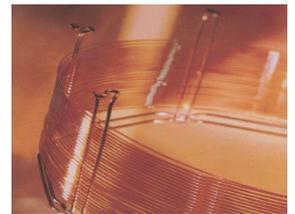


PROGRAM

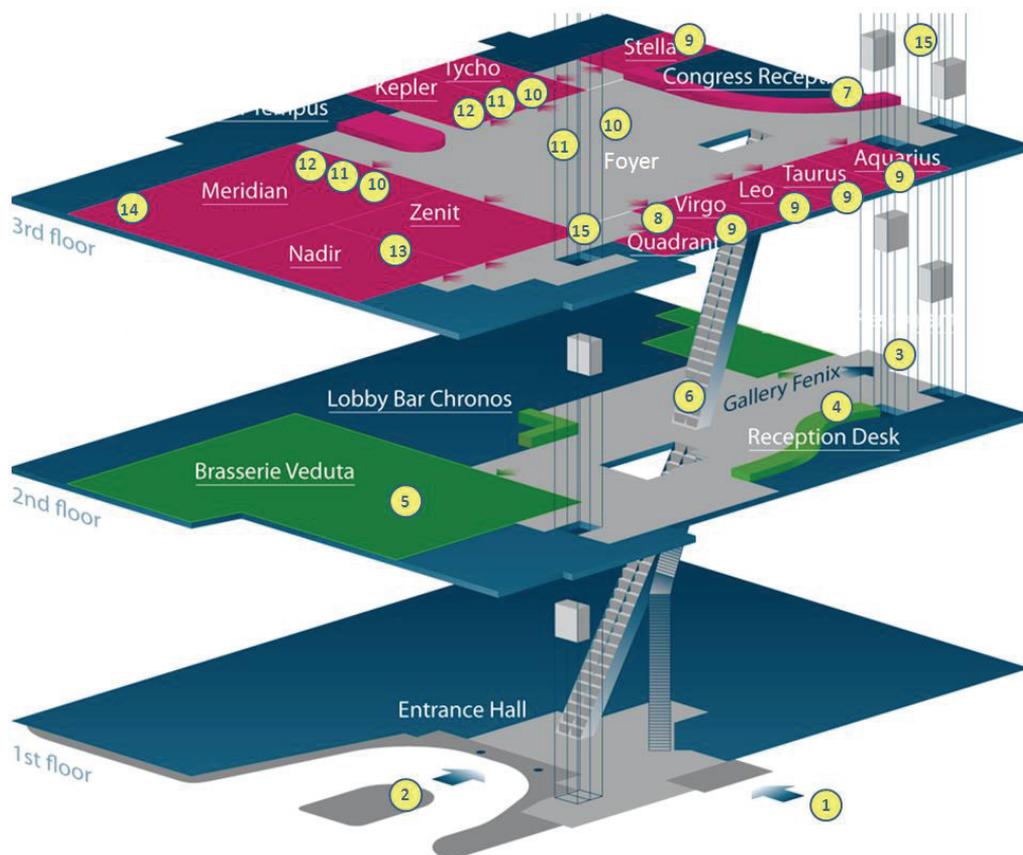
7th International Symposium on
**RECENT ADVANCES IN
FOOD ANALYSIS**

November 3–6, 2015
Prague, Czech Republic



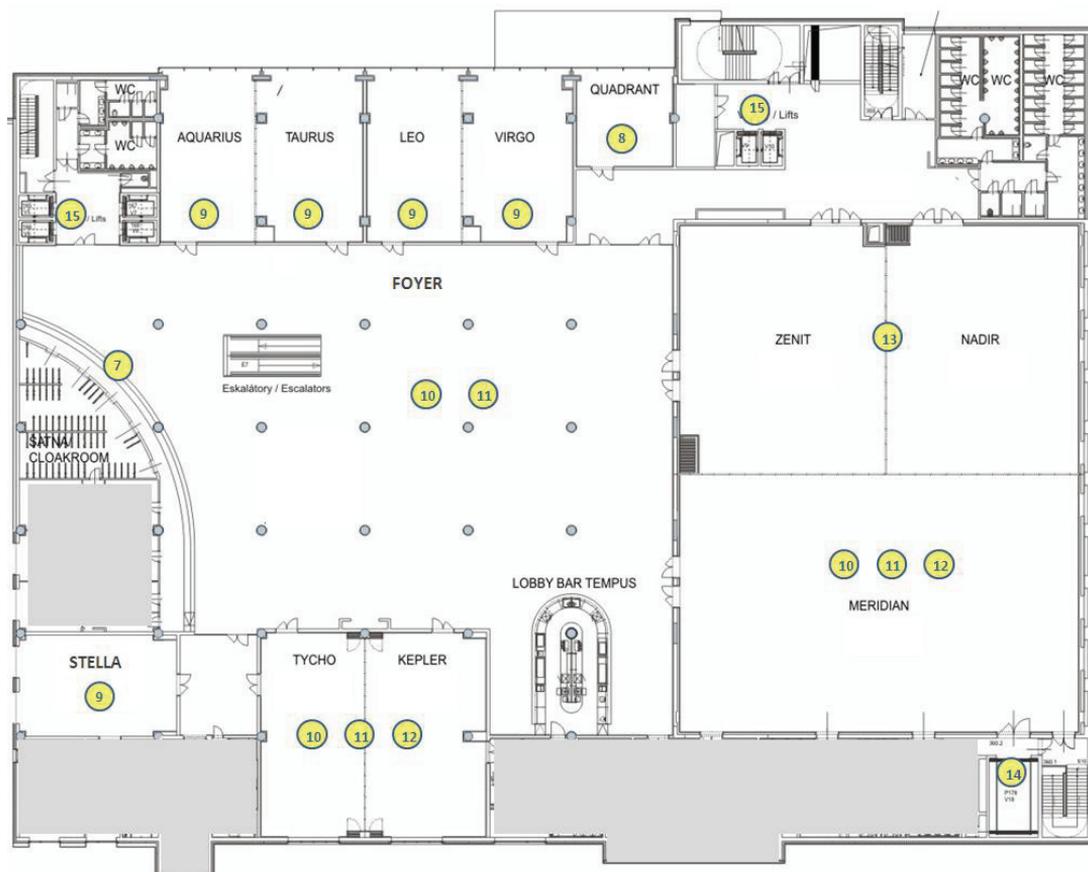
RAFA 2015 Venue

Clarion Congress Hotel Prague



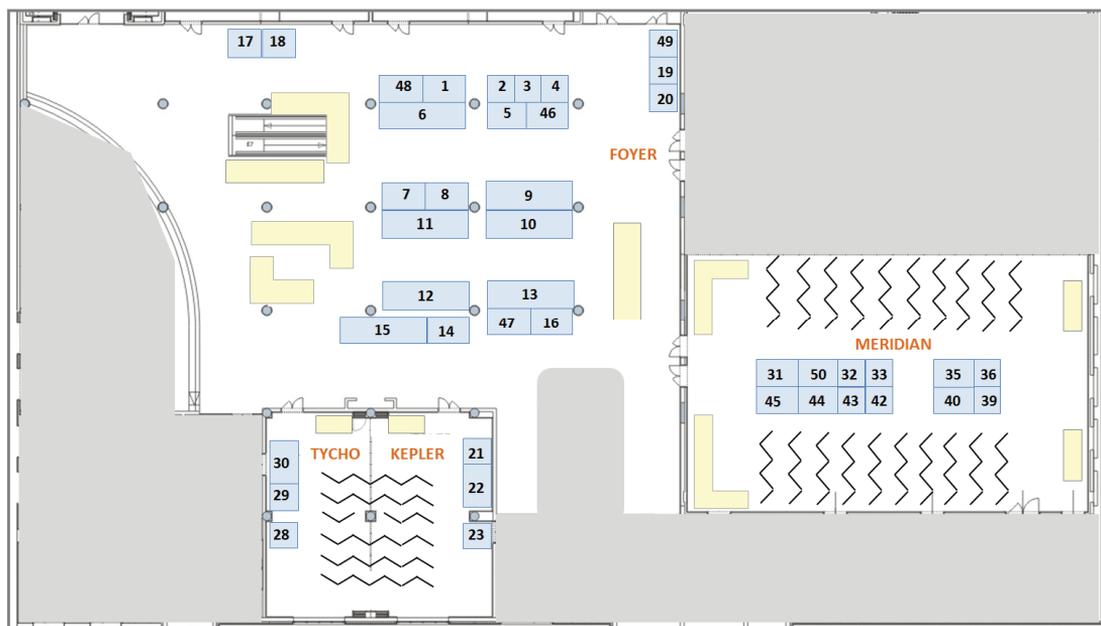
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|--|---|
| 1: ENTRANCE | Entrance from the street Freyova |
| 2: ENTRANCE | Side entrance from the street and parking area |
| 3: ENTRANCE | Entrance from shopping Gallery Fenix linked to the Metro station Vysocanska |
| 4: Reception desk | Clarion hotel reception desk |
| 5: Brasserie Veduta | Conference restaurant (lunches) |
| 6: ENTRANCE | Entrance to the conference floor |
| 7: Congress Reception | RAFA 2015 registration desk & Cloakroom |
| 8: QUADRANT | Office of conference organizers |
| 9: VIRGO, LEO, TAURUS, AQUARIUS, STELLA | Vendor and conference seminars and satellite workshops and seminars |
| 10: FOYER, TYCHO & KEPLER, MERIDIAN | Catering area (coffee breaks, Welcome Cocktail) |
| 11: FOYER, TYCHO & KEPLER, MERIDIAN | Exhibition area |
| 12: TYCHO & KEPLER, MERIDIAN | Poster area |
| 13: ZENIT & NADIR | Main conference hall |
| 14: Lift | Freight elevator |
| 15: Lifts | Lifts to the hotel rooms |

Plan of the Clarion Congress Hotel Prague Conference area



- | | | |
|------------|---|---|
| 7: | Congress Reception | RAFA 2015 registration desk & Cloakroom |
| 8: | QUADRANT | Office of conference organizers |
| 9: | VIRGO, LEO, TAURUS, AQUARIUS, STELLA | Vendor and conference seminars and satellite workshops and seminars |
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| 13: | ZENIT & NADIR | Main conference hall |
| 14: | Lift | Freight elevator |
| 15: | Lifts | Lifts to the hotel rooms |

EXHIBITION – Floor Plan



- | | | | |
|----|---|------|-----------------------------------|
| 17 | ADVANCED CHROMATOGRAPHY TECHNOLOGIES | 18 | PerkinElmer |
| 42 | Advion | 31 | PHENOMENEX |
| 12 | Agilent Technologies | 44 | Radox Food Diagnostics |
| 49 | BIOREX FOOD DIAGNOSTICS | 8 | R-BIOPHARM AG |
| 10 | Bruker | 46 | Restek Corporation |
| 2 | Büchi Labortechnik AG | 33 | ROMER Labs Diagnostic GmbH |
| 50 | Cambridge Isotope Laboratories, Inc. | 36 | Russell Publishing Ltd |
| 19 | Chiron | 32 | SCIENION AG |
| 47 | ELEMENTAR Analysensysteme GmbH | 9 | SCIEX |
| 43 | Elisa Systems | 7&11 | Shimadzu Europa GmbH |
| 22 | EC-JRC-IRMM | 5 | SIGMA-ALDRICH |
| 29 | EuroProxima BV | 30 | Spex Europe |
| 48 | FAPAS | 1 | TECNA |
| 15 | FMS/CAMPRO | 6 | Thermo Scientific |
| 45 | Genevac Ltd | 14 | UNISENSOR |
| 39 | Immunolab GmbH | 21 | UCT, INC |
| 20 | KR ANALYTICAL LTD | 23 | VUV Analytics |
| 16 | LGC Standards | 13 | Waters Corporation |
| 4 | Markes International | 35 | PRESS AREA |
| 3 | NEOGEN EUROPE LTD. | 40 | PRESS AREA |
| 28 | Ocean Optics BV | | Catering area |

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			Vendor seminar (7:30–8:30)							
8:00–8:30	Registration for the conference										
8:30–9:00	Foyer of the Clarion Congress Centre		Session 1 Food authenticity & Fraud I Zenit hall		Session 2 Food contaminants & Residues I Nadir hall		Session 3 Workshop Experiences, achievements and challenges of EU Reference Laboratories Leo & Virgo halls		Session 21 Food contaminants & Residues III Zenit & Nadir halls		
9:00–9:30			Session 1 Food authenticity & Fraud I Zenit hall		Session 2 Food contaminants & Residues I Nadir hall		Session 3 Workshop Experiences, achievements and challenges of EU Reference Laboratories Leo & Virgo halls		Session 22 Biologically active, health promoting food components Aquarius & Taurus halls		
9:30–10:00			Session 1 Food authenticity & Fraud I Zenit hall		Session 2 Food contaminants & Residues I Nadir hall		Session 3 Workshop Experiences, achievements and challenges of EU Reference Laboratories Leo & Virgo halls		Session 23 Omics approaches in food analysis Leo & Virgo halls		
10:00–10:30			HORIZON 2020 Seminar Virgo hall Workshop Vibrational spectroscopy and chemometrics for monitoring of food and feed products and contaminants' detection Leo hall		Session 1 Natural toxins I Zenit hall Session 12 1 st European workshop Analysis of nanoparticles in food, cosmetics and consumer products Nadir hall Session 13 3 rd European AMS workshop Ambient Mass Spectrometry on food and natural products Leo & Virgo halls		Session 11 Natural toxins I Zenit hall Session 12 1 st European workshop Analysis of nanoparticles in food, cosmetics and consumer products Nadir hall Session 13 3 rd European AMS workshop Ambient Mass Spectrometry on food and natural products Leo & Virgo halls		Session 21 Food contaminants & Residues III Zenit & Nadir halls Session 22 Biologically active, health promoting food components Aquarius & Taurus halls Session 23 Omics approaches in food analysis Leo & Virgo halls		
10:30–11:00			FAO/IAEA Workshop Food safety – Challenges for developing countries Taurus hall <i>In parallel</i>		Exhibition / FoodIntegrity Open day Coffee break Foyer / Meridian / Tycho & Kepler / Stella halls		Exhibition / FoodIntegrity Open day Coffee break Foyer / Meridian / Tycho & Kepler / Stella halls		Exhibition / Coffee break Foyer / Meridian / Tycho & Kepler halls		
11:00–11:30			Session 4 Food authenticity & Fraud II Zenit hall Session 5 Food contaminants & Residues II Nadir hall Session 6 Workshop Experiences, achievements and challenges of EU Reference Laboratories Leo & Virgo halls		Session 4 Food authenticity & Fraud II Zenit hall Session 5 Food contaminants & Residues II Nadir hall Session 6 Workshop Experiences, achievements and challenges of EU Reference Laboratories Leo & Virgo halls		Session 14 Natural Toxins II Zenit hall Session 15 1 st European workshop Analysis of nanoparticles in food, cosmetics and consumer products Nadir hall Session 16 Workshop The application of micro / nano systems in food safety and control Leo & Virgo halls		SUMMARY Session Food analysis beyond imagination Zenit & Nadir halls		
11:30–12:00			Session 4 Food authenticity & Fraud II Zenit hall Session 5 Food contaminants & Residues II Nadir hall Session 6 Workshop Experiences, achievements and challenges of EU Reference Laboratories Leo & Virgo halls		Session 4 Food authenticity & Fraud II Zenit hall Session 5 Food contaminants & Residues II Nadir hall Session 6 Workshop Experiences, achievements and challenges of EU Reference Laboratories Leo & Virgo halls		Session 14 Natural Toxins II Zenit hall Session 15 1 st European workshop Analysis of nanoparticles in food, cosmetics and consumer products Nadir hall Session 16 Workshop The application of micro / nano systems in food safety and control Leo & Virgo halls		SUMMARY Session Food analysis beyond imagination Zenit & Nadir halls		
12:00–12:30			Session 4 Food authenticity & Fraud II Zenit hall Session 5 Food contaminants & Residues II Nadir hall Session 6 Workshop Experiences, achievements and challenges of EU Reference Laboratories Leo & Virgo halls		Session 4 Food authenticity & Fraud II Zenit hall Session 5 Food contaminants & Residues II Nadir hall Session 6 Workshop Experiences, achievements and challenges of EU Reference Laboratories Leo & Virgo halls		Session 14 Natural Toxins II Zenit hall Session 15 1 st European workshop Analysis of nanoparticles in food, cosmetics and consumer products Nadir hall Session 16 Workshop The application of micro / nano systems in food safety and control Leo & Virgo halls		SUMMARY Session Food analysis beyond imagination Zenit & Nadir halls		
12:30–13:00			Lunch Conference centre restaurant Veduta		Lunch Conference centre restaurant Veduta		Lunch Conference centre restaurant Veduta		Closing address, Poster Awards Zenit & Nadir halls		
13:00–13:30			Lunch Conference centre restaurant Veduta		Lunch Conference centre restaurant Veduta		Lunch Conference centre restaurant Veduta		Closing address, Poster Awards Zenit & Nadir halls		

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

Afternoon

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 Zenit & Nadir halls					
14:30-15:00		Recent issues & Novel technologies I Zenit & Nadir halls					
15:00-15:30		Exhibition / Coffee break Foyer / Meridian / Tycho & Kepler halls		Exhibition / Coffee break Foyer / Meridian / Tycho & Kepler / Stella halls		Exhibition / Coffee break Foyer / Meridian / Tycho & Kepler / Stella halls	
15:30-16:00							
16:00-16:30	Registration for the conference	Plenary session II Recent issues & Novel technologies II Zenit & Nadir halls		Session 7 Analytical challenges faced by the food industry Zenit hall		Session 17 Food authenticity & Fraud III Zenit hall	
16:30-17:00	Foyer of the Clarion Congress Centre			Session 8 Flavours & Miscellaneous Nadir hall		Session 18 Bioanalytical methods for food control Nadir hall	
17:00-17:30				Session 9 Risk assessment of contaminants in food and feed Leo & Virgo halls		Session 19 Seminar Food safety issues beyond the EU Leo & Virgo halls	
17:30-18:00				Session 10 Inter-active seminar Sample-prep, separation techniques and mass spectrometric detection in food quality and safety Aquarius & Taurus halls		Session 20 Tutorial Data quality and smart data handling in food analysis Aquarius & Taurus halls	
18:00-18:30							
18:30-19:00		Welcome Cocktail Foyer / Meridian / Tycho & Kepler halls		Vendor seminars (18:30-19:30)			
19:00-19:30							
19:30-20:00							
20:00-23:00						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



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 Hajslova, 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 ASCR, 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
Nada Konickova, Technology Centre ASCR, Prague, Czech Republic

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

Basic principles for a competitive research project preparation
Jana Hajslova, 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
Patrik Kolar, Head of Unit – Agri-Food chain, EC–DG Research and Innovation, Brussels, Belgium

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 HI Health & Wellbeing, Oudergem, Belgium

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 SEMINARS

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 – Agri-Food chain, EC–DG Research and Innovation, Brussels, Belgium

MUSIC WELCOME

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

INSTANTANEOUS FOOD CHARACTERIZATION BY AMBIENT MASS SPECTROMETRY

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 (SFC) COUPLED TO QTOF-MS MAY PROVIDE A RAPID ANSWER

Serena Lazzaro, 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

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: Christopher Elliott & Carsten Fahl-Hassek

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: Paul Brereton & Michele Lees

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**

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

Lukas Vaclavik, Covance Laboratories, Harrogate, UK

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

Chairs: Vincent Baeten & Jacob van Klaveren

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

PERFLUOROOCCTANE 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: Hans Mol & Steven Lehotay

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 (CANCELLED)

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 Hajslova

9:00–9:20 **L28**

GENERAL INTRODUCTION INTO THE TASKS OF EURLS

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

9:20–9:40 **L29**

EXPERIENCES, ACHIEVEMENTS AND CHALLENGES OF JRC HOSTED EU REFERENCE LABORATORIES FOR CONTAMINANTS

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**

MAIN ACHIEVEMENTS OF THE EU REFERENCE LABORATORY FOR PESTICIDE RESIDUES FROM THE LAST TEN YEARS

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 Hajslova

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

David Goldman, 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:

ALLERGENS

AI – A12

AUTHENTICITY, TRACEABILITY, FRAUD

BI – B64

FLAVOURS AND ODOURS

EI – E16

FOOD CONTAMINANTS (ENVIRONMENTAL)

FI – F52

RESIDUES – PESTICIDES

PI – P75

RESIDUES – VETERINARY DRUGS

RI – R41

15:30–16:00

Coffee break

WEDNESDAY, November 4, 2015

13:30–14:30

VENDOR SEMINARSAquarius
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**

LAB 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**

Chairs: Michele Suman & Hans-Gerd Janssen

- 16:00–16:30 **L36** **ANALYTICAL CHALLENGES FOR FOOD SAFETY AND COMPLIANCE : INDUSTRIAL PERSPECTIVE**
Karin Kraehenbuehl, Nestle Research Center, Lausanne, Switzerland
- 16:30–16:50 **L37** **CURRENT APPROACHES FOR MANAGING FOOD CONTACT MATERIALS ISSUES: THE PRIMARY AROMATIC AMINES CASE**
Michele Suman, Barilla SpA - Advanced Laboratory Research, Parma, Italy
- 16:50–17:10 **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
- 17:10–17:20 **L39*** **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
- 17:20–17:40 **L40** **FORMATION OF DIAMINOBENZO-QUINONES FROM (ETHYL)VANILLIN IN BAKERY PRODUCTS: SAFE OR UNSAFE?**
Marco Arlorio, University of Piemonte Orientale, Novara, Italy
- 17:40–18:00 **L41** **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 & 8 & 9 & 10, in parallel

16:00–18:10
Nadir hall

SESSION 8: Flavours & Miscellaneous

Chairs: Michael Rychlik & Erich Leitner

- 16:00–16:30** **L42** **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** **L43*** **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** **L44*** **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** **L45*** **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** **L46** **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** **L47** **SPEEDING-UP SAMPLE HANDLING FOR MULTIPLEX MS DETECTION OF ALLERGENIC INGREDIENTS IN PROCESSED FOODS**
Linda Monaci, CNR–ISPA, Bari, Italy
- 17:50–18:00** **L48*** **SPECIFICITIES OF ELISA TEST KITS FOR GLUTEN DETECTION**
Katharina Scherf, German Research Centre for Food Chemistry, Freising, Germany
- 18:00–18:10** **L49*** **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 MRM³-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: Frans Verstraete

16:00–16:30 **L50**

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 **L51**

(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 **L52***

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 **L53**

STRATEGIES FOR MITIGATION OF CONTAMINANTS IN FOOD

Rie Romme Rasmussen, National Food Institute, Technical University of Denmark, Soeborg, Denmark

17:30–17:50 **L54**

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 **L55**
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 Stranska-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 SEMINARSAquarius
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)**Zenit
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: Chiara Dall'Asta & Joerg Stroka

9:00–9:30

L56

HOW DOES CLIMATE CHANGE IMPACT ON THE OCCURRENCE AND THE DETERMINATION OF NATURAL TOXINS

Rudolf Krška, University of Natural Resources and Life Sciences, Vienna, Tulln, Austria

9:30–9:50

L57

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

L58*

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

L59

AN INTEGRATED QUAN AND QUAL STRATEGY BASED ON TRIPLET OF HRMS FOR HOLISTIC DETERMINATION OF ERGOT ALKALOIDS IN CEREALS

Jose Diana Di Mavungu, Ghent University, Ghent, Belgium

10:20–10:30

L60*

METABOLIC FATE OF THE FUSARIUM MYCOTOXINS T-2 AND HT-2 IN WHEAT

Elisabeth Varga, University of Natural Resources and Life Sciences, Vienna, Tulln, Austria

