

The VTT logo consists of the letters 'VTT' in a bold, white, sans-serif font, centered within a solid orange square. The background of the entire slide is a repeating pattern of stylized, interlocking shapes in orange, blue, white, and black, creating a dynamic, geometric visual effect.

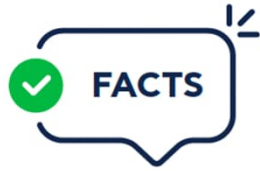
**VTT**

# **Artificial Intelligence: input by WATSON, Hanna-Leena Alakomi, VTT, Finland**

**EU Food Safety Forum, Rome, Italy**

**29/11/2024 VTT – beyond the obvious**





**Funding scheme:** HORIZON-CL6-2022-FARM2FORK-01-11  
**EU Contribution:** € 9.744.008 million  
**Total cost:** € 11.221.383 million  
**Duration:** 3 years, March 2023 – February 2026  
**Consortium:** 47 partners across 20 EU & non-EU countries  
**Pilot sites:** 6 use cases on agri-food value chains  
**Project Coordinator:** University College Dublin



Tackling counterfeiting of wine in Portugal



Preserving the authenticity of PGI honey in Spain



Rapid traceability of extra virgin olive oil in Italy



Identification of possible manipulations at all stages of the meat chain in Germany

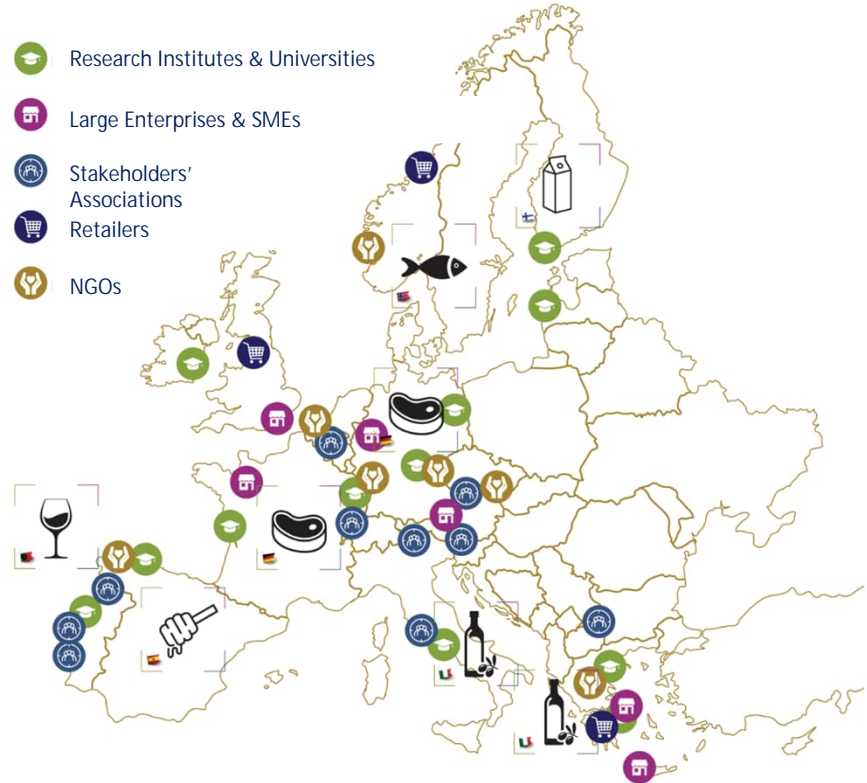


Improved traceability of high value products in cereal and dairy chain in Finland



Combating of fish counterfeiting in Norway

-  Research Institutes & Universities
-  Large Enterprises & SMEs
-  Stakeholders' Associations
-  Retailers
-  NGOs

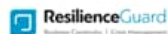




## PARTNERS



Netcompany



# Watson

A holistic framework with Anticounterfeit and intelligence-based technologies that will assist food chain stakeholders in rapidly identifying and preventing the spread of fraudulent practices

