

# PRELIMINARY PROGRAM

(30/09/2015)

7<sup>th</sup> International Symposium on

## **RECENT ADVANCES IN FOOD ANALYSIS**

RAFA 2015

**November 3-6, 2015**

**Clarion Congress Hotel Prague**

**PRAGUE, CZECH REPUBLIC**

# RAFA 2015 – PROGRAM AT A GLANCE

## Morning

Time / Date	TUESDAY November 3, 2015		WEDNESDAY November 4, 2015			THURSDAY November 5, 2015			FRIDAY November 6, 2015		
7:30–8:00	Registration for the conference Foyer of the Clarion Congress Centre		Vendor seminar (7:30–8:30)								
8:00–8:30											
8:30–9:00											
9:00–9:30											
9:30–10:00											
10:00–10:30		<b>HORIZON 2020 Seminar</b> Virgo hall  <b>Workshop</b> Vibrational spectroscopy and chemometrics for monitoring of food and feed products and contaminants' detection Leo hall	<b>Session I</b> Food authenticity & Fraud I Zenit hall	<b>Session 2</b> Food contaminants & Residues I Nadir hall	<b>Session 3</b> <b>Workshop</b> Experiences, achievements and challenges of EU Reference Laboratories Leo & Virgo halls	<b>Session I I</b> Nuratal toxins I Zenit hall	<b>Session I 2</b> <b>I<sup>st</sup> European workshop</b> Analysis of nanoparticles in food, cosmetics and consumer products Nadir hall	<b>Session I 3</b> <b>3<sup>rd</sup> European AMS workshop</b> Ambient Mass Spectrometry on food and natural products Leo & Virgo halls	<b>Session 2 I</b> Food contaminants & Residues III Zenit & Nadir halls	<b>Session 2 2</b> Biologically active, health promoting food components Aquarius & Taurus halls	<b>Session 2 3</b> Omics approaches in food analysis & Miscellaneous Leo & Virgo halls
10:30–11:00		<b>FAO/IAEA Workshop</b> Food safety – Challenges for developing countries Taurus hall In parallel	<b>Exhibition / FoodIntegrity Open day</b> Coffee break Foyer / Meridian / Tycho & Kepler / Stella halls			<b>Exhibition / FoodIntegrity Open day</b> Coffee break Foyer / Meridian / Tycho & Kepler / Stella halls					
11:00–11:30			<b>Session 4</b> Food authenticity & Fraud II Zenit hall	<b>Session 5</b> Food contaminants & Residues II Nadir hall	<b>Session 6</b> <b>Workshop</b> Experiences, achievements and challenges of EU Reference Laboratories Leo & Virgo halls	<b>Session I 4</b> Natural Toxins II Zenit hall	<b>Session I 5</b> <b>I<sup>st</sup> European workshop</b> Analysis of nanoparticles in food, cosmetics and consumer products Nadir hall	<b>Session I 6</b> <b>Workshop</b> The application of micro / nano systems in food safety control Leo & Virgo halls	<b>Exhibition /</b> Coffee break Foyer / Meridian / Tycho & Kepler halls		
11:30–12:00									<b>SUMMARY Session</b> Food analysis beyond imagination Zenit & Nadir halls		
12:00–12:30											
12:30–13:00			Lunch Conference centre restaurant Veduta			Lunch Conference centre restaurant Veduta					
13:00–13:30									<b>Closing address, Poster Awards</b> Zenit & Nadir halls		

**Coffee breaks** will be located in Foyer / Meridian / Tycho & Kepler halls. **Conference lunches** will be served in the conference centre restaurant Veduta.

## Afternoon

Time / Date	MONDAY November 2, 2015	TUESDAY November 3, 2015	WEDNESDAY November 4, 2015				THURSDAY November 5, 2015			
12:30–13:00		Registration for the conference Foyer of the Clarion Congress Centre	Exhibition / Poster session I / Vendor seminars (13:30–14:30) / FoodIntegrity OPEN DAY				Exhibition / Poster session 2 / Vendor seminars (13:30–14:30) / FoodIntegrity OPEN DAY			
13:00–13:30		Vendor seminars (12:30–13:30)								
13:30–14:00		Opening ceremony Zenit & Nadir halls								
14:00–14:30		Plenary session I Recent issues & Novel technologies I Zenit & Nadir halls	Exhibition / Coffee break Foyer / Meridian / Tycho & Kepler / Stella halls				Exhibition / Coffee break Foyer / Meridian / Tycho & Kepler / Stella halls			
14:30–15:00		Exhibition / Coffee break Foyer / Meridian / Tycho & Kepler halls								
15:00–15:30			Registration for the conference Foyer of the Clarion Congress Centre	Plenary session II Recent issues & Novel technologies II Zenit & Nadir halls	Session 7 Analytical challenges faced by the food industry Zenit hall	Session 8 Flavours & Miscellaneous Nadir hall	Session 9 Risk assessment of contaminants in food and feed Leo & Virgo halls	Session 10 Inter-active seminar Sample-prep, separation techniques and mass spectrometric detection in food quality and safety Aquarius & Taurus halls	Session 17 Food authenticity & Fraud III Zenit hall	Session 18 Bioanalytical methods for food control Nadir hall
15:30–16:00										
16:00–16:30										
16:30–17:00										
17:00–17:30										
17:30–18:00										
18:00–18:30	Registration for the conference Foyer of the Clarion Congress Centre	Plenary session II Recent issues & Novel technologies II Zenit & Nadir halls	Session 7 Analytical challenges faced by the food industry Zenit hall	Session 8 Flavours & Miscellaneous Nadir hall	Session 9 Risk assessment of contaminants in food and feed Leo & Virgo halls	Session 10 Inter-active seminar Sample-prep, separation techniques and mass spectrometric detection in food quality and safety Aquarius & Taurus halls	Session 17 Food authenticity & Fraud III Zenit hall	Session 18 Bioanalytical methods for food control Nadir hall	Session 19 Seminar Food safety issues beyond the EU Leo & Virgo halls	Session 20 Tutorial Data quality and smart data handling in food analysis Aquarius & Taurus halls
18:30–19:00										
19:00–19:30										
19:30–20:00										
20:00–23:00										
		Welcome Cocktail Foyer / Meridian / Tycho & Kepler halls	Vendor seminars (18:30–19:30)				Symposium Dinner Slavonic house, Prague downtown			

**MONDAY, November 2, 2015****16:00–19:00****Registration for the RAFA 2015 conference**

Foyer of the Clarion Congress Centre

**TUESDAY, November 3, 2015****8:00–14:00****Registration for the RAFA 2015 conference**

Foyer of the Clarion Congress Centre

**TUESDAY, November 3, 2015****9:00–13:00**

Leo hall

**WORKSHOP on****Vibrational spectroscopy and chemometrics for monitoring of food and feed products and contaminants' detection***Chairs:**Juan-Antonio Fernández Pierna & Vincent Baeten**Walloon Agricultural Research Centre (CRA–W), Gembloux, Belgium***8:30–9:00****Registration for the workshop****9:00–10:00****BASICS OF VIBRATIONAL SPECTROSCOPY***Vincent Baeten, Walloon Agricultural Research Centre (CRA–W), Gembloux, Belgium***10:00–11:00****BASICS OF CHEMOMETRICS***Juan-Antonio Fernández Pierna, Walloon Agricultural Research Centre (CRA–W), Gembloux, Belgium***11:00–11:30****Coffee break****11:30–11:50****APPLICATION – DIFFERENTIATION OF COCCIDIOSTATS-CONTAINING FEED ADDITIVES BY MID AND NEAR INFRA-RED MICROSCOPY***Jone Omar, EC–JRC–Institute for Reference Materials and Measurements (IRMM), Geel, Belgium***11:50–12:10****APPLICATION – DETECTION OF PLANT AND ANIMAL CONTAMINANTS: ADVANTAGES OF SPECTROSCOPIC METHODS***Pascal Veys, Walloon Agricultural Research Centre (CRA–W), Gembloux, Belgium***12:10–12:30****SAMPLING ISSUES AND INDUSTRIAL CASE CONTAMINATION STUDY***Vincent Baeten & Juan-Antonio Fernández Pierna, Walloon Agricultural Research Centre (CRA–W), Gembloux, Belgium***12:30–13:00****Discussion & Conclusion of the workshop**

