



UNIVERSITY OF CHEMISTRY AND TECHNOLOGY, PRAGUE
Faculty of Food and Biochemical Technology
Department of Food Analysis and Nutrition

STRATEGY FOR SUCCESSFUL PARTICIPATION AND EXPERIENCE IN HORIZON 2020 PROJECTS

Jana Hajšlová

Department of Food Analysis and Nutrition, UCT Prague

University of Chemistry and Technology, Prague (UCT, in Czech: VSCHT)



- ▶ UCT is the largest institution of high learning focused on teaching of technical chemistry in Central Europe
- ▶ Founded in 1952, but it roots back to 1807 when course in chemistry was delivered at the Prague Polytechnics.

VŠCHT position within Czech Universities

Teaching (30%)

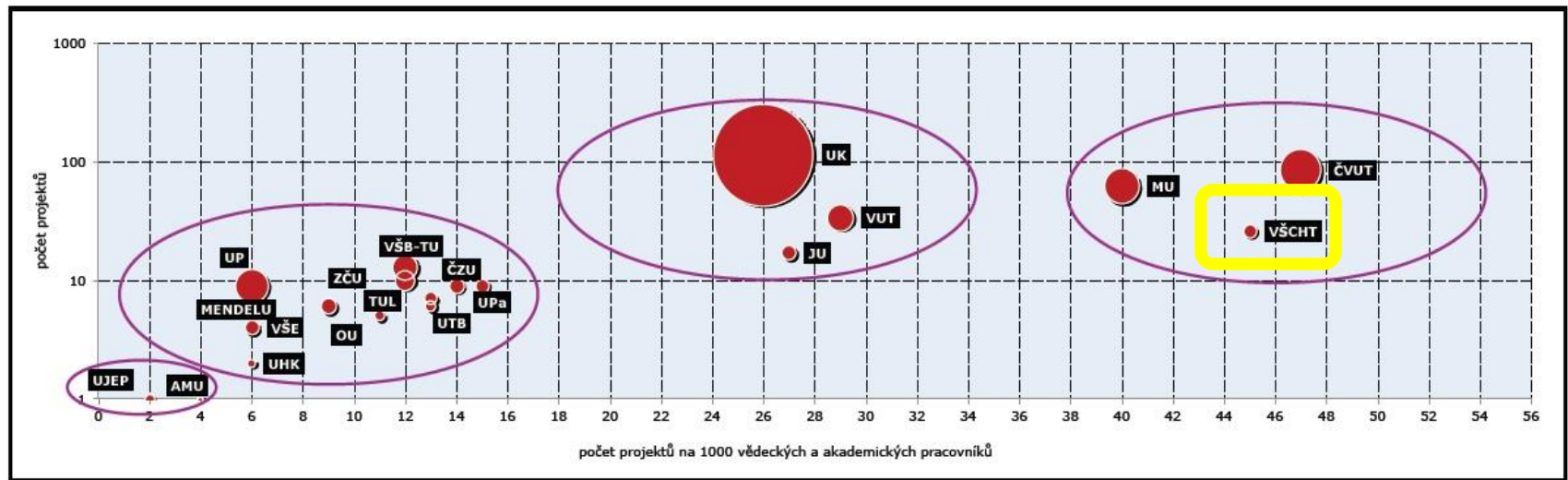
1	Univerzita Karlova	29,0
2	VŠCHT	24,8
3	Masarykova univerzita	22,2
4	ČVUT	20,2
5	Univerzita Palackého v Olomouci	19,3
6	Vysoké učení technické v Brně	19,1
7	Česká zemědělská univerzita v Praze	18,7
8	Vysoká škola báňská	18,6
9	Západočeská univerzita v Plzni	18,5
9	Technická univerzita v Liberci	18,5
11	Univerzita Pardubice	18,4
12	Univerzita Tomáše Bati ve Zlíně	17,9
13	Ostravská univerzita	16,0



Research (30%)

1	Masarykova univerzita	22,7
2	Univerzita Karlova	22,0
3	ČVUT	17,3
4	VŠCHT	13,8
5	Vysoké učení technické v Brně	13,6
6	Univerzita Pardubice	13,4
7	Vysoká škola báňská	13,1
8	Univerzita Tomáše Bati ve Zlíně	13,0
9	Univerzita Palackého v Olomouci	12,2
10	Česká zemědělská univerzita v Praze	12,1
11	Západočeská univerzita v Plzni	11,8
12	Ostravská univerzita	11,4
13	Technická univerzita v Liberci	10,2

Activities of individual universities in the 7th FP



Activities of individual universities in the 7th FP:

Vertical axis: number of projects in which certain university participates

Horizontal axis: number of projects per 1000 scientific and academic staff of certain university

