

PROGRAM

(10/10/2017)

8th International Symposium on
**RECENT ADVANCES IN
FOOD ANALYSIS
(RAFA 2017)**

November 7-10, 2017

**Clarion Congress Hotel Prague
PRAGUE, CZECH REPUBLIC**

RAFA 2017 - PROGRAM AT A GLANCE

Time / Date	TUESDAY November 7, 2017	WEDNESDAY November 8, 2017	THURSDAY November 9, 2017	FRIDAY November 10, 2017	
7:30-8:00			Vendor seminars (7:45-8:30)		
8:00-8:30	<p>Registration for the conference</p> <p>Foyer of the Clarion Congress Centre</p> <p>Workshop</p> <p>Vibrational spectroscopy and chemometrics for monitoring of food and feed products and contaminants' detection Virgo hall</p> <p>Workshop</p> <p>Novel platform for multidisciplinary assessment of food and feed safety Leo hall</p>				
8:30-9:00					
9:00-9:30					
9:30-10:00					
10:00-10:30			<p>Session 1</p> <p>Food authenticity & Fraud I Zenit hall</p> <p>Session 2</p> <p>Analytical challenges faced by the food industry Nadir hall</p> <p>Session 3</p> <p>Workshop Achievements of EU Reference Laboratories (EURLs) & International collaboration I Leo & Virgo halls</p>	<p>Session 11</p> <p>Nuratal toxins I Zenit hall</p> <p>Session 12</p> <p>1st European workshop</p> <p>Human Biomonitoring in Food Quality and Safety Nadir hall</p> <p>Session 13</p> <p>2nd European workshop</p> <p>Analysis of nanoparticles in food, cosmetics and consumer products Leo & Virgo halls</p>	<p>Session 21</p> <p>Novel high fidelity approaches and perspectives in food analysis Zenit & Nadir halls</p> <p>Session 22</p> <p>Biologically active, health promoting food components Aquarius & Taurus halls</p> <p>Session 23</p> <p>Omics approaches in food analysis Leo & Virgo halls</p>
10:30-11:00		<p>Exhibition</p> <p>Coffee break Foyer / Meridian / Tycho & Kepler halls</p>	<p>Exhibition</p> <p>Coffee break Foyer / Meridian / Tycho & Kepler halls</p>		
11:00-11:30		<p>Session 4</p> <p>Food authenticity & Fraud II Zenit hall</p> <p>Session 5</p> <p>Food contaminants & Residues I Nadir hall</p> <p>Session 6</p> <p>Workshop Achievements of EU Reference Laboratories (EURLs) & International collaboration II Leo & Virgo halls</p>	<p>Session 14</p> <p>Natural Toxins II Zenit hall</p> <p>Session 15</p> <p>Smart portable and personalised food analysis systems Nadir hall</p> <p>Session 16</p> <p>4th European AMS workshop</p> <p>Ambient Mass Spectrometry on food and natural products Leo & Virgo halls</p>	<p>Exhibition</p> <p>Coffee break Foyer / Meridian halls</p>	
11:30-12:00				<p>Summary Session</p> <p>Food analysis beyond imagination Zenit & Nadir halls</p>	
12:00-12:30					
12:30-13:00		<p>Lunch</p> <p>Conference centre restaurant Veduta</p>	<p>Lunch</p> <p>Conference centre restaurant Veduta</p>		
13:00-13:30				<p>Closing address, Poster Awards</p> <p>Zenit & Nadir halls</p>	