## TUESDAY, November 3, 2015

**9:00–13:00**  
Taurus hall

### FAO/IAEA WORKSHOP

#### Food safety – Challenges for developing countries

Chair:

*Andrew Cannavan*

*Joint FAO/IAEA Division of Nuclear Techniques in Food and Agriculture, International Atomic Energy Agency (IAEA), Austria*



- 8:30–9:00**      **Registration for the workshop**
- 9:00–9:10**      **Opening**  
*Andrew Cannavan, Joint FAO/IAEA Division of Nuclear Techniques in Food and Agriculture, International Atomic Energy Agency, Austria*
- 9:10–9:35**      **THE STATE OF FOOD SAFETY IN PAKISTAN: OPPORTUNITIES & CHALLENGES**  
*Ihsan Ihsanullah, Nuclear Institute for Food & Agriculture (NIFA), Pakistan*
- 9:35–10:00**      **FOOD SAFETY CHALLENGES IN NEPAL**  
*Gajendra Kumar Paudyal, Department of Food Technology and Control, Nepal*
- 10:00–10:25**      **FOOD SAFETY IN BURKINA FASO**  
*Alphonse Yakoro, National Public Health Laboratory, Burkina Faso*
- 10:25–10:50**      **FOOD SAFETY CHALLENGES IN URUGUAY / LATIN AMERICA**  
*Veronica Cesia, UdelaR, Uruguay*
- 10:50–11:00**      Questions and answers
- 11:00–11:30**      **Coffee break**
- 11:30–11:55**      **LABORATORY CAPACITY BUILDING: SARAF**  
*Bruno Le Bizec, ONIRIS-LABERCA, Nantes, France*
- 11:55–12:20**      **LABORATORY CAPACITY BUILDING: IFSTL & GFSP**  
*Janie Dubois, International Food Safety Training Laboratory, Joint Institute for Food Safety and Applied Nutrition (JIFSAN), USA*
- 12:20–13:00**      **Panel discussion / Questions & Answers**  
*Moderators: Andrew Cannavan & Zora Jandrić, Joint FAO/IAEA Division of Nuclear Techniques in Food and Agriculture, International Atomic Energy Agency (IAEA), Austria*
- 13:00**      **Closing of the workshop**  
*Andrew Cannavan, Joint FAO/IAEA Division of Nuclear Techniques in Food and Agriculture, International Atomic Energy Agency (IAEA), Austria*

## TUESDAY, November 3, 2015

**9:00–12:00**  
Virgo hall

### **HORIZON 2020 SEMINAR on** **The EU framework Programme for Research and Innovation:** **a discussion platform mediating networking and joint planning of** **projects within the Societal challenge ‘Food security, sustainable** **agriculture ... and the ‘bioeconomy’**

*Moderator of the workshop:*  
*Elke Anklam EC–JRC–IRMM, Geel, Belgium (to be confirmed)*



**9:00–9:30 Registration for the workshop and welcome refreshment**

**9:30–9:40 OPENING AND WELCOME**

*Elke Anklam, Director of the European Commission – Joint Research Centre – Institute for Reference Materials and Measurements (EC–JRC–IRMM), Geel, Belgium*

*Jana Hajšlova, Head of Department of Food Analysis and Nutrition, University of Chemistry and Technology, Prague, Czech Republic*

*Nada Konickova, Head of National Information Centre for European Research, Technology Centre AS CR, Prague, Czech Republic*

*Michel Nielen, Principal Scientist, RIKILT Wageningen UR, The Netherlands*

**9:40–10:00 HORIZON 2020 FOR NEWCOMERS – HOW TO GET ON THE BOARD?**

H2020 – Sustainable Food Security (SFS) calls – opportunities for food scientists to be involved in the project, basic rules for participation and consortium building

*Patrik Kolar, Head of Unit for Food, Health and Well-Being, EC–DG Research and Innovation, Brussels, Belgium (to be confirmed)*

**10:00–10:20 HOW TO PREPARE A PROJECT FOR H2020 – A SHORT TUTORIAL**

Basic principles for a competitive research project preparation

*Jana Hajšlova, Head of Department of Food Analysis and Nutrition, University of Chemistry and Technology, Prague, Czech Republic*

**10:20–10:30 Questions and answers**

**10:30–10:50 PRESENTATION OF ACTUAL CALLS FOR PROJECTS' PROPOSALS**

H2020 – Societal Challenge 2 & Key Enabling Technology (KET) Biotech

*To be confirmed*

**10:50–11:00 FOOD SCANNER HORIZON PRIZE**

The Food Scanner is the third ICT-based prize in the EU's Horizon 2020 Framework Programme for Research and Innovation.

*Gérald Cultot, DG CONNECT – Unit H1 Health & Wellbeing, Oudergem, Belgium (to be confirmed)*

**11:00–11:20 EC-JOINT RESEARCH CENTRE SUPPORTING EU POLICIES**

Opportunities for collaboration

*Elke Anklam, EC–JRC–IRMM, Geel, Belgium*

- 11:20–11:40**     **H2020 SUPPORTING EXCELLENT SCIENCE AND MOBILITY**  
Marie Skłodowska Curie Actions, European Research Council (ERC) starting grants  
*Petra Perutkova, Technology Centre AS CR, Prague, Czech Republic*
- 11:40–11:50**     **SUPPORT PROVIDED BY NATIONAL CONTACT POINTS TO APPLICANTS**  
Presentation of BioHorizon project activities and services provided to clients  
BioHorizon is a European network of BIO NCPs which aim is to improve general standard of support to all stakeholders interested in H2020 SC2 and KET Biotechnology, partnerships for joint projects is facilitated.  
*Nada Konickova, Technology Centre ASCR, Prague, Czech Republic*  
*National Contact Point – representative of BioHorizon project*
- 11:50–12:00**     **Questions & Answers**
- 12:00–12:30**     **Coffee break**
- 12:30–16:00**  
Benada hall     **Networking platform for current calls**  
In cooperation with Enterprise Europe Network (EEN)  
Bilateral meetings based on matchmaking of collaboration profiles
- 16:00**     **Closing of the seminar**

**TUESDAY, November 3, 2015****12:30–13:30****VENDOR SEMINAR**Aquarius  
hall**Elemental and Mass Spectrometric Solutions for the Analysis of Toxicants**Stella  
hall**A Challenging Story of GC–TOF MS: Technology Milestones and Two Amazing Decades of its Application in Food Analysis**



**TUESDAY, November 3, 2015****14:00–14:30**Zenit & Nadir  
halls**OPENING CEREMONY AND WELCOME**

Karel Melzoch, Rector of the University of Chemistry and Technology, Prague, Czech Republic  
Representatives of the Ministry of Agriculture of the Czech Republic

Jana Hajslova, chairwoman of RAFA 2015, University of Chemistry and Technology, Prague, Czech Republic

Michel Nielen, co-chairman of RAFA 2015, RIKILT Wageningen UR, The Netherlands

Patrik Kolar, Head of Unit for Food, Health and Well-Being, EC–DG Research and Innovation, Brussels, Belgium (to be confirmed)

**MUSIC WELCOME**

To be confirmed

**14:30–15:45**Zenit & Nadir  
halls**PLENARY SESSION: Recent issues & Novel technologies I**

Chairs: Jana Hajslova & Michel Nielen

**14:30–14:45 L1****FOOD ANALYSIS: INTEGRAL PART OF FOOD SAFETY POLICY IN A CHANGING WORLD (AN EUROPEAN PERSPECTIVE)**

Ladislav Miko, DG Health and Consumers, European Commission, Brussels, Belgium

**14:45–15:15 L2****ELLIOTT REVIEW INTO THE INTEGRITY AND ASSURANCE OF FOOD SUPPLY NETWORKS – FINAL REPORT; A NATIONAL FOOD CRIME PREVENTION FRAMEWORK**

Christopher Elliott, Institute for Global Food Security, Queen's University, Belfast, UK

**15:15–15:45 L3****BRINGING PORTABLE MS TO ADVANCED FOOD ANALYSIS (to be confirmed)**

Zoltan Takats, Imperial College London, London, UK

**15:45–16:15****Coffee Break / EXHIBITION****16:15–18:15**Zenit & Nadir  
halls**PLENARY SESSION: Recent issues & Novel technologies II**