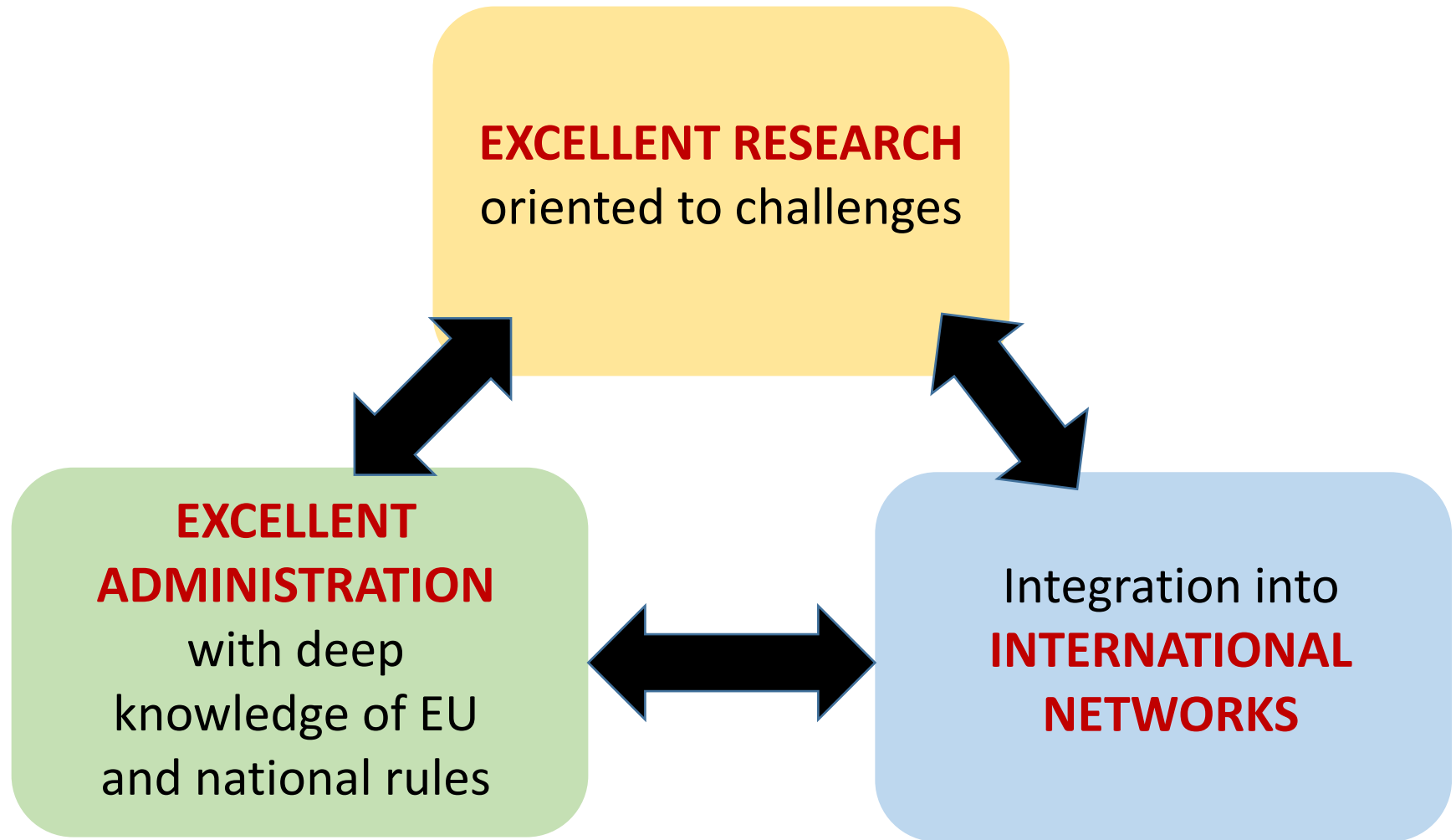
Bubble size: number of scientific and academic staff of certain university

VSCHT position within Czech Universities: H2020 funded projects



Univerzita	Počet projektů	Podpora z H2020 (€)	Počet projektů na 1. tis. pracovníků
Vysoká škola chemicko-technologická	30	7 280 866,19	47,6
České vysoké učení technické v Praze	90	19 246 066,88	47,4
Vysoké učení technické v Brně	51	26 968 178,07	38,3
Masarykova univerzita	61	18 257 326,49	29,1
Univerzita Karlova v Praze	117	21 547 856,84	26,3
Jihočeská univerzita v Českých Budějovicích	17	2 126 091,17	22,4
Vysoká škola ekonomie a managementu	2	144 847,00	17,1
Univerzita Pardubice	9	1 580 362,20	15,0
Technická univerzita v Liberci	7	882 886,25	13,4
Univerzita Tomáše Bati ve Zlíně	6	71 183,95	12,8
Česká zemědělská univerzita v Praze	9	995 129,00	12,6
Vysoká škola báňská - Technická univerzita	14	2 683 593,98	12,5
Západočeská univerzita v Plzni	11	1 393 425,10	12,4
Ostravská univerzita v Ostravě	5	420 558,00	10,7
Mendelova zemědělská a lesnická univerzita	6	388 840,00	8,6

3 key pillars for international collaboration:



Involvement in international projects



Participation in management structure of FP6 and FP7 projects:



Group leader: Technology Transfer (Jana Hajslova)

WP leader: Training network (Monika Tomaniova)



WP leader: Persistent Organic Pollutants (Jana Hajslova)

WP deputy leader: Perfluorinated compounds (Jan Poustka)



WP leader: Dissemination and training (Monika Tomaniova)



WP leader: Making an Impact (Monika Tomaniova)



WP leader: Dissemination and Knowledge Transfer (Jana Hajslova)

Project coordinator: Jana Hajslova

WP leader: Dissemination and Communication activities (Monika Tomaniova)

WP deputy leaders: Milena Stranska (Zachariasova), Jana Pulkrabova

FP7 projects



FoodIntegrity (FP7-613688-CP)

Ensuring the Integrity of the European food chain

UK



CONFIDENCE (FP7-211326-CP Collaborative Project):
Contaminants in Food and Feed: Inexpensive Detection
for Control of Exposure

NL

FOODSEG (FP7-266061) Safe Food for Europe –
Coordination of research activities and Dissemination of
research results of EC funded research on food safety

AT

NANOLYSE (FP7-245162-CP Collaborative Project) –
Nanoparticles in Food: Analytical methods for detection
and characterisation

NL

PERFOOD (FP7-227525-CP Collaborative Project):
PERFluorinated Organics in Our Diet

NL

FR

PROMETHEUS (FP7-265558) PROcess contaminants:
Mitigation and Elimination Techniques for High food
quality and their Evaluation Using Sensors & Simulation

Q-SAFFE (FP7-265702) Quality and Safety of Feeds and
Food for Europe

UK

SUCCIPACK (FP7-289196) Development of active,
intelligent and sustainable food PACKaging using
PolybutyleneSUCCInate

FR

AuthenticFood (CORE ORGANIC II) Fast methods for
authentication of organic plant based foods

DK

Projekty H2020



MultiCoop (H2020-TWINN-2015-692195)

Multidisciplinary approach to strengthen cooperation and establish novel platform for comprehensive assessment of food and feed safety

Jak zlepšit podmínky pro výzkum na VŠCHT v oblasti komplexního posuzování bezpečnosti potravin a krmiv?