10:30–11:00

Coffee Break / EXHIBITION

SESSIONS 14 & 15 & 16, in parallel

11:00–12:40

Zenit hall

SESSION 14: Natural toxins II

Chairs: Rudolf Krška & Arjen Gerssen

11:00–11:20

L61

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

L62

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, Tulln, Austria

11:40–12:00

L63

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

L64*

ZEARALENONE-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

12:10–12:20

L65*

APPLICATION OF ION MOBILITY Q-TOF LC/MS PLATFORM IN MASKED MYCOTOXINS RESEARCH

Marie Fenclova, University of Chemistry and Technology, Prague, Czech Republic

12:20–12:40

L66

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: 1st European workshop:
Analysis of nanoparticles in food, cosmetics and consumer products
Chair: Stefan Weigel

- 9:00–9:20 **L67** **ANALYSIS OF NANOPARTICLES IN FOOD, COSMETICS AND CONSUMER PRODUCTS**
Stefan Weigel, RIKILT Wageningen UR, Wageningen, The Netherlands
- 9:20–9:40 **L68** **APPLICATION AND FUTURE PERSPECTIVE OF AUTOMATED ELECTRON MICROSCOPY TO QUANTIFY ENGINEERED NANOPARTICLES IN COMPLEX MATRICES**
Ralf Kaegi, Eawag, Duebendorf, Switzerland
- 9:40–10:00 **L69** **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 **L70** **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 **L71*** **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: 1st European workshop:
Analysis of nanoparticles in food, cosmetics and consumer products
Chair: Stefan Weigel

- 11:00–11:20 **L72** **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 **L73*** **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 **L74** **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 **L75*** **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 **Panel 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: 3rd European AMS workshop:
Ambient Mass Spectrometry on food and natural products**
Chairs: *Jana Hajslova & Christian Klampfl*

9:00–9:30 **L76**

AMBIENT IONIZATION MASS SPECTROMETRY: TEN YEARS AFTER INTRODUCING DART AND DESI

Christian W. Klampfl, Johannes Kepler University Linz, Linz, Austria

9:30–9:50 **L77**

AMBIENT MASS SPECTROMETRY IMAGING OF FOOD CONTAMINANTS

Michel W.F. Nielen, RIKILT Wageningen UR, Wageningen, The Netherlands

9:50–10:10 **L78**

INNOVATIONS IN FOOD FRAUD DETECTION USING RAPID EVAPORATIVE IONIZATION MASS SPECTROMETRY

Olivier Chevallier, Queen's University Belfast, Belfast, UK

10:10–10:30 **L79**

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 **L80**

THE CONTRIBUTION OF SYMPHONY PROJECT TO MILK SAFETY

Andrea Adami, Fondazione Bruno Kessler, Trento, Italy

11:20–11:40 **L81**

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 **L82**

DEVELOPMENT OF AN AUTONOMOUS FULLY INTEGRATED SYSTEM FOR BACTERIA DETECTION IN FOOD SAMPLES

Electra Gizeli / Zuzana Bilkova, University of Crete, Heraklion-Crete, Greece

12:00–12:20 **L83**

BIOFOS: MICRO-RING RESONATOR-BASED BIOPHOTONIC SYSTEM FOR FOOD ANALYSIS

Ioanna Zergioti / George Tsekenis, Institute of Communications and Computer Systems / National Technical University of Athens, Athens, Greece

12:20–12:30 **L84***

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:

BIOANALYTICAL METHODS FOR FOOD CONTROL

CI – C27

BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS

DI – D34

FOODOMICS

GI – G11

GENERAL FOOD ANALYSIS

HI – H45

METALS AND METALLOIDS

II – I15

MYCOTOXINS, MARINE AND PLANT TOXINS

JI – J58

NANOPARTICLES

KI – K7

NOVEL FOODS AND SUPPLEMENTS

MI – M12

PACKAGING CONTAMINANTS

NI – N15

PROCESSING CONTAMINANTS

OI – O11

LAST MINUTE POSTERS

LMI – LM7

15:30–16:00

Coffee break

THURSDAY, November 5, 2015

13:30–14:30

VENDOR SEMINARSAquarius
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’

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Prolonging GC–MS/MS Performance: Shoot and Dilute Injection versus Analyte Protectants

RESTEK[®]Virgo
hall

Developments in Routine Mycotoxins Analysis

R&D•Diagnostics - Biotechnology

THURSDAY, November 5, 2015SESSIONS 17 & 18 & 19 & 20, *in parallel*16:00–18:10
Zenit hall**SESSION 17: Food authenticity & Fraud III***Chairs: Luigi Mondello & Marco Arlorio*

- 16:00–16:20 **L85** **LOW-FIELD PROTON NMR AS A NEW TECHNOLOGY FOR FOOD FRAUD DETECTION**
Marianne Defernez, Institute of Food Research, Norwich, UK
- 16:20–16:40 **L86** **DETERMINATION OF POLYSACCHARIDE GUMS IN GELLED FOOD CONCENTRATES**
Christian Grün, Unilever R&D Vlaardingen, Vlaardingen, The Netherlands
- 16:40–17:00 **L87** **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 Pyrenae and Landes, Pau / Lagor, France
- 17:00–17:20 **L88** **RAPID ELEMENTAL ANALYSIS OF FOODS BY USING LASER INDUCED BREAKDOWN SPECTROSCOPY**
Gonca Bilge / Ismail Hakki Boyaci, Hacettepe University, Ankara, Turkey
- 17:20–17:30 **L89*** **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 **L90** **MASS SPECTROMETRIC DETECTION OF BEEF AND PORK MEAT IN COMPLEX FOOD MATRICES**
Barbara Prandi, University of Parma, Parma, Italy
- 17:50–18:10 **L91** **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

16:00–18:10
Nadir hall

SESSION 18: Bioanalytical methods for food control

Chairs: Ana Gago-Martinez & Rainer Malisch

- 16:00–16:20 **L92** **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 **L93** **THE ASSESSMENT OF LAMP ASSAYS FOR SPECIES IDENTIFICATION IN FOODSTUFF**
Toine Bovee, RIKILT Wageningen UR, Wageningen, The Netherlands
- 16:40–17:00 **L94** **METABARCODING – THE NEXT GENERATION IN SPECIES BARCODING**
Ilka Haase, Eurofins Genomics, Ebersberg, Germany
- 17:00–17:20 **L95** **PHENOTYPING OF BACTERIAL COLONIES FROM THE BIOPHOTONICS PERSPECTIVE: THE FUNDAMENTALS OF PATHOGEN DETECTION**
Euiwon Bae, Purdue University, West Lafayette, USA
- 17:20–17:40 **L96** **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 **L97** **EFFICIENT AND COST-EFFECTIVE BIOANALYTICAL SCREENING OF FOOD SAMPLES FOR ELEVATED LEVELS OF DIOXINS AND PCBS ACCORDING TO THE REQUIREMENTS SET OUT IN COMMISSION REGULATION (EU) NO 589/2014**
Johannes Haedrich, European Union Reference Laboratory for Dioxins and PCBs in Feed and Food, Freiburg, Germany
- 17:50–18:00 **L98*** **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 **L99**

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 **L100**

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 **L101**

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 **L102**

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 **L103**

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 **L104**

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:

Lukas Vaclavik, Covance Laboratories, Harrogate, UK

Gaud Dervilly-Pinel, ONIRIS - LABERCA, Nantes, France

16:00–16:45 **L105**

DATA PROCESSING AND IDENTIFICATION OF SMALL MOLECULES IN LC-MS-BASED NON-TARGETED ANALYSIS WORKFLOWS

Lukas Vaclavik, Covance Laboratories, Harrogate, UK

16:45–17:30 **L106**

CRITICAL REVIEW, EXPERIENCES AND OUTLOOK WITH RESPECT TO METABOLOMICS DATA HANDLING OPTIONS

Gaud Dervilly-Pinel, ONIRIS - LABERCA, Nantes, France

17:30–18:00

Discussion

THURSDAY, November 7, 2013

20:00–23:00

Symposium Dinner Event*(Slavonic house, Prague downtown)***PROGRAM:** *MUSIC: Memories on the last century*

- *Listen to the Dixiland Jazz*
- *Enjoy dancing with the Swing band*

ENTERTAINMENT:

- *Casino – roulette, black jack, poker – crosslink with your colleagues and win the prize*
- *Magician – expect some surprise*
- *Photo corner – bring home memories on RAFA 2015 spirit*

FOOD & DRINKS:

- *Enjoy Czech traditional cuisine*
- *Select your favourite among special Czech beers*
- *Take a part in testing of molecular gastronomy products*

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

9:00–11:00

Zenit & Nadir
halls

SESSION 21: Food contaminants & Residues III

Chairs: Stefan van Leeuwen & Amadeo Fernández Alba

- 9:00–9:30 **L107** **FOOD PACKAGING MATERIAL AND THE INTERACTION WITH THE PACKED GOOD AND THE ANALYTICAL CHALLENGES**
Erich Leitner, Graz University of Technology, Graz, Austria
- 9:30–9:40 **L108*** **IMPACT OF COOKING ON FOOD CONTAMINANTS**
Christelle Planche, INRA, Saint-Genes-Champagnelle, France
- 9:40–10:00 **L109** **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
- 10:00–10:20 **L110** **BISPHENOL F IS FORMED DURING THE PRODUCTION OF MILD MUSTARD**
Otmar Zoller, Federal Food Safety and Veterinary Office, Bern, Switzerland
- 10:20–10:30 **L111*** **CLOSER LOOKING TO MINERAL OIL HYDROCARBONS (MOSH/MOAH) IN PAPER PACKAGING USED FOR FOOD CONTACT**
Andrea Jurek, Graz University of Technology, Graz, Austria
- 10:30–10:40 **L112*** **DETERMINATION OF MIGRATING COMPOUNDS FROM PLASTIC BABY BOTTLES BY GC–QQQ–MS AND LC–QQQ–MS**
Onghena Matthias, University of Antwerp, Wilrijk-Antwerp, Belgium
- 10:40–11:00 **L113** **LIQUID CHROMATOGRAPHY TANDEM MASS SPECTROMETRY (LC–MS/MS) DETECTION OF GLYCIDYL ESTERS AND MCPD ESTERS IN INFANT FORMULA**
Jessica Leigh, US FDA–CFRAN, College Park, MD, USA
- 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: Katerina Mastovska & Milena Stranska-Zachariasova

- 9:00–9:20 **L114** **INTEGRATING LC–MS AND NMR FOR STUDYING BIOACTIVES' BIOCHEMISTRY**
Sofia Moco, Nestle Institute of Health Sciences, Lausanne, Switzerland
- 9:20–9:40 **L115** **DEVELOPMENT OF NEW ¹⁹F NMR METHOD FOR THE CLASSIFICATION OF FOOD: APPLICATION ON THE AUTHENTICITY OF EXTRA VIRGIN OLIVE OILS**
Chryssoula Drouza, Cyprus University of Technology, Lemesos, Cyprus
- 9:40–10:00 **L116** **MOLECULAR CHARACTERIZATION OF PECTIC OLIGOSACCHARIDES DERIVED FROM AGROINDUSTRIAL BY-PRODUCTS**
Stefania Baldassarre, University of Parma, Parma, Italy
- 10:00–10:20 **L117** **EXPLORING BIOACTIVE PEPTIDES FROM MARINE SOURCES**
Klara Stensvag, University of Tromsø, Tromsø, Norway
- 10:20–10:40 **L118** **OLIVE BIOACTIVES: POSSIBILITIES AND APPLICATIONS**
Maria Halabalaki / A. L. Skaltsounis, University of Athens, Athens, Greece
- 10:40–11:00 **L119** **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

Chairs: Michel Nielen & Rudolf Krška

- 9:00–9:20 **L120** **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 **L121** **POTENTIAL OF MASS SPECTROMETRY BASED METABOLOMICS IN CHEMICAL RISK ANALYSIS**
Gaud Dervilly-Pinel, ONIRIS - LABERCA, Nantes, France
- 9:40–9:50 **L122*** **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 **L123** **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 **L124*** **UNTARGETED MASS SPECTROMETRIC ANALYSIS OF HEATED MILK FOR THE IDENTIFICATION OF NON-ENZYMATIC POST-TRANSLATIONAL β -LACTOGLOBULIN MODIFICATIONS**
Johannes Wüst, Friedrich-Alexander University Erlangen-Nürnberg, Erlangen, Germany
- 10:20–10:40 **L125** **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 **L126** **FLAVOROMICS APPROACH IN MONITORING CHANGES IN VOLATILE COMPOUNDS OF VIRGIN RAPESEED OIL CAUSED BY SEED ROASTING**
Anna Gracka, Poznan University of Life Sciences, Poznan, Poland
- 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: Jana Hajslova & Michel Nielen

11:30–11:50

L127

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

L128*

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

L129

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

L130

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

L131

ANALYTICAL CHALLENGES FOLLOWING RECENT AND FUTURE DEVELOPMENTS IN EU POLICY ON CONTAMINANTS IN FEED AND FOOD

Frans Verstraete, European Commission, DG for Health and Food Safety, Brussels, Belgium

12:50–13:00

L132

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 1

ALLERGENS	AI – A12
AUTHENTICITY, TRACEABILITY, FRAUD	BI – B64
FLAVOURS AND ODOURS	EI – E16
FOOD CONTAMINANTS (ENVIRONMENTAL)	FI – F52
RESIDUES – PESTICIDES	PI – P75
RESIDUES – VETERINARY DRUGS	RI – R41

THURSDAY, November 5, 2015

13:00–16:00

POSTER SESSION 2

BIOANALYTICAL METHODS FOR FOOD CONTROL	CI – C27
BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS	DI – D34
FOODOMICS	GI – G11
GENERAL FOOD ANALYSIS	HI – H45
METALS AND METALLOIDS	II – I15
MYCOTOXINS, MARINE AND PLANT TOXINS	JI – J58
NANOPARTICLES	KI – K7
NOVEL FOODS AND SUPPLEMENTS	MI – M12
PACKAGING CONTAMINANTS	NI – N15
PROCESSING CONTAMINANTS	OI – O11
LAST MINUTE POSTERS	LMI – LM7

WEDNESDAY, November 4, 2015

13:00–16:00

POSTER SESSION I

ALLERGENS	A1 – A12
AUTHENTICITY, TRACEABILITY, FRAUD	B1 – B64
FLAVOURS AND ODOURS	E1 – E16
FOOD CONTAMINANTS (ENVIRONMENTAL)	F1 – F52
RESIDUES – PESTICIDES	P1 – P75
RESIDUES – VETERINARY DRUGS	R1 – R41

A: ALLERGENS

- A1 EFFECT OF THERMAL TREATMENTS ON HAZELNUT AND PEANUT ALLERGENICITY**
Simona L. Bavaro, Lugia Di Stasio, Gianluca Picariello, Gianfranco Mamone, [Linda Monaci](#)
- A2 MULTI-ALLERGENS DETECTION BY FLOW CYTOMETRY IMMUNOAFFINITY**
Gaetan Otto, [Mélanie Planque](#), Amandine Lamote, Elise Deckers, Philippe Delahaut, Jessica Pleck, Caroline Hillairet, Marie-Louise Scippo
- A3 LC–MS/MS DETECTION OF PEANUT AND ALMOND ALLERGENS IN SPICES**
Lee Sun New, Hua-Fen Liu, Andre Schreiber, [Detlev Schleuder](#)
- A4 ANALYSIS AND QUANTIFICATION OF PEANUT PROTEINS IN A COMMERCIALY AVAILABLE ALLERGEN QUALITY CONTROL KIT (CHOCOLATE DESSERT MATRIX)**
Rebekah Sayers, Clare Mills, Anuradha Balasundaram, Michael Walker, Gill Holcombe, Antonietta Wallace, Lee Gethings, [Jean-Marc Joumier](#)
- A5 ALLERGEN DETECTION IN PROCESSED FOOD PRODUCTS BY UHPLC–MS/MS**
[Mélanie Planque](#), Thierry Arnould, Patricia Renard, Antonietta Wallace, Philippe Delahaut, Nathalie Gillard
- A6 A QUICK TEST FOR THE DETECTION OF PROCESSED AND UNPROCESSED SOY – RIDA® QUICK SOYA (R7103)**
[Christine Gutschelhofer](#), Susanne Siebeneicher, Ute Mälzer, Karina Oppermann, Michael Mättner, Sigrid Haas-Lauterbach
- A7 SCOPE OF SAFE IRRADIATED FOOD FOR SECURITY FORCES AND VICTIMS OF DISASTERS IN RCA COUNTRIES**
Ihsanullah Ihsanullah
- A8 THE OCCURRENCE OF ALLERGENS IN “ALLERGEN-FREE” LABELED PRODUCTS**
[Julie Brunkhorst](#), Ronald Niemeijer, Carrie Maune, Dustin Norvell
- A9 THE DEVELOPMENT AND VALIDATION OF REVEAL® FOR MULTI-TREENUT, A SINGLE LATERAL FLOW DEVICE FOR THE RAPID DETECTION OF WALNUT, ALMOND, HAZELNUT, CASHEW, PECAN AND PISTACHIO IN CIP AND ENVIRONMENTAL SAMPLES**
[Greig Christie](#), Pauline Titchener, Karrie Melville, Jennifer Rice
- A10 TRACING ALLERGENS IN ONE-SHOT APPROACH – A MULTIPLEX LUMINEX ASSAY FOR SIMULTANEOUS DETECTION OF ALLERGENIC SOY PROTEINS**
[Norbert Lidzba](#), Elke Ueberham, Ulrike Scholz, Joerg Lehmann
- A11 DEVELOPMENT AND CHARACTERIZATION OF A 2ND GENERATION COMPETITIVE ELISA FOR QUANTITATIVE DETECTION OF GLIADINES IN FOOD**
[Piet van Wichen](#), Nermin Sajic, Lucia Streppel, Jan-Wouter Drijfhout, Martin Salden, Frits Koning
- A12 AN INCURRED COOKIE MATERIAL WITH DEFINED AMOUNTS OF A MILK PROTEIN CONTAINING STANDARD REFERENCE MATERIAL FOR ALLERGEN DETERMINATION**
Marcus Lacorn, Sigrid Haas-Lauterbach, Thomas Weiss, M.J. Benzinger, J. Flannery, [Christine Gutschelhofer](#)

B: AUTHENTICITY, TRACEABILITY, FRAUD

- B1** PCR MELTING CURVE PROFILES AND PRINCIPAL COMPONENT ANALYSIS DETERMINE PINE SPECIES
Nicolai Z. Ballin, Karin Mikkelsen
- B2** CHARACTERIZATION OF SOME OLIVE OIL QUALITY ASPECTS BY NIRS ANALYSIS OF ITS FATTY ACIDS AND TRIGLYCERIDES
José Antonio Cayuela, Juan Francisco García, Wenceslao Moreda, María del Carmen Pérez
- B3** AUTHENTICATION OF MILK SPECIES IN DAIRY PRODUCTS AT PROTEIN AND DNA LEVEL
Helmut K. Mayer
- B4** EXTRA VIRGIN OLIVE OIL: CHARACTERIZATION AND CLASSIFICATION OF ITALIAN, EUROPEAN, TURKISH AND AMERICAN OILS ACCORDING TO GEOGRAPHICAL ORIGIN BASED ON UNTARGET APPROACH OF VOLATILE COMPOUNDS
Emiliano De Dominicis, Elisa Gritti, Marialuisa Piva, Elisa Pietrobbon, Bert Popping, Fernando Gottardi, Sonia Scaramagli, Martino Barbanera
- B5** CONSTRUCTION OF A LC-QTOF-MS LIBRARY FOR SCREENING OF 56 DRUGS IN DIETARY SUPPLEMENTS
Sung-Kwan Park, Jung-Ah Do, Eunyoung Noh, Hyoung-Joon Park, Seok Heo, Chang-Yong Yoon, Soo-Yeul Cho, Sun-Young Baek
- B6** DETECTION OF FOOD ADULTERATION BY SYNCHRONOUS FLUORESCENCE SPECTROSCOPY COMBINED WITH MULTIVARIATE DATA ANALYSIS
Anna Dankowska
- B7** RAPID TARGET AND UNTARGET ANALYTICAL METHOD FOR ALKALOIDS ANALYSIS IN HERBAL EXTRACTS
Tiziana Nardin, Chiara Barnaba, Roberto Larcher
- B8** AUTHENTICATION OF FISH PRODUCTS BY MICROIMAGE TECHNOLOGY
Marzia Pezzolato, Serena Meister, Mario Botta, Erasmo Chessa, Angelo Duilio Tracanna, Fabio Olivo, Elisa Baioni, Elena Bozzetta
- B9** CLASSIFICATION OF EXTRA VIRGIN OLIVE OILS OF THE TWO MAJOR CYPRIOT CULTIVARS BASED ON THEIR FATTY ACID AND VOLATILES COMPOSITION
Angelina Kritioti, Chryssoula Drouza
- B10** DO WE KNOW WHAT'S REALLY IN OUR FOOD? FOOD FRAUD AND ADULTERATION, HOW CAN WE DETECT IT
Nicola Vosloo, Sharanya Reddy, Ian Robertson
- B11** VALIDATION AND REPORTING STANDARDS OF NON-TARGETED FOOD FINGERPRINTING APPROACHES
Janet Riedl, Susanne Esslinger, Carsten Fahl-Hassek
- B12** Cancelled
- B13** A COMPREHENSIVE STRATEGY TO DETECT THE FRAUDULENT ADULTERATION OF OREGANO
Simon Haughey, Olivier Chevallier, Connor Black, Pamela Galvin-King, Chris Elliott
- B14** SECONDARY PLANT SUBSTANCES FOR THE CHARACTERIZATION OF RASPBERRY HONEY
Janine Schlafke, Karl Speer
- B15** NMR-PROFILING OF HONEY – THE NEW APPROACH IN HONEY AUTHENTICITY TESTING
Arne Dübecke, Gudrun Beckh
- B16** AUTHENTICATION OF HARD CHEESE BASED ON NMR FATTY ACID PROFILING
Tociu Mihaela, Mihalache Mihaela, Bratu Aurelia, Manolache Fulvia, Chira Nicoleta, Todasca Maria-Cristina
- B17** DETERMINATION OF UNAUTHORIZED SUDAN RED AZO-DYES IN TOMATO SAUCE, CHILLI POWDER, AND PALM OIL BY DIRECT SAMPLE ANALYSIS IN HIGH RESOLUTION MASS SPECTROMETRY
Francesca Martucci, Giovanna Esposito, Simona Sciuto, Chiara Guglielmetti, Maria Mazza, Maria Caramelli, Pier Luigi Acutis
- B18** BASMATI OR NOT BASMATI? THAT IS THE QUESTION
Jean-Marc Joumier, Eimear McCall, Gareth Cleland, Adam Ladak
- B19** RAPID SCREENING FOR FOOD ADULTERATION USING MID- AND NEAR-INFRARED SPECTROSCOPY
Kathryn Lawson-Wood, Nicola Vosloo, Ian Robertson