Chair: Michel Nielen

**16:15–16:45 L4****CHALLENGES OFFERED BY ION-MOBILITY MS TO FOOD CHEMISTS**

Jana Hajslova, University of Chemistry and Technology, Prague, Czech Republic

**16:45–17:15 L5****COMPLEMENTARY APPROACHES IN FOOD OMICS TOWARDS NEW HORIZONS IN FOOD ANALYSIS**

Michael Rychlik, Technical University of Munich, Munich, Germany

**17:15–17:45 L6****COMPREHENSIVE CHROMATOGRAPHY (GC×GC, LC×LC) TECHNIQUES COUPLED TO MASS SPECTROMETRY FOR THE ANALYSIS OF FOOD SAMPLES**

Luigi Mondello, University of Messina, Messina, Italy

**17:45–18:00 L7****WHAT IS THE ORIGIN OF THIS OLIVE OIL? SUPERCRITICAL FLUID CHROMATOGRAPHY COUPLED TO QTOF-MS MAY PROVIDE A RAPID ANSWER**

Serena Lazzano, University of Chemistry and Technology, Prague, Czech Republic

**18:00–18:15 L8\*****HIGH CONTENT ANALYSIS: A SENSITIVE TOOL TO DETECT AND QUANTIFY THE CYTOTOXIC AND INTERACTIVE EFFECTS FOR SINGLE AND COMBINED CHEMICAL CONTAMINANTS PRESENT IN MAIZE**

Rachel Clarke, Institute for Global Food Security, Queen's University, Belfast, UK

**18:30–19:30****Symposium Welcome Cocktail (Clarion Congress Hotel Prague)**

\* Young scientists' presentation

**WEDNESDAY, November 4, 2015**

**7:30–8:30**

**BREAKFAST VENDOR SEMINAR**

Aquarius  
hall

Mass Spectrometric Solutions for the Analysis of Dioxins, Veterinary Drugs and Pesticides in Food and Feed



## WEDNESDAY, November 4, 2015

### SESSIONS 1 & 2 & 3, in parallel

**9:00–10:30**  
Zenit hall

#### **SESSION 1: Food authenticity & Fraud I**

*Chairs: To be confirmed*

**9:00–9:30 L9**

#### **FOOD FRAUD – OLD PROBLEMS NEW SOLUTIONS**

*Paul Brereton, Fera Science Ltd, York, UK*

**9:30–10:00 L10**

#### **FIGHTING FOOD FRAUD – WHEN ALL YOU HAVE IS A HAMMER, EVERYTHING LOOKS LIKE A NAIL: WHERE LABORATORY METHODS FAIL**

*Petter Olsen, Nofima, Tromsø, Norway*

**10:00–10:20 L11**

#### **SPECTROSCOPIC BASED NON-TARGETED AUTHENTICATION OF PAPRIKA POWDER**

*Susanne Esslinger, Federal Institute for Risk Assessment, Berlin, Germany*

**10:20–10:30 L12\***

#### **THREE-DIMENSIONAL SEPARATION: A NOVEL STRATEGY FOR EFFECTIVE CLASSIFICATION OF SAFFRON ORIGIN**

*Josep Rubert, University of Chemistry and Technology, Prague, Czech Republic*

**10:30–11:00**

#### **Coffee Break / EXHIBITION**

### SESSIONS 4 & 5 & 6, in parallel

**11:00–12:30**  
Zenit hall

#### **SESSION 4: Food authenticity & Fraud II**

*Chairs: To be confirmed*

**11:00–11:30 L13**

#### **FOOD AUTHENTICATION: CHALLENGES IN OFFICIAL CONTROL**

*Carsten Fahl-Hassek, Federal Institute for Risk Assessment, Berlin, Germany*

**11:30–11:50 L14**

#### **CRIMINALS ARE INVOLVED IN THE FOOD INDUSTRY – HOW DO WE CATCH THEM?**

*John Coady, Food Safety Authority of Ireland, Dublin, Ireland*

**11:50–12:10 L15**

#### **ANALYTICAL STRATEGY FOR AUTHENTICITY TESTING OF WINE AND TEA SAMPLES USING COMBINED NON-TRADITIONAL STABLE ISOTOPES DETERMINED BY ICP/ MC/ MS (INDUCTIVE COUPLED PLASMA / MULTICOLLECTION / MASS-SPECTROMETRY)**

*Ekaterina Epova, IPREM / Laboratories of the Pyrenees and Landes, Pau / Lagor, France*

**12:10–12:20 L16\***

#### **BIOMARKERS ENABLING DETECTION OF LINGONBERRIES (VACCINIUM VITIS IDAEA) REPLACEMENT BY LESS VALUED CRANBERRIES (VACCINIUM MACROCARPON)**

*Kamila Hurkova, University of Chemistry and Technology, Prague, Czech Republic*

**12:20–12:30 L17\***

#### **MANUKA VERSUS KANUKA – DIFFERENTIATION OF NEW ZEALAND MONOFLORAL HONEYS BY MEANS OF CHEMOMETRICS**

*Nicole Beitlich, Dresden University of Technology, Dresden, Germany*

**12:30–13:30**

#### **Lunch**

\* Young scientists' presentation

## WEDNESDAY, November 4, 2015

### SESSIONS 1 & 2 & 3, in parallel

**9:00–10:30**  
Nadir hall

#### **SESSION 2: Food contaminants & Residues I**

*Chair: To be confirmed*

- 9:00–9:20 L18** **RECENT ADVANCES IN GC–HIGH RESOLUTION MS FOR RESIDUE AND CONTAMINANT ANALYSIS IN FOOD**  
*Hans Mol, RIKILT Wageningen UR, Wageningen, The Netherlands*
- 9:20–9:40 L19** **PERFLUOROOCTANE SULFONATE (PFOS) DEPLETION IN BEEF CATTLE**  
*Sara Lupton, USDA–Agricultural Research Service, Fargo, North Dakota, USA*
- 9:40–10:00 L20** **ANALYTICAL STRATEGY BASED ON ISOTOPIC CLUSTER IDENTIFICATION AND MASS DEFECT TO HIGHLIGHT HALOGENATED ENVIRONMENTAL CONTAMINANTS**  
*Ronan Cariou, ONIRIS–LABERCA, Nantes, France*
- 10:00–10:20 L21** **ESTABLISHMENT OF A HIGH-THROUGHPUT DETECTION SYSTEM FOR ENDOCRINE DISRUPTING CHEMICALS IN FOOD**  
*Konstanze Gier, Austrian Institute of Technology, Tulln, Austria*
- 10:20–10:30 L22\*** **THE USE OF A MULTIPLEXING LIQUID CHROMATOGRAPHY TANDEM MASS SPECTROMETRIC SYSTEM FOR INCREASED THROUGHPUT OF SAMPLES FOR VETERINARY DRUG RESIDUE ANALYSES**  
*Heather McCormick, University of Guelph, Guelph, Canada*

**10:30–11:00**

**Coffee Break / EXHIBITION**

### SESSIONS 4 & 5 & 6, in parallel

**11:00–12:30**  
Nadir hall

#### **SESSION 5: Food contaminants & Residues II**

*Chairs: To be confirmed*

- 11:00–11:20 L23** **VIBRATIONAL SPECTROSCOPY TECHNIQUES ARE SUITABLE FOR REPRESENTATIVE AND UNTARGETED ANALYSIS OF FOOD AND FEED PRODUCTS**  
*Vincent Baeten, Walloon Agricultural Research Centre, Gembloux, Belgium*
- 11:20–11:30 L24\*** **IN SITU DETECTION OF FUNGICIDE ON FRUIT'S PEEL BY SURFACE ENHANCED RAMAN SCATTERING**  
*Luisa Mandrile, University of Turin, Turin, Italy*
- 11:30–11:50 L25** **TRAVELING–WAVE ION MOBILITY PROVIDES ADDITIONAL CONFIDENCE IN THE INTERPRETATION OF GROWTH PROMOTERS CHEMICAL SIGNALS**  
*Bruno Le Bizec, ONIRIS–LABERCA, Nantes, France*
- 11:50–12:10 L26** **ENDOGENOUS ORIGIN OF PREDNISOLONE: A REVIEW**  
*Nathalie Gillard, CER Groupe, Marloie, Belgium*
- 12:10–12:30 L27** **SOLID-STATE ARSENIC SPECIATION IN FOODSTUFF PRODUCTS BY ETV–ICP OES**  
*Véronique Vacchina, Ultra Trace Analyses Aquitaine UT2A / ADERA, Pau, France*

