post doctoral researchers



Dr Kelly Peeters O2
Element speciation in food



Dr Martina Lorenzetti K7
Nanoparticles in food



Dr Miha Trdin O2
Radionuclides in food

- 4) Organic contaminants in food
- 5) Compound specific stable isotopes in food
- 6) Metrology support in food analysis

3 X Doctoral Students



Anja Mahne Opatić O2
Isotopic and elemental characterisation of food



Eva Kranjc F5
Plant-nanoparticle interactions



Tome Eftimov Computer Systems E7
Developing tools for data management, exploration and exploitation

Master's Student



Anja Drame (K7)
Nanoparticles in food

QAQC Man

Scientific
Coordinator

Technical & financial
Assistant

Chair Holder

Project Coordinator

Doctoral Student

Postdoctoral Researcher

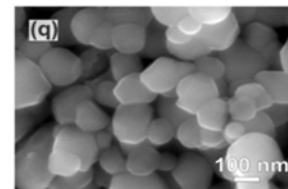
ISO-FOOD Student Study Group
15 Students

ISO-FOOD: Research focus

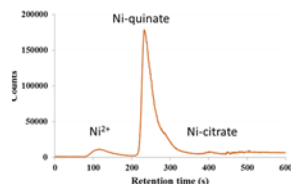
Isotope and
elemental
fingerprinting



Nanoparticles



Element
speciation and
fractionation



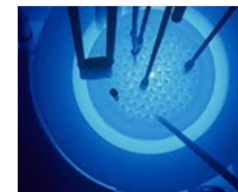
Data processing /
Knowledge
management / Food
composition databases

Nutrition Facts	
Serving Size 1 ounce	Servings in bag 4
Amount Per Serving	
Calories 155	Calories from Fat 93
	% Daily Value*
Total Fat 11g	16%
Saturated Fat 3g	15%
Trans Fat	
Cholesterol 0mg	0%

Organic
contaminants



Radionuclides
(natural & artificial)



Metrology Support

ISO-FOOD Education: doctoral course

- ❖ Integrated into the ECO-Technology Programme IPS
- ❖ Five new ISO-FOOD topics:

Course Title	Credits
Traceability and Authenticity of Food	10
Chemical safety – Inorganic, organic contaminants, nanoparticles	10
Foodomics	5
Chemical and food toxicology	5
Sensor systems	5



- ❖ In collaboration with UL-BF's Interdisciplinary Doctoral Programme BIOSCIENCES – Food Sciences

First students enrolled 2016/2017

ISO-FOOD Education

❖ Exploratory Workshops, Training Events, Summer Schools

1. International stakeholder workshop ✓
2. Metrology workshop ✓
3. Mercury in food workshop ✓
4. Radionuclides in food Summer School ✓
5. Isotopic techniques in food characterization ✓
6. Food authenticity and traceability, Spring School ✓
7. Nanoparticles in food
8. Element speciation in food analysis

❖ eLearning modules

❖ Conference (2019)



Dissemination & Outreach

- ❖ Scientific papers /conferences
- ❖ Webpage, Facebook, Twitter
- ❖ Public presentations
- ❖ Invited speakers
- ❖ Promotional material



ISO-FOOD: Sustainability



MASSTWIN – Spreading excellence and widening participation in support of mass spectrometry and related techniques in Health, the Environment, and **Food**. (Coordinator: M. Horvat)



Slovenian Smart Specialization program: sustainable food production, Coordinator Žito d.o.o., Authenticity of raw materials - Frutarom Etol (IJS: N. Ogrinc)

ARIMNet-
REALMed

Pursuing authenticity and valorization of traditional Mediterranean products - High premium products e.g., Slovenian truffles, (JSI: N. Ogrinc)



European Strategy Forum for Research Infrastructures (ESFRI) – infrastructure for promoting metrology in food and nutrition (JSI: M. Horvat, N. Ogrinc)



IAEA

The Use of Stable Isotopes and Elemental Composition for Determination of Authenticity and Geographical Origin of Milk and Dairy Products (Coordinator: N. Ogrinc)

National = 2 International = 4 Pipeline !