Time / Date	MONDAY November 6, 2017	TUESDAY November 7, 2017	WEDNESDAY November 8, 2017	THURSDAY November 9, 2017	
12:30-13:00	<p>Satellite event</p> <p>Horizon 2020 brokerage event "Sustainable Food Security" (12:00-19:00)</p>	<p>Registration for the conference Foyer of the Clarion Congress Centre</p>			
13:00-13:30		<p>Vendor seminars (12:45-13:30)</p>	<p>Exhibition</p>	<p>Exhibition</p>	
13:30-14:00		<p>Opening ceremony Zenit & Nadir halls</p>	<p>Poster session I</p>	<p>Vendor seminars (13:30-14:15)</p>	<p>Poster session I</p>
14:00-14:30		<p>Plenary session I Recent issues & Policies Zenit & Nadir halls</p>	<p>Vendor seminars (14:45-15:30)</p>	<p>SMART LAB</p>	<p>Vendor seminars (13:30-14:15)</p>
14:30-15:00		<p>Exhibition Coffee break Foyer / Meridian halls</p>	<p>SMART LAB</p>	<p>FoodIntegrity OPEN DAY</p>	<p>SMART LAB</p>
15:00-15:30		<p>Plenary session II Novel technologies Zenit & Nadir halls</p>	<p>Exhibition Coffee break Foyer / Meridian / Tycho & Kepler halls</p>	<p>Exhibition Coffee break Foyer / Meridian / Tycho & Kepler halls</p>	<p>FoodIntegrity OPEN DAY</p>
15:30-16:00	<p>Registration for the conference Foyer of the Clarion Congress Centre</p>	<p>Exhibition Coffee break Foyer / Meridian halls</p>	<p>Session 7 Workshop Food contaminants & Residues II Zenit hall</p>	<p>Info event METROFOOD-RI (14:45-16:00)</p>	
16:00-16:30	<p>Registration for the conference Foyer of the Clarion Congress Centre</p>	<p>Plenary session II Novel technologies Zenit & Nadir halls</p>	<p>Session 8 General food analysis I Nadir hall</p>	<p>Session 17 General food analysis II Zenit hall</p>	
16:30-17:00		<p>Exhibition Coffee break Foyer / Meridian / Tycho & Kepler halls</p>	<p>Session 9 Food Safety in China: Past, Present and Future Leo & Virgo halls</p>	<p>Session 18 DNA analysis for food control Nadir hall</p>	
17:00-17:30		<p>Plenary session II Novel technologies Zenit & Nadir halls</p>	<p>Session 10 Interactive seminar Step by step strategies for fast development of smart analytical methods Aquarius & Taurus halls</p>	<p>Session 19 Seminar Food safety issues beyond the EU Leo & Virgo halls</p>	
17:30-18:00	<p>Registration for the conference Foyer of the Clarion Congress Centre</p>	<p>Exhibition Coffee break Foyer / Meridian / Tycho & Kepler halls</p>	<p>Session 20 Tutorial Data quality and smart data handling in food analysis Taurus hall</p>	<p>Session 20 Tutorial Data quality and smart data handling in food analysis Taurus hall</p>	
18:00-18:30					
18:30-19:00		<p>Welcome Cocktail Foyer / Meridian halls</p>			
19:00-19:30					
19:30-20:00					
From 20:00				<p>Symposium Dinner Convent of St. Agnes of Bohemia, Prague downtown</p>	

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

MONDAY, November 6, 2017

16:00-19:00 **Registration for the RAFA 2017 conference**
Foyer of the Clarion Congress Centre

12:00-19:00
Aquarius
& Taurus
halls

SATELLITE EVENT

Horizon 2020 brokerage event "Sustainable Food Security"

The partnering event providing participants the opportunity to meet potential collaboration partners for the **2018 call for Sustainable Food Security under the Horizon 2020 Societal Challenge 2 (SC2)** "Food Security, Sustainable Agriculture and Forestry, Marine, Maritime and Inland Water Research and the Bioeconomy"

Moderator of the workshop:
tbc



12:00-13:00 **Registration & light lunch**

13:00-13:10

WELCOME

Bożena Podlaska, BioHorizon Coordinator

Institute of Fundamental Technological Research, Polish Academy of Sciences (IPPT PAN), Warszawa, Poland

13:10-13:20

INTRODUCTION TO THE BILATERAL MEETINGS

13:20-13:40

HOW TO BUILD A COMPETITIVE CONSORTIUM

*Dagmar Janovská, coordinator of the EU project Healthy Minor Cereals
Crop Research Institute, Prague, Czech Republic*

13:40-14:00

Coffee break

14:00-15:00

FLASH PRESENTATIONS

15:00-16:20

BILATERAL MEETING SESSION 1

16:20-16:40

Coffee break

16:40-18:00

BILATERAL MEETING SESSION 2

18:00-19:00

Networking Cocktail

TUESDAY, November 7, 2017

8:00-14:00 **Registration for the RAFA 2017 conference**
Foyer of the Clarion Congress Centre

TUESDAY, November 7, 2017

9:00-13:00
Virgo
hall **WORKSHOP on**
Vibrational spectroscopy and chemometrics for monitoring of
food and feed products and contaminants´ detection