**12:30–13:30**

**Lunch**

\* Young scientists' presentation

## WEDNESDAY, November 4, 2015

### SESSIONS 1 & 2 & 3, in parallel

**9:00–10:30**Leo & Virgo  
halls**SESSION 3: Workshop****Experiences, achievements and challenges of EU Reference Laboratories (EURLs)***Chairs: Elke Anklam & Jana Hajšlova***9:00–9:20 L28****GENERAL INTRODUCTION INTO THE TASKS OF EURLS***Elke Anklam, European Commission – Joint Research Centre – Institute for Reference Materials and Measurements (EC-JRC-IRMM), Geel, Belgium***9:20–9:40 L29****EURLS FOR MYCOTOXINS, PAHS AND HEAVY METALS***Joerg Stroka, European Reference Laboratory for Mycotoxins, EC-JRC-IRMM, Geel, Belgium***9:40–10:00 L30****CHALLENGES AND ACHIEVEMENTS OF THE EU REFERENCE LABORATORY FOR DIOXINS AND PCBS***Rainer Malisch, European Union Reference Laboratory for Dioxins and PCBs, State Institute for Chemical and Veterinary Analysis of Food, Freiburg, Germany***10:00–10:20 L31****LIQUID CHROMATOGRAPHY COUPLED TO HIGH RESOLUTION MASS SPECTROMETRY WITHIN PESTICIDE RESIDUE CONTROL IN FOOD***Amadeo R. Fernández Alba, European Union Reference Laboratory for Pesticide Residues in Fruit & Vegetables, University of Almeria, Almeria, Spain***10:20–10:30****Discussion****10:30–11:00****Coffee Break / EXHIBITION**

### SESSIONS 4 & 5 & 6, in parallel

**11:00–12:30**Leo & Virgo  
halls**SESSION 6: Workshop****Experiences, achievements and challenges of EU Reference Laboratories (EURLs)***Chairs: Elke Anklam & Jana Hajšlova***11:00–11:20 L32****RESIDUE CONTROL – CONTRIBUTION OF EURLS TO IMPROVEMENT OF QUALITY, EFFICIENCY AND HARMONISATION***Wolfgang Radeck, European Reference Laboratory for Pharmacologically Active Substances, Federal Office of Consumer Protection and Food Safety (BVL), Berlin, Germany***11:20–11:40 L33****TECHNICAL CHALLENGES IN FOOD SAFETY AND INNOVATION FOR FOOD CONTACT MATERIALS: THE ROLE THE JRC AS SUPPORT TO EU POLICIES AND EURL***Catherine Simoneau, European Reference Laboratory for Food Contact Materials, Joint Research Centre, Institute for Health and Consumer Protection, Ispra, Italy***11:40–12:00 L34****ANALYTICAL CHALLENGES IN THE TRANSITION FROM BIOLOGICAL TO CHEMICAL METHODS FOR THE CONTROL OF MARINE BIOTOXINS IN SEAFOOD***Ana Gago-Martinez, European Reference Laboratory for Marine Biotoxins, University of Vigo, Vigo, Spain***12:00–12:20 L35****IDENTIFICATION AND PRIORITIZATION OF CHEMICAL HAZARDS IN ANIMAL PRODUCTS MONITORED BY THE U.S. NATIONAL RESIDUE PROGRAM***John Johnston, United States Department of Agriculture, Washington, DC, USA***12:20–12:30****Discussion****12:30–13:30****Lunch**

**WEDNESDAY, November 4, 2015****13:00–16:00**Foyer /  
Meridian /  
Tycho & Kepler  
& Stella  
halls**POSTER SESSION I /****EXHIBITION****FoodIntegrity OPEN DAY****POSTER SESSION I:***Distribution of posters into individual sessions and categories will be announced on October 15, 2015***15:30–16:00****Coffee break**

**WEDNESDAY, November 4, 2015**

13:30–14:30

**VENDOR SEMINARS**Aquarius  
hall**Three New Products for Reliable Pesticide Analysis: from Enhanced Sample Preparation to Sensitive Detection****Agilent Technologies**Taurus  
hall**Approaching Routine Exhaustive Organic Contaminant Screening with Innovative LC/MS, GC/MS and Ion Mobility Technologies****Waters**THE SCIENCE OF  
WHAT'S POSSIBLE.®Leo  
hall**From Sample Extraction to Data Analysis of Complex Samples with Smart Solutions****SHIMADZU**

Excellence in Science

Virgo  
hall**Elastic Light Scatter – A New Technology for Rapid Identification of Pathogens**

IMAGING TECHNOLOGY

## WEDNESDAY, November 4, 2015

SESSIONS 7 & 8 & 9 & 10, in parallel

**16:00–18:00**  
Zenit hall

### **SESSION 7: Analytical challenges faced by the food industry**

*Chair: Michele Suman*

**16:00–16:30 L36**

#### **CHALLENGES AND OPPORTUNITIES IN FOOD ANALYSIS: INDUSTRY PERSPECTIVE**

*John O'Brien, Nestlé Research Centre, Lausanne, Switzerland*

**16:30–17:00 L37**

#### **CURRENT APPROACHES FOR MANAGING FOOD CONTACT MATERIALS ISSUES: THE PRIMARY AROMATIC AMINES CASE**

*Michele Suman, Barilla SpA - Advanced Laboratory Research, Parma, Italy*

**17:00–17:20 L38**

#### **FOOD FRAUD ANTICIPATION: DEVELOPMENT OF A QUICK AND SIMPLE QUANTITATIVE MULTI-COMPOUND METHOD FOR THE DETECTION OF NITROGENOUS COMPOUNDS IN ROUTINE**

*Nancy Frank, Nestlé Research Center, Lausanne, Switzerland*

**17:20–17:40 L39**

#### **FORMATION OF DIAMINOBENZOQUINONES FROM (ETHYL)VANILLIN IN BAKERY PRODUCTS: SAFE OR UNSAFE?**

*Marco Arlorio, University of Piemonte Orientale, Novara, Italy*

**17:40–18:00 L40**

#### **AN EFFECTIVE ANALYTICAL STRATEGY TO COMBAT FOOD FRAUD – CHALLENGES FACED BY THE FOOD ANALYSIS LABORATORY AND THE SOLUTIONS PROVIDED**

*Michele Lees, Eurofins Analytics France, Nantes, France*



**WEDNESDAY, November 4, 2015**

SESSIONS 7 &amp; 8 &amp; 9 &amp; 10, in parallel

16:00–18:10  
Nadir hall**SESSION 8: Flavours & Miscellaneous***Chairs: To be confirmed*

