PLAN OF THE CONFERENCE CENTRE

RAFA 2015 Venue
Clarion Congress Hotel Prague

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

7th International Symposium on RECENT ADVANCES IN FOOD ANALYSIS, Prague
November 3–6, 2015
Plan of the Clarion Congress Hotel Prague Conference area

7: Congress Reception
    RAFA 2015 registration desk & Cloakroom

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    Lifts to the hotel rooms
**RAFA 2015 – PROGRAM AT A GLANCE**

**Morning**

**TUESDAY  November 3, 2015**
- 7:30–8:00: Registration for the conference (Foyer of the Clarion Congress Centre)
- 8:00–8:30: HORIZON 2020 Seminar (Virgo hall)
- 8:30–9:00: Workshop (Virgo hall): Vibrational spectroscopy and chemometrics for monitoring of food and feed products and contaminants’ detection (Leo hall)
- 9:00–9:30: FAO/IAEA Workshop (Virgo hall): Food safety – Challenges for developing countries (Taurus hall)
- 9:30–10:00: Exhibition / FoodIntegrity Open day (Foyer / Meridian / Tycho & Kepler / Stella halls)
- 10:00–10:30: Session 1 (Zenit hall): Food authenticity & Fraud I
- 10:30–11:00: Session 2 (Nadir hall): Food contaminants & Residues I
- 11:00–11:30: Session 3 (Leo & Virgo halls): Workshop: Experiences, achievements and challenges of EU Reference Laboratories
- 11:30–12:00: Lunch (Conference centre restaurant Veduta)

**WEDNESDAY  November 4, 2015**
- 7:30–8:30: Vendor seminar (7:30–8:30)
- 8:30–9:00: HORIZON 2020 Seminar (Virgo hall)
- 9:00–9:30: Workshop (Virgo hall): Vibrational spectroscopy and chemometrics for monitoring of food and feed products and contaminants’ detection (Leo hall)
- 9:30–10:00: FAO/IAEA Workshop (Virgo hall): Food safety – Challenges for developing countries (Taurus hall)
- 10:00–10:30: Exhibition / FoodIntegrity Open day (Foyer / Meridian / Tycho & Kepler / Stella halls)
- 10:30–11:00: Session 4 (Zenit hall): Food authenticity & Fraud II
- 11:00–11:30: Session 5 (Nadir hall): Food contaminants & Residues II
- 11:30–12:00: Session 6 (Leo & Virgo halls): Workshop: Experiences, achievements and challenges of EU Reference Laboratories
- 12:00–13:00: Lunch (Conference centre restaurant Veduta)

**THURSDAY  November 5, 2015**
- 8:30–9:00: Session 11 (Zenit hall): Natural Toxins I
- 9:00–9:30: Session 12 (Nadir hall): 1st European workshop Analysis of nanoparticles in food, cosmetics and consumer products (Leo & Virgo halls)
- 9:30–10:00: Exhibition / FoodIntegrity Open day (Foyer / Meridian / Tycho & Kepler / Stella halls)
- 10:00–10:30: Session 13 (Leo & Virgo halls): 3rd European AMS workshop Ambient Mass Spectrometry on food and natural products
- 10:30–11:00: Session 14 (Zenit hall): Natural Toxins II
- 11:00–11:30: Session 15 (Nadir hall): 1st European workshop Analysis of nanoparticles in food, cosmetics and consumer products (Leo & Virgo halls)
- 11:30–12:00: Exhibition / FoodIntegrity Open day (Foyer / Meridian / Tycho & Kepler / Stella halls)
- 12:00–13:00: Lunch (Conference centre restaurant Veduta)

**FRIDAY  November 6, 2015**
- 8:30–9:00: Session 16 (Leo & Virgo halls): Workshop: The application of micro / nano systems in food safety control
- 9:00–9:30: Session 17 (Zenit & Nadir halls): Biologically active, health promoting food components (Aquarius & Taurus halls)
- 9:30–10:00: Exhibition / Coffee break (Foyer / Meridian / Tycho & Kepler / Stella halls)
- 10:00–10:30: Session 18 (Zenit & Nadir halls): Omics approaches in food analysis (Leo & Virgo halls)
- 10:30–11:00: Exhibition / Coffee break (Foyer / Meridian / Tycho & Kepler halls)
- 11:00–11:30: SUMMARY Session (Zenit & Nadir halls): Food analysis beyond imagination
- 11:30–12:00: 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.
<table>
<thead>
<tr>
<th>MONDAY</th>
<th>Time/Date</th>
<th>Activity</th>
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<tbody>
<tr>
<td>12:30-13:30</td>
<td>Registration for the conference</td>
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<td>13:30-14:30</td>
<td>Vendor seminars (13:30-14:30) / FoodIntegrity OPEN DAY</td>
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<td>14:30-14:30</td>
<td>Visit / Poster session 1 / Vendor seminars (13:30-14:30) / FoodIntegrity OPEN DAY</td>
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<td>15:30-16:30</td>
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<td>16:30-17:30</td>
<td>Plenary session I</td>
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<td>17:30-18:00</td>
<td>Recent issues &amp; Novel technologies I</td>
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<td>Vendor seminars (12:30-13:30)</td>
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<td>13:30-13:30</td>
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<td>Plenary session III</td>
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<td>Recent issues &amp; Novel technologies III</td>
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<td>14:30-15:00</td>
<td>Recent issues &amp; Novel technologies IV</td>
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<td>14:30-14:30</td>
<td>Visit / Poster session 2 / Vendor seminars (13:30-14:30) / FoodIntegrity OPEN DAY</td>
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<td>Plenary session V</td>
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<td>15:30-16:00</td>
<td>Recent issues &amp; Novel technologies V</td>
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## MONDAY, November 2, 2015

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<tr>
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<tr>
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<td>Registration for the RAFA 2015 conference</td>
<td>Foyer of the Clarion Congress Centre</td>
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## TUESDAY, November 3, 2015

### TUESDAY, November 3, 2015

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<td>Foyer of the Clarion Congress Centre</td>
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### TUESDAY, November 3, 2015

