

## **An innovative desk for the dissemination of scientific and technological knowledge on agri-food safety promoted by INAIL / DIT**

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The "Scientific and Technological Knowledge Desk as a vector and accelerator of cultural and productive innovation, in the field of food safety" (Desk /help desk later in the text ) is a national project carried out by INAIL in collaboration with the CRF rResearch Organism and the INUIT Tor Vergata University Foundation.

The Desk project implements an innovative long-term strategy for:

1. to promote realistic dialogue between the actors involved in the process of innovation and scientific and technological research: universities, public and private research organizations, companies, trade associations and schools (in particular technical colleges and high schools)
2. to facilitate ways of enhancing research activities (technologies and skills) in school and industry, promoting initiatives of innovative dissemination and partnership services through convergence and intersectoral contamination processes
3. put in place the tools, skills and objectives achieved to support innovation, applied research and experimental development.

In the current phase of economic difficulty and resource contraction, knowledge can become a tool for obtaining production outputs. The help desk aims to become a tool for stimulate dialogue between business, research and education, thus connecting the world of "science" with "society", encouraging dialogue between the parties and consolidating the network of actors in the world of university education with that of schools and with the world of work, so as to ensure companies and civil society to find the skills they need in the area and to guarantee young people a correct orientation for their responsible insertion in the world of work. Within this framework, outlined as "the Third Mission of the University," the door is configured as an authentic and functional piece of the puzzle.

To facilitate the exchange of scientifically validated informations and experiences concerning food safety in an operational way, the desk uses the website "[www.INNsite.it](http://www.INNsite.it)", a tool designed to bring together supply and demand and to put in contact those seeking and who provides goods, services or informations. The help desk will also ensure that users are kept up to date on the continuous evolution of the relevant regulatory provisions by creating a structure that functions as a link between the needs of the business and education and the ever-evolving know-how produced by the research activity.

The project, through collaboration with interface organizations, is an opportunity for constructive, productive and cultural dialogue between sector companies and their organizations, the world of research and education, making use first of all of skills and innovative research experiences of INAIL for specific areas of expertise.

In line with the above objectives, in the last five years, the research group has devised and implemented a concrete and operational application path, effectively anticipating the recent above mentioned Third Mission policy of the University and Research.

INAIL, in fact, plays a role of recognized authority in the transfer of scientific and technological knowledge in the dramatic as well as priority sector of prevention and safety at work, in its various forms.

In recent years, in fact, these researchers have promoted and implemented operational models that involve the actors to whom national policy assigns responsibilities and resources: schools (ITS \* and "high schools"), public and private research organizations and companies and their organizations.

The desk, after an initial phase of consultation with the stakeholders: universities, ministries, public and private research organizations, trade associations, created at the Roman Scientific Park of the University of Rome Tor Vergata, was presented in Tuscania on 20 June 2016, in the presence of authorities coming from the world of education, national and regional policy, businesses and their associations, local entrepreneurs. The town of Tuscania was chosen as representative of a territory, the "Tuscia," which has long been identified as a cultural model for a possible relaunch of sustainable wealth in the territories of our country (<http://www.biotechnologiesicurezza.it/videtuscandia>). mp4; <http://www.biotechnologiesicurezza.it/services-view/sportello>).

The first operational product of the branch **has been** the creation of an innovative / experimental seminar for operators in the agrifood sector, which deals with safety from horticultural production to the consumer. It **was** the first scheduled seminar of a long series and **was realized in November** at the Campus Etoile Academy of Rossano Boscolo in Tuscania

**The program of seminars aims** to provide companies in this sector with information, training and implementation of demonstration laboratories for the effective transfer of research activities. Technicians operating in the agri-food sector will have new and constantly updated tools, knowledge and technologies that can be used to safeguard the environment, the operator's safety and health and improve the quality of food by integrating and implementing the effectiveness of quality assurance systems already in place. The technical-scientific training in the agricultural and food sector responds to the dictates of the new EU agricultural policy to guarantee the hygienic safety of the product at all stages of the supply chain. Qualified operators will be able to have an experience, on specific food machines, linked to identifying the risk conditions during their use and the evaluation of the appropriate documentation that accompanies a food machine to assess its compliance with the use of dedicated instruction sheets. The involvement of the Cooking Schools which provide for the training of operators ranging from the management of their own production gardens to the table, with product control over the entire supply chain, is of priority interest because it allows to take advantage of the great attraction of quality gastronomy on the media to effectively convey correct and validated messages of prevention and protection to the general public so as to achieve the widespread diffusion of the culture of safety that is part of INAIL's mission.

The aims of the desk were by the way positively considered by Prof. Riccardo Valentini - expert scientist of climate changes and their implications in the agri-food sector -who, on the occasion of the aforementioned Tuscania conference, expressed the interest of the Lazio Region in identifying possible forms of support for initiatives aimed at promoting active, ethical and productive defense of the territories. The safety of a territory's agri-food supply chain is in fact a fundamental element of its virtuous relaunch in the sense of quality of life that can be guaranteed by operators in the sector, by agricultural entrepreneurs, by those of transformation and trade, and also by the Chefs who are becoming increasingly "opinion and life style leaders" that we hope that will become strategic operators aware and capable of taking on a role as communicators of validated knowledge in the agri-food sector.