- 16:00–16:30 **L41** **TASTE FROM MOTHER NATURE AND CULINARY ART – ANALYTICAL DECODING BY MEANS OF THE SENSOMICS APPROACH**  
*Thomas Hofmann, Technical University of Munich, Munich, Germany*
- 16:30–16:40 **L42\*** **MULTIDIMENSIONAL CHROMATOGRAPHIC TECHNIQUES (LC–GC–GC–GC–PREP) FOR THE COLLECTION OF PURE VOLATILE COMPONENTS FROM COMPLEX SAMPLES**  
*Sebastiano Panto, University of Messina, Messina, Italy*
- 16:40–16:50 **L43\*** **PROTON-TRANSFER-REACTION MASS SPECTROMETRY FOR THE STUDY OF THE PRODUCTION OF VOLATILE COMPOUNDS AND THE EFFECT OF FLOUR, YEAST AND THEIR INTERACTION DURING THE BREAD-MAKING PROCESS**  
*Salim Makhoul, University of Balamand, Tripoli, Lebanon*
- 16:50–17:00 **L44\*** **SENSORY PROFILE AND IMAGE ANALYSIS OF HOMEMADE BREAD WITH ADDITION OF RECOVERED FOOD BY-PRODUCTS**  
*Zita E. Martins, University of Porto, Porto, Portugal*
- 17:00–17:30 **L45** **OUT WITH THE OLD, IN WITH THE NEW: NOVEL APPROACHES IN ALLERGEN DETECTION USING MALDI–TOF–TOF AND MASS SPECTROMETRY**  
*Bert Popping, Mérieux NutriSciences Corporation, Tassin la Demi-Lune, France*
- 17:30–17:50 **L46** **SPEEDING-UP SAMPLE HANDLING FOR MULTIPLEX MS DETECTION OF ALLERGENIC INGREDIENTS IN PROCESSED FOODS**  
*Linda Monaci, CNR–ISPA, Bari, Italy*
- 17:50–18:00 **L47\*** **SPECIFICITIES OF ELISA TEST KITS FOR GLUTEN DETECTION**  
*Katharina Scherf, German Research Centre for Food Chemistry, Freising, Germany*
- 18:00–18:10 **L48\*** **AN LC–MS BASED MULTI-METHOD FOR THE DETECTION OF FOOD ALLERGEN TRACE CONTAMINATIONS IN PROCESSED FOODS UTILISING THE LATEST ADVANCES IN HIGH RESOLUTION (HRMS) AS WELL AS MRM<sup>3</sup>-BASED TRIPLE-QUADRUPOLE MASS SPECTROMETRY**  
*Robin Korte, University of Münster, Münster, Germany*

\* Young scientists' presentation

## WEDNESDAY, November 4, 2015

### SESSIONS 7 & 8 & 9 & 10, in parallel

16:00–18:00

Leo & Virgo  
halls**SESSION 9: Risk assessment of contaminants in food and feed***Chairs: Mari Eskola & Frans Verstraete (to be confirmed)*16:00–16:30 **L49****EXPOSURE ASSESSMENT TO MULTIPLE CHEMICALS AND FUTURE MIXTURE TESTING***Jacob van Klaveren, National Institute for Public Health and the Environment (RIVM), Bilthoven, The Netherlands*16:30–17:00 **L50****(i) EFSA'S RISK ASSESSMENT ON ACRYLAMIDE IN FOOD  
(ii) NON-ALLOWED PHARMACOLOGICALLY ACTIVE SUBSTANCES:  
EFSA'S WORK ON RPA, CHLORAMPHENICOL AND NITROFURANS***Katleen Baert, European Food Safety Authority (EFSA), Parma, Italy*17:00–17:10 **L51\*****CRITICAL ASSESSMENT OF MOTHERS' / NEWBORNS' EXPOSURE PATHWAYS TO CARCINOGENIC PAHS THROUGH ANALYSIS OF THEIR METABOLITES***Darina Lankova, University of Chemistry and Technology, Prague, Czech Republic*17:10–17:30 **L52****STRATEGIES FOR MITIGATION OF CONTAMINANTS IN FOOD***Rie Romme Rasmussen, National Food Institute, Technical University of Denmark, Soeborg, Denmark*17:30–17:50 **L53****ALTERNATIVES FOR BISPHENOL A: SHOULD WE BE CONCERNED?***Stefan van Leeuwen, RIKILT Wageningen UR, Wageningen, The Netherlands*

17:50–18:00

**Discussion**

### SESSIONS 7 & 8 & 9 & 10, in parallel

16:00–18:00

Aquarius  
& Taurus  
halls**SESSION 10:****INTERACTIVE SEMINAR****Sample-prep, separation techniques and mass spectrometric detection in food quality and safety: step by step strategies towards fast development of smart analytical methods***Moderators:**Katerina Mastovska, Covance Laboratories, Greenfield, IN, USA**Hans Mol, RIKILT Wageningen UR, The Netherlands**Milena Zachariasova, University of Chemistry and Technology, Prague, Czech Republic**All attendees on the board through your voting device!*

\* Young scientists' presentation

**WEDNESDAY, November 4, 2015****18:30–19:30****VENDOR SEMINARS**Aquarius  
hall**Mycotoxin Analysis in your Hand**Taurus  
hall**Exploiting Alternative Selectivity to C18 Stationary Phases in HPLC**Leo  
hall**Advancements in Pesticides Analysis (LC/GC/Sample Prep)**Virgo  
hall**Learn More About Food Safety Solutions & Innovations from SCIEX**

# THURSDAY, November 5, 2015

SESSIONS 11 & 12 & 13, in parallel

9:00–10:30  
Zenit hall

## SESSION 11: Natural toxins I

Chairs: To be confirmed

- 9:00–9:30 **L54** **HOW DOES CLIMATE CHANGE IMPACT ON THE OCCURRENCE AND THE DETERMINATION OF NATURAL TOXINS**  
*Rudolf Krska, University of Natural Resources and Life Sciences, Vienna (BOKU), Tulln, Austria*
- 9:30–9:50 **L55** **AN INTEGRATED STRATEGY FOR MARINE TOXINS OF CELL BASED BIOASSAYS AND ANALYTICAL TOOLS TO ENSURE SAFE SEAFOOD**  
*Arjen Gerssen, RIKILT Wageningen UR, Wageningen, The Netherlands*
- 9:50–10:00 **L56\*** **UNEXPECTED DEOXYNIVALENOL QUANTIFICATION ERROR: BE NEVER SURE WITH YOUR UNIT RESOLUTION DATA**  
*Zbynek Dzuman, University of Chemistry and Technology, Prague, Czech Republic*
- 10:00–10:20 **L57** **AN INTEGRATED QUAN AND QUAL STRATEGY BASED ON TRIPLETOF HRMS FOR HOLISTIC DETERMINATION OF ERGOT ALKALOIDS IN CEREALS**  
*Jose Diana Di Mavungu, Ghent University, Ghent, Belgium*
- 10:20–10:30 **L58\*** **METABOLIC FATE OF THE FUSARIUM MYCOTOXINS T-2 AND HT-2 IN WHEAT**  
*Elisabeth Varga, University of Natural Resources and Life Sciences, Vienna (BOKU), Tulln, Austria*

10:30–11:00

Coffee Break / EXHIBITION

SESSIONS 14 & 15 & 16, in parallel

11:00–12:30  
Zenit hall

## SESSION 14: Natural toxins II

Chairs: Rudolf Krska & To be confirmed

- 11:00–11:20 **L59** **RELEVANCE OF MODIFIED MYCOTOXINS IN FOOD: STATE OF THE ART AND FUTURE CHALLENGES**  
*Chiara Dall'Asta, University of Parma, Parma, Italy*
- 11:20–11:40 **L60** **LC-MS/MS BASED ANALYSIS OF HUNDREDS OF MYCOTOXINS: HOW DOES IT PERFORM AND WHAT IS IT GOOD FOR?**  
*Michael Sulyok, University of Natural Resources and Life Sciences, Vienna (BOKU), Tulln, Austria*
- 11:40–12:00 **L61** **IDENTIFICATION AND TOXICOLOGICAL CHARACTERIZATION OF DEOXYNIVALENOL-3-SULFATE, A NEWLY DISCOVERED METABOLITE OF THE MYCOTOXIN DEOXYNIVALENOL IN HUMAN URINE**  
*Benedikt Warth, University of Vienna, Vienna, Austria*
- 12:00–12:10 **L62\*** **ZEARELENONE-14-O-GLUCOSIDE TAKES OFF THE MASK: HYBRID IN SILICO / IN VITRO APPROACH TO INVESTIGATE THE MOLECULAR BASIS OF ITS XENOESTROGENIC POTENTIAL**  
*Luca DellaFiora, University of Parma, Parma, Italy*
- 12:10–12:30 **L63** **PYRROLIZIDINE ALKALOIDS IN OUR DAILY FOOD – OUTCOMES OF AN ACROSS-EUROPE SURVEY AND IMPLICATIONS FOR FOOD SAFETY**  
*Patrick Mulder, RIKILT Wageningen UR, Wageningen, The Netherlands*