- B20** **WORKFLOW DEVELOPMENT FOR THE NEAR-INFRARED PREDICTION OF FOOD COMPOSITION AND DETECTION OF ADULTERATION**
Kathryn Lawson-Wood, Nicola Vosloo, Ian Robertson
- B21** **RAPID EVAPORATIVE IONISATION MASS SPECTROMETRY (REIMS) FOR FOOD AUTHENTICITY TESTING**
Sara Stead, Julia Balog, Simon Hird, Steven Pringle, Zoltan Takats
- B22** **FT-IR FINGERPRINTING TO IDENTIFY MINERAL OIL ADULTERATION IN SUNFLOWER OIL**
Michael K.-H. Pfister, Susanne Esslinger, Carsten Fauhl-Hassek
- B23** **CHEMICAL PROFILING OF WHISKIES USING ORBITRAP GC-MS**
Dominic Roberts, Jana Hajšlová, Michal Stupák, Jana Pulkrabová, Richard Fussell, Paul Silcock
- B24** **DART APPLICATION FOR ANALYSIS OF CIGARETTE PACKAGES**
Jolanta Skotnicka-Pitak, Christopher Wright, Peter Davis
- B25** **DEVELOPMENT OF METAGENOMIC METHODS FOR DETERMINATION OF ORIGIN OF OYSTER SAMPLES**
Erin Lewis, Melanie Sapp, Hez Hird, Ummey Hany
- B26** **INTEGRATING MICROSATELLITE (SSR) AND SINGLE NUCLEOTIDE POLYMORPHISM (SNP) DNA MARKER DATA TO ASSES TRACEABILITY IN CHILEAN BLUE MUSSEL (MYTILUS CHILENSIS)**
María Angélica Larraín, Jorge Ruíz, Ximena Noriega, Shawn Narum, Cristián Araneda
- B27** **CORNFLOWER HONEY – A CASE FOR FLUORESCENCE**
Nicole Beitlich, Anke Boeswetter, Karl Speer
- B28** **SPECTROSCOPIC TECHNIQUES FOR DETECTING ADULTERATION OF BRITISH AND IRISH COLD PRESSED RAPESEED OILS**
Daniel McDowell, Tassos Koidis, Chris Elliott
- B29** **ARE PORK RESIDUES PRESENT IN MY GUMMY BEARS? GELATIN SPECIATION BY LC-MS/MS**
Andre Schreiber, Chor Teck Tan, Jens Dahlmann
- B30** **PROVING THE AUTHENTICITY OF HONEY FOCUSED ON THE NATIVE AND FOREIGN ENZYMES**
Vojtěch Kružík, Adéla Gregrová, Eva Vracovská, Helena Čížková
- B31** **AUTHENTICITY OF THE THYME HERB? THE POLYPHENOLS GIVE THE ANSWER**
Gesche Wittpahl, Stefanie Liesegang, Franziska Gaunitz, Pauline Stark, Karl Speer
- B32** **TRACING THE GEOGRAPHICAL ORIGIN OF WHEAT FLOUR IN BREADS – PART 1: EXTRACTION AND COMPARATIVE ANALYSIS OF WHEAT PROTEINS IN BREADS**
Rie Satoh, Yaeko Suzuki
- B33** **TRACING THE GEOGRAPHICAL ORIGIN OF WHEAT FLOUR IN BREADS – PART 2: STABLE CARBON, NITROGEN AND OXYGEN ISOTOPE ANALYSIS OF WHEAT PROTEINS IN BREADS**
Yaeko Suzuki, Rie Satoh
- B34** **AUTHENTICITY TESTING OF TODDY SAMPLES (PALM WINE) USING SULFATED ASH CONTENT**
Gowri Ramanah, Samantha Wimalasena, Vajira Senadipathi, Eranthi Seneviratne, Kulali Suntharalingam
- B35** **DETERMINATION OF 5-HYDROXYMETHYLFURFURAL AND SACCHARIDES IN MEAD USING LIQUID PHASE SEPARATION TECHNIQUES**
Soňa Řezková, Miroslava Zelená, Kamila Moravcová, Lenka Česlová
- B36** **DETERMINATION OF BOVINE AND PORCINE PROCESSED ANIMAL PROTEINS IN FEED FOR FARMED ANIMALS BY ELISA: PROOF OF CONCEPT BASED ON PEPTIDOMIC APPROACH**
Anne-Catherine Huet, Celia Suárez Pantaleón, Caroline Charlier, Héléne Marbaix, Sergio Mauro, Martine Raes, Philippe Delahaut
- B37** **DIFFERENTIATION OF MANUKA AND KANUKA HONEYS BY MASS SPECTROMETRY AND CHEMOMETRICS**
Zora Jandrić, Russell Frew, Andrew Cannavan
- B38** **APPLICATION OF TARGETED LC-MS/MS ANALYSIS FOR THE CONFIRMATION OF OREGANO ADULTERATION**
Ewa Wielogorska, Olivier Chevallier, Simon Haughey, Chris Elliott

- B39** INSTANTANEOUS IDENTIFICATION OF MEAT, CHOCOLATE AND CHEESE PRODUCTS WITH RAPID EVAPORATIVE IONIZATION MASS SPECTROMETRY
Julia Balog, Daniel Simon, Richard Schaffer, Tamas Juhasz, Tamas Karancsi, Sara Stead, Zoltan Takats, Steven Pringle
- B40** HOW CAN THE SCIEX TRIPLETOF® SYSTEM BE USED TO ANALYZE THE AUTHENTICITY OF YOUR WINE?
Julia Jasak, Denise Scherbl
- B41** SCREENING AND IDENTIFICATION OF ADULTERANTS IN WEIGHT LOSS SUPPLEMENTS USING LIQUID CHROMATOGRAPHY COUPLED TO ACCURATE-MASS HIGH-RESOLUTION MASS SPECTROMETRY
John Schmitz, John Zulkoski, Lukas Vaclavik, Katerina Mastovska
- B42** NOVEL RAPID METHOD FOR THE DETERMINATION OF HONEY PHYSICO-CHEMICAL PARAMETERS BY RAMAN SPECTROSCOPY TO ASSESS HONEY QUALITY
Rosa M. Alonso-Salces, Juan A. Fernández Pierna, Ouissam Abbas, Ines Aubone, Marisa Amadei Enghelmayer, Valeria S. Rosso, Sandra R. Fuselli, Vincent Baeten
- B43** DIFFERENTIATION BETWEEN FRESH AND THAWED MEATS
Tereza Škorpilová, Iveta Šístková, Vojtěch Kružík, Václav Pohůnek, Petr Pipek
- B44** GEOGRAPHICAL CHARACTERIZATION OF ARGENTINEAN HONEYS BY RAMAN SPECTROSCOPY
Rosa M. Alonso-Salces, Juan A. Fernández Pierna, Ouissam Abbas, Valeria Salazar, Victoria Iglesias Orellano, Sandra Medici, Vincent Baeten, Sandra R. Fuselli
- B45** NEW AND RAPID METHODS FOR THE IDENTIFICATION OF TOBACCO BLENDS AND ENDANGERED SPECIES IN SEIZED FORENSIC SAMPLES
Alfred J Arulandhu, Martijn Staats, Jianxin Shi, Dabing Zhang, Tamara Peelen, Ger Koomen, Alexandra Naumova, Esther Kok, David Kinahan
- B46** DIFFERENTIATION OF GEOGRAPHICAL ORIGIN FOR CABERNET SAUVIGNON WINES WITH UHPLC-QTOF/MS COMBINED WITH CHEMOMETRIC ANALYSIS
Nana Liang, Ying Liu, Meiling Lu, Jinhua Wang, Shen Han
- B47** A QUICK AND RELIABLE METHOD TO DETECT α -AMYLASE (DIASTASE) AND THERMORESISTANT α -AMYLASE IN HONEYS AS A MARKER FOR ADULTERATION
Christof Kunert, Lutz Elflein, Kurt-Peter Raezke
- B48** NEW USE OF NEAR INFRARED MICROSCOPY FOR THE DETERMINATION OF THE TAXONOMIC ORIGIN OF SOFT TISSUES FROM PROCESSED ANIMAL PROTEINS IN FEED
Pascal Veys, Monique Ngo Njembe, Marie-Caroline Lecrenier, Juan A. Fernández Pierna, Vincent Baeten
- B49** BOVINE BLOOD BIOMARKERS AS A WAY OF PROCESSED ANIMAL PROTEINS DETECTION IN FEEDINGSTUFFS
Marie-Caroline Lecrenier, Héléne Marbaix, Pascal Veys, Marc Dieu, Martine Raes, Gilbert Berben, Claude Saegerman, Vincent Baeten
- B50** PROFILING OF TYPICAL UNIFLORAL HONEYS FROM SARDINIA (ITALY) BY MEANS OF PHYSICAL-CHEMICAL DETERMINATIONS, ANTIOXIDANT ASSAYS AND MULTIVARIATE ANALYSIS
Marco Ciulu, Severyn Salis, Nadia Spano, Rosanna Serra, Gavino Sanna, Ignazio Floris, Maria Pilo
- B51** USING THE ROUTINE SEPARATION DIMENSION AND IDENTIFICATION CRITERIA OF UPLC ION MOBILITY TO ENHANCE SPECIFICITY IN PROFILING COMPLEX SAMPLES
Michael McCullagh, Cintia Pereira, Janette Yariwake, Emma Marsden-Edwards, David Douce
- B52** REAL-TIME AUTHENTICATION OF WHISKEYS USING DART-QDA ANALYSIS
Kari Organtini, Steve Pringle, Gareth Cleland
- B53** USING CAVITY RING-DOWN SPECTROSCOPY FOR THE DETECTION OF FOOD FRAUD
Mikko Hofsommer, Thorsten Fiedler, Christoph Beer
- B54** DETERMINATION OF VITAMIN A AND VITAMIN E IN INFANT FORMULA
Matthew Trass, Sean Orłowicz, Andrea Gheduzzi, Allen Misa
- B55** RECOGNITION OF VEGETABLE OILS ADULTERATION AND OXIDATIVE CHANGES IN THERMALLY STRESSED FATS AND OILS USING FOURIER TRANSFORM INFRARED SPECTROSCOPY
Soňa Vytejčková, Barbora Pohořelá, Jan Pánek, Jana Hajšlová, Jan Poustka

- B56** **FOURIER TRANSFORM INFRARED SPECTROSCOPY COUPLED TO CHEMOMETRIC TOOLS APPLIED FOR THE AUTHENTICATION OF FLOURS MADE OF CEREALS AND PSEUDO CEREALS**
Soňa Vytečková, Dominika Gavlusová, Jana Hajšlová, Jan Poustka
- B57** **METABOLOMIC FINGERPRINTING EMPLOYING HIGH RESOLUTION MASS SPECTROMETRY FOR AUTHENTICATION OF ORGANIC AND CONVENTIONAL TOMATOES**
Jiří Čermák, Věra Schulzová, Hana Chmelařová, Jana Hajšlová
- B58** **POTENTIAL OF FOURIER TRANSFORM INFRARED SPECTROSCOPY FOR JOINT SUPPLEMENTS AUTHENTICATION**
Veronika Pekárková, Alyona Vassilkova, Jana Hajšlová, Jan Poustka
- B59** **CRITICAL ASSESSMENT OF SPME–GC–HRMS POTENTIAL IN WHISKY AUTHENTICATION**
Michal Stupák, Jana Hajšlová
- B60** **BLACK PEPPER AUTHENTICITY TESTING BASED ON SPME–GC/(HR) TOFMS**
Jaromír Hradecký, Eliška Kludská, Jana Hajšlová
- B61** **IDENTIFYING DIFFERENT TYPES OF COFFEE USING METABOLIC PATHWAY DRIVEN TARGETED METABOLOMICS AND METABOLITE IDENTIFICATION BY HIGH RESOLUTION MS/MS METABOLITE SPECTRAL LIBRARY SEARCH**
Aiko Barsch, Verena Tellström, Heiko Neuweger, Zhendong Li, Liang Li, Carsten Baessmann
- B62** **OXYSTEROLS DISTRIBUTION IN THERMALLY PROCESSED MEAT**
Monika Sabolová, Barbora Pohořelá, Jan Pánek
- B63** **RAPID IMMUNOASSAY FOR RAW AND HEAT-TREATED BOVINE MILK PROTEINS IN THE MILK OF OTHER SPECIES AND SOURCES**
Marco Oteman, Willem Haasnoot, Piet van Wichen
- B64** **EXPLOITING THE MICROBIOME: A NEW APPROACH FOR DETERMINING THE PROVENANCE OF FOOD – CASE STUDY USING PACIFIC OYSTERS**
Melanie Sapp, Helene Thygesen, Rachel Glover, James Chisholm, Richard Thwaites, Paul Brereton

E: FLAVOURS AND ODOURS

- E1** **VOLATILE COMPOUNDS FORMING THE MORAVIAN FRUIT SPIRITS AROMA**
Tomáš Bajer, Petra Bajerová, Aleš Eisner, Martin Adam, Karel Ventura
- E2** **EVALUATION OF SOLID PHASE MICROEXTRACTION METHOD USING TWO TEMPERATURE SORPTION APPROACH FOR AROMA PROFILE ANALYSIS OF BARLEY AND WHEAT MALTS**
Martin Adam, Karolína Adámková, Aleš Eisner, Karel Ventura
- E3** **ANALYSIS OF PHENOLIC ANTIOXIDANTS IN EDIBLE OIL/SHORTENING USING A UHPLC SYSTEM WITH PDA DETECTION**
Pavel Smejda, Wilhad M Reuter, Nicola Vosloo
- E4** **A MICROWAVE ASSISTED EXTRACTION METHOD APPLIED FOR THE PRODUCTION OF FLAVOURED EXTRA VIRGIN OLIVE OIL WITH AROMATIC PLANTS**
Charalabos Kanakis, Nikolaos Xynos, Nektarios Aligiannis, Dimitra Karamani, Menelaos Glarakis, Alexios-Leandros Skaltsounis
- E5** **DETERMINATION OF ESTRAGOLE LEVELS IN FENNEL TEAS BY GC/MS AND ASSESSMENT OF DIETARY EXPOSURE**
Robert Gabernig, Leopold Pilsbacher, Martin Gutternigg, Martin Routil, Daniela Mihats
- E6** **CHARACTERIZATION OF CYANOBACTERIAL STRAINS REGARDING THEIR PROFILE OF VOLATILE ORGANIC COMPOUNDS**
Ivan Milovanović, Aleksandra Mišan, Jelica Simeunović, Dajana Kovač, Dubravka Jambrec, Pavle Jovanov, Elizabet Janić Hajnal, Anamarija Mandić
- E7** **QUALITY CONTROL OF STRAWBERRY FLAVOURED SYRUPS BASED ON ANALYSIS OF VOLATILE COMPOUNDS**
Adéla Gregorová, Hana Helísková, Vojtěch Kružík, Aleš Rajchl, Helena Čížková
- E8** **ROLE OF MICROORGANISMS IN THE PRODUCTION OF AROMA COMPOUNDS DURING COCOA FERMENTATION**
Corinne Teyssier, Yasmine Hamdouche, Marc Lebrun, Amine Belbahi, Jean-Christophe Meile, Didier Montet
- E9** **ANALYSIS OF BOAR TAIN T CAUSING COMPOUNDS BY MEANS OF GC/MS**
Thomas Nolte, Jan Münstermann, Achim Kothe, Jürgen Zapp

- E10 MANUFACTURE AND SENSORY, PHYSICOCHEMICAL PROPERTIES OF A PROBIOTIC YOGURT FLAVORED WITH PUMPKIN SPICE SYRUP**
Florina Radu, Diana Raba, Iuliana Popescu
- E11 WHAT'S IN YOUR MORNING DRINK? COMPREHENSIVE CHARACTERISATION OF COFFEE AND TEA EXTRACTS BY GC×GC–TOF MS**
Laura McGregor, Massimo Santoro, Nick Bukowski, Steve Smith
- E12 MULTIPLE HEADSPACE-SOLID PHASE MICROEXTRACTION APPLIED TO THE QUANTIFICATION OF VOLATILE COMPOUNDS IN MERLOT WINES**
Stefany Grützmann Arcari, Vinicius Caliari, Helena Teixeira Godoy
- E13 EFFECT OF SOLVENT ON THE CAROTENOID EXTRACTION FROM GERBERA JAMESONIC BOLUS OF VIETNAM**
Le Van Tan, Nguyen Khanh Hoang, Dam Sao Mai, Trinh Ngoc Nam
- E14 IDENTIFICATION AND QUANTIFICATION OF AROMA-ACTIVE COMPOUNDS OF ORANGE JUICE FROM THE FCOJ PROCESSING STEPS USING HS–SPME–GC–MS**
Raissa Mastello, Natália Janzantti, Magali Monteiro
- E15 ANALYSIS OF AROMA COMPOUNDS IN BEER BY TD–GC–TOF MS WITH SOFT ELECTRON IONISATION**
Laura McGregor, Gareth Roberts, Nick Bukowski, Caroline Widdowson, Massimo Santoro, Stefan Koschinski
- E16 THE USE OF HIGH DEFINITION TD–GC–TOF MS FOR CHALLENGING ANALYSES IN THE FOOD INDUSTRY**
Laura McGregor, Caroline Widdowson, Gareth Roberts, Steve Smith

F: FOOD CONTAMINANTS (ENVIRONMENTAL)

- F1 THE PREVALENCE OF BACTERIAL CONTAMINATION AND MICROBIAL DIVERSITY USING S16 RRNA GENE SEQUENCING, OF COMMERCIAL EGGS FROM RETAILS MARKET IN SCOTLAND**
Mohammed Alawi, Wilf Mitchell, Peter Morris
- F2 QUANTIFICATION OF POLYBROMINATED DIPHENYL ETHERS AND NOVEL BROMINATED FLAME RETARDANTS IN FOOD ITEMS BY GC/ECNI–MS**
Giulia Poma, Govindan Malarvannan, Joris Van Loco, Adrian Covaci
- F3 MICROEXTRACTION BY PACKED SORBENT COUPLED WITH GASCHROMATOGRAPHY – MASS SPECTROMETRY: A HYPHENATED TECHNIQUE FOR POLYCYCLIC AROMATIC HYDROCARBONS DETERMINATION IN WATER**
Maurizio Quinto, Diego Centonze, Carmen Palermo, Donatella Nardiello, Giuseppina Spadaccino, Donghao Li
- F4 EVALUATION OF RESULTS OF EU-RL PROFICIENCY TESTS ON DETERMINATION OF PCDD/Fs AND PCBs IN FEED**
Alexander Schaechtele, Johannes Haedrich, Kerstin Wahl, Katharina Djuchin, Rainer Malisch
- F5 QUANTIFICATION OF BROMINATED FLAME RETARDANTS IN FOOD BY UPLC–MS/MS: CHALLENGES, ANALYTICAL METHOD DEVELOPMENT AND VALIDATION IN FOOD**
Svetlana Malysheva, Adrian Covaci, Joris Van Loco
- F6 IDENTIFICATION AND DETERMINATION OF TOXIC SUBSTANCES (PESTICIDES AND MYCOTOXINS) AND THEIR TRANSFORMATION PRODUCTS IN NUTRACEUTICALS BY UHPLC–ORBITRAP–MS**
Agneša Páleníková, Gerardo Martínez Domínguez, Francisco Javier Arrebola, Roberto Romero González, Antonia Garrido Frenich
- F7 ASSESSMENT OF THE BIOACCESSIBILITY OF PCBs IN MEAT AFTER DIGESTION**
Cheng Zhang, Christelle Planche, Frédéric Mercier, Patrick Blinet, Laurent Debrauwer, Jérémy Ratei, Erwan Engel
- F8 PAHs IN MAINSTREAM SMOKE – CHALLENGES FOR ANALYTICAL METHODS?**
Karolina Songin, Mike Pettit, Karl Pettit, Maria Carradus, Jana Ticha, Christopher Wright
- F9 SIMULTANEOUS DETERMINATION OF PCDD/Fs, PCBs, PBDEs IN EGGS USING AUTOMATIC PREPARATION SYSTEM**
Szczepan Mikołajczyk, Wojciech Pietron, Marek Pajurek, Sebastian Maszewski, Jadwiga Piskorska-Pliszczynska
- F10 SIMPLIFIED SOLID PHASE EXTRACTION CLEANUP AND ANALYSIS OF POLYAROMATIC HYDROCARBONS IN BUTTER USING GC/MS**
Christine Dumas, Katherine K. Stenerson, Olga I. Shimelis, Caitlin Brown, Klaus Buckendahl, Kunal Rehani

- F11 INVESTIGATION OF HEAVY METAL CONTENTS BY MILLING DEGREES OF RICE**
Jin-Kug Kim, [Ji-Hwan Lee](#), Ji-Eun Kim, In-Ae Bae, Kwang-Seon Kim, Soon-Duck Kwon, Ju-Hwan Park, Kyu-Seung Lee
- F12 THE LEVELS OF HYGIENE INDICATOR MICROORGANISMS AND FOOD POISONING BACTERIA IN MARINE FOODS**
[Seo Sang-Cheol](#), Jeong Mi-Na, Park Young-Rong, Kyung-A An, Chung Ah-Young, Lee Ju-Hee, Kim Jun-Gyu
- F13 COMPARATIVE STUDY ON THE ANALYSIS OF PCDD AND PCDF IN FOOD AND ANIMAL FEED USING GC-MS/MS AND GC-HRMS TECHNIQUE**
[Hendrik Schulte](#), Hans-Ulrich Baier, Stephane Moreau
- F14 WHAT DOES THE EVER LOWER CHEMICAL RESIDUE CONCENTRATION CHALLENGE ENTAILS FOR ANALYTICAL CHEMISTS IN TERMS OF CONTAMINATION HANDLING AND DATA GENERATION?**
[Philippe Marchand](#), Emmanuelle Bichon, Anad's Vénisseau, Sophie Durand, Ronan Cariou, Yoann Deceuninck, Jean-Philippe Antignac, Bruno Le Bizec
- F15 ANALYTICAL STRATEGIES AIMING AT COVERING PBDEs, PBBs, HBCDDs, TBBPA AND NEW BROMINATED FLAME RETARDANTS IN FOOD**
[Philippe Marchand](#), Anad's Vénisseau, Emmanuelle Bichon, Ingrid Guiffard, Aline Brosseau, Vincent Vaccher, Elodie Lesquin, Bruno Le Bizec
- F16 GAS CHROMATOGRAPHY – ATMOSPHERIC PRESSURE CHEMICAL IONIZATION – TANDEM MASS SPECTROMETRY FOR EMERGING/NOVEL BROMINATED FLAME RETARDANTS MONITORING IN FOOD**
Emmanuelle Bichon, Philippe Marchand, Ingrid Guiffard, Anad's Venisseau, Vincent Vaccher, Aline Brosseau, [Bruno Le Bizec](#)
- F17 LC-MS/MS DETECTION OF THE PESTICIDE I080 (SODIUM FLUOROACETATE) IN MILK AND INFANT FORMULA**
Matthew Noestheden, Andre Schreiber, [Julia Jasak](#)
- F18 NON-TARGET AND UNKNOWN SCREENING OF FOOD SAMPLES USING HIGH RESOLUTION LC-MS/MS**
[Andre Schreiber](#), Jianru Stahl-Zeng, Jeffrey Rivera, Vanaja Raguvaran
- F19 HEAVY METALS IN PLASTIC, RECYCLING AND ENVIRONMENTAL ASPECTS**
[Uwe Oppermann](#), Albert van Oyen, Marion Egelkraut- Holtus
- F20 MULTI-ELEMENT ANALYSIS OF RELEVANT ELEMENTS AND MACROMOLECULAR CONTAMINANTS IN BLACK POLYMERIC FOOD-CONTACT MATERIAL AND ITS ORIGIN**
[Uwe Oppermann](#), Franky Puype, Jan Knoop
- F21** Changed to O11
- F22 QUANTIFICATION OF UV-FILTERS IN SEAFOOD AND MACROALGAE**
[Sara Cunha](#), José Fernandes
- F23 NOVEL LIQUID CHROMATOGRAPHY-MASS TANDEM METHOD FOR QUANTIFICATION OF TETRABOMOBISPHENOL A IN FISH AND BIVALVES**
[José Fernandes](#), Cátia Oliveira, Sara Cunha
- F24 MYTILUS GALLOPROVINCIALIS AS INDICATOR OF PBDEs CONTAMINATION IN MARCHE REGION (ITALY): EXTENSIVE MONITORING RESULTS.**
[Arianna Piersanti](#), Tamara Tavoloni, Eleonora Bastari, Carmela Lestingi, Sara Romanelli, Giorgio Saluti, Simone Moretti, Roberta Galarini
- F25 MULTI-CLASS ANALYSIS OF POLYCHLORINATED BIPHENYLS, POLYCYCLIC AROMATIC HYDROCARBONS, POLYBROMINATED BIPHENYL ETHERS AND ORGANOCHLORINE PESTICIDES IN ANIMAL FEED**
Carmela Lestingi, Valentina Bardeggia, Tamara Tavoloni, Giampiero Scortichini, [Arianna Piersanti](#)
- F26 ANALYTICAL STRATEGIES FOR THE MONITORING OF POLYBROMINATED DIPHENYL ETHERS IN FOOD**
[Nuria Cortés-Francisco](#), Arantxa Bartolomé, Oscar Palacios, Carlos Sales Martínez, Tania Portoles Nicolau, Iñaki Beguiristain, Antoni Rubies, Francesc Centrich
- F27 VALIDATION METHOD FOR THE DETERMINATION OF UV FILTERS IN RIVER MUSSELS FROM THE DANUBE BY LC-ESI-MS/MS ANALYSIS**
Vojislava Bursić, [Gorica Vuković](#), Zoran Stojanović, Polonca Trebše, Magdalena Cara