Summary

- ❖ Progress of ERA Chair ISO-FOOD is good achieving all of its major Milestones and Deliverables.
- ❖ Having stakeholders & partners directly involved
- ❖ Importance of having a strong team
- ❖ Main task remains sustainability of the Chair

Thank you for your attention

www.isofood.eu

Thank you for your attention

www.isofood.eu

Thank you for your attention

www.isofood.eu

Thank you for your attention

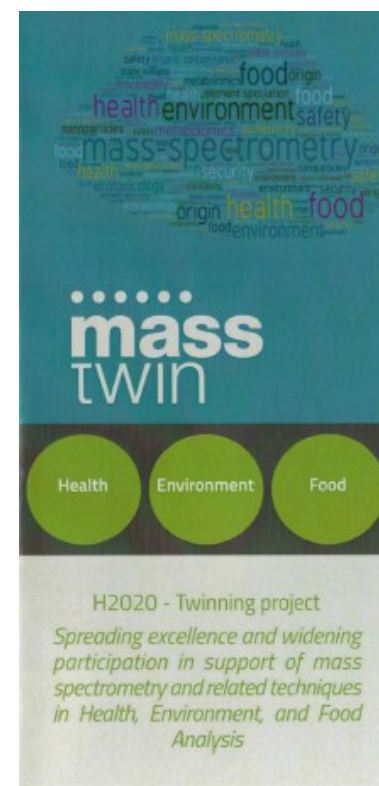
www.isofood.eu

MASSTWIN

*Spreading Excellence and widening participation in support of mass spectrometry and related techniques in **Health**, the **Environment**, and **Food Analysis***

Milena Horvat (Coordinator), Radmila Milačič, Janez Ščančar, Nives Ogrinc, Ester Heath, Sonja Lojen, Dušan Žigon, Vanja Usenik, David Heath

- ❖ Five partners from five different countries
- ❖ 3 year project (Kick off meeting 29/3/2016)
- ❖ Establish a Community of Practice in MS
- ❖ Improve the mass-spectrometry based analytical skills of researchers and to adopt best practices comparable to the world's leading laboratories.
- ❖ Exploratory workshops / group trainings / collaborative research / staff exchange / Outreach
- ❖ The scientific content of the project is complementary to the activities of the ISO-FOOD ERA Chair.
- ❖ Joint Projects



<https://www.masstwin.eu/>



Helmholtz-Zentrum fuer
Umweltforschung GmbH – UFZ

<http://www.ufz.de>

Contact: **Kay Knöller**



Fondazione Edmund Mach di
San Michele all'Adige (FEM)

<http://www.fmach.it>

Contact: **Federica Camin**



The National Institute for
Agricultural and Food Research
and Technology (INIA) and the
University of Antwerp (UA)

<https://www.uantwerpen.be/en>

Contact: **Adrian Covaci**



Institut des Sciences Analytiques
et de Physico-chimie pour
l'Environnement et les Matériaux
and the Université de Pau et Pays
de l'Adour (IPREM/UPPA)

<http://www.univ-pau.fr>

Contact: **Olivier Donard**



The National Institute for
Agricultural and Food Research
and Technology (INIA) and
agrifood research in Spain.

<http://www.inia.es>

Contact: **María Dolores**



The Jožef Stefan Institute is the
leading Slovenian scientific
research institute, covering a
broad spectrum of basic and
applied research.