12:30–13:30

Lunch

\* Young scientists' presentation

# THURSDAY, November 5, 2015

## SESSIONS 11 & 12 & 13, in parallel

9:00–10:30

Nadir hall

### SESSION 12: 1<sup>st</sup> European workshop:

**Analysis of nanoparticles in food, cosmetics and consumer products**

Chair: Stefan Weigel

9:00–9:20 L64

#### ANALYSIS OF NANOPARTICLES IN FOOD, COSMETICS AND CONSUMER PRODUCTS

Stefan Weigel, RIKILT Wageningen UR, Wageningen, The Netherlands

9:20–9:40 L65

#### APPLICATION AND FUTURE PERSPECTIVE OF AUTOMATED ELECTRON MICROSCOPY TO QUANTIFY ENGINEERED NANOPARTICLES IN COMPLEX MATRICES

Ralf Kaegi, Eawag, Duebendorf, Switzerland

9:40–10:00 L66

#### AN INNOVATIVE CONCEPT TOWARDS STANDARDIZED METHOD DEVELOPMENT TO SEPARATE, CHARACTERIZE AND QUANTIFY ENGINEERED NANOPARTICLES IN FOOD AND COSMETICS

Stephan Wagner, Helmholtz Centre for Environmental Research, Leipzig, Germany

10:00–10:20 L67

#### ON-LINE COUPLING OF SIZE SEPARATION BY HDC AND AF4 WITH SPICP-MS FOR IMPROVED ACCURACY IN NANOPARTICLE ANALYSIS

Ruud Peters, RIKILT Wageningen UR, Wageningen, The Netherlands

10:20–10:30 L68\*

#### DETECTION AND CHARACTERIZATION OF ALUMINIUM-CONTAINING NANOPARTICLES IN A COMPLEX FOOD MATRIX

Manuel Correia, National Food Institute, Technical University of Denmark, Soeborg, Denmark

10:30–11:00

Coffee Break / EXHIBITION

## SESSIONS 14 & 15 & 16, in parallel

11:00–12:30

Nadir hall

### SESSION 15: 1<sup>st</sup> European workshop:

**Analysis of nanoparticles in food, cosmetics and consumer products**

Chair: Stefan Weigel

11:00–11:20 L69

#### A SHORT TUTORIAL ON THE POSSIBILITIES AND FUTURE PERSPECTIVES OF ELECTRON MICROSCOPY TECHNIQUES TO MEASURE PARTICLE NUMBER SIZE DISTRIBUTIONS OF NANOMATERIALS

Ralf Kaegi, Eawag, Duebendorf, Switzerland

11:20–11:40 L70\*

#### ASYMMETRIC FLOW FIELD-FLOW FRACTIONATION FOR THE DETECTION AND CHARACTERIZATION OF NANOPARTICLES IN FOOD – A SHORT TUTORIAL

Katrin Loeschner, National Food Institute, Technical University of Denmark, Soeborg, Denmark

11:40–12:00 L71

#### SINGLE PARTICLE ICP-MS AS A ROUTINE TOOL FOR NANOPARTICLE ANALYSIS. A SHORT TUTORIAL

Ruud Peters, RIKILT Wageningen UR, Wageningen, The Netherlands

12:00–12:10 L72\*

#### COMPARISON OF THE SIZE OF TITANIUM (NANO-) PARTICLES IN SUGAR COATING OF SWEETS OBTAINED BY DLS, AF4-MALLS-ICP-MS AND SP-ICP-MS

Inmaculada De la Calle, Ultra Trace Analyses Aquitaine UT2A / ADERA, Pau, France

12:10–12:30

Discussion

12:30–13:30

Lunch

\* Young scientists' presentation

## THURSDAY, November 5, 2015

### SESSIONS 11 & 12 & 13, in parallel

9:00–10:30  
Leo & Virgo  
halls

**SESSION 13: 3<sup>rd</sup> European AMS workshop:**  
**Ambient Mass Spectrometry on food and natural products**  
*Chair: Jana Hajslova*

9:00–9:30 **L73** **AMBIENT IONIZATION MASS SPECTROMETRY: TEN YEARS AFTER INTRODUCING DART AND DESI**  
*Christian W. Klampfl, Johannes Kepler University Linz, Linz, Austria*

9:30–9:50 **L74** **AMBIENT MASS SPECTROMETRY IMAGING OF FOOD CONTAMINANTS**  
*Michel W.F. Nielen, RIKILT Wageningen UR, Wageningen, The Netherlands*

9:50–10:10 **L75** **INNOVATIONS IN FOOD FRAUD DETECTION USING RAPID EVAPORATIVE IONIZATION MASS SPECTROMETRY**  
*Olivier Chevallier, Queen's University Belfast, Belfast, UK*

10:10–10:30 **L76** **QUANTITATIVE SCANNING DART-MS SURFACE ANALYSIS FOR DETECTION OF FOOD DYES AND PARABENS AFTER HPTLC, UTLC OR DIRECT BIOAUTOGRAPHIC ASSAY**  
*Tim Häbe, Justus Liebig University Giessen, Giessen, Germany*

10:30–11:00 **Coffee Break / EXHIBITION**

### SESSIONS 14 & 15 & 16, in parallel

11:00–12:30  
Leo & Virgo  
halls

**SESSION 16: Workshop:**  
**The application of micro / nano systems in food safety control**  
*Chair: Ioannis Raptis*

11:00–11:20 **L77** **THE CONTRIBUTION OF SYMPHONY PROJECT TO MILK SAFETY**  
*Andrea Adami, Fondazione Bruno Kessler, Trento, Italy*

11:20–11:40 **L78** **FAST, ACCURATE AND QUANTITATIVE DETECTION OF HARMFUL SPECIES IN FOOD AT THE POINT-OF-NEED: THE FOODSNIFFER SOLUTION**  
*Ioannis Raptis, National Center For Scientific Research – Demokritos, Athens, Greece*

11:40–12:00 **L79** **DEVELOPMENT OF AN AUTONOMOUS FULLY INTEGRATED SYSTEM FOR BACTERIA DETECTION IN FOOD SAMPLES**  
*Electra Gizeli, University of Crete, Heraklion-Crete, Greece*

12:00–12:20 **L80** **BIOFOS: MICRO-RING RESONATOR-BASED BIOPHOTONIC SYSTEM FOR FOOD ANALYSIS**  
*Ioanna Zergioti, Institute of Communications and Computer Systems / National Technical University of Athens, Athens, Greece*

12:20–12:30 **L81\*** **SIMULTANEOUS LABEL-FREE DETECTION OF THREE ALLERGENS IN RINSING WATER SAMPLES USING AN ARRAY OF MONOLITHICALLY INTEGRATED ON SILICON MACH-ZEHNDER INTERFEROMETER**  
*Michailia Angelopoulou, National Center For Scientific Research – Demokritos, Aghia Paraskevi, Greece*

12:30–13:30 **Lunch**

\* Young scientists' presentation

**THURSDAY, November 5, 2015****13:00–16:00**Foyer /  
Meridian /  
Tycho & Kepler/  
Stella halls**POSTER SESSION 2 /****EXHIBITION****FoodIntegrity OPEN DAY****POSTER SESSION 2:***Distribution of posters into individual sessions and categories will be announced on October 15, 2015***15:30–16:00****Coffee break**

**THURSDAY, November 5, 2015****13:30–14:30****VENDOR SEMINARS**Aquarius  
hall**Simultaneous On-Line Detection of Si, Ti and Al-Containing Particles in Toothpaste by Asymmetric Flow Field-Flow Fractionation Coupled with ICP–QQQ–MS****Agilent Technologies**Taurus  
hall**High Resolution Accurate Mass: ‘Food for Thought’****Thermo**  
SCIENTIFIC

A Thermo Fisher Scientific Brand

Leo  
hall**Prolonging GC–MS/MS Performance: Shoot and Dilute Injection versus Analyte Protectants**Virgo  
hall**Developments in Routine Mycotoxins Analysis**



## THURSDAY, November 5, 2015

SESSIONS 17 & 18 & 19 & 20, in parallel

16:00–18:10

Zenit hall

### SESSION 17: Food authenticity & Fraud III

*Chairs: To be confirmed*

16:00–16:20 **L82**

#### LOW-FIELD PROTON NMR AS A NEW TECHNOLOGY FOR FOOD FRAUD DETECTION

*Marianne Defernez, Institute of Food Research, Norwich, UK*

16:20–16:40 **L83**

#### EXPLOITING THE MICROBIOME: A NEW APPROACH FOR DETERMINING THE PROVENANCE OF FOOD – CASE STUDY USING PACIFIC OYSTERS

*Melanie Sapp, Fera Science Ltd, York, UK*

16:40–17:00 **L84**

#### SCREENING OF PHOSPHODIESTERASE TYPE 5 INHIBITORS IN DIETARY SUPPLEMENTS USING LIQUID CHROMATOGRAPHY / QUADRUPOLE–ORBITAL ION TRAP MASS SPECTROMETRY