- F28 SHOOT-AND-DILUTE GAS CHROMATOGRAPHY-MASS SPECTROMETRY: POLYCYCLIC AROMATIC HYDROCARBONS QUANTIFICATION IN TEA USING MODIFIED QUECHERS EXTRACTION AND NO SAMPLE CLEANUP**
Julie Kowalski, Jack Cochran
- F29 QUANTITATIVE DETERMINATION OF FORBIDDEN 29 DYES IN FOOD PRODUCTS WITH LC-ESI-MS/MS**
Ernst Meiss, Claudia Schulz
- F30 THE DETERMINATION OF ARSENIC SPECIES IN RICE BY A RELIABLE METHOD SUITABLE FOR ROUTINE QUALITY CONTROL**
Caroline Indorf, Mandy Müller, Lutz Elflein, Kurt-Peter Raezke
- F31 A HIGHLY SELECTIVE AND SENSITIVE LC-MS/MS METHOD FOR THE ANALYSIS OF THE BACTERIAL TOXIN CERULIDE IN FOOD**
Monika Palle-Reisch, Christoph Czerwenka
- F32 A SOFTWARE-HARDWARE SYSTEM FOR DETECTION AND IDENTIFICATION OF PATHOGENS**
Valery Patsekina¹, Jennifer Sturgis², Euiwon bae³, Bartek Rajwa⁴, J.Paul Robinson⁵
- F33 ANALYSIS OF SELECTED POPS WITH AN ATMOSPHERIC PRESSURE CHEMICAL IONISATION GC COUPLED TO HIGH-RESOLUTION QTOF MS**
Dorith Claes, Verena Tellström, Thomas Arthen-Engeland
- F34 ASSESSMENT OF BENZENE, BENZOIC ACID AND ASCORBIC ACID IN JUICE DRINKS IN NAIROBI COUNTY, KENYA**
Marsha Setian, Geoffrey Muriira
- F35 EVALUATION OF MEASUREMENT UNCERTAINTY FOR PERSISTENT ORGANIC POLLUTANTS ANALYZED BY ISOTOPE-DILUTION MASS SPECTROMETRY**
Gauthier Eppe, Gianfranco Diletti, Alwyn Fernandes, Johannes Haedrich, Jerry Hart, Helge Hove, Anna Laura Iamiceli, Alexander Kotz, Rainer Malisch⁴, Philippe Marchand, Wolfgang Moche, Georges Scholl, Giampiero Scortichini, Thorsten Bernsmann, Yves Tondeur, Wim Traag
- F36 FAECAL SOURCE TRACKING IN SWEDISH RAW WATER BY USING A UNIQUE COMBINATION OF CHEMICAL MARKERS AND APCI-ESI-LC-MS/MS**
Caroline Dirks, Rikard Dryselius, Heidi Pekar, Britt-Marie Pott
- F37 IDENTIFICATION AND DETERMINATION OF 413 TOXICANTS OF DIFFERENT CLASSES BY LC-ESI-QTOF IN FOOD PRODUCTS, FOOD RAW MATERIALS AND FEED**
Vasiliy Amelin, Alexander Andoralov, Natalya Volkova, Anton Korotkov, Tatyana Nikeshina, Ivan Sidorov, Artem Timofeev
- F38 QUANTITATIVE ANALYSIS OF STAPHYLOCOCCAL ENTEROTOXINS A AND B IN FOOD MATRICES USING ULTRA HIGH-PERFORMANCE LIQUID CHROMATOGRAPHY TANDEM MASS SPECTROMETRY (UPLC-MS/MS)**
Aida Zuberovic Muratovic, Thomas Hagström, Johan Rosén, Kristina Granelli, Karl-Erik Hellenäs
- F39 RISK MANAGEMENT: PRIORITY TESTING AND FUTURE HAZARD ANALYSIS**
Roberta Bajo, Simon A. Haughey, Gary McMahon, Ursula Lavery, Christopher T. Elliott
- F40 METHOD OF PARALLEL DETERMINATION OF BROMINATED AND CHLORINATED DIOXINS IN FOOD**
Sebastian Maszewski, Malgorzata Warenik-Bany, Jadwiga Piskorska-Pliszczynska
- F41 A NEW MULTI-CLASS METHOD FOR DETERMINATION OF HALOGENATED CONTAMINANTS IN HUMAN SERUM**
Andrea Švarcová, Tomáš Gramblička, Darina Lanková, Jana Hajšlová, Jana Pulkrabová
- F42 HIGHLY SENSITIVE AND SELECTIVE QUANTIFICATION OF MICROCYSTIN TOXINS IN DRINKING WATER BY UHPLC-MS/MS**
Alan McKeown
- F43 OCCURENCE OF ORGANIC CONTAMINANTS IN FOOD SUPPLEMENTS BASED ON FISH OIL**
Lucie Drábová, Jana Pulkrabová, Vojtěch Hrbek, Vladimír Kocourek, Jana Hajšlová
- F44 „LOOSE THE LIPIDS, FIND YOUR ANALYTES“ – THE IMPLEMENTATION OF NEW SORBENT FOR D-SPE IN ANALYSIS OF ORGANOHALOGEN COMPOUNDS IN FOOD AND COMPLEX BIOLOGICAL MATRICES**
Kateřina Urbancová, Darina Lanková, Tomáš Gramblička, Lucie Drábová, Jana Pulkrabová, Jana Hajšlová
- F45 THE ANALYSIS OF CHLORINATED DIOXINS AND DIFURANS IN PET FOOD**
Rudolf Addink, Tom Hall

- F46 THE ANALYSIS OF CHLORINATED DIOXINS, DIFURANS AND POLYCHLORINATED BIPHENYLS IN EDIBLE OILS**
Rudolf Addink, [Tom Hall](#)
- F47 AUTOMATED PRESSURIZED LIQUID EXTRACTION AND CLEAN UP OF SEA FOOD SAMPLES IN THE ANALYSIS OF PERSISTENT ORGANIC POLLUTANTS (POPs)**
Tom Hall, Phil Germansderfer
- F48 INFANT FORMULA AND MILK: CHLORINATED DIOXINS AND FURANS ANALYSIS USING AUTOMATED EXTRACTION AND COLUMN CHROMATOGRAPHY**
Tom Hall, Philip [Germansderfer](#)
- F49 AUTOMATED PRESSURIZED LIQUID EXTRACTION AND CLEAN UP OF EGG YOLK AND PEANUT BUTTER SAMPLES IN THE ANALYSIS OF PERSISTENT ORGANIC POLLUTANTS (POPs)**
Phil Germansderfer, [Hamid Shirkhan](#)
- F50 CHLORINATED DIOXINS, FURANS AND BIPHENYLS ANALYSIS IN BEVERAGES USING AUTOMATED EXTRACTION AND REDUCED SOLVENT VOLUME COLUMN CHROMATOGRAPHY**
Phil Germansderfer, [Hamid Shirkhan](#)
- F51 CRITICAL ASSESSMENT OF CLEAN-UP TECHNIQUES EMPLOYED IN ANALYSIS OF POLYCYCLIC AROMATIC HYDROCARBONS AND PERSISTENT ORGANIC POLLUTANTS IN FATTY SAMPLES**
[Lucie Drábová](#), Darina Lanková, Tomáš Gramblička, Michal Stupák, Jana Pulkrabová, Jana Hajšlová
- F52 EPA METHOD QUANTITATION OF 557 HALOACETIC ACIDS, BROMATE AND DALAPON IN DRINKING WATER USING ION CHROMATOGRAPHY AND TANDEM MASS SPECTROMETRY**
Frans Schoutsen, Jonathan Beck, Charles Yang, Michal Godula, Terri Christison, [Ed George](#)

P: RESIDUES – PESTICIDES

- P1 SCREENING METHOD VALIDATION OF PESTICIDE RESIDUES IN CEREALS USING GC-QTOF AND EXACT MASS LIBRARY**
[Mette Erecius Poulsen](#), Tommy Licht Cederberg
- P2 A FAST, QUANTITATIVE AND QUALITATIVE QUECHERS BASED COMMODITY INDEPENDENT MULTI RESIDUE ANALYSIS ON A APGC-XEVO TQ-S (MICRO)**
Wim Broer
- P3 FROM THE LEMON SURFACE UNTIL THE BAKED FOOD PRODUCT: QUANTITATIVE MONITORING OF THE PATHWAY OF IMAZALIL**
[Andrea Vass](#), Evelin Korpics, Mihály Dernovics
- P4 DEVELOPMENT OF HPLC-MS METHODS FOR IDENTIFICATION OF TRIAZOL FUNGICIDE METABOLITES IN FRUITS AND VEGETABLES**
Csilla Sörös, [Andrea Vass](#)
- P5 DETERMINATION OF NEONICOTINOIDS IN HONEY WITH LIQUID CHROMATOGRAPHY**
[Pavle Jovanov](#), Marijana Sakač, Slobodan Gadžurić, Anamarija Mandić, Nataša Nedeljković, Bojana Šarić, Ljubiša Šarić
- P6 PESTICIDES RESIDUES DETERMINATION IN FRUIT JAMS USING μ LC-ESI-QTRAP-MS/MS**
[Bárbara Reichert](#), Ionara Pizzutti, Ijoni Costabeber, Ana Uclés, Sonia Herrera, Amadeo R. Fernández-Alba
- P7 STABILITY STUDY AND ESTABLISHMENT OF PROCESSING FACTORS FOR PESTICIDES IN THE PREPARATION OF HOME-MADE FRUIT JAMS**
[Bárbara Reichert](#), Ionara Pizzutti, Ijoni Costabeber, María del Mar Gómez Ramos, Amadeo R. Fernández-Alba
- P8 POLAR PESTICIDE ANALYSIS BY CESI-MS**
[Stephen Lock](#), Jianru Stahl-Zeng
- P9 A FISH IN THE VINEYARD: TESTING THE EFFECTS OF GRAPE VINE PESTICIDES ON GRAPES, GRAPE JUICE AND WINE USING THE ZEBRAFISH ANIMAL MODEL**
[Alejandro Barranco](#), Nadia Conlledo, Sandra Rainieri
- P10 MODIFIED QUECHERS METHOD COUPLED TO GC-QQQ-MSMS FOR THE DETERMINATION OF PESTICIDE RESIDUES IN A HERBAL, BOLDO, ITS LEAVES AND THEIR INFUSION AND THE RESULTING TRANSFERENCE TO THE BREW.**
Britt Maestroni, Natalia Besil, Alejandra Bojorge, Horacio Heinzen, [Veronica Cesio](#)

- P11 APPLICATION OF Q/ORBITRAP FOR ROUTINE ANALYSIS OF PESTICIDE RESIDUES IN FRUIT AND VEGETABLES**
Łukasz Rajski, María del Mar Gómez Ramos, Amadeo R. Fernández-Alba
- P12 DETERMINATION OF CARBAMATE RESIDUES IN HIGH-FAT CHEESES BY ULTRA-HIGH PERFORMANCE LIQUID CHROMATOGRAPHY–TANDEM MASS SPECTROMETRY USING ZIRCONIA-BASED QUECHERS**
Ahmed M. Hamed, David Moreno-González, Laura Gámiz-Gracia, Ana M. García-Campaña
- P13 OVERCOMING DIFFICULTIES IN DETERMINATION FOR SELECTED PESTICIDE RESIDUES PRONE TO DEGRADATION, LOW RECOVERIES AND MATRIX INTERFERENCES**
Samanta Uclés, Ana Lozano, Sonia Herrera López, Ana Uclés, Amadeo R. Fernández-Alba
- P14 ANALYTICAL VALIDATION AND EVALUATION OF ORGANIC FRUIT AND VEGETABLES AT LOW CONCENTRATION LEVELS BY LIQUID AND GAS CHROMATOGRAPHY COUPLED TO TANDEM MASS SPECTROMETRY**
Sonia Herrera López, Samanta Uclés, Ana Lozano, Ana Uclés, Amadeo R. Fernández-Alba
- P15 EUROPEAN UNION PROFICIENCY TESTS IN FRUITS AND VEGETABLES. MAIN RESULTS OBTAINED DURING THE LAST 10 YEARS**
Carmen Ferrer, Samanta Uclés, Milagros Mezcuca, Ana Lozano, Octavio Malato, Amadeo R. Fernández-Alba
- P16 SCREENING AND QUANTITATION OF ABOUT PESTICIDES IN HONEY BY AN INTEGRATED ON-LINE EXTRACTION UHPLC–MS/MS SYSTEM**
Gordon van 't Slot, Zicheng Yang
- P17 THE USE OF AUTOMATED SHAKING WITH QUECHERS METHODOLOGY TO IMPROVE INCURRED PESTICIDE RESIDUE EXTRACTION EFFICIENCY IN FOOD**
Klaus Buckendahl, Olga Shimelis, Ken G. Espenschied, Michael Ye, Jennifer Claus, Katherine K. Stenerson, Christine Dumas, Kunal Rehani
- P18 USE OF GRAPHITIZED CARBON BLACK AND ZIRCONIA-BASED ADSORBENTS FOR THE REMOVAL OF PIGMENTS DURING QUECHERS**
Klaus Buckendahl, Patrick J. Myers, Tyler Young, Katherine K. Stenerson, Michael Ye, Jennifer Claus, Christine Dumas, Kunal Rehani
- P19 MULTI PESTICIDES RESIDUE DETERMINATION IN FRESH OKRA USING QUECHERS SAMPLE PREPARATION AND GAS CHROMATOGRAPHY TANDEM MASS SPECTROMETRY**
Kaushik Banerjee, Chandrasekar Kandaswamy, Hari Chandra Prasad
- P20 FAST SCREENING, IDENTIFICATION AND QUANTIFICATION OF PESTICIDE RESIDUES IN BABY FOOD USING GC ORBITRAP MS TECHNOLOGY**
Dominic Roberts, Mike Hetmanski, Cristian Cojocariu, Richard Fussell, Paul Silcock
- P21 DEVELOPMENT OF AN ACCELERATED SOLVENT EXTRACTION (ASE) METHOD WITH IN-LINE CLEAN UP FOR THE EXTRACTION OF PESTICIDES FROM FISH MEAL AND FISH OIL MATRIX**
Katharina von Bargaen, Fabrizio Galbiati, Michal Godula
- P22 COMPLETE PESTICIDES WORKFLOW – COMBINATION OF LC–MS/MS AND LC–HRMS ANALYSIS**
Katerina Bousova, Laszlo Hollosi, Katharina von Bargaen, Michal Godula
- P23 DETERMINATION OF HIGHLY POLAR NON-QUECHERS-AMENABLE PESTICIDES IN FOOD OF PLANT ORIGIN**
Madeleine E. Spitzke, Rudolf G. Hackenberg
- P24 MULTI-RESIDUE PESTICIDE ANALYSIS OF FOOD SAMPLES USING ACETONITRILE EXTRACTION AND TWO-DIMENSIONAL LIQUID CHROMATOGRAPHY COUPLED WITH TANDEM MASS SPECTROMETRY**
Katerina Svobodova, Ondrej Lacina, Radim Stepan, Martin Kubik, Petr Cuhra
- P25 COMPARISON OF HIGH-FLOW AND MICRO-FLOW UHPLC/MSMS (INCORPORATING POLARITY-SWITCHING) FOR THE QUANTITATIVE DETERMINATION OF MULTIPLE PESTICIDE RESIDUES IN CRUDE FRUIT AND VEGETABLE EXTRACTS**
Laura Melton, Michael Taylor, Kirsty Reid, Stephen Lock
- P26 PESTICIDES TARGET SCREENING WITH AN ATMOSPHERIC PRESSURE CHEMICAL IONISATION GC COUPLED TO HIGH-RESOLUTION QTOF–MS**
Thomas Arthen-Engeland, Dorith Claes, Carsten Baessmann
- P27 A SIMPLIFIED LC–MS/MS METHOD FOR DETECTION, IDENTIFICATION AND QUANTIFICATION OF OVER 400 PESTICIDES IN COMPLEX MATRIX WITHOUT COMPROMISING DATA QUALITY**
Dimple Shah, Simon Hird, Eimear McCall, Gareth Cleland

- P28 COMPUTATIONAL AND BIOSENSOR INVESTIGATION OF MOLECULAR IMPRINTED POLYMERS FOR SELECTIVE EXTRACTION OF PHOSMET FROM OLIVE OIL**
Nadin Aftim, [Georges Istamboulié](#), Carole Blanchard, Thierry Noguer
- P29 SCREENING FOR PESTICIDES RESIDUES IN EGGS APPLYING LC-Q-TOF MS AND LC-Q-ORBITRAP MS**
Ralf Lippold, Björn Hardebusch, Tanja Radykewicz, Fabian Bäuerle, [Olaf Scheibner](#), Maciej Bromirski
- P30 THIABENDAZOLE ANALYSIS IN GRAPE AND WINE SAMPLES BY ELISA AND AN INTEGRATED ON SILICON INTERFEROMETER SENSOR**
Ana Uclés Moreno, Zoi Tsialla, Panagiota Petrou, [Amadeo R. Fernández-Alba](#), Sotirios Kakabakos, Ioannis Raptis, Konstantinos Misiakos, Gerhard Jobst
- P31 ANALYSIS OF MULTI-PESTICIDE RESIDUES IN SOYBEAN PRODUCTS BY LIQUID CHROMATOGRAPHY TANDEM MASS SPECTROMETRY**
[Il-Ho Yu](#), Hye-Soon Kang, Ki-Chan Park, Jin-Young Kim, Eun-Ju Go, Sang-Ha Choi
- P32 MODERN STATE OF GC-MS/MS PESTICIDE ANALYSIS USING THERMO SCIENTIFIC™ TSQ™ 8000 EVO AND CHROMELEON™ 7.2 CDS**
[Elena Ciceri](#), Tommaso Albertini, Frank Tontala
- P33 EVOLUTION OF PESTICIDES IN WINE GRAPE TREATED IN FIELD DURING THE MATURING PROCESS**
María-Teresa Martínez-Soria
- P34 PESTICIDE RESIDUES IN FRUIT JUICES PRODUCED IN SERBIA**
[Ljilja Torović](#), Gorica Vuković, Marinela Tadic, Jelena Vljaković, Nina Dimitrov
- P35 MULTI-COMPOUND AND MULTI-CLASS IDENTIFICATION AND QUANTIFICATION USING HIGH RESOLUTION LC-MS/MS**
[Andre Schreiber](#), Jianru Stahl-Zeng, Michael Deng, Vanaja Raguvaran
- P36 IDENTIFICATION, QUANTITATION AND CONFIRMATION OF PESTICIDES IN FOOD SAMPLES USING LC-MS/MS AND ULTRA-FAST POLARITY SWITCHING**
Andre Schreiber, Tanya Gamble, [Detlev Schleuder](#)
- P37 HIGH SENSITIVITY AND SELECTIVITY USING MICROFLUIDIC DEVICE WITH COLLISION CROSS SECTION ION MOBILITY FOR SCREENING ANALYSIS OF PESTICIDE RESIDUES IN FOOD**
[Séverine Goscinny](#), David Douce, Michael McCullagh
- P38 MULTI-RESIDUE DETERMINATION OF PESTICIDES IN DAIRY PRODUCTS BY TRIPLE QUADRUPOLE GC-MS/MS TECHNIQUE**
[Graziella Amendola](#), Patrizia Pelosi, Danilo Attard Barbini
- P39 LC-MS/MS METHOD FOR EU PESTICIDE MONITORING PROGRAMME**
[Alexander Eilfeld](#), Jianru Stahl-Zeng, Andre Schreiber
- P40 ULTRA-SENSITIVE AND RAPID ASSAY OF NEONICOTINOIDS IN HONEY BY UHPLC-MS/MS**
Mikaël Levi, Stéphane Moreau
- P41 SCREENING AND CONFIRMATION OF MULTI PESTICIDE RESIDUE IN RED CHILI USING ALL IONS MS/MS FEATURE ON AN AGILENT 6530 LC/Q-TOF HIGH RESOLUTION MASS SPECTROMETER AND QUECHERS SAMPLE PREPARATION TECHNIQUE**
Anand Sheshadri, Thierry Faye
- P42 AUTOMATED SCREENING FOR HUNDREDS OF PESTICIDE RESIDUES USING A GC-Q/TOF PESTICIDE ANALYSER**
[Joerg Riener](#), Sofia Nieto
- P43 SIMULTANEOUS FULL SCAN AND MS/MS ANALYSIS USING LC-TOF-MS FOR THE DETECTION AND IDENTIFICATION OF PESTICIDE RESIDUES IN FRUIT AND VEGETABLES**
María del Mar Gómez Ramos, [Łukasz Rajski](#), Amadeo R. Fernández-Alba
- P44 ULTRASOUND-ASSISTED EXTRACTION OF PESTICIDE RESIDUES IN HONEYBEES AND DETERMINATION BY MICROFLOW-LC-MS/MS AND GC-MS/MS METHODS**
[S. Herrera-López](#), S. Uclés-Duque, A.B. Lozano-Fernández, M García-Valverde, M.D. Gil-García, M.D. Hernando-Guil, M. Martínez-Galera, Amadeo R. Fernández-Alba
- P45 QUANTIFICATION OF PESTICIDES IN FOOD BY POSTCOLUMN INFUSION OF MONITOR SUBSTANCES**
[Michael Kresse](#), Katrin Lindt, Karl Speer