**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

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<td>8:30–9:00</td>
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<tr>
<td>9:00–10:00</td>
<td>BASICS OF VIBRATIONAL SPECTROSCOPY</td>
<td>Vincent Baeten, Walloon Agricultural Research Centre (CRA–W), Gembloux, Belgium</td>
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<tr>
<td>10:00–11:00</td>
<td>BASICS OF CHEMOMETRICS</td>
<td>Juan-Antonio Fernández Pierna, Walloon Agricultural Research Centre (CRA–W), Gembloux, Belgium</td>
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<tr>
<td>11:00–11:30</td>
<td>Coffee break</td>
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<td>11:50–12:10</td>
<td>APPLICATION – DETECTION OF PLANT AND ANIMAL CONTAMINANTS: ADVANTAGES OF SPECTROSCOPIC METHODS</td>
<td>Pascal Veyes, Walloon Agricultural Research Centre (CRA–W), Gembloux, Belgium</td>
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<td>12:10–12:30</td>
<td>SAMPLING ISSUES AND INDUSTRIAL CASE CONTAMINATION STUDY</td>
<td>Vincent Baeten &amp; Juan-Antonio Fernández Pierna, Walloon Agricultural Research Centre (CRA–W), Gembloux, Belgium</td>
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<td>12:30–13:00</td>
<td>Discussion &amp; Conclusion of the workshop</td>
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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

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

9:00–12:00
Virgo hall

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 Hajsllova, Head of Department of Food Analysis and Nutrition, University of Chemistry and Technology, Prague, Czech Republic
Nada Konickova, Head of National Information Centre for European Research, Technology Centre AS CR, Prague, Czech Republic
Michel Nielen, Principal Scientist, RIKILT Wageningen UR, The Netherlands

9:40–10:00  HORIZON 2020 FOR NEWCOMERS – HOW TO GET ON THE BOARD?
H2020 – Sustainable Food Security (SFS) calls – opportunities for food scientists to be involved in the project, basic rules for participation and consortium building
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 Hajsllova, 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 H1 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
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<th>Time</th>
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<tr>
<td>11:20–11:40</td>
<td><strong>H2020 SUPPORTING EXCELLENT SCIENCE AND MOBILITY</strong>&lt;br&gt;Marie Sklodowska Curie Actions, European Research Council (ERC) starting grants&lt;br&gt;<em>Petra Perutkova, Technology Centre AS CR, Prague, Czech Republic</em></td>
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<td>11:40–11:50</td>
<td><strong>SUPPORT PROVIDED BY NATIONAL CONTACT POINTS TO APPLICANTS</strong>&lt;br&gt;Presentation of BioHorizon project activities and services provided to clients&lt;br&gt;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.&lt;br&gt;<em>Nada Konickova, Technology Centre ASCR, Prague, Czech Republic</em>&lt;br&gt;<strong>National Contact Point – representative of BioHorizon project</strong></td>
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<td>11:50–12:00</td>
<td>Questions &amp; Answers</td>
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<td>12:00–12:30</td>
<td><strong>Coffee break</strong></td>
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<td>12:30–16:00</td>
<td><strong>Networking platform for current calls</strong>&lt;br&gt;In cooperation with Enterprise Europe Network (EEN)&lt;br&gt;Bilateral meetings based on matchmaking of collaboration profiles</td>
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<td>16:00</td>
<td><strong>Closing of the seminar</strong></td>
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TUESDAY, November 3, 2015

12:30–13:30  VENDOR SEMINARS

Aquarius hall
Elemental and Mass Spectrometric Solutions for the Analysis of Toxicants

BRUKER

Stella hall
A Challenging Story of GC–TOF MS: Technology Milestones and Two Amazing Decades of its Application in Food Analysis

LECO
Delivering the Right Results
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-MOБILITY 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

7th International Symposium on RECENT ADVANCES IN FOOD ANALYSIS, Prague
November 3–6, 2015
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<td>7:30–8:30</td>
<td>VENDOR SEMINAR</td>
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**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

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<tr>
<th>Time</th>
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<tbody>
<tr>
<td>9:00–10:30</td>
<td><strong>SESSION 1: Food authenticity &amp; Fraud I</strong></td>
<td><strong>Chairs:</strong> Christopher Elliott and Carsten Faulh-Hassek</td>
</tr>
<tr>
<td>9:00–9:30</td>
<td>L9 FOOD FRAUD – OLD PROBLEMS NEW SOLUTIONS</td>
<td>Paul Brereton, Fera Science Ltd, York, UK</td>
</tr>
<tr>
<td>9:30–10:00</td>
<td>L10 FIGHTING FOOD FRAUD – WHEN ALL YOU HAVE IS A HAMMER, EVERYTHING LOOKS LIKE A NAIL: WHERE LABORATORY METHODS FAIL</td>
<td>Petter Olsen, Nofima, Tromsoe, Norway</td>
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<tr>
<td>10:00–10:20</td>
<td>L11 SPECTROSCOPIC BASED NON-TARGETED AUTHENTICATION OF PAPRIKA POWDER</td>
<td>Susanne Esslinger, Federal Institute for Risk Assessment, Berlin, Germany</td>
</tr>
<tr>
<td>10:20–10:30</td>
<td>L12* THREE-DIMENSIONAL SEPARATION: A NOVEL STRATEGY FOR EFFECTIVE CLASSIFICATION OF Saffron Origin</td>
<td>Josep Rubert, University of Chemistry and Technology, Prague, Czech Republic</td>
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<tr>
<td>10:30–11:00</td>
<td>Coffee Break / EXHIBITION</td>
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### SESSIONS 4 & 5 & 6, in parallel

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<tr>
<th>Time</th>
<th>Session</th>
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<tr>
<td>11:00–12:30</td>
<td><strong>SESSION 4: Food authenticity &amp; Fraud II</strong></td>
<td><strong>Chairs:</strong> Paul Brereton and Michele Lees</td>
</tr>
<tr>
<td>11:00–11:30</td>
<td>L13 FOOD AUTHENTICATION: CHALLENGES IN OFFICIAL CONTROL</td>
<td>Carsten Faulh-Hassek, Federal Institute for Risk Assessment, Berlin, Germany</td>
</tr>
<tr>
<td>11:30–11:50</td>
<td>L14 CRIMINALS ARE INVOLVED IN THE FOOD INDUSTRY – HOW DO WE CATCH THEM?</td>
<td>John Coady, Food Safety Authority of Ireland, Dublin, Ireland</td>
</tr>
<tr>
<td>11:50–12:10</td>
<td>L15 SCREENING OF PHOSPHODIESTERASE TYPE 5 INHIBITORS IN DIETARY SUPPLEMENTS USING LIQUID CHROMATOGRAPHY / QUADRUPOLE–ORBITAL ION TRAP MASS SPECTROMETRY</td>
<td>Lukas Vaclavik, Covance Laboratories, Harrogate, UK</td>
</tr>
<tr>
<td>12:10–12:20</td>
<td>L16* BIOMARKERS ENABLING DETECTION OF LINGONBERRIES</td>
<td>Kamila Hurkova, University of Chemistry and Technology, Prague, Czech Republic</td>
</tr>
<tr>
<td></td>
<td>(VACCINIUM VITIS IDAEA) REPLACEMENT BY LESS VALUED CRANBERRIES (VACCINIUM MACROCARPON)</td>
<td></td>
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<tr>
<td>12:20–12:30</td>
<td>L17* MANUKA VERSUS KANUKA – DIFFERENTIATION OF NEW ZEALAND MONOFLORAL HONEYS BY MEANS OF CHEMOMETRICS</td>
<td>Nicole Beitlich, Dresden University of Technology, Dresden, Germany</td>
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<tr>
<td>12:30–13:30</td>
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* Young scientists’ presentation
**WEDNESDAY, November 4, 2015**