<http://www.environment.si>

Contact: **Milena Horvat**

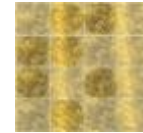
ISO-FOOD: Other activities

- ❖ Accreditation of analytical methods (ISO/IEC 17025: 2005)
 - 1) Carbon isotope ratio $^{13}\text{C}/^{12}\text{C}$ in ethanol by mass spectrometry
 - 2) Oxygen isotope ratio $^{18}\text{O}/^{16}\text{O}$ in wine by mass spectrometry

- ❖ Two Interlaboratory comparison exercises
 - 1) Speciation of selected metals in foodstuffs
 - 2) Stable isotope composition of foodstuffs

Who is involved?

- ❖ 4 x JSI research departments:
 - Environmental Sciences (O2)
 - Condensed Matter Physics (F5)
 - Nanostructured Materials (K7)
 - Computer Systems (E7)
- ❖ 2 x COE
- ❖ Jožef Stefan International Postgraduate School (IPS)



NAMASTE
CENTRE OF EXCELLENCE

Nanocenter



Jožef Stefan Institute



$$j = \sigma T^4$$

Jožef Stefan 1835 – 1893

19th century physicist,
Stefan-Boltzmann law of black-body radiation

1949 – Institute of Physics

1959 – Jožef Stefan Nuclear Institute

1966 – Triga Mark II research reactor

1969 – Jožef Stefan Institute

960 staff (app. 400 Ph.D)
28 Research Departments
12 Research Centres
4 Centres of Excellence
900 Projects

Basic & Applied Research

Physics, Reactor Technologies, Energetics
Chemistry, Biochemistry, Environmental
Sciences, Materials, Electronics and Information
technologies



Infrastructure and equipment

- Isotope ratio mass spectrometry (H, C, N, O, S, Pb, Sr...)**

EA-IRMS, DI-IRMS, Py-IRMS, GC-C-IRMS, MC-ICP-MS



- Mass spectrometry**

UPLC-qTOF-MS/MS, GC(IT)MS, GC-MSD, LC-MS/MS, GC-MS/MS, ICP-MS, **ICP-MS QQQ**, LA-ICP-MS, LC-ICP-MS, GC-ICP-MS, SP-ICP-MS,