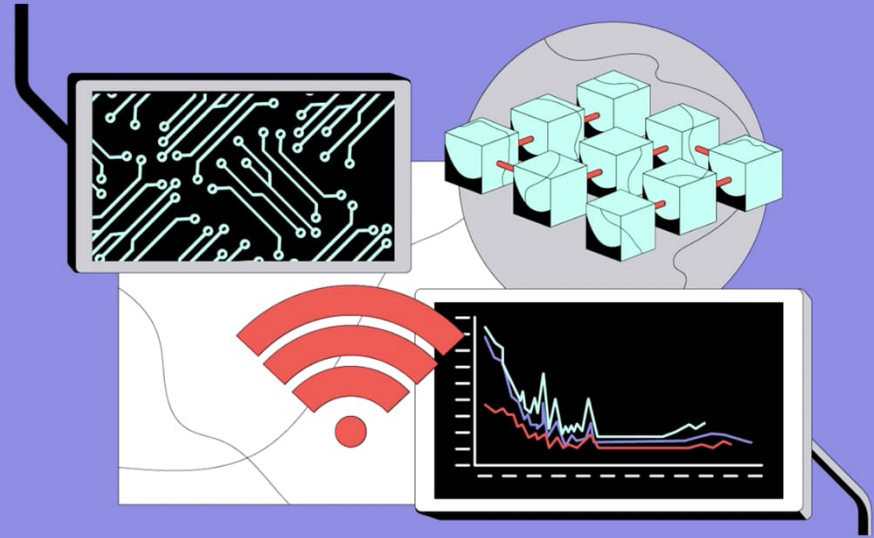


Kick-off in Dublin, Ireland - March 14-15, 2023



AIM

Traceability and  
authenticity in the  
food system

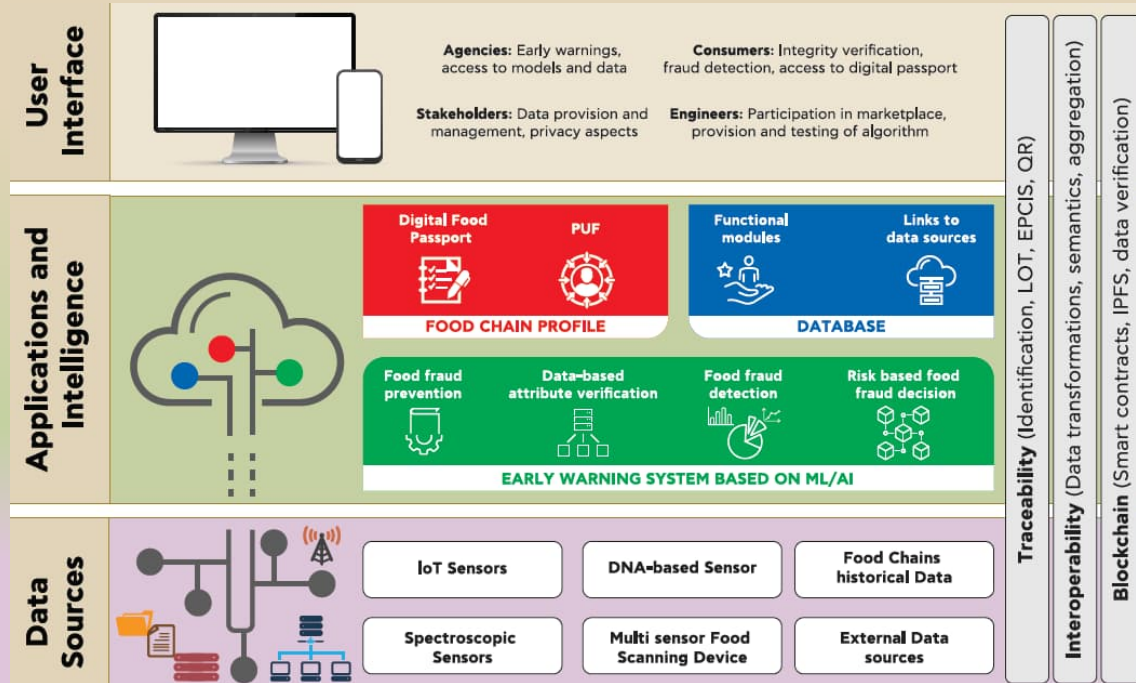


Watson provides a methodological framework combined with a set of tools and systems that can detect and prevent fraudulent activities throughout the whole food chain.