AUTHENT-NET (H2020-SFS-2015-1-696371)

AUTHENT-NET – Food Authenticity Research Network

Jak financovat výzkum v oblasti autenticity potravin v EU?



FoodSmartphone (H2020-MSCA-ITN-2016-720325)

Smartphone analyzers for on-site testing of food quality and safety

Jak pomocí chytrého telefonu rychle ověřit kvalitu a bezpečnost potravin?



HBM4EU (H2020-SC1-2016-RTD-733032)

European Human Biomonitoring Initiative

Jak provádět sledování zátěže obyvatel různými chemickými látkami a přispět k ochraně jejich zdraví?

EU-China-Safe (H2020-SFS-2016-2-727864-2)

Delivering an Effective, Resilient and Sustainable EU-China Food Safety Partnership

Jak mobilizovat zdroje v Evropě a Číně k vytvoření soudržného partnerství, které bude sdílet vize o bezpečnosti a autenticitě potravin a pracovat na "vzájemném uznávání",?

Current trends in research in the field of food quality, safety and authenticity



UNIVERSITY OF CHEMISTRY AND TECHNOLOGY, PRAGUE
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UCT PRAGUE:

**YOUR PARTNER IN ADVANCED
RESEARCH IN FOOD QUALITY,
CHEMICAL SAFETY AND
AUTHENTICITY
&
EDUCATIONAL / TRAINING
CENTRE IN MODERN FOOD /
ENVIRONMENTAL ANALYSIS**



Contact:

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Technická 3, 166 28 Prague 6, Czech Republic

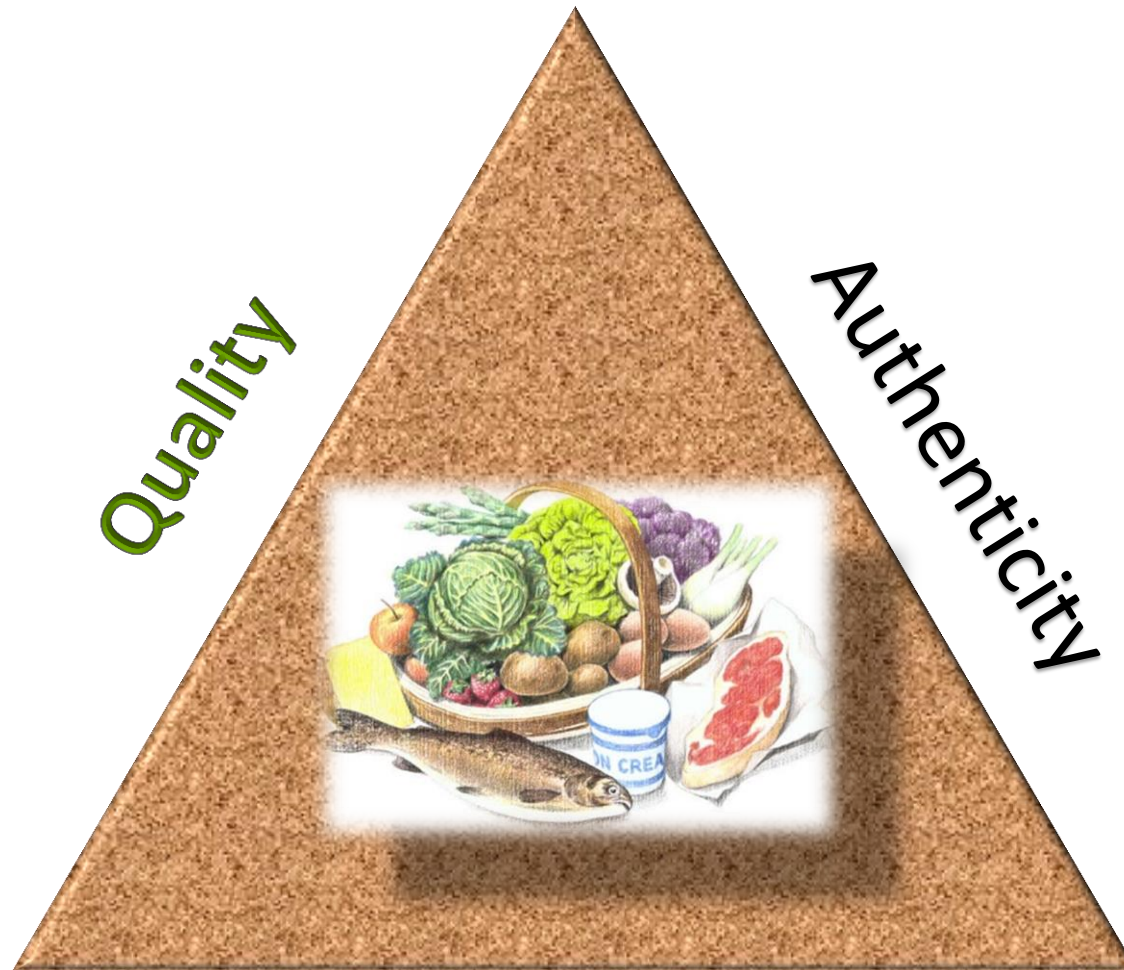
Phone: 00420 602 833 424

E-mail: jana.hajslova@vscht.cz

www.vscht.cz



KEY RESEARCH FOCUS: FOOD INTEGRITY



SAFETY

Food safety under control

ISO 17025 ACCREDITED METHODS



► TARGET ANALYSIS

POPs (chlorinated, brominated, fluorinated)

POLYCYCLIC AROMATIC HYDROCARBONS

PESTICIDE RESIDUES

VETERINARY DRUGS RESIDUES

MYCOTOXINS AND OTHER NATURAL TOXINS

PROCESSING CONTAMINANTS

► NON-TARGET SCREENING

*(fingerprinting
and profiling)*



EU PT results - Rapid screening test: only 72 hour for reporting

Pesticide residues in potato homogenate



Only 4 labs of
61 were fully
successful,
UCT the best

Table 4.3.1 Classification of laboratories according to the number of spiked pesticides reported.