- Spectrophotometry**

HG-AFS, CV-AFSGF, AAS, FAAS

- Nuclear methods**

TRIGA MARK II nuclear reactor, alpha, beta and gamma counting, NAA

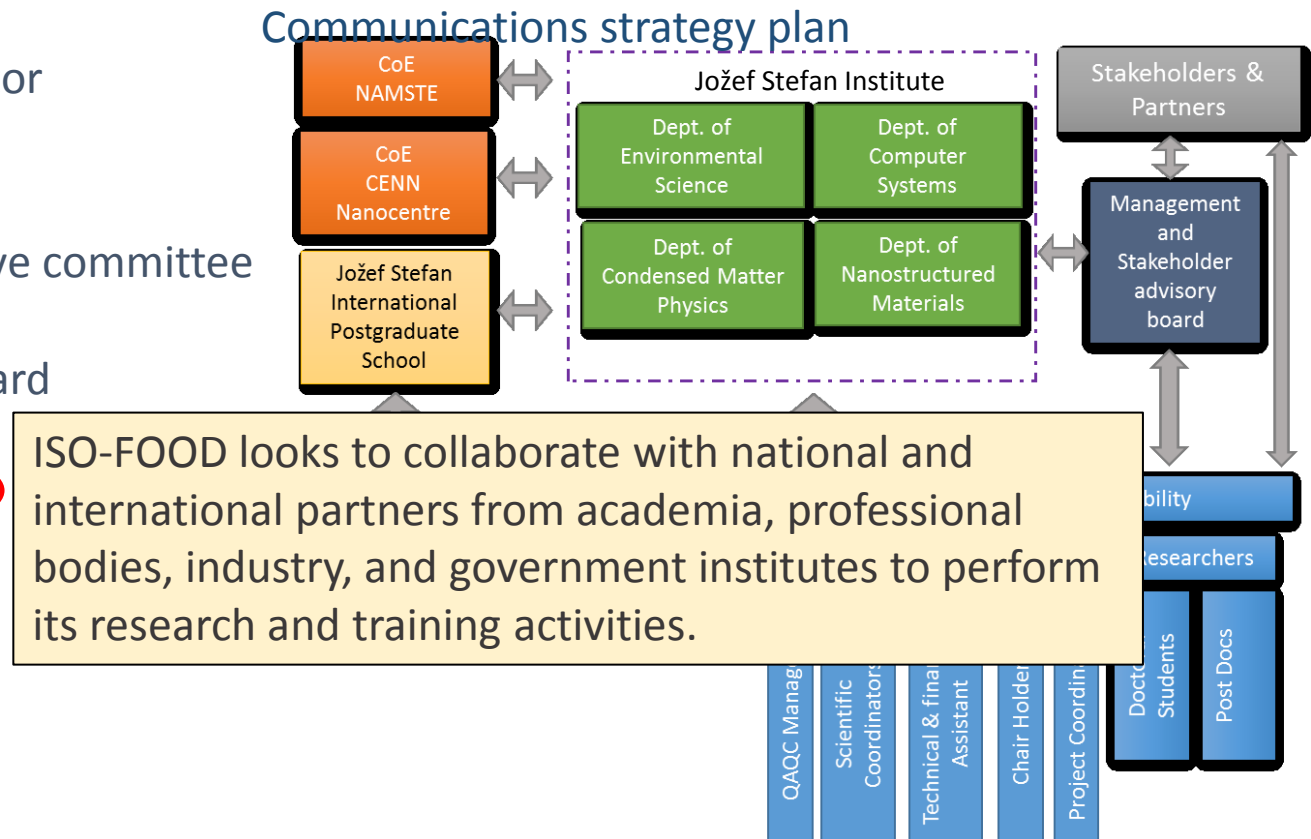


- Access to other JSI departments & infrastructure (microscopy) and experienced researchers**

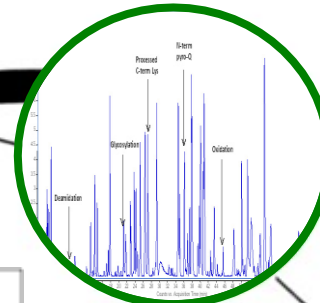
ISO-FOOD Organizational structure

Structure

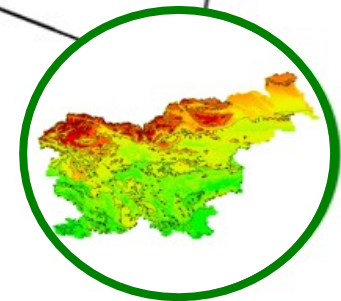
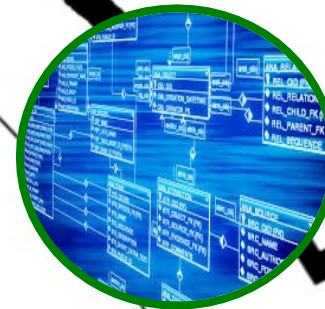
- ❖ Project Coordinator
- ❖ Chair holder
- ❖ Scientific Executive committee
- ❖ Management Board
- ❖ Stakeholders