Chairs:
Vincent Baeten & Juan-Antonio Fernández Pierna
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 IN SPECTROSCOPY**
Juan-Antonio Fernández Pierna, Walloon Agricultural Research Centre (CRA-W), Gembloux, Belgium
- 11:00-11:30 **Coffee break**
- 11:30-12:00 **VALIDATION AND REPORTING OF NON-TARGETED "FINGERPRINTING" APPROACHES FOR FOOD AUTHENTICATION**
Carsten Fauhl-Hassek, Federal Institute for Risk Assessment, Berlin, Germany
- 12:00-12:30 **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 **Questions & Discussion**

TUESDAY, November 7, 2017

9:00-13:00
Leo
hall

WORKSHOP on Novel platform for multidisciplinary assessment of food and feed safety

Chairs:

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

Christopher Elliott, Queen's University, Belfast, United Kingdom

*Rudolf Krska, University of Natural Resources and Life Sciences, Vienna (BOKU),
Department of Agrobiotechnology (IFA-Tulln), Tulln, Austria*



- 8:30-9:00 **Registration for the workshop**
- 9:00-9:25 **EMERGING TOXINS IN CEREALS - FROM MULTI-TOXIN ANALYSIS TOWARDS METABOLOMICS**
*Rudolf Krska, University of Natural Resources and Life Sciences, Vienna (BOKU),
Department of Agrobiotechnology (IFA-Tulln), Tulln, Austria*
- 9:25-9:50 **CHALLENGES AND LIMITATIONS OF MULTI-ANALYTE APPROACHES FOR MYCOTOXIN DETERMINATION**
*Michael Sulyok, University of Natural Resources and Life Sciences, Vienna (BOKU),
Department of Agrobiotechnology (IFA-Tulln), Tulln, Austria*
- 9:50-10:15 **RELATIVE MATRIX EFFECTS AND MEASUREMENT UNCERTAINTY IN MYCOTOXIN ANALYSIS**
*David Stadler, University of Natural Resources and Life Sciences, Vienna (BOKU),
Department of Agrobiotechnology (IFA-Tulln), Tulln, Austria*
- 10:15-10:40 **COCTAILS OF BIOACTIVE COMPOUNDS IN MILK AND TISLE BASED FOOD SUPPLEMENTS**
Marie Fenclova, University of Chemistry and Technology, Prague, Czech Republic
- 10:40-11:05 **ASSESSMENT OF ANTIDIABETIC PHYTOCHEMICALS AND BIOACTIVITIES IN STEM JUICES FROM BANANA**
Jitka Viktorova, University of Chemistry and Technology, Prague, Czech Republic
- 11:05-11:30 **Coffee break**
- 11:30-11:55 **ALTERNATIVE ANALYTICAL STRATEGIES FOR DETECTION OF UNDECLARED MOISTURE BINDERS IN MEAT**
Vit Kosek, University of Chemistry and Technology, Prague, Czech Republic
- 11:55-12:20 **REIMS - FOOD FRAUD DETECTION IN REAL TIME**
Connor Black, Queen's University, Belfast, United Kingdom
- 12:20-12:45 **LC-MS BIOMARKER DISCOVERY AND APPLICATION IN THE FIELD OF FOOD ADULTERATION**
Olivier Chevallier, Queen's University, Belfast, United Kingdom
- 12:45-13:10 **LEAVING THE LABORATORY BEHIND: RAPID IN-FIELD FOOD AUTHENTICITY SCREENING USING HANDHELD SPECTROSCOPY**
Terry McGrath, Queen's University, Belfast, United Kingdom
- 13:10-13:30 **Questions & Discussion**

TUESDAY, November 7, 2017

12:45-13:30

VENDOR SEMINARAquarius
hall**Automated Solutions for The Analysis of Contaminants in Food, Food Contact Material and Packaging****Axel Semrau®**Taurus
hall**Fast, Reliable Extractions for the Analysis of Multiresidue Pesticides in Agricultural Samples**

TUESDAY, November 7, 2017

14:00-14:30

Zenit & Nadir
halls

OPENING CEREMONY AND WELCOME

Jana Hajslova, chairwoman of RAFA 2017, University of Chemistry and Technology, Prague, Czech Republic

Michel Nielen, co-chairman of RAFA 2017, RIKILT Wageningen University & Research, The Netherlands

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

Robert van Gorcom, Director of RIKILT Wageningen University & Research, Wageningen, The Netherlands

Representative of the Ministry of Agriculture of the Czech Republic (tbc)

