



The Watson approach to transparency and integrity

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Zhijun Wang, Postdoctoral researcher BfR Academy, Berlin, Germany, 28 May 2024



27.–29.05.2024 International Conference: Global commodity chains from a risk assessment perspective



University College Dublin

UCD School of Biosystems & Food Engineering (SBFE) is the leading center for education and research in the application of engineering principles to agriculture, food and renewable resources in Ireland.

Led by Dr Dimitrios Argyropoulos, the **Digital Tech Lab** within the UCD School of Biosystems Engineering is focused on the application of "smart systems" to the agri-food and bio-resource sectors.

Areas of interest

Technology-wise: sensor and sensing systems, multi-copters, agricultural robotics, agri-food electronics, computer controlled micro dryers, Internet-of-Things and machine learning.

Sustainable agri-food systems, automation and digitisation (€1 million research funding awarded annually)

| Project Title | Funding Agency | Duration |
|--|-------------------|--------------------------|
| 1. 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 (WATSON) – Project Coordinator | EU/Horizon Europe | 1 Mar 2023 - 28 Feb 2026 |
| 2. Democratizing digital farming through smart solutions for small farms (Farmtopia) | EU/Horizon Europe | 1 Sep 2023 - 31 Aug 2026 |
| 3. Agroecology for weeds (GOOD) | EU/Horizon Europe | 1 May 2023 - 30 Apr 2026 |
| 4. Nanoencapsulation of bioactive compounds from plant by products to produce sensitive skin cosmetics (NanoCosmos) | EU/Horizon Europe | 1 Jan 2023 - 31 Dec 2026 |
| | | |
| 5. Multi-actor collaboration dynamics and capacity building network inside and between AKIS to foster the upscaling of SFSCs across Europe (EU4Advice) | EU/Horizon Europe | 1 Oct 2022 - 30 Sep 2027 |
| 6. From vineyard to bottle – trace sustainable practices in wine-growing under full transparency (Oenotrace) | EU/H2020/DAFM | 1 Jun 2023 - 31 May 2026 |
| 7. Agrifood quality estimation using hyperspectral techniques (SpectroFood) | EU/H2020/DAFM | 1 Mar 2021 - 28 Feb 2024 |
| 8. Unlocking data-driven innovation for improving productivity and data sharing in mushroom value chain (MUSHNOMICS) | EU/H2020/DAFM | 1 Mar 2021 - 28 Feb 2024 |
| 9. Promote online education for agriculture in a sustainable environment (POEASE) | EU/Erasmus+ | 1 Feb 2022 - 31 Jan 2024 |
| 10. The food industry of the digital era: new practices in training and skills development though Extended Reality (Foster-xR) | EU/Erasmus+ | 1 Sep 2020 - 31 Aug 2023 |



Digital Tech Group: 3 Postdocs; 5 PhD researchers; 2 research engineers; 2 project managers 3 visiting researchers Contact: dimitrios.argyropoulos@ucd.ie









MSc Digital Technology for Sustainable Agriculture (One Year Full Time / Sep start)

MSC DIGITAL TECHNOLOGY FOR SUSTAINABLE AGRICULTURE

This programme offers hands on experience, on a range of novel digital technology, training in state-ofthe-art labs and applied research in a real life environment at the Lyons Research Farm.

> Digital Transformation in Agriculture





UCD Project Coordination Team





Dr Dimitrios Argyropoulos **Project Coordinator**

Sarah Nolan **Operations Manager**



Dr Ciara O'Connor Project Manager



Dr Zhijun Wang Scientific Manager



Argyro Tsafara PhD Researcher





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Framework for Preventing Fraud in Agri-Food Supply Chains What is food fraud?



Comparison of food-related definition. Adapted from Food Fraud Think Tank (FoodIntegrity Handbook)



Food fraud: any deliberate action of businesses or individuals to deceive others in regard to the integrity of food to gain undue advantage.

European Commission, 2020



The types of food fraud



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Dilution Mixing a liquid ingredient of high value with a liquid of lower value Substitution Replacing an ingredient, or part of the product, of high value with another ingredient, or part of the product of lower value.





Placing false claims on packaging for economic gain

Counterfeiting

Copying the brand name, packaging concept, recipe, processing method, etc. of food products for economic gain.





Unapproved enhancement

Adding unknown and undeclared materials to food products to enhance the quality attributes

The Knowledge Centre for Food Fraud and Quality (KC-FFQ), European Commission, 2020





Problem statement

- Blind spots in food supply chains
- Economic losses to consumers
- Consumers' trust in food industries
- Food safety incident
- The cost of regulatory authorities







Technology and analytical tools



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Brooks, C., Parr, L., Smith, J. M., Buchanan, D., Snioch, D., & Hebishy, E. (2021). Food Control, 130, 108171.



The limitation of analytical testing



Reported Fraud Incidents, April-June 2019 compared to April-June 2020



Published paper related to food authenticity

Bert Popping, Food authenticity and the AOAC AMPR program, 2020





Holistic strategy Traceability system Separate food traceability systems are used by **JRC Food authenticity** different companies Monthly Food Fraud Lack of rapid and **Summary Reports** low-cost testing methods RASFF Watson The Rapid Alert System Holistic framework to for Food and Feed to prevent food fraud ensure the exchange of information about food

safety.

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Watson's Objectives

Preventing food fraud through digital and intelligence-based technologies

> **DESIGN and DEVELOP** a holistic traceability framework that will integrate data-driven services, intelligence-based toolsets and risk-estimation approaches

> VALIDATE and demonstrate the effectiveness of the proposed framework and toolset in 6 agri-food use cases

> ADVANCE the inspection and control capabilities of food safety authorities through robust, reliable and rapid methods based on emerging technologies

> **ENSURE** wide communication and dissemination of the results, raising awareness and promoting multistakeholder cooperation and information-sharing in order to tackle fraudulent activities in the food chain

> MAINSTREAM project results towards relevant policy making organisations and standardisation bodies

Co-funded by the European Union







The project is organized around 6 agri-food sectors: \geq

- Tackling counterfeiting of Portuguese wine
- Preserving the authenticity of Spanish northwest PGI honey
- Rapid traceability of extra virgin olive oil in Italy and Greece
- Identification of possible manipulations at all stages of the meat chain in Germany and France
- Improved traceability of high-value products in cereal and dairy chain in Finland
- Combating of white fish counterfeiting in Norway

Pilot sites: 6 use cases and validation campaigns \geq







Tackling counterfeiting

Preserving the authenticity of Spanish northwest PGI honey. with a Digital DNA Fingerprint.



at All Stages of the Meat Chain.







Combating counterfeiting of Norwegian White Fish.





Rapid Traceability of Extra Virgin Olive Oil

Identification of Possible Manipulations Improved Traceability of High - value Products in Cereal and Dairy Chain.





Next







Thank you for your attention!

For Watson updates, follow us on social media:

Website: <u>Watsonproject.eu</u> LinkedIn: <u>WATSON</u> X: <u>Watson_Horizon</u>

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