Food authenticity and traceability



Fingerprint
Isotopic/elemental/Biomarker

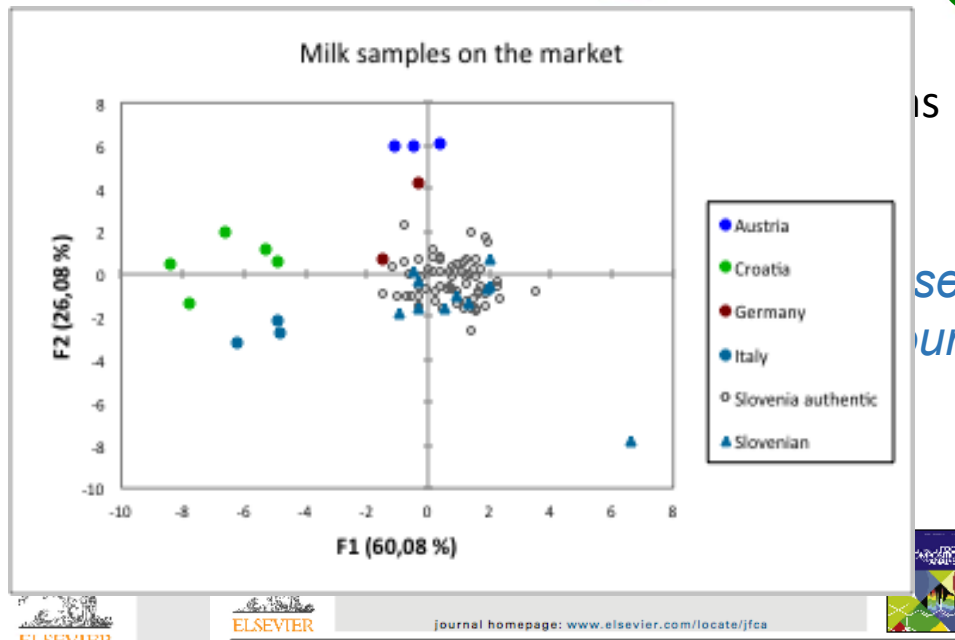


Authentic?

Adulterated?

Natural?

Organic?



Isotopic and elemental
according to geographical origin

Karmen Bizjak Bat^a, Klemen
Nives Ogrinc^{a,*}

Original research article

Discrimination between Slovenian cow, goat and sheep milk and cheese according to geographical origin using a combination of elemental content and stable isotope data

Marijan Nečemer^{a,*}, Doris Potočnik^{b,c}, Nives Ogrinc^{b,c}

^a Department of Low and Medium Energy Physics, Jozef Stefan Institute, Jamova 39, SI-1000 Ljubljana, Slovenia

^b Department of Environmental Sciences, Jozef Stefan Institute, Jamova 39, SI-1000 Ljubljana, Slovenia

^c Jozef Stefan International Postgraduate School, Jamova 39, SI-1000 Ljubljana, Slovenia

^{*} Fractal d.d., Tovarniška cesta 7, SI-5270

^a Department of Agronomy, Biotechnical Faculty, University of Ljubljana, Jamnikarjeva 101, SI-1000 Ljubljana, Slovenia

^b Department of Environmental Sciences, Jozef Stefan Institute, Jamova 39, SI-1000 Ljubljana, Slovenia

^c White Research Centre, University of Nova Gorica, Vipavska 11c, SI-5270 Ajdovščina, Slovenia

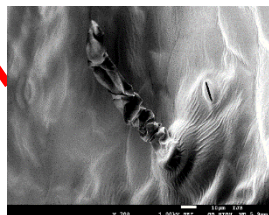
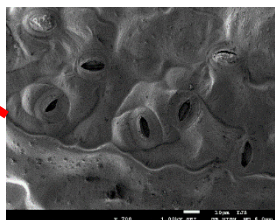
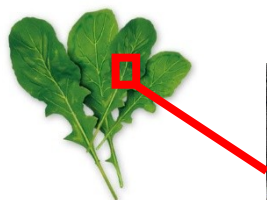
^d Department of Low and Intermediate Energy Physics, Jozef Stefan Institute, Jamova 39, SI-1000 Ljubljana, Slovenia



Nanoparticle Monitoring of Food Production and Processing Areas and Food

Eva Kranjc Mentor: Maja Remškar

- ❖ Aim: Developing analytical methodologies for investigating nanoparticle foliar uptake in plants
- ❖ Uptake of Pt nanoparticles using two morphologically different salad greens using ICP-MS and microscopy techniques