MUSIC WELCOME

14:30-15:30

Zenit & Nadir
halls

PLENARY SESSION: Recent issues & Policies

Chairs: Jana Hajslova & Michel Nielen

14:30-14:50

L1

FOOD ANALYSIS FROM THE PERSPECTIVE OF THE RISK ASSESSOR

Robert van Gorcom, Vice-chair of the Board of EFSA & director of RIKILT Wageningen University & Research, Wageningen, The Netherlands

14:50-15:10

L2

A FOOD CONSUMER'S VIEW ON PERSONALIZED FOOD ANALYSIS

James F. Lawrence, Health Canada (Retired), Ottawa, Canada

15:10-15:30

L3

ANALYTICAL CHALLENGES FOR AN EFFECTIVE EU POLICY ON CONTAMINANTS IN FOOD AND FEED TO ENSURE A HIGH LEVEL OF ANIMAL AND HUMAN HEALTH PROTECTION

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

15:30-16:00

Coffee Break / EXHIBITION

16:00-18:00

Zenit & Nadir
halls

PLENARY SESSION: Novel technologies

Chairs: Jana Hajslova & Michel Nielen

16:00-16:30

L4

MULTIMODAL MOLECULAR IMAGING IN HEALTH AND NUTRITION

Ron Heeren, Maastricht University, M4I - Maastricht MultiModal Molecular Imaging Institute, Maastricht, The Netherlands

16:30-16:50

L5

NON VOLATILE PRODUCTS OF LIPIDS OXIDATION: WHAT ANALYSIS OF OUR DIET AND PLASMA SAMPLES CAN DISCLOSE

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

16:50-17:10

L6

NOVEL INFRARED SPECTROSCOPIC AND MASS SPECTROMETRIC TOOLS FOR THE QUANTIFICATION OF (EMERGING) MYCOTOXINS IN CEREALS AND FOODS

Rudolf Krska, University of Natural Resources and Life Sciences, Vienna (BOKU), Department of Agrobiotechnology (IFA-Tulln), Tulln, Austria

17:10-17:25

L7*

ION MOBILITY FOR FOOD SAFETY: EVALUATION OF ION MOBILITY MASS SPECTROMETRY INSTRUMENTS

Robin Wegh, RIKILT Wageningen University & Research, The Netherlands

17:25-17:40

L8*

ANALYSIS OF 3-MCPD ESTERS BY SUPERCRITICAL FLUID CHROMATOGRAPHY

Beverly Belkova, University of Chemistry and Technology, Prague, Czech Republic

17:40-17:55 L9*

**TOWARDS AN UNTARGETED FOODOMICS APPROACH FOR FOOD
CHEMICAL SAFETY ASSESSMENT***Grégoire Delaporte, UMR Ingénierie Procédés Aliments, AgroParisTech, Inra,
Université Paris-Saclay, Massy, France*

18:15-19:30

**Symposium Welcome Cocktail
(Clarion Congress Hotel Prague)**

* Young scientists' presentation

WEDNESDAY, November 8, 2017

SESSIONS 1 & 2 & 3, in parallel

9:00-10:30
Zenit
hall

SESSION 1: Food authenticity & Fraud I

Chairs: Christopher Elliott & Vincent Baeten (tbc)

9:00-9:30 **L10**

ANALYTICAL FOOD AUTHENTICATION - FROM RESEARCH TO ROUTINE

Carsten FaulHasek, Federal Institute for Risk Assessment (BfR), Berlin, Germany

9:30-9:50 **L11**

ULTRA-HIGH PERFORMANCE LIQUID CHROMATOGRAPHY COUPLED TO TANDEM MASS SPECTROMETRY FOR THE DETECTION OF ANIMAL BY-PRODUCTS IN FEED

Marie-Caroline Lecrenier, Walloon Agricultural Research Centre (CRA-W), Gembloux, Belgium

9:50-10:00 **L12***

THE DETECTION OF ECONOMICALLY MOTIVATED ADULTERATION IN THE HERB AND SPICE INDUSTRY

Pamela Galvin-King, Queen's University Belfast, Belfast, United Kingdom

10:00-10:20 **L13**

FIGHTING THE FOOD FRAUDS BY MEANS OF LIPID ANALYSIS: PALM OIL ADDITION

Emanuele Sangiorgi, Istituto Zooprofilattico Sperimentale Lombardia Emilia Romagna, Brescia, Italy