- P46 DETERMINATION OF POLAR PESTICIDES AT OFFICIAL CONTROL IN THE CZECH AGRICULTURE**
Klára Kantošová, [Petra Kosubová](#), Martina Čumová, Josef Čáslavský, Pavla Tieffová
- P47 OCCURRENCE OF PESTICIDE RESIDUES IN ITALIAN ORGANIC HONEY FROM DIFFERENT AREAS**
[Elena Ciceri](#), Sara Panseri, Sonia Bonacci, Annamaria Giorgi, Francesco Arioli, Giuseppe Labella, Luca Maria Chiesa
- P48 METHOD VALIDATION FOR SELECTED PESTICIDES IN POTATO BY GAS CHROMATOGRAPHY COUPLED TO SINGLE QUADRUPOLE AND TRIPLE QUADRUPOLE MASS SPECTROMETRY**
Britt Maestroni, Joerg Riener, Agneta Krukke, Aiman Abraham, Natalia Besil, Veronica Cesio, Horacio Heinzen, Thierry Faye, [Andrew Cannavan](#)
- P49 DEVELOPMENT AND VALIDATION OF AN EASY MULTIRESIDUE METHOD FOR THE DETERMINATION OF MULTICLASSES OF PESTICIDES IN POULTRY MUSCLE BY LC-MS/MS AND GC-MS/MS**
[Dary Inthavong](#), Marion Doret-Aubertot, Sylviane Dragacci, Thierry Guerin, Frédéric Hommet
- P50 SCREENING OF PESTICIDES IN LAKE VOMB USING LC-MS/MS, GC-MS/MS AND LC-QTOF AND CONSEQUENCES FOR DRINKING WATER MONITORING**
[Heidi Pekar](#), Lutz Ahrens, Caroline Dirks, Kenneth M. Persson, Britt-Marie Pott, Rikard Tröger, Karin Wiberg
- P51 PESTICIDE RESIDUE AND FOOD COMMODITIES CLUSTERING BASED ON INTERNAL STANDARDS BEHAVIOR USING PRINCIPAL COMPONENT ANALYSIS**
[Iñaki Beguiristain](#), Eva Muñoz, Nuria Cortés-Francisco, Sira Prat, Anna de Juan, Francesc Centrich, Mercè Granados
- P52 USING THE "NL"-EXTRACTION METHOD AND GC-MS/MS TQ WITH SHORT AND LONG RUN TIMES FOR LIMITED- OR EXTENDED-SCOPE ANALYSIS OF PESTICIDE RESIDUES IN FRUITS AND VEGETABLES**
Barbara Kiedrowska, [André de Kok](#)
- P53 EVALUATION OF MATRIX EFFECTS AND THE INFLUENCE OF SPECIFIC COEXTRACTIVES THROUGH LC(ESI) –HR-TOF OF ETHYL ACETATE EXTRACTS FOR PESTICIDE RESIDUES ANALYSIS IN DIFFERENT SPECIES AND VARIETIES OF CITRUS FRUITS**
[María Natalia Besil Arismendi](#), María Verónica Cesio, Amadeo Rodríguez Fernández-Alba, Horacio Heinzen
- P54 PESTICIDE RESIDUE OCCURRENCE IN CZECH AGRICULTURAL SOILS**
[Petra Kosubová](#), Klára Kantošová, Veronika Nagyová, Šárka Poláková, Pavla Tieffová
- P55 OCCURRENCE OF MYCOTOXINS AND PESTICIDES IN MEDICAL PLANTS FROM RTANJ MOUNTAIN**
[Gorica Vuković](#), Vojislava Bursić, Mira Starović, Snežana Pavlović, Jelena Vlajković
- P56 PESTICIDE RESIDUES IN FRUITS AND VEGETABLES FROM THE MACARONESIA (PERVEMAC): CANARY ISLANDS**
Maria del Mar Bernal Suarez, Jose Angel Reyes Carlos, Antonio Gonzalez Hernandez, [Ricardo Diaz-Diaz](#)
- P57 SHOOT-AND-DILUTE GC-MS/MS: USE OF SPLIT INJECTION FOR PESTICIDE RESIDUE SCREENING TO PROLONG GC INLET LINER AND COLUMN PERFORMANCE**
[Julie Kowalski](#), Jack Cochran
- P58 SHOOT-AND-DILUTE GC-ECD FOR ANALYSIS OF PROBLEMATIC PESTICIDES**
[Jack Cochran](#), Julie Kowalski
- P59 PROLONGING GC-MS/MS PERFORMANCE FOR PESTICIDE ANALYSIS: SHOOT-AND-DILUTE INJECTION AND ANALYTE PROTECTANTS**
[Jack Cochran](#), Julie Kowalski
- P60 SIMPLE, RAPID EXTRACTION OF CHLORINATED PESTICIDES IN POULTRY TISSUE BY SOLID PHASE EXTRACTION AND GC/ECD**
[Andrea Gheduzzi](#), Allen Misa, Ramkumar Dhandapani
- P61 A MULTI-RESIDUE ANALYTICAL METHOD FOR THE ASSESSMENT OF ORGANIC CONTAMINANTS IN HONEY**
[Giuseppa Di Bella](#), Marcello Saitta, Maria Rita Fede, Angela Giorgia Potortè, Vincenzo Lo Turco, Teresa Gervasi, Giacomo Dugo
- P62 EFFECT OF KAOLIN CLAY TREATMENT ON PESTICIDE RESIDUE LEVELS IN TREE FRUITS**
[Janie Dubois](#), Oluwatobi Aderotoye, Joseph Mershlinsky, Christophe Dubois-Picard, Janie Dubois
- P63 SIMULTANEOUS QUANTITATION AND CONFIRMATION OF ABOUT 500 PESTICIDE RESIDUES IN FOOD EXTRACTS USING LC-QTOF ACCURATE MASS SPECTROMETRY**
Petra Decker, Karin Wendt, [Carsten Baessmann](#)

- P64 RECENT ADVANCES IN THE DEVELOPMENT OF CHOLINESTERASE BIOSENSORS AND THEIR APPLICATION FOR THE DETECTION OF PESTICIDE RESIDUES IN FOOD**
Everlyne Ongolo, Jonathan Okonkwo
- P65 THE BENEFITS PROVIDED BY SELF-CLEANING MS ION SOURCE IN GC PESTICIDE RESIDUE ANALYSIS**
Lucie Papajová, Lucie Drábová, Jana Pulkrabová, Jana Hajšlová
- P66 CHALLENGES IN ANALYSIS OF PESTICIDE RESIDUES IN DIFFICULT MATRICES**
Jana Zuzánková, Marie Suchanová, Dana Schusterová, Jana Hajšlová, Jana Pulkrabová
- P67 LC–MS/MS ANALYSIS OF RESIDUES OF QUATERNARY AMMONIUM COMPOUNDS IN FOOD MATRICES: TROUBLESHOOTING ISSUES**
Marie Bícová, Vojtěch Hrbek, Jana Hajšlová
- P68 CURRENT CHALLENGES IN LC–MS MULTI-RESIDUE METHOD FOR DETERMINATION OF PESTICIDES IN TEA**
Dana Schusterová, Jana Kováčová, Marie Suchanová, Jana Zuzánková, Jana Pulkrabová, Jana Hajšlová
- P69 LC–MS/MS DETERMINATION OF HIGHLY POLAR TOTAL HERBICIDE GLYPHOSATE IN POPPY SEEDS**
Vojtěch Hrbek, Marie Bícová, Aleš Krmela, Jana Hajšlová
- P70 PESTICIDE RESIDUES IN FRUITS AND VEGETABLES FROM THE MACARONESIA (PERVEMAC): CAPE VERDE**
Maria del Mar Bernal Suarez, Joao Goncalves, Ricardo Diaz-Diaz
- P71 COST SAVINGS IN PESTICIDES RESIDUES ANALYSIS: MINI-QUECHERS AND GC/MS/MS WITH ULTRA-EFFICIENT IONIZATION**
Melissa Churley, Derick Lucas, Joan Stevens
- P72 DETECTION OF PESTICIDE BY ELECTROCHEMICAL TYROSINASE BIOSENSOR**
Ilker Polatoglu
- P73 OCCURRENCE OF CLOMAZONE RESIDUES IN TOBACCO**
Bojana Špitović-Trifunović, Gorica Vuković, Vojislava Bursić, Zoran Stojanović, Nenad Vuković
- P74 DEVELOPMENT AND VALIDATION OF MULTIRESIDUE METHOD FOR THE DETERMINATION OF MULTICLASS PESTICIDE RESIDUES USING LC–MS/MS IN LEMONS**
Gorica Vuković, Vojislava Bursić, Bojana Špitović-Trifunović, Nenad Vuković
- P75 QUANTITATIVE AND QUALITATIVE CONFIRMATION OF PESTICIDES IN BEET EXTRACT USING HIGH RESOLUTION ACCURATE MASS (HRAM) MASS SPECTROMETRY**
Charles Yang, Olaf Scheibner, Dipankar Ghosh, Ed George

R: RESIDUES – VETERINARY DRUGS

- R1 ANABOLIC SUBSTANCES – DEVELOPMENT AND FULL VALIDATION OF TARGET MULTIRESIDUE ANALYSIS OF STEROID AND NON-STEROIDAL HORMONES IN ANIMAL FOOD ORIGIN BY UPLC/MS/MS**
Emiliano De Dominicis, Paolo Molon, Bert Popping, Ugo Chiuminatto, Jianru Stahl-Zeng
- R2 EXPOSURE OF POLISH CONSUMERS ON VETERINARY DRUGS AND FEED ADDITIVES RESIDUES IN EGGS**
Marta Piatkowska, Piotr Jedziniak, Małgorzata Olejnik, Andrzej Posyniak, Jan Żmudzki
- R3 DETECTING B-AGONISTS TREATMENTS IN FOOD PRODUCING ANIMALS: AN OVERVIEW OF ANALYTICAL POSSIBILITIES**
Gaud Dervilly-Pinel, Stéphanie Prévost, Nora Cesbron, Mario Botta, Elena Bozzetta, Fabrice Monteau, Bruno Le Bizec
- R4 DEVELOPMENT OF A NEW MULTIRESIDUE TARGET APPROACH: ANALYSIS OF BETA AGONISTS IN LIVER USING TURBOFLOW TECHNOLOGY COUPLED WITH UHPLC/MS/MS**
Bert Popping, Emiliano De Dominicis, Mario Dante, Michal Godula, Laszlo Hollosi
- R5 EMR-LIPID: HIGHLY SELECTIVE MATRIX REMOVAL FOR MULTI-RESIDUE ANALYSIS IN COMPLEX SAMPLES**
Derick Lucas, Bruce Richter, Limian Zhao
- R6 DISPERSIVE SOLID PHASE EXTRACTION FOR QUANTIFICATION OF ANTIBIOTIC RESIDUES IN DAIRY PRODUCTS USING UHPLC–MS/MS**
Barbara Schwaiger, Celine Lesueur, Juergen Koenig

- R7 NON-ALLOWED PHARMACOLOGICALLY ACTIVE SUBSTANCES: EFSA'S WORK ON RPA, CHLORAMPHENICOL AND NITROFURANS**
Katleen Baert
- R8 AN INVESTIGATION INTO SOURCES OF CONTAMINATION OF CATTLE WITH THE VETERINARY DRUG PHENYLBUTAZONE**
Terence Fodey, Wesley Smyth, Paul Barnes, Imelda Traynor, Glenn Kennedy, [Steven Crooks](#)
- R9 MULTI-RESIDUE DETERMINATION OF ANTIBIOTICS IN EUROPEAN SEA BASS LIVER SAMPLES (DICENTRARCHUS LABRAX) THROUGH UHPLC-MS/MS**
[Sara Leston](#), Andreia Freitas, João Rosa, Jorge Barbosa, Marco Lemos, Miguel Ângelo Pardal, Fernando Ramos
- R10 EVALUATION OF FIVE ANTIBIOTICS RESIDUES IN FARMED EUROPEAN SEA BASS (DICENTRARCHUS LABRAX) MUSCLE TISSUES THROUGH MEDICATED FEED**
[João Rosa](#), Sara Leston, Andreia Freitas, Jorge Barbosa, Miguel Ângelo Pardal, Paulo Rema, Jorge Dias, Fernando Ramos
- R11 ANIMAL DRUG RESIDUES...WHERE DO THEY RESIDE?**
[Julie Brunkhorst](#), Ronald Niemeijer, Heather Henderson
- R12 HIGH-THROUGHPUT SALTING-OUT ASSISTED LIQUID-LIQUID EXTRACTION COUPLED WITH ULTRA-HIGH PERFORMANCE LIQUID CHROMATOGRAPHY-TANDEM MASS SPECTROMETRY METHOD FOR THE MONITORING OF TETRACYCLINES IN INFANT FOODS**
David Moreno-González, [Ana M. García-Campaña](#)
- R13 PRODUCTION OF POLYCLONAL ANTIBODIES FOR THE DETERMINATION OF SEMICARBAZIDE IN MILK BY ENZYME-LINKED IMMUNOASSAY**
[Irina Nesterenko](#), Ekaterina Vylegzhanina, Kseniia Filippova, Alexander Komarov, Alexander Panin
- R14 CAPILLARY ELECTROPHORESIS AND CAPILLARY ELECTROCHROMATOGRAPHY AS ALTERNATIVES FOR 5-NITROIMIDAZOLE RESIDUE DETERMINATION IN MILK SAMPLES**
[Maykel Hernández-Mesa](#), Francisco J. Lara, Carmen Cruces-Blanco, Ana M. García-Campaña
- R15 DETERMINATION OF 5-NITROIMIDAZOLE ANTIBIOTICS IN MILK SAMPLES BY UHPLC-UV COUPLED WITH SALTING-OUT ASSISTED LIQUID-LIQUID EXTRACTION AS SAMPLE TREATMENT**
[Maykel Hernández-Mesa](#), Elena Álvarez-González, Laura Carbonell-Rozas, Carmen Cruces-Blanco, Ana M. García-Campaña
- R16 A RAPID SCREENING ASSAY FOR THE SIMULTANEOUS DETECTION OF ANTIMICROBIAL AGENTS IN BOVINE MILK BY LIQUID CHROMATOGRAPHY COUPLED WITH AN ACCESSIBLE MASS DETECTOR**
[Eimear McCall](#), Danny Chan, Sara Stead
- R17 A NEW SORBENT FOR CLEANUP OF SEAFOOD EXTRACTS PRIOR TO MULTIRESIDUE VETERINARY DRUG LC-MS ANALYSIS**
[Euan Ross](#), Michael S. Young, Kim Tran
- R18 THE UTILITY OF ION MOBILITY IN AN ACCURATE MASS SCREENING WORKFLOW FOR THE DETECTION OF VETERINARY DRUG RESIDUES IN COMPLEX MATRICES**
Sara Stead, [Simon Hird](#), Mike McCullagh, Eimear McCall, Thijs Mejer, Bjorn Berendsen
- R19 BEADYPLEX: A NOVEL MULTI-ANTIBIOTIC FLOW CYTOMETRIC SCREENING METHOD FOR FOOD COMMODITIES**
[Celia Suárez Pantaleón](#), Alessandro Gallo, Vincent Chabottaux, Anne-Catherine Huet, Amaury Brasseur, Philippe Delahaut, Benoit Granier
- R20 TARGETED MULTI RESIDUE LC-MS/MS METHOD FOR SULFONAMIDES AND NITROIMIDAZOLES ANTIBIOTICS IN HONEY WITH LC-MS/MS**
[Jens Dahlmann](#), Manoj G Pillai, Neha Bhasin
- R21 PRODUCTION OF ANTISERA TO PHENYLBUTAZONE AND OXYPHENYLBUTAZONE FOR USE IN IMMUNOCHEMICAL DETECTION ASSAYS**
[Terry Fodey](#), Paul Barnes, Steven Crooks
- R22 MULTIRESIDUE DETERMINATION OF 17 BETA-AGONISTS IN BOVINE HAIR USING QUICK AND EASY EXTRACTION AS A CLEANUP IN COMBINATION WITH ULTRA-HIGH PERFORMANCE LIQUID CHROMATOGRAPHY TANDEM MASS SPECTROMETRY (UHPLC-MS/MS)**
[Radostina K. Manova](#), Marcel van der Barg, Richard Mensink, André de Kok
- R23 DETERMINATION OF STEROID HORMONES IN MUSCLE USING QUECHERS SAMPLE PREPARATION APPROACH AND QTRAP® LC-MS/MS**
Iwona Matraszek-Zuchowska, [Barbara Woźniak](#)

- R24** WHICH MARKER RESIDUES FOR CARBADOX IN PIG TISSUES? – VALIDATION OF A LC–MS/MS METHOD FOR THE DETERMINATION OF METABOLITES OF CARBADOX IN MUSCLE AND LIVER.
Dominique Pessel, Pierrick Couedor, Michel Laurentie, Eric Verdon
- R25** IMPLEMENTATION OF AN OPTIMAL ANTIBIOTICS RESIDUES CONTROL PLAN IN IMPORTED AQUATIC PRODUCTS BY ELISA TESTING
Sylvain Enguehard, Marco Oteman, Fernando Rubio
- R26** SCREENING AND QUANTITATION OF VETERINARY DRUGS IN FOOD OF ANIMAL ORIGIN BY HIGH SENSITIVE TRIPLE TOF SYSTEM
Jianru Stahl-Zeng, Julia Jasak, Ashley Sage, Alexander Eilfeld, Darina Lankova, Jana Hajšlová
- R27** IDENTIFICATION AND DETERMINATION OF 19 β -AGONISTS IN FOOD PRODUCTS AND FEEDS BY LC–ESI–QTOF
Anton Korotkov, Alexander Andoralov, Ivan Sidorov
- R28** RAPID ANALYSIS OF SEDATIVES, BASIC AND ACIDIC NSAID 'S IN KIDNEY BY LC/MS/MS
Stina Söderlund, Annette von Polgar, Annette Johansson, Anna Törnkvist, Kristina Granelli
- R29** INVESTIGATING A POSSIBLE SOURCE FOR CHLORAMPHENICOL CONTAMINATION OF SWEDISH HONEY
Erik Petersson, Stina Söderlund, Anna Törnkvist, Ingrid Nordlander, Kristina Granelli
- R30** DEVELOPMENT AND VALIDATION OF A QUANTITATIVE METHOD FOR β -AGONISTS IN PIGS AND CATTLE MUSCLE BY LC–MS/MS
João Eduardo Borin, Vanessa G. Santos, Marina Caravatto Baras
- R31** EXPLOITING ANTIBODY AND RECEPTOR CROSS-REACTIVITIES TO DEVELOP BROAD RANGE MASTER-CURVE CALIBRATED ASSAYS FOR TETRACYCLINES AND SULFONAMIDES
Valeria Bassani, Giulia Rosar, Francesca Diana, Roberta Galarini, Lidija Persic
- R32** DEVELOPMENT AND OPTIMIZATION OF A MULTI-CLASS, MULTI-RESIDUE METHOD FOR VETERINARY DRUG ANALYSIS IN INFANT FORMULA INGREDIENTS AND PRODUCTS
Hui Zhao, John Zulkoski, Katerina Mastovska
- R33** DETERMINATION OF VETERINARY DRUG RESIDUES IN MILK USING SPE AND LC–MS/MS WITH A POLYAROMATIC UHPLC COLUMN
Brian Kinsella
- R34** ANALYSIS OF TRANQUILIZERS IN PORK TISSUE USING LC–MS/MS
Sebastian Timm, Lutz Hartig, Scarlett Biselli
- R35** ENHANCED MATRIX REMOVAL FOR MULTI-CLASS VETERINARY DRUG ANALYSIS IN FATTY SAMPLES
Derick Lucas, Bruce Richter, Henrik Kolind, Limian Zhao
- R36** ANALYTICAL STRATEGY TO INVESTIGATE VETERINARY MEDICINAL PRODUCT RESIDUES BELOW THEIR EU-REGULATORY LIMITS IN MEAT
Estelle Dubreil, Sophie Mompelat, Marie-Pierre Fourmond, Brice Minvielle, Jérôme Normand, Angélique Travel, Gaud Deverly-Pinel, Erwan Engel, Dominique Pessel, Eric Verdon
- R37** QUANTITATIVE ANALYSIS AND RETROSPECTIVE SCREENING OF VETERINARY DRUGS, MYCOTOXINS, PLANT TOXINS AND OTHER UNDESIRABLE SUBSTANCES IN FEED USING LIQUID CHROMATOGRAPHY–HIGH RESOLUTION MASS SPECTROMETRY
Nuria Leon, Vicent Yusa, Carmen Iguualada, Francisco Moragues, Marta Roca
- R38** THE ROLE OF MASS SPECTROMETRY IN FOOD SAFETY CONTROL: THE EXPERIENCE OF AN OFFICIAL CONTROL LABORATORY
Antoni Rubies, Iñaki Beguiristain, Nuria Cortés-Francisco, Francesc Centrich, Mercè Granados, Josep Caixach
- R39** QUANTITATIVE DETERMINATION OF SULPHYRINE IN PIG MEAT AND KIDNEY TISSUES BY LC–MS/MS METHOD
Hyobi Kim, Soohee Kim, Jae-Young Song, Sung-Won Park
- R40** DETERMINATION OF GESTAGENS IN KIDNEY FAT BY LIQUID CHROMATOGRAPHY–TANDEM MASS SPECTROMETRY
Barbara Woźniak, Iwona Matraszek-Żuchowska
- R41** DETERMINATION OF A SINGLE METHODOLOGY FOR THE ANALYSIS AND QUANTITATION OF MULTI-CLASS VETERINARY DRUGS IN DIFFERENT ANIMAL MATRICES USED FOR CONSUMPTION
Ed George, Charles Yang, Dipankar Ghosh

THURSDAY, November 5, 2015

13:00–16:00

POSTER SESSION 2

BIOANALYTICAL METHODS FOR FOOD CONTROL	CI – C27
BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS	DI – D34
FOODOMICS	GI – G11
GENERAL FOOD ANALYSIS	HI – H45
METALS AND METALLOIDS	II – I15
MYCOTOXINS, MARINE AND PLANT TOXINS	JI – J58
NANOPARTICLES	KI – K7
NOVEL FOODS AND SUPPLEMENTS	MI – M12
PACKAGING CONTAMINANTS	NI – N15
PROCESSING CONTAMINANTS	OI – O11
LAST MINUTE POSTERS	LMI – LM3

C: BIOANALYTICAL METHODS FOR FOOD CONTROL

- C1** EXTENDED SHELF LIFE (ESL) MILK IN AUSTRIA – DAIRY PRODUCTS WITH EXCESSIVE HEAT LOAD?
Helmut K. Mayer, Lisa I. Boitz
- C2** INACTIVATION OF PROTEINASE INHIBITORS IN SOYBEAN USING DIFFERENT CHEMICAL TREATMENTS
Alina Rehder, Iben Lykke Petersen, Susanne Sørensen, Jens Chr. Sørensen
- C3** ANALYSIS OF MICROBIAL VOLATILE ORGANIC COMPOUNDS EMITTED BY TRICHODERMA AGGRESSIVUM GROWING ON DIFFERENT SUBSTRATA
Dalma Radványi, Loretta Juhász, Zsuzsa Jókai, András Geösel, Péter Fodor
- C4** OPTIMIZATION STUDIES OF OPTICAL BIOSENSORS FOR FOOD APPLICATIONS
George Tsekenis, Marianeza Chatzipetrou, Maria Massaouti, Ioanna Zergioti
- C5** A NOVEL IMMUNOASSAY FORMAT FOR RAPID SCREENING OF MYCOTOXINS – HT-2 TOXIN AS AN EXAMPLE
Henri Arola, Antti Tullila, Harri Kiljunen, Harri Siitari, Tarja Nevanen
- C6** APPLICATION OF MACHINE-LEARNING METHODS TO RECOGNITION AND CLASSIFICATION OF FOODBORNE PATHOGENS ON THE BASIS OF ELASTIC LIGHT SCATTERING CHARACTERISTICS
Bartek Rajwa, Allison Irvine, Murat Dundar, Euiwon Bae, Valery Patsekin, J. Paul Robinson
- C7** RELEVANCE OF THE VOLATILE METABOLOME IN ANIMAL TISSUES TO REVEAL POLLUTANT CONTAMINATION IN THE FOOD CHAIN
Jérémy Ratel, Frédéric Mercier, Sad'd Abou El Karam, Ronan Cariou, Elena Dominguez-Romero, Catherine Jondreville, Angélique Travel, Erwan Engel
- C8** FISH SPECIES IDENTIFICATION BY PCR USING PARVALBUMIN GENE INTRONS AS A PLATFORM
Petr Hanák, Ivana Laknerova, Kamila Zdenkova, Sabina Purkrtova, Miroslav Svatora, Katerina Demnerova
- C9** SIMULTANEOUS DETECTION OF THREE PESTICIDES BY A WHITE LIGHT INTERFERENCE SPECTROSCOPY SENSING SYSTEM
Ioannis Raptis, Georgios Koukouvinos, Zoi Tsiaila, Ellas Spyratou, Sotirios Kakabakos, Panagiota Petrou, Zoi
- C10** EXPLORING NANOFLOW LIQUID CHROMATOGRAPHY HIGH RESOLUTION MASS SPECTROMETRY FOR PESTICIDE TESTING IN FOOD
Juan F. Garcia-Reyes, Patricia Pérez-Ortega, Antonio Molina-Diaz
- CI1** MICROBIAL MICROARRAYS FOR THE DETECTION OF FOOD- AND WATER-BORNE PATHOGENS
 Neeraj Tandon, Hans Dijk, Holger Eickhoff, Wilfried Weigel