*Lukas Vaclavik, Covance Laboratories, Harrogate, UK*

17:00–17:20 **L85**

#### RAPID ELEMENTAL ANALYSIS OF FOODS BY USING LASER INDUCED BREAKDOWN SPECTROSCOPY

*Gonca Bilge, Hacettepe University, Ankara, Turkey*

17:20–17:30 **L86\***

#### 87SR/86SR ISOTOPE PATTERN AS A TOOL FOR PROVENANCING OF STURGEON CAVIAR

*Anastasiya Tchaikovsky, University of Natural Resources and Life Sciences Vienna, Vienna, Austria*

17:30–17:50 **L87**

#### MASS SPECTROMETRIC DETECTION OF BEEF AND PORK MEAT IN COMPLEX FOOD MATRICES

*Barbara Prandi, University of Parma, Parma, Italy*

17:50–18:10 **L88**

#### HIGH RESOLUTION NMR SPECTROSCOPY APPLIED TO THE FIELD OF ALCOHOLIC DRINK AUTHENTICATION

*James Donarski, Fera Science Ltd, York, UK*

\* Young scientists' presentation

## THURSDAY, November 5, 2015

SESSIONS 17 & 18 & 19 & 20, in parallel

16:00–18:00

Nadir hall

### SESSION 18: Bioanalytical methods for food control

*Chairs: Ana Gago-Martinez (to be confirmed)*

16:00–16:20 **L89**

#### MICROFLUIDICS PLATFORMS TOWARDS SAMPLE PREPARATION, NUCLEIC ACID IDENTIFICATION AND NEXT GENERATION SEQUENCING FOR ON-SITE APPLICATIONS

*David Kinahan, Dublin City University, Dublin, Ireland*

16:20–16:40 **L90**

#### THE ASSESSMENT OF LAMP ASSAYS FOR SPECIES IDENTIFICATION IN FOODSTUFF

*Toine Bovee, RIKILT Wageningen UR, Wageningen, The Netherlands*

16:40–17:00 **L91**

#### METABARCODING – THE NEXT GENERATION IN SPECIES BARCODING

*Ilka Haase, Eurofins Genomics, Ebersberg, Germany*

17:00–17:20 **L92**

#### PHENOTYPING OF BACTERIAL COLONIES FROM THE BIOPHOTONICS PERSPECTIVE: THE FUNDAMENTALS OF PATHOGEN DETECTION

*Euiwon Bae, Purdue University, West Lafayette, USA*

17:20–17:40 **L93**

#### TACKLING THE ILLEGAL ADMINISTRATION OF GROWTH-PROMOTERS IN FOOD PRODUCING ANIMALS: RESULTS AND PERSPECTIVES OF THE HISTOPATHOLOGICAL APPROACH

*Mario Botta, Veterinary Medical Research Institute for Piemonte, Liguria and the Valle D'Aosta, Torino, Italy*

17:40–17:50 **L94\***

#### DEVELOPMENT OF LOW COST ELECTROCHEMICAL SENSORS FOR CAFFEINE AND MYCOTOXIN DETECTION IN FOOD QUALITY MONITORING

*Gerard Duffy, Tyndall National Institute, University College Cork, Cork, Ireland*

17:50–18:00 **L95\***

#### BIO-FUNCTIONALIZED NANOPARTICLES AS NOVEL BIO-REACTIVE SURFACES FOR THE IMMUNOSENSING OF STAPHYLOCOCCAL ENTEROTOXIN B BY ANODIC IMMUNO-STRIPPING MECHANISM

*A.C Vinayaka, CSIR-Institute of Microbial Technology, Chandigarh, India*

\* Young scientists' presentation

## THURSDAY, November 5, 2015

SESSIONS 17 & 18 & 19 & 20, in parallel

**16:00–18:00**

Leo & Virgo  
halls

### SESSION 19:

#### SEMINAR 'Food safety issues beyond the EU'

Chair: James Lindsay



**16:00–16:20 L96**

#### NEW DEVELOPMENTS IN THE MONITORING OF CHEMICAL RESIDUES IN FOOD

*Steven J. Lehotay, U.S. Department of Agriculture, Agricultural Research Service, Wyndmoor, Pennsylvania, USA*

**16:20–16:40 L97**

#### UNDERSTANDING THE POTENTIAL IMPACT OF MILK PROCESSING ON THE DISTRIBUTION OF POPS RESIDUES IN MILK PRODUCTS

*Heldur Hakk, U.S. Department of Agriculture, Agricultural Research Service, Fargo, ND, USA*

**16:40–17:00 L98**

#### DISTRIBUTION AND CHEMICAL FATE OF CHLORINE DIOXIDE GAS DURING SANITATION OF TOMATOES AND CANTALOUPE

*David Smith, U.S. Department of Agriculture, Agricultural Research Service, Fargo, ND, USA*

**17:00–17:20 L99**

#### OPTICAL METHODS FOR RAPID DETECTION OF PATHOGENS AND FOREIGN MATERIAL IN POULTRY AND FOOD

*Kurt Lawrence, U.S. Department of Agriculture, Agricultural Research Service, Athens, USA*

**17:20–17:40 LI00**

#### A UNIVERSAL ASSAY FOR DETECTING SHIGA TOXIN-PRODUCING E. COLI AND ITS USE IN ANALYSIS OF BACTERIAL CONTAMINATION IN GROUND BEEF

*Xiaohua He, U.S. Department of Agriculture, Agricultural Research Service, Albany, CA, USA*

**17:40–18:00 LI01**

#### VOLATILES FROM DEVELOPING FUNGAL SPORES AS EARLY WARNING SIGNALS OF FUNGAL CONTAMINATION AND THEIR DETECTION BY PORTABLE GC-MS SYSTEMS

*John J. Beck, U.S. Department of Agriculture, Agricultural Research Service, Albany, CA, USA*

SESSIONS 17 & 18 & 19 & 20, in parallel

**16:00–18:00**

Aquarius  
& Taurus halls

### SESSION 20:

#### TUTORIAL on

#### Data quality and smart data handling in food analysis

Moderators: To be confirmed

**THURSDAY, November 7, 2013****20:00–23:00****Symposium Dinner Event***(Slavonic house, Prague downtown)***PROGRAM:** *Will be announced soon.*

*Registration for dinner in advance at the registration desk, until Tuesday, November 3, 18:00*

# FRIDAY, November 6, 2015

## SESSIONS 21 & 22 & 23, in parallel

9:00–11:10

Zenit & Nadir  
halls

### SESSION 21: Food contaminants & Residues III

Chairs: Stefan van Leeuwen &amp; To be confirmed

- 9:00–9:30 **L104** **FOOD PACKAGING MATERIAL AND THE INTERACTION WITH THE PACKED GOOD AND THE ANALYTICAL CHALLENGES**  
*Erich Leitner, Graz University of Technology, Graz, Austria*
- 9:30–9:50 **L105** **NOVEL TEST APPROACH FOR EVALUATING BARRIER PROPERTIES OF FOOD CONTACT MATERIALS AGAINST MINERAL OIL CONTAMINANTS**  
*Christiane Laine, VTT Technical Research Centre of Finland Ltd, Espoo, Finland*
- 9:50–10:10 **L106** **BISPHENOL F IS FORMED DURING THE PRODUCTION OF MILD MUSTARD**  
*Otmar Zoller, Federal Food Safety and Veterinary Office, Bern, Switzerland*
- 10:10–10:20 **L107\*** **CLOSER LOOKING TO MINERAL OIL HYDROCARBONS (MOSH/MOAH) IN PAPER PACKAGING USED FOR FOOD CONTACT**  
*Andrea Jurek, Graz University of Technology, Graz, Austria*
- 10:20–10:30 **L108\*** **DETERMINATION OF MIGRATING COMPOUNDS FROM PLASTIC BABY BOTTLES BY GC–QQQ–MS AND LC–QQQ–MS**  
*Onghena Matthias, University of Antwerp, Wilrijk-Antwerp, Belgium*
- 10:30–10:50 **L109** **LIQUID CHROMATOGRAPHY TANDEM MASS SPECTROMETRY (LC–MS/MS) DETECTION OF GLYCIDYL ESTERS AND MCPD ESTERS IN INFANT FORMULA**  
*Jessica Leigh, US FDA–CFSAN, College Park, MD, USA*
- 10:50–11:00 **L110\*** **IMPACT OF COOKING ON FOOD CONTAMINANTS**  
*Christelle Planche, INRA, Saint-Genes-Champagnelle, France*
- 11:00–11:10 **L111\*** **IDENTIFICATION OF DEGRADATION PRODUCTS ORIGINATED FROM 3-MONOCHLORO-1,2-PROPANEDIOL ESTERS UNDER FRYING CONDITIONS**  
*Beverly Belkova, University of Chemistry and Technology, Prague, Czech Republic*
- 11:00–11:30 **Coffee break / EXHIBITION**