10:20-10:30 **L14***

DISCRIMINATION OF PROCESSING GRADES OF OLIVE OIL AND OTHER VEGETABLE OILS BY MONOCHLOROPROPANEDIOL ESTERS AND GLYCIDYL ESTERS COMPOSITIONS

Jing Yan, RIKILT Wageningen University & Research, Wageningen, The Netherlands

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 & Carsten FaulHasek (tbc)

11:00-11:30 **L15**

TOP-DOWN FOOD FRAUD DETECTION AND PREVENTION - HOW TO AVOID THE GOLDEN "HAMMER"

Petter Olsen, Nofima, Tromsø, Norway

11:30-11:40 **L16***

HIGH RESOLUTION MASS SPECTROMETRY BASED METABOLOMIC FINGERPRINTING OF RED AND BLUE BERRIES FOR DETECTION OF FRUIT-BASED PRODUCTS ADULTERATION

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

11:40-11:50 **L17***

COMBINATION OF NON-TARGETED AND TARGETED APPROACHES FOR THE DISCRIMINATION OF EXTRA VIRGIN OLIVE OILS FROM DIFFERENT PROTECTED DESIGNATIONS OF ORIGIN AND THE IDENTIFICATION OF POTENTIAL "ORIGIN MARKERS"

Lucía Olmo García, University of Granada, Granada, Spain

- 11:50-12:00 **L18*** **GC-MS AND HPTLC FINGERPRINT OF POLISH HONEYS WITH DIFFERENT BOTANICAL ORIGIN - AS A TOOL FOR THEIR AUTHENTICATION**
Ewa Makowicz, Opole University, Opole, Poland
- 12:00-12:20 **L19** **ANALYTICAL CHALLENGES OF ORIGIN DETERMINATION OF PROCESSED AUTHENTIC FOOD ON THE EXAMPLE OF STURGEON CAVIAR AND AQUACULTURED FISH**
Anastasiya Tchaikovsky, University of Natural Resources and Life Sciences, Vienna, Tulln, Austria
- 12:20-12:30 **L20*** **POTENTIAL OF FLUORESCENCE MICROSCOPY TECHNIQUE TO ASSESS LIPID PEROXIDATION STATUS IN SOUS-VIDE COOKED ATLANTIC MACKEREL DURING CHILLED STORAGE**
Janna Crobotova, Norwegian University of Science and Technology, Trondheim, Norway
- 12:30-13:30** **Lunch**

* Young scientists' presentation

WEDNESDAY, November 8, 2017

SESSIONS 1 & 2 & 3, *in parallel*

9:00-10:40
Nadir
hall

SESSION 2: Analytical challenges faced by the food industry

Chairs: Michele Suman & Hans-Gerd Janssen (tbc)

- 9:00-9:20 **L21** **MULTI-ANALYTE METHODS FOR THE ANALYSIS OF UNHEALTHY COMPOUNDS IN FAT-RICH FOODS: OXIDIZED LIPIDS, MCPD- AND GLYCIDOL-ESTERS, AND MOAH**
Hans-Gerd Janssen, Unilever Research & University of Amsterdam, Vlaardingen / Amsterdam, The Netherlands
- 9:20-9:40 **L22** **FURAN FORMATION FROM LIPIDS UPON THERMAL FOOD PROCESSING**
Imre Blank, Nestle Research Center, Lausanne, Switzerland
- 9:40-10:00 **L23** **ION MOBILITY SPECTROMETRY: A RAPID TOOL TO ASSESS EGGPRODUCTS FRESHNESS**
Michele Suman, Advanced Laboratory Research - Barilla SpA, Parma, Italy
- 10:00-10:20 **L24** **THE CHALLENGE TO PRODUCE HEALTHY FOOD WITH GOOD SENSORY PROPERTIES**
Michael Granvogl, Technical University of Munich, Freising,
- 10:20-10:40 **L25** **MULTIVARIATE 1HNMR METHOD MEETS SUB-1% TRANS FAT QUANTIFICATION TARGET**
Roman R. Romero Gonzalez, Nestlé Research Centre, Lausanne, Switzerland
- 10:30-11:00 **Coffee Break / EXHIBITION**

SESSIONS 4 & 5 & 6, *in parallel*

11:00-12:30
Nadir hall

SESSION 5: Food contaminants & Residues I

Chairs: Katerina Mastovska & Stefan van Leeuwen (tbc)

