# Large scale modeling of food systems: from molecules to food quality and safe

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CIENCE & IMPAC

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Eugineering Innovations for Food Supply Chains

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### Conventional food modeling = present

- punctual modeling and simulation
- Coarse-graining preserves ALL important details (e.g., molecular, cellular structure, geometry, composition)

AIM: *improving food quality*, safety, efficiency, reducing cost **OUTCOME: likely** 

TARGET: efficient production, reverse engineering, local innovation

### 🇱 👻 "Foresight" modeling in food

- systemic, anticipation, prevention (future)
- Coarse-graining keeps trends, drops unessential details
- analyze future developments, attended or unattended (ingredient, food, packaging, supply chain, raw materials etc.)

AIM: *minimizing risks and impacts*, societal innovation, future planning, may include optimization steps **OUTCOME: uncertain** 

## TARGET: risk and impact assessment, weighting alternative scenarios







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volume oil uptake\* **Key operations on models** product French-fry ~ 10<sup>6</sup> cells scale oil front positions oil concentration temporal profiles homogenization crust detail - 10<sup>2</sup>-10<sup>5</sup> cells spatial homogenization ► Chaining •→•→●→■ Kinetic Monte Carlo ► Looping Ensemble averaging (very important)  $\bar{x} = \frac{\sum_{i=1}^{n} (x_i * w_i)}{\sum_{i=1}^{n} w_i}$ Serialization of scenarios into the scenarios filling times tissue detail ~ 10 cells filling times sampled lag times lag times oil path Serialization of scenarios microscopic micromodel observations Piping (CFD, chemistry, mass transfer, thermodynamics models) average oil front position validation Standards and good modeling practices

J.-M. Vauvre, A. Patsioura, R. Kesteloot and O. Vitrac, AIChE Journal 2015, 61, 2329–2353.

Principles of large scale modeling





## **Tier modeling**

- "Mandatory" in public models with legal and safety issues for review (help to identify influent parameters)
- Can be used for prioritization, triage and future refinements
- Good practices exist in EU and US for risk assessment
- Approved for compliance testing in EU, US and China



J. Hoekstra, R. Brandsch, C. Dequatre, P. Mercea, M.-R. Milana, A. Störmer, X. Trier, O. Vitrac, A. Schäfer and C. Simoneau, in: E. Hoekstra (Ed.): JRC Scientific and technical Reports EUR 27529 EN, European Commission, Ispra (Italy), 2015.









### **Uncertainty VS ignorance**

فيلي لونج

- "scientia" (science) vs "opinio" (belief)
- Conventional modeling assumes complete knowledge and epistemologic transformation of information into knowledge.
- How to code "vagueness", "skeptism", "error", "doubt





How to manage uncertainty







## **Probabilistic modeling**

- ► Part of best practices
- ► "Mandatory" for risk assessment
- ► Uncertainty ≠ variability, it can be reduced by additional knowledge or model details.
- Monte-Carlo sampling can be avoided in several situations to reach almost real time simulation.

$${f_{{ar v}^*}}\left( v 
ight) = \sum\limits_{k = 1}^p {{f_{Fo}}\left( {{ar v}^{* - 1}} {\Big|_{Fo \in Y_k} \left( v 
ight)} 
ight) \left| {rac{d}{dv} {ar v}^{* - 1}} {\Big|_{Fo \in Y_k} \left( v 
ight)} 
ight|^{ - 1}}$$

O. Vitrac and M. Hayert, Aiche Journal 2005, 51, 1080-1095.
 O. Vitrac, B. Challe, J.-C. Leblanc and A. Feigenbaum, Food Additives and Contaminants t 2007, 24, 75-94.

E.g., monotonic model  $\frac{C_F}{C_F^{eq}}$ 0.9 0.8 0.7  $\bar{\mathcal{V}}^{*}_{(F_{0},F_{0},F_{0})}$ 0.3  $\overline{Fo} = 0.5, 1, 1.5, 2$ b. 0.2 0.1 0 pdf  $Fo^{*}(s_{D} = 0.2)$ pdf  $\overline{Fo} = 0.5$ 0.5 1.5 0  $Fo = \overline{Fo} \cdot Fo^*$ Evaluating uncertainty













