

European Network for assuring food integrity using non-destructive spectral sensors
(SensorFINT).



Annual Deliverables 8 to 11



The deliverables 8 to 11 correspond to annual deliverables (one for each year of Action life) related to thus results corresponding to “*Newsletters every year and at the end of the Action; Indexed Articles/papers as a result of the networking; Conference contributions; Flyers and brochures to present the Action. Other publications. Patents*”.

In this case as deliverables of the Action we must highlighted the following results:

- The information shared in the SensorFINT website along the 4 years of duration. This has been an essential tool for sharing information and for dissemination purposes. www.sensorfint.eu
- The information shared using the SENSORFINT social media (Facebook, Instagram and mainly LinkedIn).
- The book of abstracts of the workshops and conferences organised:
 - Portugal 2021
https://www.sensorfint.eu/wp-content/uploads/2021/11/BOOK_OF_ABSTRACTS_SENSORFINT.pdf
 - Slovenia 2022
<https://www.sensorfint.eu/wp-content/uploads/2022/05/978-961-293-153-7.pdf>
 - Germany 2023
https://www.sensorfint.eu/wp-content/uploads/2023/06/BOOK-OF-ABSTRACTS.-Berlin-2023-sensorFINT-conference_final.pdf
 - Spain 2024
<https://www.sensorfint.eu/wp-content/uploads/2024/06/Book-abstract-finalv2.pdf>
- Recording of the SensorFINT Workshop “Deep learning for Chemometrics” (Faro, Portugal, 2024)
<https://www.youtube.com/playlist?list=PLu513tnmHNHePHVwARu-0oVKJg1zWWjrp>

In addition, you can also access to the youtube videos by clicking in the links of the scientific program. <https://dlc-workshop2024.ualg.pt/> Example: <https://www.youtube.com/watch?v=pEOR6BDXaR4&list=PLu513tnmHNHePHVwARu-0oVKJg1zWWjrp&index=5>

- List of scientific Publications, some of them as a result of mobility exchanges

https://doi.org/10.1177/0960336020944003
https://doi.org/10.1177/09603360211065287
https://doi.org/10.1016/j.foodcont.2022.109260
https://doi.org/10.1255/sew.2021.a13
https://dx.doi.org/10.2139/ssrn.4898155
https://doi.org/10.1016/j.crf.2024.100675
https://doi.org/10.1016/j.crf.2024.100813
https://doi.org/10.3390/foods12081679
https://doi.org/10.1177/09603360231180400
https://doi.org/10.1177/09603360241289764
https://doi.org/10.3390/molecules28010337
https://doi.org/https://zenodo.org/records/4550929
https://doi.org/10.1016/j.foodres.2024.114799
https://doi.org/10.1016/j.chemolab.2024.105173
https://doi.org/10.3390/s23156800
https://doi.org/10.3390/pr12071517
https://doi.org/10.1016/j.foodcont.2023.110272
https://doi.org/978-3-031-76465-3
https://doi.org/10.1016/j.trac.2024.117957
https://www.sciencedirect.com/book/9780443155161/food-industry-4-0