- 11:00-11:30 **L26** **ORGANIC ANTHROPOGENIC POLLUTANTS IN FOOD PRODUCTS: LINKING ENVIRONMENTAL TRACE ANALYSIS AND FOOD SAFETY ISSUES**
Roland Kallenborn, Norwegian University of Life Sciences, Ås, Norway
- 11:30-11:50 **L27** **PFOA AND ITS SUBSTITUTE GenX IN THE ENVIRONMENT AROUND A TEFLON PLANT IN THE NETHERLANDS**
Jacob de Boer, Vrije Universiteit, Amsterdam, Netherlands
- 11:50-12:10 **L28** **MINERAL OIL RESIDUES IN FOOD-HANDLING DIFFERENT MATRICES AND GETTING DETAILED INFORMATION ON THE COMPOSITION**
Erich Leitner, Graz University of Technology, Graz, Austria
- 12:10-12:30 **L29** **SWEET ANALYSES IN NON-TARGETED AND TARGETED MODE WITH Q EXACTIVE FOCUS ORBITRAP**
Susanne Ekroth, National Food Agency, Uppsala, Sweden
- 12:30-13:30 **Lunch**

WEDNESDAY, November 8, 2017

SESSIONS 1 & 2 & 3, *in parallel*

9:00-10:30

Leo & Virgo
halls

SESSION 3: Workshop
Achievements of EU Reference Laboratories (EURLs) & International collaboration I

Chairs: Joerg Stroka & Jana Hajslova (tbc)

9:00-9:20 **L30**

A DECADE OF EURL ACTIVITIES AT THE JRC IN GEEL - ISSUES SOLVED AND FUTURE CHALLENGES

Joerg Stroka, European Reference Laboratory for Mycotoxins, EC-JRC-IRMM, Geel, Belgium

9:20-9:40 **L31**

OVERCOMING COMMON LIMITATIONS FACING PESTICIDE RESIDUE LABORATORIES BY APPLYING NEW ANALYTICAL METHODOLOGIES. EURL ACTIVITIES

Amadeo R. Fernández Alba, European Union Reference Laboratory for Pesticide Residues in Fruit and Vegetables, University of Almeria, Almeria, Spain

9:40-10:00 **L32**

EU REFERENCE LABORATORY FOR PESTICIDE RESIDUES IN CEREALS AND FEEDING STUFFS - ACHIEVEMENTS DURING THE PAST 10 YEARS AND CHALLENGES FOR THE FUTURE

Mette Erecius Poulsen, European Union Reference Laboratory for Pesticide Residues in Cereals and Feeding stuffs, Technical University of Denmark, Lyngby, Denmark

10:00-10:20 **L33**

CHALLENGES ON THE DEVELOPMENT AND IMPLEMENTATION OF MULTICOMPONENT METHODS FOR THE ANALYSIS OF MARINE BIOTOXINS UNDER THE PERSPECTIVE OF THE EU REFERENCE LABORATORY

Ana Gago-Martinez, European Reference Laboratory for Marine Biotoxins, University of Vigo, Vigo, Spain

10:20-10:30 **L34***

DETERMINATION OF CHLORINATED PARAFFINS IN FOOD AND FEED USING GC-ORBITRAP-MS

Kerstin Krätschmer, European Union Reference Laboratory for Dioxins and PCBs in Feed and Food, Freiburg, Germany

10:30-11:00

Coffee Break / EXHIBITION

SESSIONS 4 & 5 & 6, *in parallel*

11:00-12:30

Leo & Virgo
halls

SESSION 6: Workshop
Achievements of EU Reference Laboratories (EURLs) & International collaboration II

Chairs: Joerg Stroka & Mari Eskola (tbc)

11:00-11:20 **L35**

HARMONISATION AND IMPROVEMENT OF RESIDUE CONTROL - EXAMPLES OF THE WORK OF THE EURL

Joachim Polzer, European Reference Laboratory for Residues of Pharmacologically Active Substances, Federal Office of Consumer Protection and Food Safety (BVL), Berlin, Germany

11:20-11:40 **L36**

TECHNICAL CHALLENGES AND ACHIEVEMENTS OF THE EU REFERENCE LABORATORY FOR FOOD CONTACT MATERIALS

Emmanouil Tsochatzis, European Reference Laboratory for Food Contact Materials, Joint Research Centre, Ispra, Italy