Laboratory Code	No of Reported Pesticides	% of Reported Pesticides	Other Reported Pesticides	
			Not Confirmed by the Organiser	Confirmed by the Organiser
Lab002	22	100		
Lab033*	22	100		
Lab042	22	100		
Lab053	22	100	4	0
Lab005*	21	95		
Lab030	21	95		
Lab034*	21	95		
Lab038	21	95		
Lab039	21	95		
Lab041	21	95		
Lab043	21	95		
Lab011	21	95	1	0
Lab056	21	95	3	0
Lab058*	21	95	3	0
Lab013	20	91		
Lab026	20	91		
Lab046*	20	91		
Lab017	20	91	1	0
Lab029	19	86		
Lab035	19	86		
Lab049	19	86		



Key assumptions for successful integration into EU projects: NETWORKING

- A. **International 'visibility'** \Rightarrow networking, participation / organization of conferences, workshops , trainings
- B. Availability of **cutting edge technical background**...and implemented quality assurance experimental system
- C. **High publishing record** (impact factors!)
- D. **Involving young talented students** since the beginning of studies into research activities
- E. **Early identification of future challenges and trends issues** \Rightarrow ... addressing which other researches have not dealt with yet



Organisation of international events: Conferences, workshops, trainings



International Conference on Organic Food Quality and Health Research

18 - 20 May, 2011
Prag, Czech Republic



Home

Programme

Book of Abstracts

Committees

Venue

Accommodation

Exhibitors/ Sponsors

Important dates and
Deadlines

Registration

Abstracts

Information

Contacts

Search

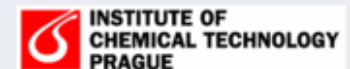
Welcome - First International Conference on Organic Food Quality and Health Research

On behalf of the Food Quality and Health Association (FQH, The Netherlands), the Institute of Chemical Technology, Prague (ICT Prague, Czech Republic) and the Technology Platform Organics (TPOrganics) we would like to invite all researchers in the field of organic food quality and health research, representatives of national and international agencies, control bodies and industries to attend the First International Conference on Organic Food Quality and Health Research.

The Conference will focus on the State of the Art in Research on Organic Food Quality and Health in the following areas:

- > Quality and safety of organic plant and animal products
- > Organic food authenticity
- > Impact of organic food on animals and humans

Organizers



Organisation of international events: Conferences, workshops, trainings



19/5/2015



International Conference CHEMICAL REACTIONS IN FOODS VII November 14–16, 2012 ■ Prague, Czech Republic



HOME

- [CRF 2012 Outcomes](#)
- [BOOK OF ABSTRACTS](#)
- [PHOTOGALLERY](#)
- [PROGRAMME](#)
- [COMMITTEES](#)
- [VENUE](#)
- [ACCOMMODATION](#)
- [IMPORTANT DATES and DEADLINES](#)
- [REGISTRATION](#)
- [ABSTRACTS](#)
- [INFORMATION](#)
- [EXHIBITION](#)

Exhibitors and Media partners



OUTCOMES

CRF 2012 Outcomes

The organizers of CRF 2012 would like to thank all speakers, poster presenters, participants, exhibitors and media partners for their contributions to very interesting and successful conference.

*Prof. Dr. Jana Hajšlová (ICT Prague)
Chairwoman of Symposium*

&

*Assoc. Prof. Dr. Karel Cejpek (ICT Prague)
Chairman of Organizing Committee*

CRF 2012 in numbers

- 233 scientists participated
- 36 countries from 4 continents represented
- 37 lectures including 10 young scientists* (27%) presented
- 210 posters presented
- 2 companies exhibited at the conference
- 3 media partners participated



Poster Awards

The CRF 2012 award for the best presented poster was given to Martin Globisch, Anne Wellner, Thomas Henle, Technische Universität Dresden, Dresden, Germany. The poster was entitled "MODIFICATION OF THE ϵ -AMINO GROUP OF LYSINE BY *trans*-2-HEPTENAL - A PRODUCT OF LIPID PEROXIDATION OF HEATED PEANUT OIL".

ORGANIZERS



NEWS

[CRF 2012 flyer](#)

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Organization:



RAFA – growing scientific community

VENUE:

MASARYK college
conference centre



DIPLOMAT hotel
conference centre



CLARION
congress hotel



No. of participants /
countries addressed:

250 / 27

320 / 35

380 / 37

550 / 55

650 / 47

800 / 63

800 / 65

registrations

→ 2003: 1st RAFA

→ 2005: 2nd RAFA

→ 2007: 3rd RAFA

→ 2009: 4th RAFA

→ 2011: 5th RAFA

→ 2013: 6th RAFA

→ 2015: 7th RAFA



International conference series on new knowledge on
chemical reactions during food processing / storage:
future research challenges

CHEMICAL REACTIONS IN FOODS VIII

February 15-17 • 2017
Prague • Czech Republic



Organized by:

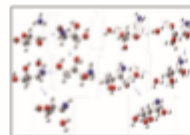
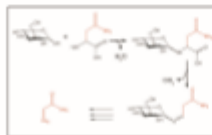
University of Chemistry and Technology, Prague, Department of Food Analysis and Nutrition,
Prague, Czech Republic

Università del Piemonte Orientale "A. Avogadro", DSF, Novara, Italy

*Under auspices of European Association for Chemical and Molecular Sciences, Food Chemistry
Division*

Prof. Jana Hajslova (chair) (University of Chemistry and Technology, Prague, CZ)

Prof. Marco Artorio (co-chair) (Università del Piemonte Orientale A. Avogadro, I)





www.rafa2017.eu

8th International Symposium on **RECENT ADVANCES IN FOOD ANALYSIS**

November 7–10, 2017 • Prague, Czech Republic

SESSIONS ADDRESSING RECENT AND EMERGING (BIO)ANALYTICAL STRATEGIES IN FOOD QUALITY AND SAFETY CONTROL:

- Allergens
- Industrial contaminants
- Metals & metalloids
- Mycotoxins, marine and plant toxins
- Packaging contaminants
- Processing contaminants
- Pesticide residues
- Veterinary drug residues
- Authenticity & food fraud
- Bioactive compounds
- Flavour significant compounds
- Omics including Foodomics
- Food forensics
- Nanoparticles in food
- Novel foods & supplements
- Organic crops & foodstuffs

QA/QC & Chemometrics & Data interpretation

SATELLITE EVENTS: WORKSHOPS & INTERACTIVE SEMINARS *(tentative list)*

- Ambient mass spectrometry in food and natural products (4th European event)
- Vibrational spectroscopy & chemometrics for monitoring of food products & contaminants detection
- Data quality and smart data handling in food analysis
- Experiences, achievements and recent challenges addressed by EU Reference Laboratories
- Step by step strategies towards fast development of smart analytical methods
- Food safety issues beyond the EU
- European Food Safety Authority (EFSA) information platform on emerging food quality/safety issues of high concern



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ADVANCED STRATEGIES IN FOOD QUALITY, SAFETY AND AUTHENTICITY CONTROL: challenges addressed in the recent years

Jana Hajšlová and her team



AOAC

130 Annual Meeting

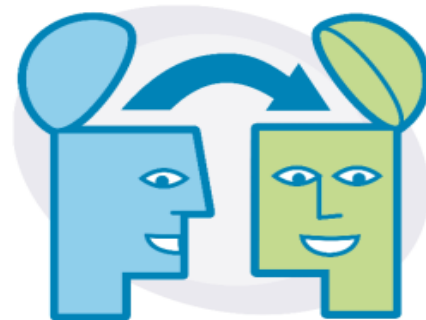
Dallas, TX

18-23 Sept. 2016

Wiley award 2016



Organisation of international events: Conferences, workshops, trainings



Trainings organised:

- ❑ Within EU and other projects
- ❑ In cooperation with industry, governmental organisations, ...
- ❑ On request (on-site, one-to-one, hands-on, workshops, ...)



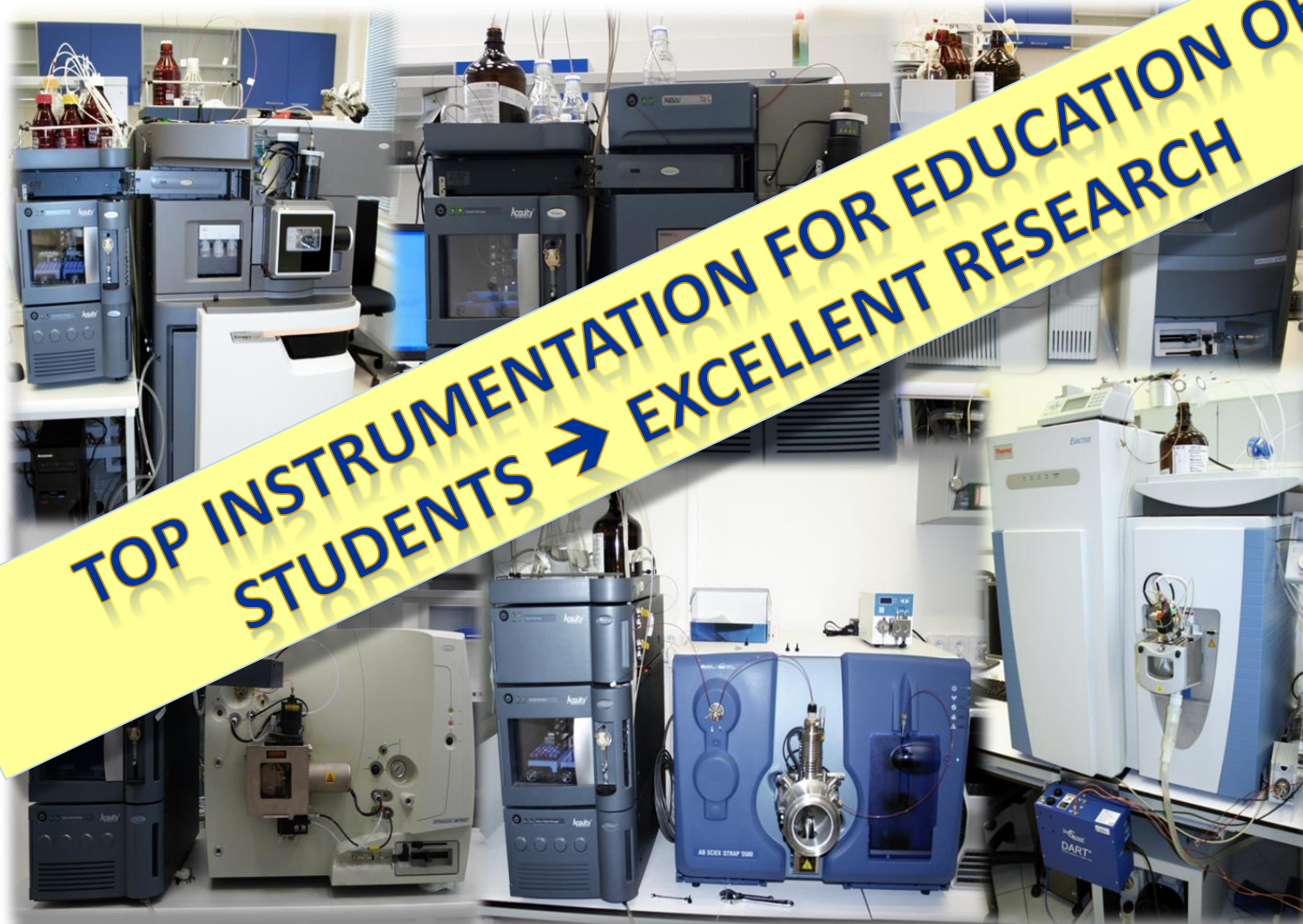
Key assumptions for successful integration into EU projects: RESEARCH

- A. International 'visibility' \Rightarrow networking, participation / organization of conferences, workshops , trainings
- B. Availability of **cutting edge technical background**...and implemented quality assurance experimental system
- C. High publishing record (impact factors!)
- D. Involving young talented students since the beginning of studies into research activities
- E. Early identification of future challenges and trends issues \Rightarrow ... addressing which other researches have not dealt with yet