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

<table>
<thead>
<tr>
<th>Time</th>
<th>Session 2: Food contaminants &amp; Residues I</th>
<th>Chair: Vincent Baeten &amp; Jacob van Klaveren</th>
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<tbody>
<tr>
<td>9:00–10:30</td>
<td><strong>L18</strong> Recent Advances in GC–High resolution MS for residue and contaminant analysis in food</td>
<td>Hans Mol, RIKILT Wageningen UR, Wageningen, The Netherlands</td>
</tr>
<tr>
<td>9:00–9:20</td>
<td><strong>L19</strong> Perfluorooctane sulfonate (PFOS) depletion in beef cattle</td>
<td>Sara Lupton, USDA–Agricultural Research Service, Fargo, North Dakota, USA</td>
</tr>
<tr>
<td>9:20–9:40</td>
<td><strong>L20</strong> Analytical strategy based on isotopic cluster identification and mass defect to highlight halogenated environmental contaminants</td>
<td>Ronan Cariou, ONIRIS–LABERCA, Nantes, France</td>
</tr>
<tr>
<td>9:40–10:00</td>
<td><strong>L21</strong> Establishment of a high-throughput detection system for endocrine disrupting chemicals in food</td>
<td>Konstanze Gier, Austrian Institute of Technology, Tulln, Austria</td>
</tr>
<tr>
<td>10:00–10:20</td>
<td><strong>L22</strong> The use of a multiplexing liquid chromatography tandem mass spectrometric system for increased throughput of samples for veterinary drug residue analyses</td>
<td>Heather McCormick, University of Guelph, Guelph, Canada</td>
</tr>
<tr>
<td>10:00–10:20</td>
<td><strong>L22</strong> The use of a multiplexing liquid chromatography tandem mass spectrometric system for increased throughput of samples for veterinary drug residue analyses</td>
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<td>10:20–10:30</td>
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**SESSIONS 4 & 5 & 6, in parallel**

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<tr>
<th>Time</th>
<th>Session 5: Food contaminants &amp; Residues II</th>
<th>Chair: Hans Mol &amp; Steven Lehotay</th>
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<tr>
<td>11:00–12:30</td>
<td><strong>L23</strong> Vibrational spectroscopy techniques are suitable for representative and untargeted analysis of food and feed products</td>
<td>Vincent Baeten, Walloon Agricultural Research Centre, Gembloux, Belgium</td>
</tr>
<tr>
<td>11:00–11:20</td>
<td><strong>L24</strong> In situ detection of fungicide on fruit’s peel by surface enhanced Raman scattering</td>
<td>Luisa Mandrile, University of Turin, Turin, Italy</td>
</tr>
<tr>
<td>11:20–11:30</td>
<td><strong>L24</strong> In situ detection of fungicide on fruit’s peel by surface enhanced Raman scattering</td>
<td>Luisa Mandrile, University of Turin, Turin, Italy</td>
</tr>
<tr>
<td>11:30–11:50</td>
<td><strong>L25</strong> Traveling–wave ion mobility provides additional confidence in the interpretation of growth promoters chemical signals</td>
<td>Bruno Le Bizec, ONIRIS–LABERCA, Nantes, France</td>
</tr>
<tr>
<td>11:50–12:10</td>
<td><strong>L26</strong> Endogenous origin of prednisolone: a review</td>
<td>Nathalie Gillard, CER Groupe, Marloie, Belgium</td>
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<td>12:10–12:30</td>
<td><strong>L27</strong> Solid-state arsenic speciation in foodstuff products by ETV–ICP OES</td>
<td>Véronique Vacchina, Ultra Trace Analyses Aquitaine UT2A / ADERA, Pau, France</td>
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<td>12:30–13:30</td>
<td>Lunch</td>
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*Young scientists’ presentation*
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. Fernandez 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 Simonneau, 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**

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<td>13:00–16:00</td>
<td>POSTER SESSION 1</td>
<td>Foyer / Meridian / Tycho &amp; Kepler &amp; Stella halls</td>
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<td>15:30–16:00</td>
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**POSTER SESSION 1:**

- **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
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<td>13:30–14:30</td>
<td><strong>VENDOR SEMINARS</strong></td>
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<tr>
<td><strong>Aquarius hall</strong></td>
<td>Three New Products for Reliable Pesticide Analysis: from Enhanced Sample Preparation to Sensitive Detection</td>
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<tr>
<td><strong>Taurus hall</strong></td>
<td>Approaching Routine Exhaustive Organic Contaminant Screening with Innovative LC/MS, GC/MS and Ion Mobility Technologies</td>
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<td><strong>Leo hall</strong></td>
<td>From Sample Extraction to Data Analysis of Complex Samples with Smart Solutions</td>
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<tr>
<td><strong>Virgo hall</strong></td>
<td>Elastic Light Scatter – A New Technology for Rapid Identification of Pathogens</td>
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<td>16:00–18:00</td>
<td><strong>SESSION 7: Analytical challenges faced by the food industry</strong></td>
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<td>17:10–17:20</td>
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<td>17:20–17:40</td>
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<td>17:40–18:00</td>
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<td>16:00–16:30</td>
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<td>16:30–16:40</td>
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<td>16:50–17:00</td>
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<td>17:00–17:30</td>
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<td>17:30–17:50</td>
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<td>17:50–18:00</td>
<td>L48*</td>
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<td>18:00–18:10</td>
<td>L49*</td>
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* Young scientists’ presentation
WEDNESDAY, November 4, 2015

SESSIONS 7 & 8 & 9 & 10, in parallel

16:00–18:00  Leo & Virgo halls

SESSION 9: Risk assessment of contaminants in food and feed
Chairs: Mari Eskola & Frans Verstraete