- 11:40-12:00 **L37** **CHALLENGES AND ACHIEVEMENTS OF THE EU REFERENCE LABORATORY FOR DIOXINS AND PCBs**
Rainer Malisch, European Union Reference Laboratory for Dioxins and PCBs in Feed and Food, State Institute for Chemical and Veterinary Analysis of Food, Freiburg, Germany
- 12:00-12:20 **L38** **IMPROVING ACCESSIBILITY TO FOOD AUTHENTICATION AND TRACEABILITY METHODS IN DEVELOPING COUNTRIES: THE ACTIVITIES OF THE JOINT FAO/IAEA DIVISION'S FOOD AND ENVIRONMENTAL PROTECTION LABORATORY**
Simon Kelly, International Atomic Energy Agency, Vienna, Austria
- 12:20-12:30 **Discussion**
- 12:30-13:30 **Lunch**

* Young scientists' presentation

WEDNESDAY, November 8, 2017

13:00-16:00

Meridian hall

POSTER SESSION I

Foyer & Meridian halls

EXHIBITION

Tycho & Kepler halls

SMART LAB

Information and Demo's on smart analyzers for on-site testing of food quality and safety, 'where the future in food analysis is being made'



Tycho & Kepler halls

FoodIntegrity OPEN DAY

Latest developments and strategies in food safety, quality, authenticity and traceability



POSTER SESSION I:
Distribution of posters into individual sessions and categories will be announced on October 19, 2017.

15:30-16:00

Coffee break

WEDNESDAY, November 8, 2017

13:30-14:15

VENDOR SEMINARS

Aquarius
hall

The Importance of CRMs & Sample Preparation in Ensuring Food Integrity & Safety



Taurus
hall

Maximizing Laboratory Productivity in Routine Food Analysis (1)



Leo
hall

Ensuring the Merit of Food



Virgo
hall

Recent Advancements in Ambient Ionisation Technology for Food Authenticity and Profiling



WEDNESDAY, November 8, 2017

14:45-15:30

VENDOR SEMINARSAquarius
hall**Using Advanced Mass Spectrometry Technologies to Address New Food Safety Challenges****ThermoFisher**
S C I E N T I F I CTaurus
hall**In Food We Trust - The Passion of Food Analysis** **SHIMADZU**
Excellence in ScienceLeo
hall**Analytical Efficiency in Food Allergen Testing**Virgo
hall**Polar Pesticides and Veterinary Drugs For Routine Labs:
New LC-MS/MS Methodologies presented by SCIEX customers**

WEDNESDAY, November 8, 2017

SESSIONS 7 & 8 & 9 & 10, in parallel

16:00-18:00

Zenir
hall

SESSION 7: Food contaminants & Residues II

Chairs: Gaud Dervilly-Pinel & Jacob de Boer (tbc)

16:00-16:20 **L39**

IDENTIFICATION BY LC-Q-EXACTIVE MS OF PREVIOUSLY UNREPORTED PFAS'S IN WATER CLOSE TO A FLUOROCHEMICAL PRODUCTION PLANT

Stefan van Leeuwen, RIKILT Wageningen University & Research, Wageningen, The Netherlands

16:20-16:40 **L40**

HUMAN BIOMONITORING OF MYCOTOXINS IN PHYSIOLOGICAL SAMPLES: ANALYTICAL CHALLENGES FOR INDIVIDUAL EXPOSURE ASSESSMENT

Hans-Ulrich Humpf, Westfälische Wilhelms-Universität Münster, Münster, Germany

16:40-17:00 **L41**

MICROPOLLUTANTS AND RESIDUES IN FRENCH ORGANIC AND CONVENTIONAL MEAT

Erwan Engel, INRA, Saint-Genès-Champagnelle, France

17:00-17:10 **L42***

PESTICIDE RESIDUES AND MYCOTOXINS DETERMINATION ON FEED SAMPLES: A FIRST STEP TO ASSURE MILK QUALITY

Nicolas Michlig, National University of Littoral, Santa Fe, Argentina

17:10-17:30 **L43**

ELUCIDATION OF NON-INTENTIONALLY ADDED SUBSTANCES (NIAS) MIGRATING FROM POLYESTER-POLYURETHANE LACQUERS INTENDED FOR FOOD CONTACT MATERIALS

