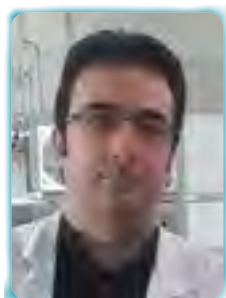


FOOD SAFETY & REGULATORY MEASURES

June 05-07, 2017 Milan, Italy



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Development of innovative analytical methods for meat products safety and quality assurance: The MPSQA project

The large consumption of meat products has been discouraged by WHO and FAO. Indeed, excessive consumption of meat products may cause some toxic effects on humans, such as cardiovascular diseases and cancer risk, especially after cooking. Moreover, in the last years, the attention of scientific community has been focused on another aspect of meat quality: Mechanically Separated Meats (MSM). Despite of these aspects, meat consumption increased worldwide, also in developing countries. Consequently, appropriate strategies should be developed, in order to minimize the risks associated to meat consumption. Through MPSQA project, financed by Italian Ministry of Health, the involved research centers will make specific skills and expertise available to them to develop innovative analytical methods, more efficient than those currently available, for the determination of nitrosamines and food additives (food dyes) in meat products, and for the identification of mechanically separated meats.

Biography

Marco Iammarino is a Food Technologist and Chemical Surveyor. He is a Researcher at Istituto Zooprofilattico Sperimentale della Puglia e della Basilicata of Foggia (Italy). He deals with food quality and safety, analytical chemistry applied to food analysis, research & development and analytical methods validation. In particular, he has developed several analytical methods (HPLC, HPIC, CE and LSC) for the determinations of food additives (nitrites, nitrates, sulfites, polyphosphates, organic acids, etc.), radionuclides, mycotoxins and drugs in foods and feed materials. He has published more than 100 articles in peer-reviewed and academic journals, congresses proceedings and books.

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