Continuous integration of emerging technologies into top research

TOP INSTRUMENTATION FOR EDUCATION OF STUDENTS → EXCELLENT RESEARCH



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Building a top scientific team

Excellent publication activity

WEB OF SCIENCE™



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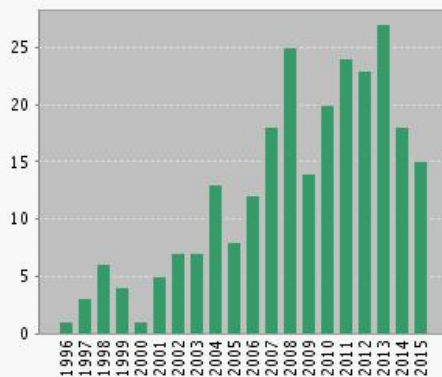
Citation Report: 286

(from Web of Science Core Collection)

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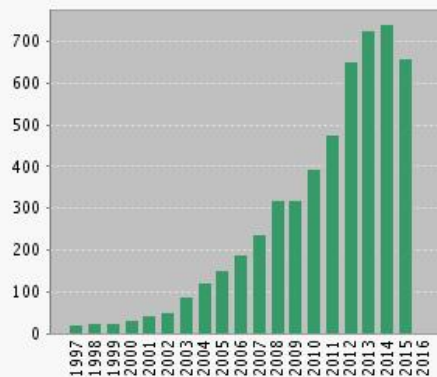
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Citations in Each Year



The latest 20 years are displayed.
[View a graph with all years.](#)

Results found: 286

Sum of the Times Cited [?]: 5425

Sum of Times Cited without self-citations [?]: 4992

Citing Articles [?]: 3865

Citing Articles without self-citations [?]: 3699

Average Citations per Item [?]: 18.97

h-index [?]: 41

Assoc Prof Jana Pulkrabová, PhD, Head of Department (36 years)

High publication record:

WEB OF SCIENCE™



h-index



19

Average citations per item



14,98

Sum of Times Cited



989

Without self citations



909

Citing articles

804

Without self citations

768

Assoc Prof Milena Stránská (Zachariášová), PhD, Research group leader (35 years)

Award of the publication in World Mycotoxins Journal

The best paper of 2014 selected by the Editorial board

(Cross reactivity of rapid methods for mycotoxins detection towards metabolites and masked mycotoxins: the current state of knowledge by M. Zachariasova, P. Cuhra and J. Hajslova. World Mycotoxins Journal, 2014, 7(4), pages 449-464).

Dr. Milena Zachariášová (see photograph) is affiliated with the University of Chemistry and Technology, Prague, Czech Republic, where she is now Associate Professor at the Department of Food Analysis and Nutrition. Milena is well-versed in mycotoxins, as witnessed by the theses 'Quality assurance in mycotoxins analysis', 'Mycotoxins: new analytical approaches and ways of minimising their occurrence in food' and 'Multiple mycotoxins in food and feed: new analytical challenges, occurrence, and fate during processing', that led to her MSc, PhD and Associate Professor degrees, respectively. Her current scientific focus is mainly on target/non-target analysis of food contaminants (especially free and 'masked' mycotoxins), metabolomic fingerprinting/profiling and bioprospecting. In 2011 she



h-index

17

Average citations per item

21,32

Sum of Times Cited

1 130

Without self citations

1 058

Citing articles

713

Without self citations

688

Zbynek Dzuman, Ph.D.- young scientist, post doc. Research group leader (29 years)



Faculty of Food and Biochemical Technology

Department of Food Analysis and Nutrition

Integrated generic methods for
determination of mycotoxins,
plant toxins, and pesticide residues;



h-index

11



Average citations per item

19,05



Sum of Times Cited

400



Without self citations

372



Citing articles

306

Without self citations

292

Graduates of the Department of Food Analysis and Nutrition, University of Chemistry and Technology, Prague, are used worldwide ...



Experiences obtained in int. projects =>
High competitiveness of graduates in the world market =>
Further collaboration



Nestlé



BRITISH AMERICAN
TOBACCO



Unilever



The Food and Environment
Research Agency



Agilent Technologies



University of
Zurich^{UZH}



Thermo
SCIENTIFIC

A Thermo Fisher Scientific Brand

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CHALLENGE:

New processing contaminant discovered

ACRYLAMIDE



1.

Heat-generated food toxicants: Identification, characterisation and risk minimisation

Exploration of acrylamide formation and
reducing its levels in processed food

2.

**UCT introduces
new method**



5.

*Evidence that further risk
management measures are
needed to further reduce
the presence of acrylamide
in food*

**UCT performs national
monitoring – data
provided to EFSA**

3.

**National program:
AKRYLAMID**

4.



**Potato frits producer
introduces mitigation
strategy**

6.



**PROcess contaminants: Mitigation and
Elimination Techniques for High food quality
and their Evaluation Using Sensors &
Simulation**

7.

**New challenge in processing
contaminants research**
UCT is ready to provide
advise and support to food
producers

CHALLENGE:

Need for fast, reliable, harmonised multimethods for analysis of a range of contaminants

STORY no. 2: ENVIRONMENTAL CONTAMINANTS



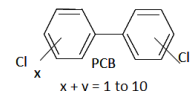
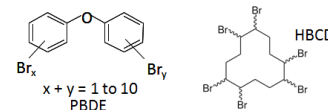
CONTaminants in Food and Feed: Inexpensive DETection for Control of Exposure

- Following the **Mexico Gulf oil spill (April 2010)**, AOAC INTERNATIONAL launched the **call for submitting rapid analytical methods suitable for quantification of polycyclic aromatic hydrocarbons (PAHs) in the raw edible portions of fin fish and seafood.**

- The **PURPOSE** was to carry out evaluation through the AOAC Official Methods SM program and, supposing the collaborative study is successful, replace existing conventional, time and labour demanding methods, by the new one.