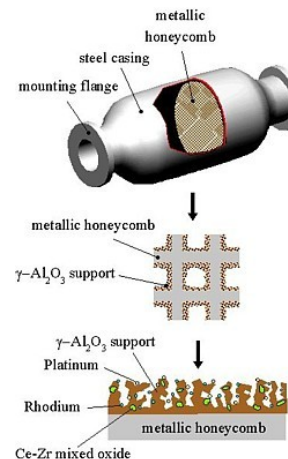
MOTIVATION:

- Human and public health implications from nanoparticle ingestion



- ❖ Pt nanoparticles are taken up and translocate as NP to non exposed sites

CATALYTIC CONVERTER



Ni speciation in cocoa (HPLC-ICP-MS)

Dr Kelly Peeters, Prof Radmila Milačič, Prof Janez Ščančar

- ❖ Normally low, but sensitive individuals may develop allergic reactions to Ni.
- ❖ Food represents an important source of exposure to Ni.
- ❖ Cocoa products contain elevated Ni concentrations

“10-12 % of the female population and 6% of the male population are believed to experience an allergy to nickel and its increasing”

- ❖ Ni species were quantified by the post-column isotope dilution ICP-MS
- ❖ Cocoa infusions as Ni²⁺ and Ni-gluconate and Ni-citrate complexes.



Cocoa

Cocoa infusions were prepared by adding cocoa in boiling Milli-Q water for 5 min. After cooling the samples were filtered

Separation of Ni-complexes by HPLC-ICP-MS

Qualification: (1) Synthesis of all Ni-complexes and (2) Determination of complexes with HR-MS and MS-MS



Food Chemistry

Volume 230, 1 September 2017, Pages 327–335



Nickel speciation in cocoa infusions using monolithic chromatography – Post-column ID-ICP-MS and Q-TOF-MS

Kelly Peeters , Tea Zuliani , Dušan Žigon , Radmila Milačič , Janez Ščančar 

ISO-FOOD Education



MEDNARODNA
PODIPLOMSKA ŠOLA
JOŽEFA STEFANA

JOŽEF STEFAN
INTERNATIONAL
POSTGRADUATE SCHOOL



- ❖ Independent higher education institution (2004)
- ❖ link between pure (research) and applied (industry) science
- ❖ Opportunities for joint R&D projects in industry
- ❖ ISO-FOOD students are enrolled at IPS



4 STUDY PROGRAMMES

Nanosciences and
Nanotechnologies

Ecotechnologies

JOŽEF STEFAN
INTERNATIONAL
POSTGRADUATE
SCHOOL

Information and
Communication
Technologies

Sensor
Technologies

OVER 90% EMPLOYMENT RATE PRIOR TO GRADUATION IN OVER 20 COUNTRIES

ISO-FOOD Vision and Mission

Our vision is...

To become a recognized research and education centre in isotopic and chemical techniques in food (feed) analysis (ERA)

Our mission is...

Contribute to knowledge through research

- Food analysis and characterization using advanced analytical methods
- Develop/exploit food composition databases

Transfer knowledge through education

- Workshops and training events / Doctoral course /outreach

“Destination of choice for excellent researchers”



ISO-FOOD Sponsored Researchers

6 X Post doctoral researchers



Dr Kelly Peeters O2
Element speciation in food



Dr Martina Lorenzetti K7
Nanoparticles in food

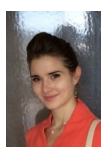


Dr Miha Trdin O2
Radionuclides in food

3 X Doctoral Students



Anja Mahne Opatić O2
Isotopic and elemental characterisation of food



Eva Kranjc F5
Plant-nanoparticle interactions



Tome Eftimov Computer Systems E7
Developing tools for data management, exploration and exploitation

- 4) Organic contaminants in food
- 5) Compound specific stable isotopes in food
- 6) Metrology support in food analysis

Master's Student



Anja Drame (K7)
Nanoparticles in food

ISO-FOOD Student Study Group
15 Students