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  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!
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<td>Aquarius</td>
<td>Mycotoxin Analysis in your Hand</td>
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<td>Taurus</td>
<td>Exploiting Alternative Selectivity to C18 Stationary Phases in HPLC</td>
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<td>Leo</td>
<td>Advancements in Pesticides Analysis (LC/GC/Sample Prep)</td>
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<td>Virgo</td>
<td>Learn More About Food Safety Solutions &amp; Innovations from SCIEX</td>
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<tr>
<td>Time</td>
<td>Session</td>
<td>Title</td>
<td>Chair</td>
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<tr>
<td>9:00–10:30</td>
<td>SESSION 11: Natural toxins I</td>
<td>HOW DOES CLIMATE CHANGE IMPACT ON THE OCCURRENCE AND THE DETERMINATION OF NATURAL TOXINS</td>
<td>Rudolf Krska, University of Natural Resources and Life Sciences, Vienna, Tulln, Austria</td>
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<tr>
<td>9:30–9:50</td>
<td>L57</td>
<td>AN INTEGRATED STRATEGY FOR MARINE TOXINS OF CELL BASED BIOASSAYS AND ANALYTICAL TOOLS TO ENSURE SAFE SEAFOOD</td>
<td>Arjen Gerssen, RIKILT Wageningen UR, Wageningen, The Netherlands</td>
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<td>9:50–10:00</td>
<td>L58*</td>
<td>UNEXPECTED DEOXYNIVALENOL QUANTIFICATION ERROR: BE NEVER SURE WITH YOUR UNIT RESOLUTION DATA</td>
<td>Zbynek Dzuman, University of Chemistry and Technology, Prague, Czech Republic</td>
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<td>10:00–10:20</td>
<td>L59</td>
<td>AN INTEGRATED QUAN AND QUAL STRATEGY BASED ON TRIPLETOF HRMS FOR HOLISTIC DETERMINATION OF ERGOT ALKALOIDS IN CEREALS</td>
<td>Jose Diana Di Mavungu, Ghent University, Ghent, Belgium</td>
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<tr>
<td>10:20–10:30</td>
<td>L60*</td>
<td>METABOLIC FATE OF THE FUSARIUM MYCOTOXINS T-2 AND HT-2 IN WHEAT</td>
<td>Elisabeth Varga, University of Natural Resources and Life Sciences, Vienna, Tulln, Austria</td>
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<tr>
<td>11:00–12:40</td>
<td>SESSION 14: Natural toxins II</td>
<td>RELEVANCE OF MODIFIED MYCOTOXINS IN FOOD: STATE OF THE ART AND FUTURE CHALLENGES</td>
<td>Rudolf Krska &amp; Arjen Gerssen</td>
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<tr>
<td>11:20–11:40</td>
<td>L61</td>
<td>LC–MS/MS BASED ANALYSIS OF HUNDREDS OF MYCOTOXINS: HOW DOES IT PERFORM AND WHAT IS IT GOOD FOR?</td>
<td>Michael Sulyok, University of Natural Resources and Life Sciences, Vienna, Tulln, Austria</td>
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<td>12:00–12:40</td>
<td>L64*</td>
<td>ZEARALENONE-14-O-GLUCOSIDE TAKES OFF THE MASK: HYBRID IN SILICO / IN VITRO APPROACH TO INVESTIGATE THE MOLECULAR BASIS OF ITS XENOESTROGENIC POTENTIAL</td>
<td>Luca Dellafloria, University of Parma, Parma, Italy</td>
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<td>12:40–12:50</td>
<td>L65*</td>
<td>APPLICATION OF ION MOBILITY Q-TOF LC/MS PLATFORM IN MASKED MYCOTOXINS RESEARCH</td>
<td>Marie Fenclova, University of Chemistry and Technology, Prague, Czech Republic</td>
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<tr>
<td>12:50–13:30</td>
<td>L66</td>
<td>PYRROLIZIDINE ALKALOIDS IN OUR DAILY FOOD – OUTCOMES OF AN ACROSS-EUROPE SURVEY AND IMPLICATIONS FOR FOOD SAFETY</td>
<td>Patrick Mulder, RIKILT Wageningen UR, Wageningen, The Netherlands</td>
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* Young scientists’ presentation
**THURSDAY, November 5, 2015**

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

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<td>9:00–10:30</td>
<td>9:00–9:20</td>
<td><strong>SESSION 12: 1st European workshop:</strong> Analysis of nanoparticles in food, cosmetics and consumer products</td>
<td>Chair: Stefan Weigel</td>
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<tr>
<td>9:00–9:20</td>
<td>L67</td>
<td><strong>ANALYSIS OF NANOPARTICLES IN FOOD, COSMETICS AND CONSUMER PRODUCTS</strong></td>
<td>Stefan Weigel, RIKILT Wageningen UR, Wageningen, The Netherlands</td>
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<tr>
<td>9:20–9:40</td>
<td>L68</td>
<td><strong>APPLICATION AND FUTURE PERSPECTIVE OF AUTOMATED ELECTRON MICROSCOPY TO QUANTIFY ENGINEERED NANOPARTICLES IN COMPLEX MATRICES</strong></td>
<td>Ralf Kaegi, Eawag, Duebendorf, Switzerland</td>
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<td>9:40–10:00</td>
<td>L69</td>
<td><strong>AN INNOVATIVE CONCEPT TOWARDS STANDARDIZED METHOD DEVELOPMENT TO SEPARATE, CHARACTERIZE AND QUANTIFY ENGINEERED NANOPARTICLES IN FOOD AND COSMETICS</strong></td>
<td>Stephan Wagner, Helmholtz Centre for Environmental Research, Leipzig, Germany</td>
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<tr>
<td>10:00–10:20</td>
<td>L70</td>
<td><strong>ON-LINE COUPLING OF SIZE SEPARATION BY HDC AND AF4 WITH SPICP–MS FOR IMPROVED ACCURACY IN NANOPARTICLE ANALYSIS</strong></td>
<td>Ruud Peters, RIKILT Wageningen UR, Wageningen, The Netherlands</td>
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<tr>
<td>10:20–10:30</td>
<td>L71*</td>
<td><strong>DETECTION AND CHARACTERIZATION OF ALUMINIUM-CONTAINING NANOPARTICLES IN A COMPLEX FOOD MATRIX</strong></td>
<td>Manuel Correia, National Food Institute, Technical University of Denmark, Soeborg, Denmark</td>
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**SESSIONS 14 & 15 & 16, in parallel**