- PBDE # 28, 47, 99, 100, 153, 154, 183
- HBOD, PBB # 153

9 BFRs



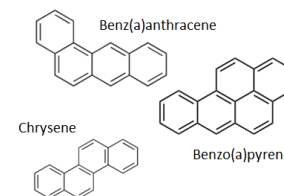
- Non-ortho PCB # 77, 81, 126, 169
- Mono-ortho PCB # 105, 114, 118, 123, 156, 157, 167, 189
- Major PCB # 28, 52, 101, 138, 153, 180

18 PCBs

Benzo(c)fluorene
Benzo(k)fluoranthene
Cyclopenta(c,d)pyrene
Dibenzo(a,e)pyrene
Dibenzo(a,h)pyrene
Dibenzo(a,i)pyrene
Dibenzo(a,l)pyrene
5-Methylchrysene

Benzo(a)anthracene
Benzo(a)pyrene
Benzo(b)fluoranthene
Benzo(j)fluoranthene
Benzo(g,h,i)perylene
Chrysene
Dibenz(a,h)anthracene
Indeno(1,2,3-cd)pyrene

15+1 EU PAHs



CHALLENGE:

Food fraud = Global issue

MELAMIN CRISIS,
Not only economic but also food safety issue



A major food safety incident in China was made public in September 2008.

Melamine had been deliberately added at milk-collecting stations to diluted raw milk ostensibly to boost its protein content.

STORY no. 3: FOOD AUTHENTICATION



FoodIntegrity:
Ensuring the Integrity of the European food chain

€12M (€9M EC contribution) FP7 project with 38 partners



www.foodintegrity.eu, 2014-2018

HOW TO JOIN US?

<http://www.foodintegrity.eu>



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Procurement Call



This project has received funding from the European Union's Seventh Framework Programme for research, technological development and demonstration under grant agreement no 613688

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Food Integrity Network

Food Integrity (FI) Network is a platform for stakeholders and experts to exchange knowledge and expertise in food authenticity, safety and quality; and to rapidly share information and intelligence about suspected and actual incidents to protect consumers and food products from damaging effects of food misdescription. The overall objectives of FI Network is to bring together producers, distributors, processors, retailers, regulators, researchers enforcers and consumers to assure the integrity of the food chain.

To be able to search and view the network database you will need to enter your data first.

New Registration

Search FI Stakeholders and Expert Database

Q&A and Expert Group Forum (Under development)

Secure Forum (by invitation)

FoodIntegrity



fera

Step by step..., continuous networking...



CORDIS

Community Research and Development Information Service



European Commission > CORDIS > Projects and Results > Delivering an Effective, Resilient and Sustainable EU-China Food Safety Partnership

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 **NEWS & EVENTS** **PROJECTS & RESULTS** **RESEARCH*EU MAGAZINES** **PARTNERS**



EU-China-Safe

Project ID: 727864

Funded under:

[H2020-EU.3.2.1.3. - Empowerment of rural areas, support to policies and rural innovation](#)

[H2020-EU.3.2.2.1. - Informed consumer choices](#)

Delivering an Effective, Resilient and Sustainable EU-China Food Safety Partnership

From 2017-09-01 **to** 2021-08-31, ongoing project

Project details

Total cost:

EUR 11 369 237,50

Topic(s):

[SFS-45-2016 - Increase overall transparency of processed agri-food products](#)

CHALLENGE:

Assessment of chemical cocktails in combination with bioactivity testing

STORY no. 4: COCKTAILS OF TOXIC COMPOUNDS

MultiCoop (H2020-TWINN-2015-692195)

Multidisciplinary approach to strengthen cooperation and establish novel platform for comprehensive assessment of food and feed safety (2016 – 2018)



- ❑ *Aimed at promoting new opportunities for participating partners (VSCHT, QUB and BOKU) by development of levels of excellence and expertise of all three institutions in the field of comprehensive food and feed safety assessment*
- ❑ *A major focus will be in enhancing the range of competences of VSCHT*



**UNIVERSITY OF
CHEMISTRY AND TECHNOLOGY
PRAGUE**



Queen's University
Belfast



OBJECTIVES:

- ❑ Establishment of close links between project partners through organization of a series of training and mobility initiatives
- ❑ Dissemination and communication of project outcomes achieved by raising scientific capacity and through publication of joint scientific papers
- ❑ Identification of new and important research topics which will result in further development of new collaborations through preparation of joint projects proposals
- ❑ Enhancement of the profiles and competences of participating researchers.

MAIN SCIENTIFIC INTERESTS:

- ❑ Innovation in the field of analytical chemistry incorporating holistic analytical approach for analytical methods for targeted analysis of contaminants and health beneficial compounds
- ❑ Analytical approaches for non-targeted screening and metabolomic fingerprinting/profiling methods for identification of important metabolomic markers
- ❑ Fit-for-purpose methods for assessment of currently unknown risks resulting from presence of mixtures of chemical contaminants in food and feed
- ❑ Novel approaches used in bioprospecting, a new tool for uncovering important natural resources for improving health

Key assumption for successful integration into EU projects: ADMINISTRATION

“Research administration is not a necessary evil, but an essential part of a success”...

- ❑ To be successful in intra-European cooperation requires not only excellent researchers but also sophisticated administrative and managerial infrastructure of the university (**legal, financial, administrative and personnel agenda**).
- ❑ Cooperation with the teams in European Research Area brings not only funds, but strengthens research potential and human resources development of the university.