- C12 USE OF DIELECTRIC BARRIER DISCHARGE IONIZATION (DBDI) WITH LIQUID CHROMATOGRAPHY/ HIGH RESOLUTION MASS SPECTROMETRY FOR THE DETERMINATION OF MULTICLASS CONTAMINANTS IN FOOD**
Juan F. Garcia-Reyes, Felipe J. Lara-Ortega, Jose Robles-Molina, Antonio Molina-Diaz, Bienvenida Gilbert-Lopez, Sebastian Brandt, Alexander Schütz, Joachim Franzke
- C13 APPLICATION OF THE STANDARD ADDITION METHOD IN THE EROD ASSAY FOR QUANTITATIVE BIOMONITORING**
Florian Mertes, S. Bernhöft, C. Corsten, John Mumbo, Bernd M. Bussian, Juergen Haedrich, I. Thiem, Bernhard Henkelmann, Karl-Werner Schramm
- C14 DEVELOPMENT OF APTAMERS FOR THE DETECTION OF TYPE A TRICOTHECENE MYCOTOXINS: USE OF CAPTURE SELEX**
Ioana Lock, Robert Coleman, Ian McDowall, Catherine Birch, Graham Bonwick
- C15 SELECTION OF OLIGONUCLEOTIDE APTAMERS FOR LISTERIA MONOCYTOGENES: NOVEL APPROACHES IN SELEX AND DETECTION METHODS FOR IMPROVED PERFORMANCE**
Ashley Gornall, Robert Coleman, Catherine Birch, Graham Bonwick
- C16 IDENTIFICATION OF DIFFERENT TYPES OF HONEYS BASED ON DNA AND PROTEIN COMPOSITION**
Krisztina Takács, Jenő Szamos, Anita Maczó, Erika Szabó
- C17 AN IMPEDIMETRIC APTASENSOR FOR THE DETERMINATION OF AFLATOXIN M1 IN MILK**
Georges Istamboulié, Nathalie Paniel, Lucia Reguillo Granados, Lise Barthelmebs, Thierry Noguer
- C18 DEVELOPMENT OF MANGALICA-SPECIFIC, RAPID DNA-METHOD**
Erika Szabó, Krisztina Takács, Réka Szántó-Egész, Anita Mohr, Adrienn Micsinai, Attila Zsolnai
- C19 DIOXIN-LIKE COMPOUNDS IN LAKE FISH SPECIES: EVALUATION BY DR-CALUX BIOASSAY**
Francesca Martucci, Simona Sciuto, Marino Prearo, Rosanna Desiato, Tommaso Scanzio, Luana Dell'Atti, Chiara Bulfon, Giuseppe Ru, Donatella Volpatti, Pier Luigi Acutis
- C20 SALMONELLA DETECTION FROM STOOL SAMPLES AND FOOD PRODUCTS BY USING A NOVEL, FAST AND SPECIFIC ISOTHERMAL AMPLIFICATION TECHNOLOGY, SIBA®**
Mari Kukkonen, Teemu Halonen, Jenna Flinck, Juha Saharinen
- C21 RAPID ANALYSIS OF L-MALIC ACID IN COMMERCIAL WINES AND REFERENCE SYNTHETIC WINES BY MEANS OF SCREEN PRINTED BIOSENSORS**
Elena Jubete, Larraitz Añorga, Pedro J. Lamas- Ardisna, Graciela Martínez, Verónica Serafín, Germán Cabañero, Hans J. Grande, Erlantz Ramos, Sandra Salleres, Arrate Jaureguibeitia
- C22 METABOLIC PROFILING AND QUALITY CONTROL ASPECTS OF OLIVE OIL USING AN FT-ICR-MS DIRECT INFUSION METHOD**
Theodwra Nikou, Matthias Witt, Maria Lalioti, Panagiotis Stathopoulos, Aiko Barsch, Leandros Skaltsounis, Maria Halabalaki, Maria Chalampalaki
- C23 INFLUENCE OF FERMENTATION TIME AND TYPES ON MICROBIAL COMMUNITIES ASSOCIATED TO COCOA BEANS USING PCR-DGGE**
Yasmine Hamdouche, Jean-Christophe Meile, Tagro Guehi, Corinne Teyssier, Didier Montet
- C24 A NEW ENZYME-FREE ELECTROCHEMICAL IMMUNOASSAY FOR EXPRESS DETECTION OF INFECTIOUS SPECIES**
Elena Gerasimova, Yuliya Glazyrina, Alisa Kozitsina, Natalya Malysheva, Tatyana Svalova, Anatoly Matern
- C25 OPTIMISED ASSAY OF ENDOTHELIN-CONVERTING ENZYME- I INHIBITION IN HAM BY-PRODUCTS**
Milagro Reig, Leticia Mora, Ana Alzate, Fidel Toldrá
- C26 TRACING OF NUTRITIONAL ASPECTS IN HUMAN BLOOD SERUM BY UHPLC-QORBITRAP MS**
Vít Kosek, Marie Fenclová, Milena Zachariášová, Jana Hajšlová
- C27 MINIMUM PERFORMANCE PARAMETERS FOR MOLECULAR ANALYTICAL METHODS**
Arne Holst-Jensen, Teresa Crespo, Ana Simplicio, Frederic Gaspar, David Dobnik, Tanja Dreo, Jana Zel, Esther Kok, Jeroen van Dijk, Martijn Staats, Petra Richl, Mathias Welsche, Ralf Seyfarth, Jianxin Shi, Litao Yang Zheng Yuan, David Kinahan

D: BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS

- D1 ANTIBACTERIAL ACTIVITY OF PAPAINE HYDROLYSED CAMEL MILK WHEY**
Mahmoud Abdel-Hamid, Hanan Goda, Ali Osman, Håvard Jenssen, Cristian De Gobba
- D2 REVERSED PHASE × REVERSED PHASE LIQUID CHROMATOGRAPHY AS A POWERFUL ANALYTICAL IN THE ANALYSIS OF COMPLEX FOOD SAMPLES**
Francesco Cacciola, Paola Donato, Francesca Rigano, Paola Dugo, Luigi Mondello
- D3 STUDY OF CATECHIN DEGRADATION IN GREEN TEA BY FAST GRADIENT HPLC/MS**
Petra Šilarová, Daniela Havlová, Lenka Česlová
- D4 STABILITY STUDY OF PHYTOCHEMICALS IN NUTRACEUTICAL PRODUCTS APPLYING HIGH RESOLUTION MASS SPECTROMETRY**
Noelia López Gutiérrez, Roberto Romero González, José Luis Martínez Vidal, Antonia Garrido Frenich
- D5 NUTRITIONAL EVALUATION AND BIOLOGICAL POTENTIAL OF SCANDIX PECTEN-VENERIS**
Hamayun Khan, Muhammad Imran, Rabia Shaheen
- D6 OILSEED CAKE POTENTIAL AS A HEALTH PROMOTING FOOD COMPONENT**
Maria Sielicka, Maria Matecka
- D7 COOKED EDIBLE GREENS OF GREECE: “CHÓRTA” AND THEIR DECOCTIONS AS SOURCES OF VALUABLE WATER-SOLUBLE PHYTONUTRIENTS**
Konstantina Vougiotiannopoulou, Vincent Briéudes, Apostolis Angelis, Stavros Betinakis, Elena Mikropoulou, Sofia Mitakou, Maria Halabalaki, Alexios-Leandros Skaltsounis
- D8 RESPONSE SURFACE METHODOLOGY FOR HYDROLYSIS OPTIMIZATION TO OBTAIN EGGSHLL MEMBRANE PEPTIDE CONCENTRATES WITH BIOLOGICAL ACTIVITY**
Tânia Tavares, Ana Santana, Isabel Ferreira
- D9 ANTIOXIDANT PROTECTION OF BRAZILIAN RED WINES IN SACCHAROMYCES CEREVISIAE**
Stefany Grützmann Arcari, Sandra Denise Camargo Mendes, Silvana Dallazem Sariguel, Simone Furckel, Helena Teixeira Godoy
- D10 ANALYSIS OF VARIOUS CAROTENOIDS FROM DIFFERENT COLORED PAPRIKA USING UPLC AND OPTIMIZATION OF CAPSANTHIN EXTRACTION FROM RED PAPRIKA USING ASE BY RSM**
Suna Kim, Ji-Sun Kim
- D11 OPTIMIZATION OF LUTEIN RECOVERY FROM PAPRIKA LEAVES USING ACCELERATED SOLVENT EXTRACTION BY RESPONSE SURFACE METHODOLOGY**
Suna Kim, Jae-Hyun Kang, Bora Kim, BoKyung Moon
- D12 ANALYSIS OF VITAMIN B COMPLEX IN INFANT FORMULA SAMPLES BY LC-MS/MS**
Matthew Noestheden, Siew Hoon Tai, Andre Schreiber, Ashley Sage
- D13 CUCURBITACINS — A SOURCE OF DANGER**
Isabelle Kölling-Speer, Michaela Barthmann, Karl Speer
- D14 SELECTIVITY OF SEPARATION OF NATURAL ANTIOXIDANTS IN GRADIENT REVERSED-PHASE LIQUID CHROMATOGRAPHY**
Michela Palmieri, Petr Česla, Lenka Česlová
- D15 DEVELOPMENT AND VALIDATION OF A NEW METHOD FOR EXTRACTION OF CAROTENOIDS FROM LYOPHILIZED ORANGE PULP**
Fabiane Cristina Petry, Adriana Zerlotti Mercadante
- D16 CAROTENOID ACCUMULATION DURING RIPENING OF TANGOR CV. MURCOTT AND ORANGE CV. PERA CULTIVATED IN BRAZIL**
Fabiane Cristina Petry, Rodrigo Rocha Latado, Mariângela Cristofani-Yaly, Adriana Zerlotti Mercadante
- D17 CYANOBACTERIA – A VALUABLE SOURCE OF NATURAL BIOACTIVE COMPOUNDS AND NUTRACEUTICALS**
Beata Źyszka, Emilia Kazek, Magdalena Lipok, Mateusz Zawadzki, Jacek Lipok
- D18 CAROTENOIDS AND THEIR ESTERS IN MURICI, AN AMAZONIAN FRUIT**
Daniele Bobrowski Rodrigues, Lilian Regina Barros Mariutti, Adriana Zerlotti Mercadante
- D19 A NOVEL TWO-STEP CLEAN-UP FOR IDENTIFICATION OF CAROTENOID ESTERS BY LC-MS**
Daniele Bobrowski Rodrigues, Fabiane Cristina Petry, Ana Augusta Odorissi Xavier, Lilian Regina Barros Mariutti, Adriana Zerlotti Mercadante

- D20 HPLC–ESI–QTOF–MS CHARACTERIZATION OF POLYPHENOLS IN STEVIA REBAUDIANA LEAF EXTRACTS OBTAINED BY ADVANCED EXTRACTION TECHNIQUES**
Marco Ciulu, Rosa Quirantes-Piné, Antonio Segura-Carretero, Nadia Spano, Gavino Sanna, Maria Pilo
- D21 A RAPID, LABEL-FREE TECHNOLOGY FOR MICROBIAL IDENTIFICATION FOR FOOD-BORNE PATHOGENS**
J.Paul Robinson, Euiwon Bae, Jennifer Sturgis, Bartek Rajwa, Valery Patsekina, Maria Bogdanov
- D22 ANALYSIS OF SELECTED SUBSTANCES WITH ANTIOXIDANT EFFECTS IN MEDICINAL PLANTS**
Karolína Benešová, Helena Pluháčková, Sylvie Běláková, Leiter Granda Cruz
- D23 CHROMATOGRAPHIC FINGERPRINT AND BIOLOGICAL ACTIVITY OF POLISH GOLDENROD (SOLIDAGO VIRGAUREA L.) HONEY**
Izabela Jasicka-Misiak, Łukasz Zielinski, Paweł Kafarski
- D24 COMPARATIVE ANALYTICAL STUDY OF BIOPHENOLS IN EDIBLE OLIVES**
Maria Lalioti, Dennis Abatis, Panagiotis Stathopoulos, Nektarios Aligiannis, Maria Halabalaki, Maria Halabalaki, Leandros Skaltsounis
- D25 INVESTIGATION OF ANTIOXIDANTS BY POTENTIOMETRIC METHOD USING COMPLEXES OF METAL**
Elena Gerasimova, Elena Gazizullina, Alisa Kozitsina, Alla Ivanova
- D26 ANTIOXIDANT CAPACITY AND PHENOLIC CONTENT FROM FRUIT AND VEGETABLES FLOURS IN GLUTEN-FREE COOKIES PROCESS PRODUCTION**
Núria Reis, Rita Pinheiro
- D27 SIMULTANEOUS DETERMINATION OF LYCOPENE, BETA CAROTENE AND VITAMINS BY ON-LINE COLUMN FOCUSING FOLLOWED BY REVERSE PHASE LIQUID CHROMATOGRAPHY AND UV DETECTION**
Donatella Nardiello, Carmen Palermo, Marilena Muscarella, Maurizio Quinto, Donghao Li, Diego Centonze
- D28 ANALYSIS OF CALYSTEGINES IN FOOD PRODUCTION CHAIN**
Veronika Krtková, Věra Schulzová, Jana Hajšlová
- D29 Analytical approaches for characterization and quantitation of hydrolysed collagen, as a component of dietary supplements**
Monika Jírů, Milena Zachariášová, Jan Poustka, Jana Hajšlová
- D30 ANALYSIS OF CAROTENOIDS IN MARIGOLD FLOWERS USING HPLC–DAD**
Michaela Škopíková, Apurva Bhawe, Věra Schulzová, Hana Chmelařová, Jana Hajšlová
- D31 ANALYSIS OF FLAVONOIDS IN MARIGOLD FLOWERS USING UHPLC–ORBITRAP MS**
Apurva Bhawe, Michaela Škopíková, Věra Schulzová, Hana Chmelařová, Jana Hajšlová
- D32 APPLICATION OF HIGH RESOLUTION MASS SPECTROMETRY FOR ANALYSIS OF GALACTOLIPIDS IN ROSE HIPS**
Aleš Krmela, Věra Schulzová, Jana Hajšlová
- D33 DETERMINATION OF MAJOR PHYTOCANNABINOIDS EMPLOYING ULTRA-HIGH PERFORMANCE LIQUID CHROMATOGRAPHY COUPLED TO HIGH RESOLUTION TANDEM MASS SPECTROMETRY TECHNIQUE**
Renata Jandová, Zbyněk Džuman, Milena Zachariášová, Jana Hajšlová
- D34 POLAR Γ -ORYZANOL, A NEW CLASS OF Γ -ORYZANOL IN RBO: IDENTIFICATION AND MONITORING OF QUALITATIVE AND QUANTITATIVE ALTERNATIONS THROUGHOUT THE RICE MILLING PROCESS**
M. Spiliopoulou, V. Brieudes, A. Angelis, M. Halabalaki, A.-L. Skaltsounis

G: FOODOMICS

- G1 ULTRASTRUCTURAL AND CHEMICAL CHANGES INDUCED BY THYMUS VULGARIS ESSENTIAL OIL ON STAPHYLOCOCCUS AUREUS AND BACILLUS CEREUS CELL WALL**
Gaofetoge Setlhare, Ntsoaki Malebo, Jane Nkhebenyane
- G2 IN VITRO DIGESTION OF PARMIGIANO REGGIANO CHEESE: CHARACTERIZATION OF THE NITROGEN FRACTION**
Barbara Prandi, Stefano Sforza
- G3 PEPTIDOMIC TOOLS FOR PROTEOLYSIS CHARACTERISATION IN DRY-CURED HAM**
Leticia Mora, Milagro Reig, Fidel Toldrá

- G4 HILIC–UHPLC–ESI(+)-HRMS BASED METABOLOMICS SCREENING MODEL TO DETECT ANABOLIC ABUSE IN BOVINE ANIMALS**
Anna Gadaj, Xiao-Lei Xia, Gaud Dervilly-Pinel, Bruno Le Bizec, Christopher T. Elliott, Tom Buckley, Mark Sherry, Mark H. Mooney
- G5 A TWO-YEAR STUDY ON NMR-BASED METABOLIC PROFILING OF APPLE STORED UNDER DESIGNED-CO₂ CONDITION OR TREATED WITH I-MCP**
Peng Li, Satoru Tomita, Satoshi Kasai, Fukuyo Tanaka, Toshihiko Shoji, Tadashi Nemoto, Jun Kikuchi, Mayumi-Ohnishi Kameyama, and Yasuyo Sekiyama
- G6 TARGETED AND UNTARGETED LC–MS METABOLIC PROFILING FOR PROVING THE “FRESHLY-FROZEN” CLAIM IN FISH**
Marios Kostakis, Ioannis Pasiadis, Reza Aalizadeh, Nikiforos Alygizakis, Nikolaos Thomaidis
- G7 NMR-BASED METABOLIC PROFILING OF I-METHYLCYCLOPROPENE (I-MCP)–TREATED JAPANESE APPLES**
Peng Li, Satoru Tomita, Satoshi Kasai, Fukuyo Tanaka, Toshihiko Shoji, Tadashi Nemoto, Jun Kikuchi, Mayumi-Ohnishi Kameyama, Yasuyo Sekiyama
- G8 EFFECT-BASED METABOLOMIC PLASMA PROFILING OF BOVINE RESPONSES TO GROWTH PROMOTING AGENT EXPOSURE**
Ruth Kinkead, Christopher Elliott, Francesca Cannizzo, Bartolomeo Biolatti, Anna Gadaj, Mark Mooney
- G9 PROFILING OF METABOLOMIC CHANGES INDUCED BY TESTOSTERONE ESTERS IN PIG PLASMA AND URINE**
Kamil Stastny, Martin Faldyna, Milan Franek
- G10 METABOLIC PROFILING OF FOOD MATRICES: IDENTIFICATION OF POTENTIAL MARKERS OF MICROBIAL CONTAMINATION**
Federica Carraturo, Giuseppe Gargiulo, Francesco Aliberti, Angela Amoresano, Carolina Fontanarosa, Marco Guida
- G11 A MULTI-OMIC APPROACH TO REVEAL THE EFFECT OF LOW-LEVEL GAMMA RADIATION ON RICE SEEDS**
G Hayashi, J Shibato, A Kubo, M Fukumoto, S Shioda, G Oros, R Rakwal, SA Deepak

H: GENERAL FOOD ANALYSIS

- H1 NUTRITIONAL AND ANTINUTRITIONAL PROFILE OF BORASSUS AETHIOPUM (AFRICAN PALMYRA PALM) SHOOTS**
Kabiru Jega Umar, Bello Mani Abdullahi, Badaru Muhammad, Lawal Gusau Hassan, Narisu Alhaji Sani, Surajo Muhammad
- H2 COMPARATIVE ANALYSIS OF TRADITIONAL DESI GHEE WITH PROCESSED EDIBLE OILS AND SPREADS USING RAMAN SPECTROSCOPY**
Hina Ali, Haq Nawaz, Muhammad Saleem, Farwa Nurjiss, Mushtaq Ahmed
- H3 APPLICATION OF HIGH PRESSURE LIQUID CHROMATOGRAPHY COUPLED WITH CORONA CAD TO QUANTIFICATION OF NATURAL AND ADDED SUGARS IN VARIOUS FOOD PRODUCTS**
Małgorzata Grembecka, Karolina Brodzik, Agnieszka Hryniewiecka, Anna Lebiedzińska, Piotr Szefer
- H4 COLOUR, ANTIOXIDANT AND BIOCIDAL PROPERTIES OF PROPOLIS: STUDY OF CORRELATIONS AND GEOGRAPHIC DISCRIMINATION**
Isabel Revilla, Eddy Valentin Betances-Salcedo, M. Inmaculada González-Martín, Ana M Vivar-Quintana, M.Carmen Seijo, Olga Escuredo
- H5 DIRECT CARBOHYDRATE ANALYSIS IN BEVERAGES AND FOOD USING PULSED AMPEROMETRIC AND CHARGED AEROSOL DETECTION**
Deepali Mohindra, Qi Zhang, Bruce Bailey, Marc Plante, Ian Acworth
- H6 MECC ANALYSIS OF AMINO ACIDS IN RAPESEED PROTEIN FRACTIONS FROM GENTLE BIOPROCESSING IN PILOT PLANT SCALE**
Iben Lykke Petersen, Charlotte Bjerregaard, Peter M.R. Møller, Susanne Sørensen, Hilmer Sørensen, Jens Chr. Sørensen
- H7 COMBINED CHROMATOGRAPHY AND MASS SPECTROMETRY FOR THE MOLECULAR CHARACTERIZATION OF FOOD EMULSIFIERS**
Hans-Gerd Janssen, Wilma du Chatinier

- H8 THE INFLUENCE OF ROOTSTOCK, MATURITY AND EXTRACTOR SETTING ON THE CONTENT OF LIMONIN OF PêRA-RIO ORANGE JUICE**
Eliane Barbosa, Alberto Cavalheiro, Magali Monteiro
- H9 NUTRACEUTICALS IN BLOOD ORANGE JUICE AND BY-PRODUCTS**
Adriana Arigñ, Marina Russo, Ivana Bonaccorsi, Maria Luisa Calabrñ, Paola Dugo, Luigi Mondello
- H10 PULSED AMPEROMETRIC DETECTION AT GLASSY CARBON ELECTRODES: A NEW DETECTION SCHEME FOR SENSITIVE AND REPRODUCIBLE DETERMINATION OF POLYPHENOLS AND BETA-AGONISTS IN LIQUID CHROMATOGRAPHY**
Donatella Nardiello, Carmen Palermo, Anna Natale, Maurizio Quinto, Diego Centonze
- H11 CURRENT ADVANCES IN INSTRUMENTATION OF DUMAS TYPE PROTEIN ANALYZERS**
Dominik Margraf, Sabine Kraus, Tony Szuppa, Christian Schmidt, Lutz Lange, Hans-Peter Sieper
- H12 SHELF-LIFE EVALUATION OF READY-TO-EAT DESSERTS**
Diana Barros, Joana Santos Gurreiro, Rita Pinheiro
- H13 REQUERIMENTS OF TOOLS NECESSARY FOR QUALITY AND SECURITY CONTROL OF DAIRY COOPERATIVES**
Lucía Reguillo, Manuela Hernández, George Tsekenis, Abel Felipe Peña, José Antonio Rísquez, MŞ Isabel Romero
- H14 NUTRITIONAL COMPOSITION OF WATER LILY (NYMPHAEA LOTUS) RHIZOME FROM RIVER RIMA, SOKOTO STATE, NIGERIA**
Muhammad Sirajo, Kabiru Jega Umar, Nasiru Alhaji Sani, Emelife Samuel
- H15 OCCURRENCE OF HISTAMINE IN FRESH FISH COMMERCIALY AVAILABLE IN POLAND**
Mirosław Michalski, Marzena Pawul-Gruba, Jacek Osek
- H16 OFFICE CHROMATOGRAPHY: PRECISE SAMPLE APPLICATION ON MINIATURIZED PHASES, IMAGE EVALUATION AND DART-MS SCANNING**
Tim Häbe, Gertrud Morlock
- H17 ANALYSIS MONO AND DISACCHARIDES IN BEVERAGES USING LC WITH MASS DETECTION**
Eimear McCall, Mark E. Benvenuti, Jennifer A. Burgess
- H18 ANALYSIS OF MONOSODIUM GLUTAMATE IN FOOD FLAVORING POWDERS USING PRE COLUMN DERIVATISATION AND MASS DETECTION**
Euan Ross, Arun Kumar, Eimear McCall
- H19 MONITORING OF MICROBIAL CONTAMINATION IN READY-TO-EAT PRODUCTS IN SOUTH KOREA**
Yougbin Song, Insun Choi, Ji-Eun Kim, Sanghyeok Sohn, Taewoong Lee, Taejun Park, Gutae Kwon, Meeekyung Kim
- H20 DEVELOPMENT AND VALIDATION OF LC-MS/MS METHOD FOR THE SIMULTANEOUS DETERMINATION OF HISTAMINOL, HYDROXYTYROSOL, TYROSOL, AND TRYPTOPHOL IN WINE**
Matteo Bordiga, Fabiano Travaglia, Marco Arlorio, Jean Daniel Cod'sson
- H21 A METHOD TO ASSESS FALSE POSITIVE AND FALSE NEGATIVE RATES WITH REGARD TO RESOLVING POWER, PRECURSOR ISOLATION AND COMPLEXITY OF THE MATRIX FOR HIGH RESOLUTION ACCURATE MASS SPECTROMETRY**
Markus Kellmann, Andreas Kuehn
- H22 FACTORS AFFECTING OVERFOAMING OF BEER (GUSHING)**
Sylvie Běláková, Dagmar Matoulková, Jiří Šusta, Karolína Benešová
- H23 PRESENCE OF SULFUR DIOXIDE IN DRIED FRUITS**
Stanislava Todorović, Gordana Nović
- H24 MEASUREMENT OF HIGH DENSITY SAMPLES USING LO-RAY-LIGH® DIFFRACTION GRATINGS IN UV-VIS SPECTROSCOPY**
Uwe Oppermann, Tatsuyoshi Fujiwara, Albert van Oyen
- H25 FATTY ACIDS AND AMINO ACIDS PROFILE OF SOME VARIETIES OF LAGENARIA SICERARIA SEED**
Nasiru Alhaji Sani, Lawal Hassan Gusau, Sani Muhammad Dangoggo, Mukhtar Ladan Jangebe, Kabiru Umar Jega, Sirajo Muhammad, Umar Musa Tanko
- H26 PHYSICAL AND CHEMICAL CHARACTERISTICS OF HONEY BEES JATAÍ (TETRAGONISCA ANGUSTULA) OF LAJEADO CITY - RS - BRAZIL**
Silvia Cristina Ferreira Iop