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<tr>
<td>11:00–12:30</td>
<td>11:00–11:20</td>
<td><strong>SESSION 15: 1st European workshop:</strong> Analysis of nanoparticles in food, cosmetics and consumer products</td>
<td>Chair: Stefan Weigel</td>
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<td>11:00–11:20</td>
<td>L72</td>
<td><strong>A SHORT TUTORIAL ON THE POSSIBILITIES AND FUTURE PERSPECTIVES OF ELECTRON MICROSCOPY TECHNIQUES TO MEASURE PARTICLE NUMBER SIZE DISTRIBUTIONS OF NANOMATERIALS</strong></td>
<td>Ralf Kaegi, Eawag, Duebendorf, Switzerland</td>
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<tr>
<td>11:20–11:40</td>
<td>L73*</td>
<td><strong>ASYMMETRIC FLOW FIELD-FLOW FRACTIONATION FOR THE DETECTION AND CHARACTERIZATION OF NANOPARTICLES IN FOOD – A SHORT TUTORIAL</strong></td>
<td>Katrin Loeschner, National Food Institute, Technical University of Denmark, Soeborg, Denmark</td>
</tr>
<tr>
<td>11:40–12:00</td>
<td>L74</td>
<td><strong>SINGLE PARTICLE ICP–MS AS A ROUTINE TOOL FOR NANOPARTICAL ANALYSIS. A SHORT TUTORIAL</strong></td>
<td>Ruud Peters, RIKILT Wageningen UR, Wageningen, The Netherlands</td>
</tr>
<tr>
<td>12:00–12:10</td>
<td>L75*</td>
<td><strong>COMPARISON OF THE SIZE OF TITANIUM (NANO-) PARTICLES IN SUGAR COATING OF SWEETS OBTAINED BY DLS, AF4–MALLS–ICP–MS AND SP–ICP–MS</strong></td>
<td>Inmaculada De la Calle, Ultra Trace Analyses Aquitaine UT2A / ADERA, Pau, France</td>
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<tr>
<td>12:10–12:30</td>
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<td><strong>Panel discussion</strong></td>
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<tr>
<td>12:30–13:30</td>
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<td><strong>Lunch</strong></td>
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* Young scientists’ presentation
### November 5, 2015

**ORAL SESSIONS**

**THURSDAY, November 5, 2015**

<table>
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<tr>
<th>Time</th>
<th>Session 13: 3rd European AMS workshop: Ambient Mass Spectrometry on food and natural products</th>
<th>9:00–10:30 Leo &amp; Virgo halls</th>
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<tbody>
<tr>
<td>9:00–9:30</td>
<td><strong>L76</strong> AMBIENT IONIZATION MASS SPECTROMETRY: TEN YEARS AFTER INTRODUCING DART AND DESI</td>
<td>Christian W. Klampfl, Johannes Kepler University Linz, Linz, Austria</td>
</tr>
<tr>
<td>9:30–9:50</td>
<td><strong>L77</strong> AMBIENT MASS SPECTROMETRY IMAGING OF FOOD CONTAMINANTS</td>
<td>Michel W.F. Nielen, RIKILT Wageningen UR, Wageningen, The Netherlands</td>
</tr>
<tr>
<td>9:50–10:10</td>
<td><strong>L78</strong> INNOVATIONS IN FOOD FRAUD DETECTION USING RAPID EVAPORATIVE IONIZATION MASS SPECTROMETRY</td>
<td>Olivier Chevallier, Queen's University Belfast, Belfast, UK</td>
</tr>
<tr>
<td>10:10–10:30</td>
<td><strong>L79</strong> QUANTITATIVE SCANNING DART–MS SURFACE ANALYSIS FOR DETECTION OF FOOD DYES AND PARABENS AFTER HPTLC, UTLC OR DIRECT BIOAUTOGRAPHIC ASSAY</td>
<td>Tim Häbe, Justus Liebig University Giessen, Giessen, Germany</td>
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<tr>
<td>10:30–11:00</td>
<td>Coffee Break / EXHIBITION</td>
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<tr>
<th>Time</th>
<th>Session 16: Workshop: The application of micro / nano systems in food safety control</th>
<th>11:00–12:30 Leo &amp; Virgo halls</th>
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<tbody>
<tr>
<td>11:00–11:20</td>
<td><strong>L80</strong> THE CONTRIBUTION OF SYMPHONY PROJECT TO MILK SAFETY</td>
<td>Andrea Adami, Fondazione Bruno Kessler, Trento, Italy</td>
</tr>
<tr>
<td>11:40–12:00</td>
<td><strong>L82</strong> DEVELOPMENT OF AN AUTONOMOUS FULLY INTEGRATED SYSTEM FOR BACTERIA DETECTION IN FOOD SAMPLES</td>
<td>Electra Gizeli, University of Crete, Heraklion-Crete, Greece</td>
</tr>
<tr>
<td>12:00–12:20</td>
<td><strong>L83</strong> BIOFOS: MICRO-RING RESONATOR-BASED BIOPHOTONIC SYSTEM FOR FOOD ANALYSIS</td>
<td>Ioanna Zergioti / George Tsekenis, Institute of Communications and Computer Systems / National Technical University of Athens, Athens, Greece</td>
</tr>
<tr>
<td>12:20–12:30</td>
<td><strong>L84</strong> SIMULTANEOUS LABEL-FREE DETECTION OF THREE ALLERGENS IN RINSING WATER SAMPLES USING AN ARRAY OF MONOLITHICALLY INTEGRATED ON SILICON MACH-ZEHNDER INTERFEROMETER</td>
<td>Michailia Angelopoulou, National Center For Scientific Research – Demokritos, Aghia Paraskevi, Greece</td>
</tr>
<tr>
<td>12:30–13:30</td>
<td>Lunch</td>
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* Young scientists´ presentation
### Thursday, November 5, 2015

**Poster Session 2**

- **Exhibition**
- **FoodIntegrity OPEN DAY**

<table>
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<tr>
<th>13:00–16:00</th>
<th>Foyer / Meridian / Tycho &amp; Kepler / Stella halls</th>
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</table>

**Poster Session 2:**

- **Bioanalytical Methods for Food Control**  
  C1 – C27
- **Biologically Active, Health Promoting Food Components**  
  D1 – D34
- **Foodomics**  
  G1 – G11
- **General Food Analysis**  
  H1 – H45
- **Metals and Metalloids**  
  I1 – I15
- **Mycotoxins, Marine and Plant Toxins**  
  J1 – J58
- **Nanoparticles**  
  K1 – K7
- **Novel Foods and Supplements**  
  M1 – M12
- **Packaging Contaminants**  
  N1 – N15
- **Processing Contaminants**  
  O1 – O11
- **Last Minute Posters**  
  LM1 – LM3