VYSOKÁ ŠKOLA CHEMICKO-TECHNOLOGICKÁ V PRAZE
UNIVERSITY OF CHEMISTRY AND TECHNOLOGY, PRAGUE

Participation in the FP7 projects 2007 – 2013

FP7 – NMP Cooperation

- INTEC** Smart Mills as a standard Tasting tool for self-cleaning surfaces, Prof. Josef Krásky, Jana Bartošková, MSc, PhD, ICT, josef.krasky@uct Prague
- MoDeNa** Modeling of morphology Development of micro- and Nano Structures, Assoc. Prof. Jung Nam, ICT, jnam@uct Prague
- COOPOL** Control and Real-Time Optimization of Intensive Polymerization Processes, Assoc. Prof. Jung Nam, ICT, jnam@uct Prague
- DOUBENSKÁ** Atomically and Structurally Polymorphic Membranes for Gas and Vapor Separations, Assoc. Prof. Karel Friš, ICT, kfrish@uct Prague

FP7 – ICT

- INTEGRATED** Atomically and Structurally Polymorphic Membranes for Gas and Vapor Separations, Assoc. Prof. Karel Friš, ICT, kfrish@uct Prague

FP7 – ENV

- MUSECOR** Protection of cultural heritage by real-time corrosion monitoring, Milan Kouřil, MSc, PhD, ICT, milan.kouril@uct Prague

FP7 – HEALTH

- HEALTH** Preserving community and economic spread and infection with MERS 27-300 - Instruments for accelerated control, and integrated Data Management of antimicrobial resistance, Prof. Josef Krásky, ICT, josef.krasky@uct Prague

FP7 – ENERGY

- WESTERN** Water Technology at Elevated Temperatures, Prof. Karel Souček, ICT, karel.soucek@uct Prague

FP7 – JU-FCH

- DEMMEA** Understanding the Degradation Mechanisms of Membrane Electrode Assembly for High Temperature PEMFCs and Optimization of the individual Components, Prof. Karel Souček, ICT, karel.soucek@uct Prague
- DEMMEA** Understanding the Degradation Mechanisms of a High Temperature PEMFC: Study and Optimization of the individual Components, Prof. Karel Souček, ICT, karel.soucek@uct Prague
- CUSTM** Construction of Improved (1D/2D) MEMS and Stacks for Long Term Stable Modular CHP Units, Prof. Karel Souček, ICT, karel.soucek@uct Prague

FP7 – CAPACITIES

- TRIGGER** Training Institutions by Gendering contexts and Gaining Expertise in Research, Assoc. Prof. Karel Souček, MSc, Doctor's Office, karel.soucek@uct Prague
- MY SCIENCE** European Programme for Young Scientists, Assoc. Prof. Karel Souček, MSc, Doctor's Office, karel.soucek@uct Prague

FP7 – IDEAS

- CHOBOTIS** Chemical Processing by Swarm Robotics, Prof. Tomáš Hájek, ICT, tomas.hajek@uct Prague

FP7 – KBBE Cooperation

- CONFIDENCE** Confidence in Food and Food: Inexpensive detection for Control of Exposure, Prof. Jana Hájková, ICT, jana.hajkova@uct Prague
- PERFOOD** Food-Related Organisms in Our Diet, Prof. Jana Hájková, ICT, jana.hajkova@uct Prague
- NANO-LYSE** Nanoparticles in Food: Analytical methods for detection and characterization, Prof. Jana Hájková, ICT, jana.hajkova@uct Prague
- FOODSAFE** Safe Food for Europe - Coordination of research activities and Dissemination of research results of EC funded research on food safety, Prof. Jana Hájková, ICT, jana.hajkova@uct Prague
- GAFFE** Quality and Safety of Food and Food for Europe, Prof. Jana Hájková, ICT, jana.hajkova@uct Prague
- PROHEALTH** Food-related organisms: Mitigation and Elimination Techniques for High food quality and their Evaluation using Sensors & Simulation, Prof. Jana Hájková, ICT, jana.hajkova@uct Prague
- CODE ORGANIC** Authentic food CODE ORGANIC, Prof. Jana Hájková, ICT, jana.hajkova@uct Prague
- FOODSIGHT** Ensuring the integrity of the European food chain, Prof. Jana Hájková, ICT, jana.hajkova@uct Prague
- SUCCESS** Development of active, intelligent and sustainable food packaging using Poly(ethylene Glycol) Chitosan, Prof. Jana Hájková, ICT, jana.hajkova@uct Prague
- KILL-SPILL** Integrated Technological Solutions for Combating Marine Oil Spills, Prof. Katerina Dvořáková, ICT, katerina.dvorakova@uct Prague
- MINIATURE** Microarrays and enzyme immobilization: Novel Techniques and Approaches for Organized Immobilization of Enzymes, Immobilization and Sol. Assoc. Prof. Tomáš Hájek, ICT, tomas.hajek@uct Prague
- FRIGIDE** Food Refrigeration Innovations for Safety, consumer benefit, Environmental Impact and Energy optimization along cold chain in Europe, Assoc. Prof. Jana Hájková, ICT, jana.hajkova@uct Prague

FP7 – PEOPLE

- FRANCOIS** The Millimeter Wave Circular Dichroism Spectroscopy as a Powerful Tool for the Exploration of Molecular, Prof. Karel Souček, MSc, PhD, Prof. Karel Souček, MSc, PhD, karel.soucek@uct Prague
- CARINITY** Carbohydrate Multivalent Systems as Tools to study Pathogen Interaction with DC-SIGN, Prof. Jana Hájková, ICT, jana.hajkova@uct Prague
- MINIT** Minit in Research for Advanced Nitrogen Removal from Wastewater, Jan Bartošková, MSc, PhD, Prof. Pavel Janda, ICT, pavel.janda@uct Prague
- MINIT** Advanced Biological Waste-to-Energy Technologies, Jan Bartošková, MSc, PhD, Prof. ICT, jana.bartoskova@uct Prague
- ALGAEKIT** Renewable energy production through microalgae cultivation: Closing material cycles, Jan Bartošková, MSc, PhD, ICT, jana.bartoskova@uct Prague
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KAMPUŠ EUPRO II: 123456, 78901
<http://www.vsch.cz/veda-a-vyzkum/projekty/resene-projekty/rp>

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ICT - Faculty of Chemical Technology
FCT - Faculty of Environmental Technology
FCE - Faculty of Chemical Engineering
FET - Faculty of Food and Biochemical Technology

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**Thank you
for your kind attention ...
...collaboration is welcome ...**

jana.hajslova@vscht.cz

Prof. Jana Hajslova, Czech Delegate in programme Committee H2020 Societal Challenge 2: Food Security, Sustainable Agriculture and Forestry, Marine, Maritime and Inland Water Research and the Bioeconomy

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