- H27 MICROSTRUCTURE ANALYSIS OF PROTEIN ISOLATES FROM LEGUME SEEDS**
Inteaz Alli, Mohamed Hassan, Salwa Karboune
- H28 DETERMINATION OF 13 DYES IN FOODS AND BEVARAGES BY HPLC–DAD**
Francesca Longo, Daniela Barchi, Laura Spinaci, Rocco Baccelliere, Bruno Neri
- H29 SIMULTANEOUS DETERMINATION OF VITAMIN A (RETINOL) AND VITAMIN E (TOTAL TOCOPHEROLS) BY SIMPLIFIED LIQUID EXTRACTION AND REVERSE PHASE HPLC–FL**
Dionisis Theodosis, Marek Papuga, Simon Davies, Kamila Liszka
- H30 MAXIMISING CHROMATOGRAPHIC SELECTIVITY FOR FOOD AND DRINK APPLICATIONS WITH RATIONAL UHPLC/HPLC STATIONARY PHASE DESIGN**
Alan McKeown
- H31 THE STATE OF FOOD SAFETY IN PAKISTAN: OPPORTUNITIES & CHALLENGES**
Ihsanullah Ihsanullah
- H32 DEVELOPMENT OF EFFICIENT OXIDATION PROCEDURE FOR DYES ANALYSIS IN FISH TISSUES**
Alexander Sorokin, Alexander Komarov
- H33 VALIDATION OF 7 ARTIFICIAL SWEETENERS IN WATER WITH LC–HRMS USING DIRECT INJECTION**
Friederike Habedank, Stefanie Schüler
- H34 ASSESSMENT OF MINERAL COMPOSITION INCLUDING TOXIC ELEMENTS OF PROPOLIS BASED ON NEAR INFRARED SPECTROSCOPY**
Inmaculada González-Martin, Olga Escuredo, Isabel Revilla, Ana M. Vivar-Quintana, Carlos Palacios, Carmen Seijo, Guillermo Wells Moncada, Eddy V. Betances-Salcedo
- H35 CHEMICAL COMPOSITION DETERMINATION IN MEALS READY TO EAT (MRE) BY NEAR INFRARED SPECTROSCOPY**
Olivier Minet, Bernard Lecler, Pierre Dardenne, Vincent Baeten, Vincent Baeten
- H36 SCREENING OF HERBAL MEDICINES AND DIETARY SUPPLEMENTS FOR SYNTHETIC COMPONENTS**
Sergey Goryainov, Vasily Ivlev, Olga Potanina, Rimma Abramovich, Gennady Kalabin
- H37 ADULTERATION OF DIETARY SUPPLEMENTS WITH SYNTHETIC PHOSPHODIESTERASE TYPE 5 INHIBITORS IN RUSSIAN FEDERATION**
Sergey Goryainov, Svetlana Orlova, Elena Nikitina, Darya Kozireva, Olga Potanina, Rimma Abramovich
- H38 COMPARATIVE STUDY OF DIETARY FIBRE FRACTIONS EVALUATED BY THE NEW INTEGRATED METHOD AND THE TRADITIONAL ANALYTICAL PROCEDURE FROM NON-CONVENTIONAL FRUIT BY-PRODUCTS**
Luis Eduardo Garcia-Amezquita, Viridiana Tejada-Ortigoza, Erick Heredia-Olea, Sergio O. Serna-Saldívar, Jorge Welti-Chanes
- H39 APPLICATION OF GAS CHROMATOGRAPHY – VACUUM ULTRAVIOLET ABSORPTION DETECTION FOR THE ANALYSIS OF FATTY ACID METHYL ESTERS**
Sean Jameson, Hui Fan, Jonathan Smuts, Ling Bai, Phillip Walsh, Daniel Armstrong, Kevin Schug
- H40 STUDYING THE BACTERIAL DIVERSITY OF TABLE EGGS USING DIRECT SEQUENCING OF THE 16S RRNA GENE**
Mohammed Alawi, Wilf Mitchell , Peter Morris
- H41 ASSESSMENT OF PLANT OILS OXIDATION STABILITY EMPLOYING ALTERNATIVE ANALYTICAL STRATEGIES**
Eliška Kludská, Anna Gracka, Jaromír Hradecký, Marie Bícová, Jana Hajšlová
- H42 ORGANOLEPTIC INDEXES OF COMBINED MEAT CUT HALF FINISHED GOODS FROM FERMENTED RAW-MATERIAL**
Rebezov Maksim, Zinina Oksana
- H43 SENSORY EVALUATION OF OLIVE PASTES PACKED IN TUBES OVER STORAGE**
Vânia Cunha, Manuel Alves, Maria Araújo
- H44 SENSORY ACCEPTANCE OF ARTISANAL MEAD DRY TYPE**
Juliana Casani, Sílvia Cristina Ferreira Iop
- H45 SENSORY QUALITY CONTROL OF READY-TO-USE VEGETABLES IN MAP**
Carla Barbosa, Maria Araújo, Beatriz Oliveira, Manuel Alves

I: METALS AND METALLOIDS

- I1** **ANALYTICAL AND CHEMOMETRICAL EVALUATION OF PU-ERH AND FRUIT TEA QUALITY IN VIEW OF THEIR MINERAL COMPOSITION**
Justyna Brzezicha-Cirocka, Małgorzata Grembecka, Piotr Szefer
- I2** **BIOACCESSIBILITY OF ESSENTIAL AND NON-ESSENTIAL ELEMENTS IN CHOCOLATE BARS**
 Javier E. L. Villa, Rafaella R. A. Peixoto, Fabio F. Silva, Solange Cadore
- I3** **CHARACTERIZATION AND QUANTITATIVE ANALYSIS OF HEAVY METALS IN WINE USING UV-VIS AND ICP-OES SPECTROSCOPY**
Uwe Oppermann, Marion Egelkraut- Holtus, Ludivine Fromentoux, Jan Knoop
- I4** **INVESTIGATION OF THE CR(VI) BEHAVIOR IN FOODS BY HPLC-ICP MS**
Véronique Vacchina, Inmaculada de la Calle, Fabienne Séby
- I5** **METHYLMERCURY DETERMINATION WITH SPECIFIC EXTRACTION AND ADVANCED MERCURY ANALYZER IN MARINE BIOTA TISSUES – COMPARISON WITH ISOTOPIC DILUTION GC-ICPMS**
 Justine Verdeil, Jean Dumont, Sylvain Mallet, Fabienne Séby
- I6** **DETERMINATION OF ESSENTIAL AND TOXIC ELEMENT IN SOUTH AND CENTRAL ITALIAN HONEY SAMPLES BY ICP-MS**
Maurizio Quinto, Eugenio Chiaravalle, Giuseppina Spadaccino, Gianluca Anselmi, Oto Miedico, Giuseppe Paglia, Diego Centonze
- I7** **DETERMINATION OF TOTAL AND INORGANIC ARSENIC LEVELS IN RICE USING LC-ICP-MS IN GYEONGNAM PROVINCE OF KOREA**
Dae-Jung Kim, Hyun-Min Chang, Suk-Hyang Kim, Byeong-Tae Park, O-Jeon Kwon
- I8** **BIOAVAILABILITY OF CADMIUM FROM LINSEED AND COCOA**
 Max Hansen, Rie R. Rasmussen, Jens J. Sloth
- I9** Cancelled
- I10** **WATER SOLUBLE ELEMENT ANALYSIS OF OLIVE OIL USING TXRF**
Emanuele Sangiorgi, Massimo Simoni, Renato Berneri, Roberto Piro
- I11** **SPECIATION OF METALS (Zn, Fe, Ca and Mg) IN WINE DETERMINED WITH DMT AND AGNES**
 Mireia Lao, Encarnació Companys, Liping Weng, Jaume Puy, Josep Galceran
- I12** **DETERMINATION OF SELENIUM IN SELECTED FOOD SAMPLES FROM ARGENTINA BY FI-HGAAS. ESTIMATION OF THEIR CONTRIBUTION TO THE SELENIUM DIETARY INTAKE**
Lucila Brusa, María José Catalano, Mirna E. Sigrist, Horacio R. Beldoménico
- I13** **TOTAL ARSENIC IN SELECTED FOOD SAMPLES FROM ARGENTINA: ESTIMATION OF THEIR CONTRIBUTION TO INORGANIC ARSENIC DIETARY INTAKE**
 Mirna E. Sigrist, Nandi Hilbe, Lucila Brusa, Darío U. Campagnoli, Horacio R. Beldoménico
- I14** **APPLICATION OF FACTORIAL DESIGN TO STUDY THE INFLUENCE OF SAMPLE TREATMENT PARAMETERS IN THE DEVELOPMENT OF A NEW METHOD FOR TRACE ELEMENTS DETERMINATION IN RAW MILK**
 Eloisa Silva de Paula, Nathalie Scaranello Cartolano, Eduardo Rafael dos Santos, Fabio Silva, Carlos Juliano da Silva
- I15** **BOTANICAL DISCRIMINATION OF SICILIAN RED WINES BY MULTI-ELEMENTS ANALYSIS**
Giuseppa Di Bella, Angela Giorgia Potortè, Giuseppe Daniel Bua, Alessia Tropea, Vincenzo Lo Turco, Rossana Rando, Giacomo Dugo

J: MYCOTOXINS, MARINE AND PLANT TOXINS

- J1** **SURVEY OF ALTERNARIA TOXIN CONTAMINATION OF GERMAN FOOD USING A RAPID HPLC-MS/MS APPROACH**
Sebastian Hickert, Marian Bergmann, Seyma Ersen, Benedikt Cramer, Humpf Hans-Ulrich
- J2** **DEVELOPMENT OF A SENSITIVE, EFFICIENT AND RAPID MYCOTOXIN MULTIRESIDUE METHOD IN FOOD BY SPE AND DSPE METHODOLOGY AS ALTERNATIVE TO EXPENSIVE IAC TECHNOLOGY**
Jens Luetjohann, Katharina Feist, Fabian Mueller, Stefan Neubauer, Juergen Kuballa, Eckard Jantzen

- J3 MULTI-ANALYTE MYCOTOXIN AND ERGOT ALKALOID ANALYSIS USING μ LC-MS/MS**
Arien Gerssen, Markos Guz, Michaela Brown, Hans Mol
- J4 STRUCTURAL CHARACTERIZATION AND PROPOSED MECHANISMS FOR THE AFLATOXINS DEGRADATION BY A SELECTED MICROBIAL LACCASE**
Selim Kermasha, Sabrina Borgomano, Monique Lacroix, Richard St-Louis, Varoujan Yaylayana
- J5 AN ENVIRONMENTALLY FRIENDLY MULTI-EXTRACTION METHOD FOR SCREENING OF MYCOTOXINS**
Barbara Cvak, Julia Mayer, Victoria Steinbrecher, Jenniefer Zimmerman
- J6 LC-MS/MS MULTI-MYCOTOXIN ANALYSIS – A NEW APPROACH IN ROUTINE ANALYSIS**
Lilian Kuster, Günther Jaunecker, Markus Kainz, Georg Häubl, Christy Swoboda
- J7 DEVELOPMENT OF SENSITIVE EXPRESS IMMUNOASSAYS FOR MYCOTOXINS**
Alexandr Urusov, Alina Petrakova, Anatoly Zherdev, Boris Dzantiev
- J8 MULTIRESIDUE COMPATIBLE APPROACH FOR AFLATOXIN M DETERMINATION IN RAW MILK BY UHPLC-MS/MS**
Nicolás Michlig, María Rosa Repetti, Carolina Chiericatti, Mónica Gaggiotti, Marcelo Signorini, Juan Carlos Basílico, Horacio Beldoménico
- J9 AFLATOXIN CONTAMINATION ALONG THE PEANUT PASTE PRODUCTION CHAIN IN CÔTE D'IVOIRE**
Ama Lethicia Manizan, Isabelle Piro-Metayer, David Koffi Akaki, Didier Montet, Catherine Brabet
- J10 IMPROVED QUANTITATIVE ANALYSIS OF PESTICIDES AND PLANT TOXINS IN HERBAL TEAS THROUGH REDUCTION OF MATRIX SUPPRESSION AND INTERFERENCES BY MULTI-DIMENSIONAL LIQUID CHROMATOGRAPHY COUPLED TO ESI-MS**
Thomas Glauner, Christina Gottert, Edgar Naegele, Stephan Buckenmaier, Guenther Kempe
- J11 ERGOT ALKALOIDS: FROM WITCHCRAFT TILL IN SILICO MODELS. MULTI-RECEPTOR ANALYSIS OF ERGOTAMINE METABOLITES**
Luca Dellafiora, Gianni Galaverna, Chiara Dall'Asta, Pietro Cozzini
- J12 ANALYSIS OF LIPOPHILIC MARINE BIOTOXINS IN FRESH, PROCESSED AND CANNED BIVALVES BY LIQUID CHROMATOGRAPHY COUPLED TO HIGH RESOLUTION MASS SPECTROMETRY: A QUECHERS APPROACH**
Nuria Cortés-Francisco, Eva Muñoz, Antoni Rubies, Mercè Granados, Francesc Centrich
- J13 BIOCHIP ARRAY TECHNOLOGY FOR THE RELIABLE PERFORMANCE OF MULTI-MYCOTOXIN DETERMINATION IN ANIMAL FEED MATERIALS**
R. Devlin, M. Plotan, J. Porter, L. Hughes, M.L. Rodriguez, R.I. McConnell, S.P. Fitzgerald
- J14 BIVALVE MOLLUSCS AVAILABLE IN POLAND AS A POTENTIAL SOURCE OF MARINE BIOTOXINS**
Mirosław Michalski, Katarzyna Gradziel-Krukowska, Jacek Osek
- J15 THE USE OF PERFORMANCE INDICATORS AS A TOOL TO EVALUATE THE QUALITY MANAGEMENT IN THE EU REFERENCE LABORATORIES: AN EXAMPLE OF THE DESIGN AND IMPLEMENTATION OF PERFORMANCE INDICATORS IN THE EU REFERENCE LABORATORY FOR MARINE BIOTOXINS**
Sabrina Otero, Ana Gago-Martinez
- J16 THE SELECTION OF HPLC STATIONARY PHASE TO MINIMIZE MATRIX EFFECTS DURING LC-MS/MS ANALYSIS OF MULTIPLE MYCOTOXINS IN CORN**
Christine Dumas, Emily R. Barrey, Lynne Perez-Blanco, Olga I. Shimelis, Michael Ye, Jennifer Claus, Klaus Buckendahl, Kunal Rehani
- J17 EFFECT OF WHEAT HARVESTING AND CLEANING PROCESS ON LEVELS OF ALTERNARIA TOXINS**
Elizabet Janić Hajnal, Jasna Mastilović, Ferenc Bagi, Jovana Kos, Dejan Orčić, Dragana Budakov
- J18 DISTRIBUTION OF AFLATOXINS AND ASPERGILLUS FLAVUS IN STORED MAIZE**
Jovana Kos, Elizabet Janić Hajnal, Ljubiša Šarić, Dragana Plavšić, Jasna Mastilović, Bojana Šarić
- J19 THE DETERMINATION OF THE MYCOTOXIN CONTENT IN DISTILLER'S DRIED GRAIN WITH SOLUBLES (DDGS) USING A MULTI-ANALYTE UHPLC-MS/MS METHOD**
Simon A. Haughey, Michalina Oplatońska-Stachowiak, Olivier Chevallier, Katrina Campbell, Gerhard Adam, Franz Berthiller, Rudolf Krska, Christopher T. Elliott

- J20 MULTI-TOXIN ANALYSIS USING IMMUNOAFFINITY COLUMN CLEAN-UP FOR A RANGE OF SAMPLES PRIOR TO LC-MS/MS DETECTION**
Phyllis Brown, Claire Milligan, Joyce Wilcox, David Leeman, Elaine Marley
- J21 VALIDATION OF A METHOD FOR THE ANALYSIS OF CITRININ IN CEREALS USING IMMUNOAFFINITY COLUMNS**
Phyllis Brown, Claire Milligan, David Leeman, Elaine Marley
- J22 QUANTITATION OF PYRROLIZIDINE ALKALOIDS IN COMMERCIAL HERBAL TEAS, ESPECIALLY ROOIBOS TEA USING UHPLC/MS/MS – IS THE ROOIBOS TEA STILL BE SAVED?**
Christina Gottert, Franziska Spitzbarth, Thomas Glauner, Edgar Naegele, Stephan Buckenmaier, Guenther Kempe
- J23 ASSESSMENT OF MIXTURES OF MYCOTOXINS IN CEREAL BASED FOODS AVAILABLE IN PORTUGUESE MARKET**
Carla Martins, Ricardo Assunção, Sara Cunha, Alessandra Jager, Paula Alvito
- J24 DETECTION OF AFLATOXIGENIC FUNGI AND TOXINS FROM EXPORT GRADE PEANUT SAMPLES: COMPARISON OF QPCR AND LC/MS TECHNIQUES**
Sneha Renuse, S.A. Deepak, Sunil Kulkarni, Steffen Mueller, S. Chandranayak, S.R. Niranjana
- J25 DEFINING FITNESS-FOR-PURPOSE FROM ERGOT ALKALOIDS PROFICIENCY TESTS**
Joanne Croucher, Craig Eaton, Elaine Leach, Mark Sykes
- J26 IN SITU ANALYSIS OF TRICHODIENE AS A VOLATILE BIOMARKER FOR THE FAST AND NON-INVASIVE GAS-PHASE ANALYSIS OF CEREAL MYCOTOXINS**
Martina Werneburg, Julian Gebauer, Matthias Proske, Matthias Koch
- J27 MYCOTEST – DEVELOPMENT OF FAST ANTIBODY-BASED SCREENING TESTS FOR THE DETECTION OF HARMFUL MYCOTOXINS IN FOOD AND FEED**
Michalina Oplawska-Stachowiak, Piet van Wichen, Ron Verheijen, Katrina Campbell, Willem Haasnoot, Christopher T. Elliott, Martin Salden
- J28 FAST AND SENSITIVE AFLATOXIN B AND TOTAL AFLATOXINS ELISA DEVELOPMENT, VALIDATION AND APPLICATION FOR PEANUT MONITORING**
Michalina Oplawska-Stachowiak, Nermin Sajic, Ya Xu, Mark Mooney, Yun Yun Gong, Ron Verheijen, Christopher T. Elliott
- J29 OCCURRENCE OF DIARRHETIC SHELLFISH POISONING TOXINS IN MARINE MOLLUSCS FROM NORTH-EAST OF ITALY**
Federica Gallochio, Cristiana Benetti, Francesca Lega, Laura Bille, Marica Toson, Lidia Contiero
- J30 MONO- AND DIACETOXYSCIRPENOL –DETERMINATION IN CEREALS AND CEREAL-BASED FOODS**
Robert Köppen, Karin Klein-Hartwig, Matthias Koch
- J31 USING ION MOBILITY MASS SPECTROMETRY AND COLLISION CROSS SECTION AREAS TO ELUCIDATE THE α AND β EPIMERIC FORMS OF GLYCOSLATED T-2 AND HT-2 TOXINS**
Sara Stead, Jean-Marc Jounier, Michael McCullagh, Mark Busman, Susan McCormick, Chris Maragos
- J32 GLOBAL MYCOTOXIN SURVEY 2015 FOR ANIMAL FEED**
Ilse Dohnal, Paula Kovalsky, Karin Nährer
- J33 PRESENCE OF PATULIN IN FRUIT JUICES AND EXPOSURE OF POPULATION IN SERBIA**
Ljilja Torovic, Nina Dimitrov
- J34 DEVELOPMENT OF A MULTI-RESIDUE METHOD FOR THE ANALYSIS OF MYCOTOXINS, INCLUDING MASKED MYCOTOXINS, IN CEREAL-BASED FOOD BY UHPLC-MS/MS**
Lorenzo De Colli, Christopher Elliott, Martin Danaher
- J35 DETECTION OF PARALYTIC SHELLFISH POISONING TOXINS AND DOMOIC ACID BY UHPLC-MS/MS**
Laura Pirlot, Mathieu Dubois, Philippe Delahaut, Nathalie Gillard
- J36 OCCURRENCE OF ERGOT ALKALOIDS IN FEED AND RYE SCLEROTIA IN THE CZECH REPUBLIC**
Martina Čumová, Markéta Pospíchalová
- J37 MYCOTOXIN CONTAMINATION IN ORGANIC FEED MATERIALS IN THE CZECH REPUBLIC**
Martina Čumová, Miroslav Florián, Markéta Pospíchalová
- J38 SIMULTANEOUS DETERMINATION OF DEOXYNIVALENOL, ZEARALENONE AND THEIR MODIFIED CONJUGATES IN CEREALS**
Michael Kresse, Heike Drinda, Karl Speer