**Consumer exposure** styrene from yogurt pots in PS



0.0015 m W = 0.0600 m

	- ()			
	Day (2011)	Event	$INES^a$	Results
	March 11	Earthquake		All operating reactors at FNPP begin emergency shutdown with diesel generator powered nuclear fue sling systems <sup>b</sup>
		Tsunami		Four of the six reactors damaged, diesel generators destroyed <sup><math>c</math></sup>
1 1				Evacuation of 3 km radius surrounding FNPP <sup>d</sup>
15-27	d+1: Airborne contamination			Unevacuated residents within 10 km told to stay indoors (est 30 000) <sup><math>d</math></sup>
				Emergency declared and Nuclear Emergency Response Headquarters (NERHQ) triggered <sup>e</sup>
	March 12	Airborne sampling begins		Significant radionuclide release of <sup>137</sup> Cs and <sup>131</sup> I detected (con't until early April)
				20 km radius around PP "stay-away" or "restricted zone" evacuation (est. 170 000) <sup>b</sup> 💦 🔏 🌈 🖉 🧖
			4	"Accident with Local Consequences" applied to Unit 1
630	March 15	Contamination NW of FNPP	4	significant deposition due to precipitation <sup>9</sup>
		Environmental sampling begins	4	131 Cs and 1311 detected in significant quantities in soil and plants <sup>6</sup>
		$d+4$ : evacuation $< 20 \ km$	4	Arc from 20 to 30 km away designated "indoor evacuation" (people stay in their hom 3
at fait			4	Evacuation of 20 km zone completed (185 000) <sup>a</sup>
- Coito	March 16	Monitoring of food begins <sup>6</sup>	4	
	March 17	Provisional regulation values $(PRV)^n$ set	4	
	March 18	d+10: contamination 200 k		"Accident with Wider Consequences" applied for Units 1. 22 in $C$ to be the definition of the second secon
	March 21	Contamination 200 km south of $\text{FNPP}^{g}$	5.3	Serious incluent appried for onit 4
		First restrictions on food items <sup>b</sup>	5.3	11 days after initial accident
	April 12		7	"Major Accident" for Units 1, 2, and 3 c
A	Iune 16	Evacuation undated	7	Spots of "evacuation recommended" hase
	July 17	"Stable cooling" of reactors established $^{b}$	7	Fukushima Dajichi Plant
	Dec 16	"Cold shutdown" of all reactors $b$	7	20 km: Japanese evacuation zone
	20010			Marsh 11 18
П				less than 30 km: stay indoors
	/ 11ov 20	UIT: end of export restrictions	to EU	JAPAN
	·			80 km: Canada & U.S.
4				recommendation
				Tokyo

Fukushima-Daichi

disaster as template

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Collaborations FDA (WEAC, Boston, MA,USA) IRSN (Fontenay-les-Roses, France) Contamination of food products after a nuclear disaster













Large scale models are real serious games (cost-efficient, responsible, preventive or prospective)



Computer and the societal demand are the main drivers (meshless methods, more linked scales and phenomena)



Collaborative and participative groups across disciplines are encouraged



- New approach for innovation in the industry (experiments are required only for validation)
- Trust is needed on model, simulation and decision (standards, frontiers in science/engineering)



Teaching, training, real exercises, case-studies (e.g. European Initiative https://fitness.agroparistech.fr)







**Welcome to FITNess** 

Fitness stands for Food packaging open courseware for higher education and staff of companies

All lectures, interactive contents and Quizz are provided "AS IS" content (85 lectures from Common to Specialized Modules) is development and may contain inconsitencies and inaccura



# **FITNESS**

http://fitness.agroparistech.fr

#### **Online lectures**

Co-funded by the Erasmus+ Programme of the European Union



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SFPP3



SUBSTANCE CONCENTRATION

Migration phenomenon of substances coming from polymers

THIS PROJECT HAS RECEIVED FUNDING FROM THE EUROPEAN UNION'S ERASMUS PROGRAMME UNDER CONTRACT Nº 2017-1-1801-84202-017441

Material structure

Glass transition temperature

part 1/1	references	extra	casestudies	howto	solutions			
Session 4. Mass transfer in food packaging - Unit 4.2. Migration modeling in m onomaterial s								

#### 4.3 Modelling for multi-materials, multi-steps process

FITNESS

2421

Substance concentration

Migration modeling for multi-materials, multi-steps process, reusable materials - SPECIALIZED TRAININ MODULES

author: undef

	part 1/1	references	extra	casestudies	howto	solutions

#### Online lectures

Common modules

- 1. What is food packaging
  - 1.1 Panorama of food packaging
  - 1.2 Packaging materials and shaping process
  - 1.3 Basic legal framework

2. Properties of food packaging materials

2.1 Thermal, mechanical and barrier properties

3. Packaging and food preservation

3.1 Common physical chemical factors affecting food stability

3.2 Food packaging and shelf life

### Strong community spirit (sustainable, safety and quality)



High agriculture commodity and food price



Let's the food engineer contributes to building the future.