<p>| 15:30–16:00 | Coffee break |</p>
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<tr>
<th>Time</th>
<th>VENDOR SEMINARS</th>
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<tr>
<td>13:30–14:30</td>
<td><strong>Aquarius hall</strong> Simultaneous On-Line Detection of Si, Ti and Al-Containing</td>
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<td></td>
<td>Particles in Toothpaste by Asymmetric Flow Field-Flow Fractionation Coupled with</td>
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<td>ICP–QQQ–MS</td>
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<td><strong>Agilent Technologies</strong></td>
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<td><strong>Taurus hall</strong> High Resolution Accurate Mass: ‘Food for Thought’</td>
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<td><strong>Thermo Scientific</strong></td>
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<td>A Thermo Fisher Scientific Brand</td>
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<td><strong>Leo hall</strong> Prolonging GC–MS/MS Performance: Shoot and Dilute Injection</td>
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<td>versus Analyte Protectants</td>
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<td><strong>RESTEK</strong></td>
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<td><strong>Virgo hall</strong> Developments in Routine Mycotoxins Analysis</td>
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</table>
THURSDAY, November 5, 2015

SESSIONS 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 Pyrenees and Landes, Pau / Lagor, France

17:00–17:20  **L88**  RAPID ELEMENTAL ANALYSIS OF FOODS BY USING LASER INDUCED BREAKDOWN SPECTROSCOPY
*Gonca Bilge*, Hacettepe University, Ankara, Turkey

17:20–17:30  **L89**  87SR/86SR ISOTOPE PATTERN AS A TOOL FOR PROVENANCING OF STURGEON CAVIAR
*Anastassiya 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
### SESSION 18: Bioanalytical methods for food control

**Chairs:** Ana Gago-Martinez & Rainer Malisch

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<th>Time</th>
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<tr>
<td>16:00–16:20</td>
<td>L92</td>
<td>MICROFLUIDICS PLATFORMS TOWARDS SAMPLE PREPARATION, NUCLEIC ACID IDENTIFICATION AND NEXT GENERATION SEQUENCING FOR ON-SITE APPLICATIONS</td>
<td>David Kinahan, Dublin City University, Dublin, Ireland</td>
</tr>
<tr>
<td>16:20–16:40</td>
<td>L93</td>
<td>THE ASSESSMENT OF LAMP ASSAYS FOR SPECIES IDENTIFICATION IN FOODSTUFF</td>
<td>Toine Bovee, RIKILT Wageningen UR, Wageningen, The Netherlands</td>
</tr>
<tr>
<td>16:40–17:00</td>
<td>L94</td>
<td>METABARCODING – THE NEXT GENERATION IN SPECIES BARCODING</td>
<td>Ilka Haase, Eurofins Genomics, Ebersberg, Germany</td>
</tr>
<tr>
<td>17:00–17:20</td>
<td>L95</td>
<td>PHENOTYPING OF BACTERIAL COLONIES FROM THE BIOPHOTONICS PERSPECTIVE: THE FUNDAMENTALS OF PATHOGEN DETECTION</td>
<td>Euiwon Bae, Purdue University, West Lafayette, USA</td>
</tr>
<tr>
<td>17:20–17:40</td>
<td>L96</td>
<td>TACKLING THE ILLEGAL ADMINISTRATION OF GROWTH-PROMOTERS IN FOOD PRODUCING ANIMALS: RESULTS AND PERSPECTIVES OF THE HISTOPATHOLOGICAL APPROACH</td>
<td>Mario Botta, Veterinary Medical Research Institute for Piemonte, Liguria and the Valle D’Aosta, Torino, Italy</td>
</tr>
<tr>
<td>17:40–17:50</td>
<td>L97</td>
<td>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</td>
<td>Johannes Haedrich, European Union Reference Laboratory for Dioxins and PCBs in Feed and Food, Freiburg, Germany</td>
</tr>
<tr>
<td>17:50–18:00</td>
<td>L98*</td>
<td>BIO-FUNCTIONALIZED NANOPARTICLES AS NOVEL BIO-REACTIVE SURFACES FOR THE IMMUNOSENSING OF STAPHYLOCOCCAL ENTEROTOXIN B BY ANODIC IMMUNO-STRIPPING MECHANISM</td>
<td>A.C Vinayaka, CSIR-Institute of Microbial Technology, Chandigarh, India</td>
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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 5, 2015

20:00–23:00  Symposium Dinner Event
(Slovansky dum, Prague downtown)

PROGRAM:  MUSIC: Memories on the last century
• Listen to the Dixieland Jazz band
• 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**

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<td>9:00–9:30</td>
<td><strong>L107</strong></td>
<td><strong>FOOD PACKAGING MATERIAL AND THE INTERACTION WITH THE PACKED GOOD AND THE ANALYTICAL CHALLENGES</strong></td>
<td>Erich Leitner, Graz University of Technology, Graz, Austria</td>
<td>Zenit &amp; Nadir halls</td>
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<td>9:30–9:40</td>
<td><strong>L108</strong></td>
<td><strong>IMPACT OF COOKING ON FOOD CONTAMINANTS</strong></td>
<td>Christelle Planche, INRA, Saint-Genes-Champanelle, France</td>
<td>Zenit &amp; Nadir halls</td>
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<td>9:40–10:00</td>
<td><strong>L109</strong></td>
<td><strong>NOVEL TEST APPROACH FOR EVALUATING BARRIER PROPERTIES OF FOOD CONTACT MATERIALS AGAINST MINERAL OIL CONTAMINANTS</strong></td>
<td>Christiane Laine, VTT Technical Research Centre of Finland Ltd, Espoo, Finland</td>
<td>Zenit &amp; Nadir halls</td>
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<tr>
<td>10:00–10:20</td>
<td><strong>L110</strong></td>
<td><strong>BISPHENOL F IS FORMED DURING THE PRODUCTION OF MILD MUSTARD</strong></td>
<td>Otmar Zoller, Federal Food Safety and Veterinary Office, Bern, Switzerland</td>
<td>Zenit &amp; Nadir halls</td>
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<td>10:20–10:30</td>
<td><strong>L111</strong></td>
<td><strong>CLOSER LOOKING TO MINERAL OIL HYDROCARBONS (MOSH/MOAH) IN PAPER PACKAGING USED FOR FOOD CONTACT</strong></td>
<td>Andrea Jurek, Graz University of Technology, Graz, Austria</td>
<td>Zenit &amp; Nadir halls</td>
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<td>10:30–10:40</td>
<td><strong>L112</strong></td>
<td><strong>DETERMINATION OF MIGRATING COMPOUNDS FROM PLASTIC BABY BOTTLES BY GC–QQQ–MS AND LC–QQQ–MS</strong></td>
<td>Onghena Matthias, University of Antwerp, Wilrijk-Antwerp, Belgium</td>
<td>Zenit &amp; Nadir halls</td>
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<td>10:40–11:00</td>
<td><strong>L113</strong></td>
<td><strong>LIQUID CHROMATOGRAPHY TANDEM MASS SPECTROMETRY (LC–MS/MS) DETECTION OF GLYCIDYL ESTERS AND MCPD ESTERS IN INFANT FORMULA</strong></td>
<td>Jessica Leigh, US FDA–CFSAN, College Park, MD, USA</td>
<td>Zenit &amp; Nadir halls</td>
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<td>11:00–11:30</td>
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### FRIDAY, November 6, 2015