- J39 TROPANE AND ERGOT ALKALOIDS IN GRAIN-BASED PRODUCTS FOR INFANTS AND YOUNG CHILDREN IN THE NETHERLANDS IN 2011–2014**
Patrick Mulder, Diana Pereboom-de Fauw, Ron Hoogenboom, Joyce de Stoppelaar, Monique de Nijs
- J40 SIMULTANEOUS ANALYSIS OF MULTI-MYCOTOXIN IN COW URINE AND BLOOD BY LC-MS/MS**
Soohee Kim, Kwang-Nam Kim, Hyobi Kim, Jae-Young Song, Sung-Won Park
- J41 CHANGES IN THE GENE EXPRESSION OF PYRUVATE DEHYDROGENASE AND α -KETOGLUTARATE IN RAT PRIMARY HEPATOCYTES IN RESPONSE TO MONILIFORMIN EXPOSURE**
Martina Jonsson, Annikki Welling, Marika Jestoi, Pertti Koivisto, Kimmo Peltonen
- J42 GROUP DETECTION OF DON AND METABOLITES BY AN ELISA KIT**
Laura Righetti, Giulia Rosar, Maurizio Paleologo Oriundi, Chiara Dall'Asta
- J43 MONITORING THE PERFORMANCES OF TECNA'S ELISA TEST KITS FOR MYCOTOXINS THROUGH PROFICIENCY TEST PARTICIPATION**
Giulia Rosar, Barbara Puppini, Valeria Bassani, Lidija Persic
- J44 FIT-FOR-PURPOSE IMMUNOCHEMICAL TEST KITS FOR FUMONISINS SCREENING: DIFFERENT SOLUTIONS FOR DIFFERENT NEEDS**
Francesco Gon, Francesca Diana, Lidija Persic
- J45 PRESENCE OF ZEARALENONE IN WHEAT- AND CORN-BASED PRODUCTS PRODUCED IN SERBIA**
Hunor Farkas, Biljana Marosanovic, Milena Jaksic, Dragana Marinkovic, Svetlana Cujic
- J46 OCCURRENCE OF MYCOTOXINS IN CEREALS CONSUMED IN THE MACARONESIAN ARCHIPELAGOS (CANARY ISLANDS, CAPE VERDE, AND MADEIRA)**
Octavio Perez Luzardo, Maria del Mar Bernal Suarez, Manuel Zumbado Peña, Luis Dominguez-Boada, Ricardo Diaz-Diaz
- J47 ASSESSMENT OF MYCOTOXIN INTAKE THROUGH THE CONSUMPTION OF THE TOASTED CEREAL FLOUR CALLED "GOFIO", A TRADITIONAL FOOD OF THE CANARY ISLANDS, SPAIN**
Octavio Perez Luzardo, Maria del Mar Bernal Suarez, Manuel Zumbado Peña, Luis Dominguez-Boada, Ricardo Diaz-Diaz
- J48 OCCURRENCE OF FUSARIUM MYCOTOXINS IN HYBRID TRITICALE LINES**
Grażyna Podolska, Edyta Boguszewska
- J49 DIFFERENT STRATEGIES OF SAMPLE PREPARATION IN MULTI-MYCOTOXIN ANALYSIS IN ANIMAL FEED**
Piotr Jedziniak, Katarzyna Pietruszka, Olga Burek, Henryka Wiśniewska-Dmytrow
- J50 RAPID IDENTIFICATION OF POISONOUS ENTOLOMA RHODOPOLIUM AND EDIBLE E. SARCOPUM MUSHROOMS USING PCR-RESTRICTION FRAGMENT LENGTH POLYMORPHISM AND REAL-TIME PCR**
Kazunari Kondo, Kozue Sakata, Kosuke Nakamura, Akio Noguchi, Nozomi Fukuda, Ishigaki Takumi, Tomoko Nishimaki-Mogami
- J51 DETERMINATION OF 30 PYRROLIZIDINE ALKALOIDS AND RELATED N-OXIDES IN PLANT MATERIALS USING LC-Q-ORBITRAP-MS ANALYSIS**
Jan Sebastian Mänz, Simone Staiger, Scarlett Biselli
- J52 ENNIATINS: EMERGING TOXIC METABOLITES OF FUSARIUM MICROMYCETES**
Zdenka Vepříková, Zbyněk Džuman, Petra Slavíková, Jana Hajšlová, Milena Zachariášová
- J53 DEVELOPMENT OF A LC-MS/MS METHOD USING ATMOSPHERIC PRESSURE PHOTOIONIZATION TO DETERMINE VARIOUS PHENYLPROPANOIDS, (FURO-)COUMARINS, PULEGONE AND MENTHOFURAN IN HERBAL-BASED PRODUCTS**
Simone Doelfel, Matthias Gehling, Daniela Wendt, Monika Lahrssen-Wiederholt
- J54 5 MINUTES QUANTITATIVE DETECTION OF FUMONISINS IN MAIZE AND DDGS BY SMART STRIP FUMO**
Francesco Gon, Michalina Oplatowska-Stachowiak, Simon Haughey, Christopher T. Elliott, Lidija Persic
- J55 PYRROLIZIDINE AND TROPANE ALKALOIDS IN TEAS AND THE HERBAL TEAS PEPPERMINT, ROOIBOS AND CHAMOMILE IN THE ISRAELI MARKET**
Jakob Shimshoni, Arne Duebecke, Patrick P. J. Mulder, Shimon Barel

- J56 IDENTIFICATION OF 'NEW' MASKED MYCOTOXINS: OCCURRENCE OF GLYCOSILATED ALTERNARIA TOXINS IN TOMATO BASED PRODUCTS**
Petra Slavíková, Milena Zachariášová, Zbyněk Džuman, Patricie Slavíčková, Alena Zachariášová, Jana Hajšlová
- J57 CHALLENGES AND LIMITATIONS OF TANDEM HIGH RESOLUTION MASS SPECTROMETRY IN ANALYSIS OF PLANT ALKALOIDS IN FOOD MATRICES**
Alena Zachariášová, Milena Zachariášová, Veronika Krtková, Petra Slavíková, Anna Homolová, Jana Hajšlová
- J58 IMPLEMENTATION OF SAMPLE PRETREATMENT PROTOCOLS FOR THE QUANTITATIVE ANALYSIS OF MARINE BIOTOXINS PRESENT IN COMPLEX SEAFOOD SAMPLES**
 Guillermo Moreiras, Natividad Garcia, Jorge Giraldez, Socorro Rivera, José Manuel Leao, Ana Gago-Martinez

K: NANOPARTICLES

- K1 DESIGNING THE ROLLING CIRCLE AMPLIFICATION BASED SURFACE-ENHANCED RAMAN SPECTROSCOPY METHOD FOR 35S PROMOTER MAIZE GENE DETECTION**
Burcu Guven, İsmail Hakki Boyacı, Ugur Tamer, Esra Acar Soykut
- K2 EVALUATION OF THE PRESENCE OF NANOMATERIALS IN A VARIETY OF FOODS AND DRINKS BY DLS, AF4-MALLS-ICP-MS AND SP-ICP-MS**
Inmaculada De la Calle, Fabienne Séby, Mathieu Menta, Marlene Klein, Véronique Vacchina
- K3 ASSESSING NANOPARTICLE MIGRATION FROM COMMERCIAL FOOD CONTACT MATERIALS INTO AQUEOUS FOOD SIMULANTS**
Susana Addo Ntim, Treye Thomas, Gregory Noonan
- K4 DETECT, CHARACTERIZE AND QUANTIFY ENGINEERED NANOMATERIALS IN FOOD AND FOOD PACKAGING BY SINGLE PARTICLE ICP-MS**
Nicola Vosloo, Chady Stephan
- K5 ISOTHERMAL AMPLIFICATION OF PLASMONIC GOLD NANOPARTICLES FOR THE DETECTION OF CAMPYLOBACTER AND SALMONELLA SPECIES**
 Claire McVey
- K6 TESTING SILVER MIGRATION FROM COMMERCIALY AVAILABLE NANO-SILVER FOOD CONTAINER INTO FRESH CHICKEN MEAT UNDER PLAUSIBLE DOMESTIC STORAGE CONDITIONS**
Federica Gallochio, Veronica Cibin, Giancarlo Biancotto, Carmen Losasso, Simone Belluco, Laura Manodori, Alberto Fabrizi, Antonia Ricci
- K7 CHARACTERIZATION OF SILICON DIOXIDE AND TITANIUM DIOXIDE NANOPARTICLE INTERACTIONS WITH WHEY AND WHEY PROTEINS**
Anna Burcza, Ralf Greiner

M: NOVEL FOODS AND SUPPLEMENTS

- M1 CONTINUOUS PRODUCTION OF PREBIOTIC PECTIC OLIGOSACCHARIDES FROM SUGAR BEET PULP IN A CONTINUOUS CROSS FLOW MEMBRANE BIOREACTOR**
Neha Babbar, Sandra Van Roy, Miranda Maesen, Winnie Dejonghe, Stefano Sforza, Kathy Elst
- M2 NUTRITIONAL COMPOSITION, ANTIOXIDANT AND ANTIMICROBIAL ACTIVITIES OF SELECTED WILD EDIBLE PLANTS**
Hamayun Khan, Muhammad Imran, Syed Aleem Jan, Mehwish Javed
- M3 UPGRADING PROTEIN PRODUCTS USING BIOPROCESSING ON AGRICULTURAL CROPS**
Anna Maria Sulewska, Jens Christian Sørensen, Keld Ejdrup Markedal, Hilmer Sørensen
- M4 AN ELISA TEST FOR THE QUANTIFICATION OF BOVINE LACTOFERRIN IN MILK AND MILK PRODUCTS**
Marco Oteman, Nermin Sajic, Piet van Wichen, Philippe Delahaut
- M5 OPTIMIZATION OF LIQUID-CHROMATOGRAPHY QUADRUPOLE/TIME-OF-FLIGHT MASS SPECTROMETRY (LC-QTOF) FOR TARGET SCREENING OF ANABOLIC-ANDROGENIC STEROIDS**
Eva Vysatova, Radim Stepan, Petr Cuhra, Martin Kubik

- M6 FUNCTIONAL-TECHNOLOGICAL INDICES OF COMBINED MEAT MINCED HALF-FINISHED GOODS FROM THE FERMENTED RAW MATERIAL**
Rebezov Maksim, Zinina Oksana
- M7 DEVELOPMENT OF THE ANALYTICAL METHOD OF MARKER COMPOUND IN FERMENTED SOYBEAN EXTRACT**
Sung Cheol Shin, Ji Yeon Kim, Sang Jun Cha, Ju Young Lee, Sung Boo Kang, Dong Gil Leem, Hae Seong Yoon, Chang Hee Lee
- M8 A NEW ANALYTICAL METHODOLOGY FOR UNKNOWN GENETICALLY MODIFIED ORGANISMS USING LINEAR-AMPLIFIED MEDIATED PCR (LAM-PCR)**
Kazunari Kondo, Kozue Sakata, Akio Noguchi, Kosuke Nakamura, Nozomi Fukuda, Takumi Ishigaki, Tomoko Nishimaki-Mogami
- M9 THE EUROPEAN DECATHLON PROJECT – AN OVERVIEW**
Esther Kok, David Kinahan
- M10 NGS AND DIGITAL PCR AS NEW APPROACHES IN GMO DETECTION**
Jeroen van Dijk, David Dobnik, Hauke Niekamp, Dabing Zhang, Danny Duijsings, Bjorn Spilsberg, Ralf Seyfarth, David Kinahan
- M11 THE MOLECULAR ANALYTICAL AND BIOINFORMATICS TOOLBOX OF DECATHLON**
Ralf Seyfarth, David Kinahan
- M12 RAPID SCREENING AND CONFIRMATION OF PDE5 INHIBITORS IN DIETARY INGREDIENTS BY DART-MS AMBIENT IONIZATION**
Joseph LaPointe, Brian Musselman, Elizabeth Crawford

N: PACKAGING CONTAMINANTS

- N1 SIMULTANEOUS ANALYSIS OF BISPENOL A AND OTHER BISPENOL ANALOGUES IN FOODS BY GC-MS**
Xu-Liang Cao
- N2 MIGRATION OF PHOTOINITIATORS FROM CARDBOARD INTO DRY FOOD: EVALUATION OF TENAX® AS A FOOD SIMULANT**
Kathy Van Den Houwe, Caroline Evrard, Joris Van Loco, Fabien Bolle, Frederic Lynen, Els Van Hoeck
- N3 DEVELOPMENT OF A COMPREHENSIVE AND HIGHLY SENSITIVE GC-MS/MS MULTI-METHOD FOR THE ANALYSIS OF PLASTICISERS IN FATTY FOODS**
Christoph Czerwenka, Heidrun Unterweger
- N4 DETERMINATION OF THE MIGRATION OF SULPHONATED RESIDUES FROM POLYSULPHONE BABY BOTTLES USED AS SUBSTITUTES FOR POLYCARBONATE**
Wellyana Chua, Sheot Harn Chan
- N5 DETERMINATION OF CYCLIC OLIGOMERS OF POLYAMIDE 6 AND POLYAMIDE BY MEANS OF LC-ESI-MS/MS IN FOOD SIMULANT B**
Oliver Kappenstein, Carina Förster, Ingo Ebner, Stephan Richter, Karla Pfaff, Andreas Luch
- N6 ON THE KINETICS OF THE RELEASE OF ELEMENTS FROM CERAMIC FOOD CONTACT MATERIALS**
Oliver Kappenstein, Stephan Richter, Svetlana Sonnabend, Ingo Ebner, Karla Pfaff, Andreas Luch
- N7 CHEMICAL CONTAMINATION OF PAPER-BASED FOOD CONTACT MATERIALS**
Adam Vavrouš, Lukáš Vápenka, Jitka Sosnovcová, Kristina Kejlová, Dagmar Jírová
- N8 HEALTH SAFETY OF FOOD CONTACT PAPER EVALUATED BY IN VITRO TOXICOLOGICAL METHODS**
Kristina Kejlová, Adam Vavrouš, Markéta Dvořáková, Jitka Sosnovcová, Dagmar Jírová
- N9 DETERMINATION OF BENZOPHENONE AND ITS DERIVATIVES IN DRIED FOODSTUFFS USING GC-EI-MS/MS**
Ronan Cariou, Elodie Palanché, Camille Tanguy, Gaud Dervilly-Pinel, Bruno Le Bizec
- N10 CHARACTERIZATION OF MIGRANT COMPOUNDS FROM NEW ACTIVE MATERIALS FOR ITS APPLICATION IN FOOD PACKAGING OF FRESH FRUITS AND VEGETABLES**
Amadeo R. Fernández-Alba, M.J Martínez-Bueno, M.D Hernando, C Silvestre, S Cimmino

- N11 LC-MS/MS ANALYSIS OF PERFLUOROALKYL ACIDS IN FOOD AND FOOD PACKAGING MATERIAL – A MIGRATION STUDY**
Andre Schreiber, Liesl Krone, [Harald Moeller](#)
- N12 QUANTITATIVE DETERMINATION OF PLASTICIZERS IN FOOD PRODUCTS WITH LC-ESI-MS/MS**
[Ernst Meiss](#), Ansgar Ruthenschroer, Claudia Schulz
- N13 DETERMINATION OF BADGE, BFDGE AND NOGE AS WELL AS THEIR DERIVATIVES IN FOOD USING UHPLC-ESI-MS/MS**
Anja van Hamme, Ernst Meiss, [Jan Sebastian Mänz](#), Claudia Schulz
- N14 DETERMINATION OF BISPHENOLS IN HONEY**
Marjeta Česen, Maria Laimou-Geraniou, Tina Kosjeka, Urška Blaznik, Dimitra Lambropoulou, Ester Heatha, [David Heath](#)
- N15 FOOD CONTACT MATERIAL (FCM) MIGRATION STUDY USING HR-LCMS**
Charles Yang, Kate Comstock, Allan Brown, [Michal Godula](#)

O: PROCESSING CONTAMINANTS

- O1 DETERMINATION OF ETHYL CARBAMATE CONTENT IN SWEET SHERRY WINES BY HPLC-FLD**
Maria Jesus Ruiz-Bejarano, [Remedios Castro-Mejías](#), Maria del Carmen Rodríguez-Dodero, Carmelo García-Barroso
- O2 DEVELOPMENT OF STIR BAR SORPTIVE EXTRACTION METHOD FOR THE DETERMINATION OF VOLATILE COMPOUNDS IN ORANGE JUICES**
Carla Herrera, [Remedios Castro](#), Ramón Natera, Carmelo García-Barroso, Enrique Durán-Guerrero
- O3 DETECTION AND EFFECTS OF MIXTURES OF HEAVY POLYCYCLIC AROMATIC HYDROCARBONS IN ZEBRAFISH EMBRYOS**
[Alejandro Barranco](#), Laura Escudero, Jon Sanz Landaluze, Sandra Rainieri
- O4 ANALYSIS OF QUATERNARY AMMONIUM COMPOUNDS (QACS) AS POSSIBLE DISINFECTANT RESIDUES IN MILK BY LC-TOF**
Pavel Smejda, Wilhad M Reuter, [Nicola Vosloo](#)
- O5 UNTARGETED DETECTION OF CONTAMINANTS IN AGRO-FOOD PRODUCTS USING VIBRATIONAL SPECTROSCOPY AND CHEMOMETRICS: THE EXAMPLE OF DETECTION OF MELAMINE LEVELS IN MILK**
[Juan A. Fernández Pierna](#), Damien Vincke, Vincent Baeten, Clément Grelet, Frédéric Dehareng, Pierre Dardenne
- O6 DEGRADATION OF PESTICIDES IN AQUEOUS SOLUTION BY UV AND UV/H₂O₂ TREATMENTS**
María-Teresa Martínez-Soria
- O7 CONCENTRATIONS OF POLYCYCLIC AROMATIC HYDROCARBONS IN SMOKED FOODS IN JAPAN**
[Tomoaki Tsutsumi](#), Rika Adachi, Reiko Teshima, Hiroshi Akiyama, Rieko Matsuda, Takahiro Watanabe
- O8 QUANTIFICATION OF HISTAMINE IN SELECTED CHEESES BY HILIC-MS/MS**
[Pierre Zimmerli](#), Véronique Schweizer, Patrick Edder, Stefan Bieri
- O9 LIQUID CHROMATOGRAPHY TANDEM MASS SPECTROMETRY (LC-MS/MS) DETECTION OF GLYCIDYL ESTERS AND MCPD ESTERS IN INFANT FORMULA**
[Jessica Leigh](#), Shaun MacMahon, Lowri DeJager, Timothy Begley
- O10 IMPROVED DNA-BASED DETECTION OF FOODBORNE PATHOGENS USING ENTEROHEMORRHAGIC E. COLI AS A MODEL**
Ulrich Dobrindt, Tanja Dreo, Gro Johannessen, [David Kinahan](#), Céline Miganeh, Walter Pirovano, Polona Kogovšek, F. Rechenmann, M. Schreiner, C. Sekse, Ralf Seyfarth, Bjorn Spilsberg, J. Žel
- O11 STUDY OF FURAN FORMATION DURING COFFEE BREWING**
[Zouheir Alsafera](#), Georges Scholl, Johann Far, Edwin De Pauw, Gauthier Eppe

LM: LAST MINUTE POSTERS

- LM1 CONFIRMATION AND TYPING OF SALMONELLA BY GENOME SEQUENCE SCANNING IN PRESUMPTIVE POSITIVE FOOD SAMPLES**
Srinivas V Ramaswamy, Mohan Manoj Kumar, Ekaterina Protozanova, Mikhail M Safranovitch, Douglas B Cameron, Rudolf Gilmanshin, [Hamid R Shirkhan](#)
- LM2 STRAIN TYPING OF BIG 7 STECS AND DIFFERENTIATION FROM STX AND/OR EAE BIG 7 SEROGROUP E.COLI BY GENOME SEQUENCE SCANNING**
M. Manoj Kumar, M. M. Safranovitch, E. Protozanova, R. Meltzer, Douglas Blake, R. Gilmanshin, [H. Shirkhan](#)
- LM 3 A NOVEL, SIMPLE, EFFICIENT AND DIRECT METHOD BASED ON ULTRA-PERFORMANCE LIQUID CHROMATOGRAPHY-MASS SPECTROMETRY FOR THE SIMULTANEOUS QUANTITATION OF VARIOUS FATTY ACIDS IN OLIVE OILS OF DIFFERENT ORIGINS**
[Zeid Alothman](#), Saikh Wabaidur
- LM 4 BEHAVIOR OF PESTICIDES IN FIELD-SPRAYED LEAFY VEGETABLES DURING PARBOILING**
[Hyeyoung Kwon](#), Taek-Kyum Kim, Su-Myeong Hong, Nam-Jun Cho
- LM 5 COMPARATIVE THE EFFICIENCY OF SPE CLEAN-UP PROCESS APPLIED QUECHERS METHOD**
[Su Myeong Hong](#), Young Jun Park, Hye Young Kwon, Taek Kyum Kim
- LM 6 ANALYSIS OF PARALYTIC SHELLFISH TOXINS, POTENTIAL CHEMICAL THREAT AGENTS, IN FOOD USING HYDROPHILIC INTERACTION LIQUID CHROMATOGRAPHY-MASS SPECTROMETRY**
[Daniel Jansson](#)
- LM 7 MULTIRESIDUE ANALYSIS OF NON-STEROIDAL ANTI-INFLAMMATORY DRUGS IN MILK BY QUECHERS AND LC-MS/MS**
[Antoni Rubies](#), Inaki Beguiristain, Nuria Cortés-Francisco, Francesc Centrich, Merce Granados, Josep Caixach



INVITATION to FoodIntegrity OPEN DAYS at RAFA

4–5 November, 2015 • Prague, Czech Republic

Clarion Congress hotel Prague, Stella hall, 10:30–16:00, exhibition hours 13:30–16:00



1st OPEN DAY is organised as satellite event of the

7th International Symposium on Recent Advances in Food Analysis, www.rafa2015.eu

HOW TO GET INVOLVED ?

Do you wish to receive information about news, progress and events related to the FoodIntegrity project?

Please **register** for the project **COMMUNICATION** on www.foodintegrity.eu/ page **Contact us**

FoodIntegrity is a European five-year project, which will draw from a well of experience consisting of 38 partners in the EU, China and Iceland to tackle issues surround the authenticity of food. The project will provide a focal point for the sharing and exploitation of European research aimed at protecting the integrity of food production in Europe.

The aim of the 1st FoodIntegrity OPEN DAY is to provide you with a brief update on some of the progress on this multi-faceted project and let you know how you can get involved. We hope you find the OPEN DAY useful.

You can join us and discuss with FoodIntegrity experts the latest developments and strategies in the field of food integrity - safety, quality, authenticity and traceability.

WHAT CAN YOU LEARN?



FoodIntegrity Knowledge base: an information resource on food authenticity, description of the database and progress achieved so far

To bring together available information on suitable analytical tools and associated reference data for the detection of food fraud in a Knowledge Base, to facilitate access to this information for industry, regulatory authorities and research organisations



Identifying the gaps in current research on food authenticity



Industrial perspective of relevant food chains vulnerabilities vs Current analytical methods and technologies that can be applied

To bring together available data on industrially exploited analytical tools for detection of food fraud, and identify reliable indicators/markers to use for horizon scanning of possible fraud events



Chinese consumer attitudes to food fraud, short description of the survey and its outcomes

To examine Chinese consumers' attitudes and perceptions towards the safety and integrity of imported European foods



Survey of the Olive oil sector, description of the survey and its outcomes

Sensory analysis of olive oils: Do you recognise adulterated product?



Investigation of available and potential future technologies for authentication of branded spirits and/or categories

"Hands on" demonstration of authentication of spirit drinks



How to reduce product misdescription in the seafood sector?

Fish sampling in restaurants: help us to recognise whether you eat what you have ordered!



Do you wish to participate in the FoodIntegrity events?

Do you wish to be trained in food authentication strategies?

Join us at the Open Day and learn more on opportunities we offer!



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Liquid
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Solid Phase
Extraction



PowerPrep®
Multi-Column
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Multi-Column
Cleanup System



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Extraction

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From Sample to Vial



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“Toxic Reports will help you set up a complete, fully automated, economical laboratory of any size from a small Drinking Water lab to large Food Safety Lab to detect chemicals and pathogens.”

The Benefits:

- A Total Solution, Turn-Key EconoLab
- Ready to go “Validated SOPs”
- Aqueous, Sera, Solids, Tissues - PCB Congeners
- Aqueous, Sera, Solids, Tissues – PBDEs
- Automated Sample Prep Systems and Ready to go Consumables
- Training to Perform Sample Prep and GC/MS
- Support Your Provided Lab Until the Lab is Fully Operational
- Provide On-Going Service and Support as Needed
- Setup a World Class Lab With Minimal Investments

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Microbial Genotyping System



Microbial genotyping system for molecular strain typing of **Salmonella**, **E.coli** and **Listeria**

Advantages:

- Rapid Extraction, Purification and analysis of microbial pathogens in less than 5 hours
- Provides molecular serotype and strain type of pathogens
- Works directly from Enriched culture, no isolate is required
- Comprehensive Pathogen Library including 1000 strains of Salmonella, E.coli and Listeria
- Fully automated sample preparation, detection and Data analysis
- Rapid confirmatory tool