\* Young scientists' presentation

## FRIDAY, November 6, 2015

SESSIONS 21 & 22 & 23, in parallel

9:00–11:00  
Aquarius  
& Taurus halls

### SESSION 22: Biologically active, health promoting food components

*Chairs: To be confirmed*

- 9:00–9:20 **LI12** **INTEGRATING LC-MS AND NMR FOR STUDYING BIOACTIVES' BIOCHEMISTRY**  
*Sofia Moco, Nestle Institute of Health Sciences, Lausanne, Switzerland*
- 9:20–9:40 **LI13** **DETERMINATION OF POLYSACCHARIDE GUMS IN GELLED FOOD CONCENTRATES**  
*Christian Grün, Unilever R&D Vlaardingen, Vlaardingen, The Netherlands*
- 9:40–10:00 **LI14** **MOLECULAR CHARACTERIZATION OF PECTIC OLIGOSACCHARIDES DERIVED FROM AGROINDUSTRIAL BY-PRODUCTS**  
*Stefania Baldassarre, University of Parma, Parma, Italy*
- 10:00–10:20 **LI15** **EXTRACTION AND PURIFICATION OF BIOACTIVES FROM MARINE SOURCES; TRENDS IN DRUG DISCOVERY**  
*Hafiz Ansar Rasul Suleria, The University of Queensland, Australia, Brisbane, Australia*
- 10:20–10:40 **LI16** **OLIVE BIOACTIVES: POSSIBILITIES AND APPLICATIONS**  
*Maria Halabalaki, University of Athens, Athens, Greece*
- 10:40–11:00 **LI17** **NOVEL FOODS ENRICHED WITH PHYTOSTERYL/-STANYL FATTY ACID ESTERS – NEW ANALYTICAL APPROACHES FOR A COMPREHENSIVE ANALYSIS**  
*Birgit Scholz, Technical University of Munich, Freising, Germany*
- 11:00–11:30 **Coffee break / EXHIBITION**

# FRIDAY, November 6, 2015

SESSIONS 21 & 22 & 23, in parallel

9:00–11:00

Leo & Virgo  
halls

## SESSION 23: Omics approaches in food analysis & Miscellaneous

*Chairs: To be confirmed*

- 9:00–9:20 **LI18** **TARGETED PROTEOMICS AS A NOVEL TOOL FOR THE AUTHENTICATION OF MEAT SPECIES**  
*Jens Brockmeyer, Institute of Food Chemistry, University of Münster, Münster, Germany*
- 9:20–9:40 **LI19** **POTENTIAL OF MASS SPECTROMETRY BASED METABOLOMICS IN CHEMICAL RISK ANALYSIS**  
*Gaud Dervilly-Pinel, ONIRIS - LABERCA, Nantes, France*
- 9:40–9:50 **LI20\*** **USE OF VOLATILE COMPOUNDS IN LIVER AND PLASMA AS MARKERS OF ANIMAL EXPOSURE TO MICROPOLLUTANTS**  
*Jihene Bouhlef, INRA, Saint-Genes-Champagnelle, France*
- 9:50–10:10 **LI21** **POTENTIAL OF THE REVERSED-INJECT DIFFERENTIAL FLOW MODULATOR FOR COMPREHENSIVE TWO-DIMENSIONAL GAS CHROMATOGRAPHY IN THE PROFILING AND FINGERPRINTING OF VOLATILES FROM COMPLEX FOOD SAMPLES**  
*Chiara Cordero, University of Turin, Turin, Italy*
- 10:10–10:20 **LI22\*** **UNTARGETED MASS SPECTROMETRIC ANALYSIS OF HEATED MILK FOR THE IDENTIFICATION OF NON-ENZYMATIC POST-TRANSLATIONAL  $\beta$ -LACTOGLOBULIN MODIFICATIONS**  
*Johannes Wüst, Friedrich-Alexander University Erlangen-Nürnberg, Erlangen, Germany*
- 10:20–10:40 **LI23** **MOLECULARIZATION OF QUALITY CHANGES OF CARROTS (*DAUCUS CAROTA* L.) INDUCED BY ABIOTIC STRESS**  
*Corinna Dawid, Technical University of Munich, Freising, Germany*
- 10:40–11:00 **LI24** **AN ONLINE NP-HPLC-DPPH METHOD FOR THE DETERMINATION OF THE ANTIOXIDANT ACTIVITY OF CONDENSED POLYPHENOLS FROM DIFFERENT CHOCOLATE MANUFACTURING STAGES**  
*Vasilisa Pedan, Zurich University of Applied Sciences, Zurich, Switzerland*
- 11:00–11:30 **Coffee break / EXHIBITION**

\* Young scientists' presentation

## FRIDAY, November 6, 2015

**11:30–13:00**Zenit & Nadir  
halls**SUMMARY SESSION:****Food analysis beyond Imagination***Chairs: To be confirmed***11:30–11:50 L125****CHROMATOGRAPHY, WINNING EVERY BATTLE BUT LOSING THE WAR***Hans-Gerd Janssen, Unilever Research and Development Vlaardingen, Vlaardingen & University of Amsterdam, Amsterdam, The Netherlands***11:50–12:00 L126\*****APPLICATION OF EMERGING PORTABLE AND NON-DESTRUCTIVE VIBRATIONAL SPECTROSCOPIC TECHNIQUES FOR ON-SITE AUTHENTICATION OF FOOD PRODUCTS***Yannick Weesepeel, RIKILT Wageningen UR, Wageningen, The Netherlands***12:00–12:15 L127****ION MOBILITY STRATEGY TO UNMASK STEVIOL GLYCOSIDES COMPOSITION OF ADDED SWEETENER IN FOODS***Séverine Goscinny, Scientific Institute of Public Health, Brussels, Belgium***12:15–12:30 L128****NONDESTRUCTIVE IMAGING AND QUANTITATIVE ANALYSIS OF FOOD MICROSTRUCTURES USING X-RAY MICROTOMOGRAPHY***Gerard van Dalen, Unilever Research and Development Vlaardingen, Vlaardingen, The Netherlands***12:30–12:50 L129****VISIONS FOR FUTURE LEGISLATION EU REQUIREMENTS (to be confirmed)***Frans Verstraete, European Commission, DG Health Consumer Protection, Brussels, Belgium***12:50–13:00 L130****SUMMARY OF RAFA 2015 HIGHLIGHTS***Michele Suman, Barilla Food Research Labs, Italy***13:00–13:15**Zenit & Nadir  
halls**RAFA 2015 poster award & Sponsored poster awards****Announcement: RAFA 2017, Prague, Czech Republic****13:15–13:30**Zenit & Nadir  
halls**CLOSING ADDRESS***Jana Hajslova, chairwoman of RAFA 2015 & Michel Nielen, co-chairman of RAFA 2015*

\* Young scientists' presentation



# POSTER SESSIONS

## WEDNESDAY, November 4, 2015

**13:00–16:00****POSTER SESSION I**

*Distribution of posters into individual sessions and categories will be announced on October 15, 2015*

## THURSDAY, November 5, 2015

**13:00–16:00****POSTER SESSION 2**

*Distribution of posters into individual sessions and categories will be announced on October 15, 2015*