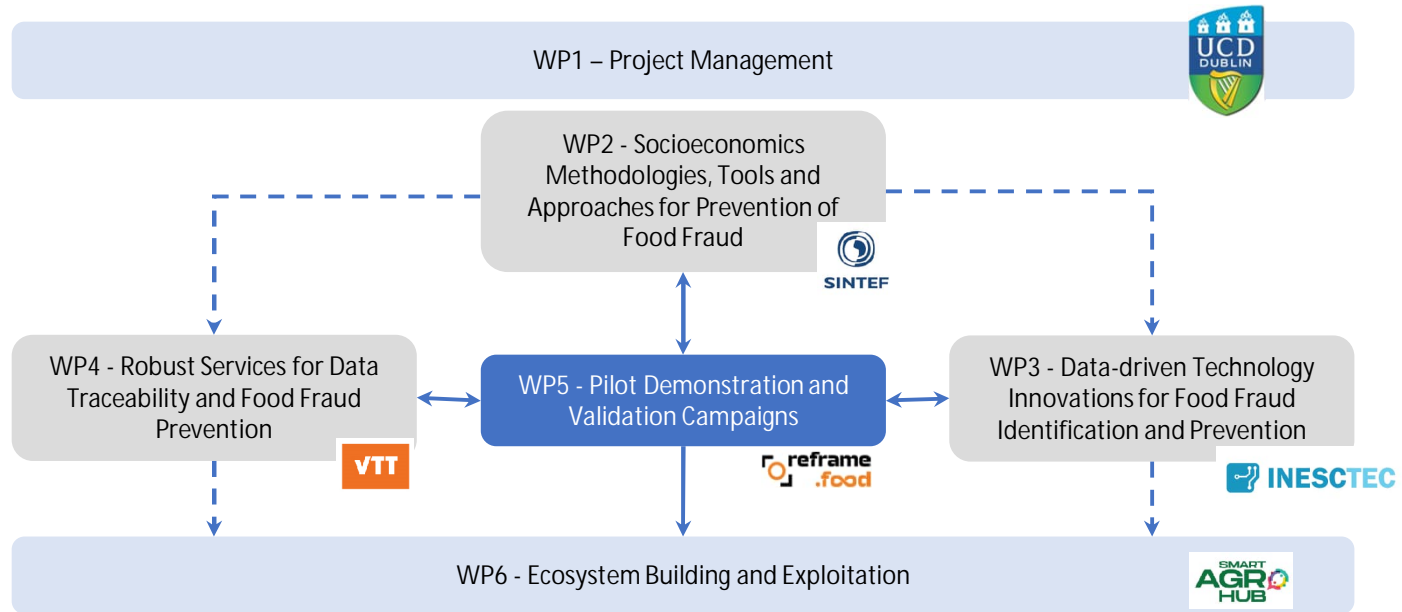
# Concept & Approach

## Digital Technology Architecture

- Watson high level architecture follows a layered and modular approach organized into three tiers:
  - trustworthy data sources
  - intelligence & application layer
  - user interface



# Work Plan







# Microbiome applications and technological hubs as solutions to minimize food loss and waste



Starting date: 1st January 2024

Duration: 36 months

Coordinator: George-John Nychas, Agricultural University of Athens

Consortium: 21 partners from 11 European countries

<https://www.foodguard-project.eu/>

## PACKAGING

Package of  
Meat, Fish, Feta  
cheese, Veggies

Biopreservation

Edible Films

Water Soluble EO

## Shelf-Life Monitoring

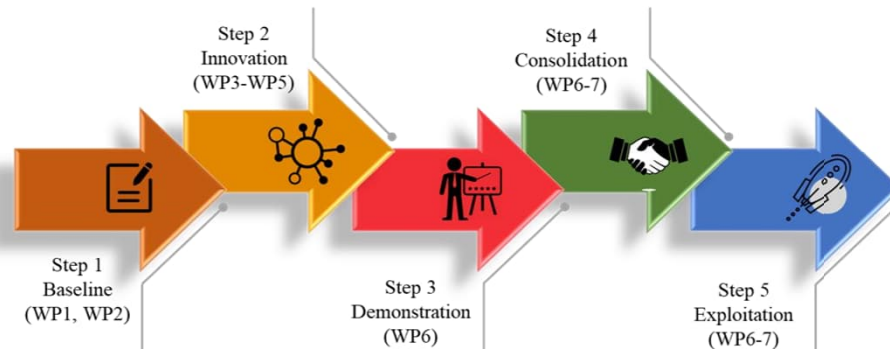
- (i) Direct Biomarkers: molecules, genes,
- (ii) Indirect Biomarkers: TTIs, smart printed tags, sensors in tandem with AI/ML
- (iii) Microbial Indicators

## Shelf-Life Prediction

- (i) Predictive Modelling
- (ii) Data Science (Artificial Intelligence, Machine Learning, Advance Analytic)

## Continuously Enabling Traceability

Internet of Things, Cloud Technologies, QR code, Distributed Ledger



Description of 5 steps of FOODGUARD methodology



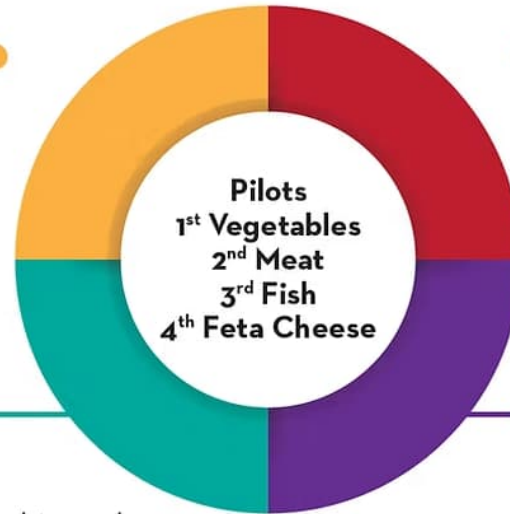
# Aim of the project

## Accurate prediction of food shelf life

Predictive models  
(microbial kinetics, algorithms,  
Machine Learning, Artificial

## Monitoring Food Quality and Safety

Microbial indicators, Molecular biomarkers,  
Smart packaging (TTIs, smart printed tags),  
Non-invasive sensors with AI/ML



## Shelf life extension of foods

Biopreservation, Novel  
packaging (protective cultures,  
synthetic microbial consortia,  
recyclable films, natural  
antimicrobials)

## Real Time Traceability in Food Supply chain

IoT-Internet of Food, Cloud  
technologies, Blockchain  
(distributed ledger), QR,  
NFR

# Thank you for your attention!



**FOODGUARD**



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