**SESSIONS 21 & 22 & 23, in parallel**

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<td>9:00–11:00</td>
<td>L114</td>
<td>INTEGRATING LC–MS AND NMR FOR STUDYING BIOACTIVES’ BIOCHEMISTRY</td>
<td>Sofia Moco</td>
<td>Nestle Institute of Health Sciences, Lausanne, Switzerland</td>
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<td>9:20–9:40</td>
<td>L115</td>
<td>DEVELOPMENT OF NEW 19F NMR METHOD FOR THE CLASSIFICATION OF FOOD: APPLICATION ON THE AUTHENTICITY OF EXTRA VIRGIN OLIVE OILS</td>
<td>Chryssoula Drouza</td>
<td>Cyprus University of Technology, Lemesos, Cyprus</td>
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<td>9:40–10:00</td>
<td>L116</td>
<td>MOLECULAR CHARACTERIZATION OF PECTIC OLIGOSACCHARIDES DERIVED FROM AGROINDUSTRIAL BY-PRODUCTS</td>
<td>Stefania Baldassarre</td>
<td>University of Parma, Parma, Italy</td>
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<tr>
<td>10:00–10:20</td>
<td>L117</td>
<td>EXPLORING BIOACTIVE PEPTIDES FROM MARINE SOURCES</td>
<td>Klara Stensvag</td>
<td>University of Tromsoe, Tromsoe, Norway</td>
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<td>10:20–10:40</td>
<td>L118</td>
<td>OLIVE BIOACTIVES: POSSIBILITIES AND APPLICATIONS</td>
<td>Maria Halabalaki</td>
<td>University of Athens, Athens, Greece</td>
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<tr>
<td>10:40–11:00</td>
<td>L119</td>
<td>NOVEL FOODS ENRICHED WITH PHYTOSTERYL/-STANYL FATTY ACID ESTERS – NEW ANALYTICAL APPROACHES FOR A COMPREHENSIVE ANALYSIS</td>
<td>Birgit Scholz</td>
<td>Technical University of Munich, Freising, Germany</td>
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<td>11:00–11:30</td>
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<td>Coffee break / EXHIBITION</td>
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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 Krska

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 Bouhlel, INRA, Saint-Genes-Champanelle, 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-ENZYMIC 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

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<td>11:30–13:00</td>
<td><strong>SUMMARY SESSION:</strong> Food analysis beyond Imagination</td>
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<td>Chairs: Jana Hajslova &amp; Michel Nielen</td>
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<tr>
<td>11:30–11:50</td>
<td>L127 CHROMATOGRAPHY, WINNING EVERY BATTLE BUT LOSING THE WAR</td>
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<td>Hans-Gerd Janssen, Unilever Research and Development Vlaardingen, Vlaardingen &amp;</td>
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<td></td>
<td>University of Amsterdam, Amsterdam, The Netherlands</td>
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<td>11:50–12:00</td>
<td>L128 APPLICATION OF EMERGING PORTABLE AND NON-DESTRUCTIVE VIBRATIONAL SPECTROSO</td>
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<td>TECHNIQUES FOR ON-SITE AUTHENTICATION OF FOOD PRODUCTS</td>
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<td>Yannick Weesepoel, RIKILT Wageningen UR, Wageningen, The Netherlands</td>
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<td>12:00–12:15</td>
<td>L129 ION MOBILITY STRATEGY TO UNMASK STEVIOL GLYCOSIDES</td>
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<td>COMPOSITION OF ADDED SWEETENER IN FOODS</td>
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<td>Séverine Goscinny, Scientific Institute of Public Health, Brussels, Belgium</td>
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<tr>
<td>12:15–12:30</td>
<td>L130 NONDESTRUCTIVE IMAGING AND QUANTITATIVE ANALYSIS OF FOOD MICROSTRUCTURES</td>
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<td>USING X-RAY MICROTOMOGRAPHY</td>
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<td>Gerard van Dalen, Unilever Research and Development Vlaardingen, Vlaardingen, The</td>
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<td>Netherlands</td>
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<td>L131 ANALYTICAL CHALLENGES FOLLOWING RECENT AND FUTURE DEVELOPMENTS IN EU POLICY</td>
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<td>ON CONTAMINANTS IN FEED AND FOOD</td>
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<td>Frans Verstraete, European Commission, DG for Health and Food Safety, Brussels,</td>
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<td>Belgium</td>
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<td>Michele Suman, Barilla Food Research Labs, Italy</td>
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<td>Jana Hajslova, chairwoman of RAFA 2015 &amp; Michel Nielen, co-chairman of RAFA 2015</td>
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## POSTER SESSIONS

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- B1 – B64
- E1 – E16
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### Poster Session 2

- C1 – C27
- D1 – D34
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- J1 – J58
- K1 – K7
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- O1 – O11
- LM1 – LM3
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, Melanie 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 COMMERCIALLY 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  **SCOPES 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

