

Organic photonics as key-enabling technology in optical biosensors for food safety/quality: the MOLOKO project

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23 March 2022 | 09:30 - 13:00 (TIME - CET)

ICM – Internationales Congress Center München,
Conference Room Ostersee A+B+C | Munich, Germany



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Time	Title
09:30-10:00	Registration
10:00-10:05	Welcome <i>Stefano Toffanin</i> (CNR-ISMN)
10:05-10:30	MOLOKO overview and achieved results <i>Stefano Toffanin</i> (CNR-ISMN)
10:30-10:45	Design and implementation of detection schemes based on organic optoelectronics for food quality/security <i>Martin Wieczorek</i> (Fraunhofer FEP)
10:45-11:00	Microfluidic technologies for smart-system integration in biosensors <i>Andreas Morschhauser</i> (Fraunhofer ENAS)
11:00-11:15	Innovative assays for bio-recognition of enterotoxins <i>Tarja Nevanen</i> (VTT)
11:15-11:30 Coffee break	
11:30-11:45	Nanostructured plasmonic surfaces for simplified miniaturized optical systems based on organic optoelectronic components <i>Franco Marabelli</i> (PLASMORE)
11:45-12:00	Multiplex biosensing methods for food safety and quality: current methods and new approaches <i>Jeroen Peters</i> (WUR)
12:00-12:25	Innovative approaches for smart-sensing at farm level and self-monitoring by food-business operators <i>Stefania Leonardi</i> (Milkline) <i>Alice Comparelli</i> (PARMALAT)
12:25-12:50	Q&A session
12:50-13:00	Conclusions <i>Stefano Toffanin</i> (CNR)
13:00-14:00 Networking lunch	