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<td>Nicolai Z. Ballin, Karin Mikkelsen</td>
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B53 USING CAVITY RING-DOWN SPECTROSCOPY FOR THE DETECTION OF FOOD FRAUD
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B54 DETERMINATION OF VITAMIN A AND VITAMIN E IN INFANT FORMULA
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B63 **RAPID IMMUNOASSAY FOR RAW AND HEAT-TREATED BOVINE MILK PROTEINS IN THE MILK OF OTHER SPECIES AND SOURCES**  
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**E2** **EVALUATION OF SOLID PHASE MICROEXTRACTION METHOD USING TWO TEMPERATURE SORPTION APPROACH FOR AROMAPROFILE ANALYSIS OF BARLEY AND WHEAT MALTS**  
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**E3** **ANALYSIS OF PHENOLIC ANTIOXIDANTS IN EDIBLE OIL/SHORTENING USING A UHPLC SYSTEM WITH PDA DETECTION**  
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**E4** **A MICROWAVE ASSISTED EXTRACTION METHOD APPLIED FOR THE PRODUCTION OF FLAVOURED EXTRA VIRGIN OLIVE OIL WITH AROMATIC PLANTS**  
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**E5** **DETERMINATION OF ESTRAGOLE LEVELS IN FENNEL TEAS BY GC/MS AND ASSESSMENT OF DIETARY EXPOSURE**  
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**E6** **CHARACTERIZATION OF CYANOBACTERIAL STRAINS REGARDING THEIR PROFILE OF VOLATILE ORGANIC COMPOUNDS**  
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Ed George, Charles Yang, Dipankar Ghosh
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| C1 | Helmut K. Mayer, Lisa I. Boitz |

| C2 | INACTIVATION OF PROTEINASE INHIBITORS IN SOYBEAN USING DIFFERENT CHEMICAL TREATMENTS |
| C2 | Alina Rehder, Iben Lykke Petersen, Susanne Sřrensen, Jens Chr. Sřrensen |

| C3 | ANALYSIS OF MICROBIAL VOLATILE ORGANIC COMPounds EMITTED BY TRICHODERMA AGGRESSIVUM GROWING ON DIFFERENT SUBSTRATA |
| C3 | Dalma Radványi, Loretta Juhász, Zsuzsa Jókai, András Geösel, Péter Fodor |

| C4 | OPTIMIZATION STUDIES OF OPTICAL BIOSENSORS FOR FOOD APPLICATIONS |
| C4 | George Tsekenis, Marianne Chatzipetrou, Maria Massaouti, Ioanna Zergioti |

| C5 | A NOVEL IMMUNOASSAY FORMAT FOR RAPID SCREENING OF MYCOTOXINS – HT-2 TOxin AS AN EXAMPLE |
| C5 | Henri Arola, Antti Tuillila, 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 |
| C6 | Bartek Rajwa, Allison Irvine, Murat Dundar, Euiwon Bae, Valery Patzekin, J. Paul Robinson |

| C7 | RELEVANCE OF THE VOLATILE METABOLOME IN ANIMAL TISSUES TO REVEAL POLLUTANT CONTAMINATION IN THE FOOD CHAIN |
| C7 | 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 |
| C8 | Petr Hanak, Ivana Laknerova, Kamila Zdenkova, Sabina Purkrtova, Miroslav Svatora, Katerina Demnerova |

| C9 | SIMULTANEOUS DETECTION OF THREE PESTICIDES BY A WHITE LIGHT INTERFERENCE SPECTROSCOPY SENSING SYSTEM |
| C9 | Ioannis Raptis, Georgios Koukouvinos, Zoi Tsialla, Elias Spyropatou, Sotiris Kakabakos, Panagiota Petrou, Zoi |

| C10 | EXPLORING NANOFLOW LIQUID CHROMATOGRAPHY HIGH RESOLUTION MASS SPECTROMETRY FOR PESTICIDE TESTING IN FOOD |
| C10 | Juan F. García-Reyes, Patricia Pérez-Ortega, Antonio Molina-Díaz |

| C11 | MICROBIAL MICROARRAYS FOR THE DETECTION OF FOOD- AND WATER-BORNE PATHOGENS |
| C11 | Neeraj Tandon, Hans Dijk, Holger Eckhoff, 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

C13 APPLICATION OF THE STANDARD ADDITION METHOD IN THE EROD ASSAY FOR QUANTITATIVE BIOMONITORING
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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 OLGONUCLEOTIDE APTAMERS FOR LISTERIA MONOCYTOGENES: NOVEL APPROACHES IN SELEX AND DETECTION METHODS FOR IMPROVED PERFORMANCE
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C16 IDENTIFICATION OF DIFFERENT TYPES OF HONEYS BASED ON DNA AND PROTEIN COMPOSITION
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C17 AN IMPEDIMETRIC APTASENSOR FOR THE DETERMINATION OF AFLATOXIN M1 IN MILK
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C18 DEVELOPMENT OF MANGALICA-SPECIFIC, RAPID DNA-METHOD
Erika Szabó, Krisztina Tákaš, 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 Scuto, Marino Prearo, Rosanna Desiato, Tommaso Scanzio, Luana Dell’Atti, Chiara Bullon, 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
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C22 METABOLIC PROFILING AND QUALITY CONTROL ASPECTS OF OLIVE OIL USING AN FT-ICR-MS DIRECT INJECTION METHOD
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C23 INFLUENCE OF FERMENTATION TIME AND TYPES ON MICROBIAL COMMUNITIES ASSOCIATED TO COCOA BEANS USING PCR-DGGE
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C24 A NEW ENZYME-FREE ELECTROCHEMICAL IMMUNOASSAY FOR EXPRESS DETECTION OF INFECTIOUS SPECIES
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C25 OPTIMISED ASSAY OF ENDOTHELIN-CONVERTING ENZYME-1 INHIBITION IN HAM BY-PRODUCTS
Milagro Reig, Leticia Mora, Ana Alzate, Fidel Toldrá

C26 TRACING OF NUTRITIONAL ASPECTS IN HUMAN BLOOD SERUM BY UHPLC-QCORBITRAP 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 PAPAIN HYDROLYSED CAMEL MILK WHEY
Mahmoud Abdel-Hamid, Hanan Goda, Ali Osman, Hívard 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 Havelová, 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 Malecka

D7 COOKED EDIBLE GREENS OF GREECE: “CHÓRTA” AND THEIR DECOCTIONS AS SOURCES OF VALUABLE WATER-SOLUBLE PHYTONUTRIENTS
Konstantina Vouygogiannopoulou, Vincent Brieudues, Apostolis Angelis, Stavros Betinakis, Elena Mikropoulou, Sofia Mitakou, Maria Halabalaki, Alexios-Leandros Skaltsounis

D8 RESPONSE SURFACE METHODOLOGY FOR HYDROLYSIS OPTIMIZATION TO OBTAIN EGGSHELL 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

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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

“How 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!
Total Solution Sample Prep

Extraction
Cleanup
Concentration

SPE
Solid Phase Extraction

PLE®
Pressurized Liquid Extraction

PowerPrep®
Multi-Column Cleanup System

EconoPrep®
Multi-Column Cleanup System

TotalPrep®
Solid Samples

TotalPrep®
Liquid Samples

From Sample to Vial
Rapid Startup of a Low Cost Laboratory to detect POPs and Pathogens

“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
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