Elsa Omer, ONIRIS - LABERCA, Nantes, France

17:30-17:50 **L44**

ENZYMATIC HYDROLYSIS OF FATTY SAMPLES - A NEW SMOOTH CLEAN-UP APPROACH FOR THE ANALYSIS OF LABILE COMPOUNDS

Stefan Kittlaus, Eurofins, Hamburg, Germany

17:50-18:00 **L45***

DETERMINATION OF THE THERMAL DEGRADATION PRODUCTS OF TYLOSIN A IN HONEY USING AN MS BASED FOODOMICS APPROACH

Annie von Eyken, McGill University, Sainte Anne de Bellevue, Canada

* Young scientists' presentation

WEDNESDAY, November 8, 2017

SESSIONS 7 & 8 & 9 & 10, in parallel

16:00-18:00
Nadir
hall

SESSION 8: General food analysis I

Chairs: Henryk Jelen & Jens Sloth (tbc)

- 16:00-16:20 **L46** **INTERACTION BETWEEN PLANTS AND XENOBIOTICS: UPTAKE AND METABOLIZATION OF NON-STEROIDAL ANTI-INFLAMMATORY DRUGS**
Christian Klampfl, Johannes Kepler University Linz, Linz, Austria
- 16:20-16:40 **L47** **THREE-, FOUR-, AND FIVE-DIMENSIONAL LIQUID CHROMATOGRAPHY-GAS CHROMATOGRAPHY-MASS SPECTROMETRY PROCESSES IN FOOD ANALYSIS**
Peter Tranchida, University of Messina, Messina, Italy
- 16:40-17:00 **L48** **MULTIVARIATE CHEMOMETRIC APPROACH FOR ORIGIN BASED CLASSIFICATION OF IRANIAN PISTACHIO FRUIT SAMPLES VIA ICP-OES**
Amir Bagheri Garmarudi, Imam Khomeini International University, Qazvin, Iran
- 17:00-17:10 **L49*** **U-HPLC METHOD EMPLOYING SIMPLE SINGLE QUADRUPOLE MASS ANALYZER FOR A RAPID SCREENING OF MULTIPLE FOOD ADDITIVES**
Ales Krmela, University of Chemistry and Technology, Prague, Czech Republic
- 17:10-17:30 **L50** **METABOLOMIC FINGERPRINTING OF GREEN AND ROASTED COFFEE BEANS BY LC-ESI-QTOF**
Merichel Plaza, University of Alcalá, Alcalá de Henares, Spain
- 17:30-17:40 **L51*** **ADVANCES IN HONEYDEW HONEY ANALYSIS FOR THE DETERMINATION OF ITS BOTANICAL ORIGIN**
Kristin Recklies, Dresden University of Technology, Dresden, Germany
- 17:40-18:00 **L52** **RAMAN HYPERSPECTRAL IMAGING AND SPECTRAL SIMILARITY ANALYSIS FOR QUANTITATIVE DETECTION OF MULTIPLE ADULTERANTS IN WHEAT FLOUR**
Byoung-Kwan Cho, Chungnam National University, Daejeon, South Korea

* Young scientists' presentation

WEDNESDAY, November 8, 2017

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

16:00-18:00

Leo & Virgo
halls

SESSION 9: Workshop

Food Safety in China: Past, Present and Future

Chairs: Yongning Wu & Jingguang Li & Chunxia Wang

16:00-16:20 **L53**

FOOD SAFETY MONITORING AND RISK ASSESSMENT: PAST, PRESENT AND FUTURE IN CHINA

Yongning Wu, China National Center for Food Safety Risk Assessment, Beijing, China

16:20-16:40 **L54**

FOOD ALLERGY RESEARCH PROGRAM IN CHINA

Yan Chen, China National Center for Food Safety Risk Assessment, Beijing, China

16:40-17:00 **L55**

DEVELOPMENT OF FOOD SAMPLE PRETREATMENT METHODS AND APPLICATION TO CHEMICAL POLLUTANT DETERMINATION

Guoliang Li, School of Food and Biological Engineering, Shaanxi University of Science and Technology; China

17:00-17:20 **L56**

SIMPLE, RAPID, AND ENVIRONMENTALLY FRIENDLY METHOD FOR THE SEPARATION OF ISOFLAVONES USING ULTRA-HIGH PERFORMANCE SUPERCRITICAL FLUID CHROMATOGRAPHY

Feng Feng, Institute of Food Safety, Chinese Academy of Inspection & Quarantine, Beijing, China

17:20-17:40 **L57**

HUMAN BIOMONITORING OF DEOXYNIVALENOL AND ZEARALENONE IN THE CHINESE POPULATION

Shuang Zhou, China National Center for Food Safety Risk Assessment, Beijing, China

17:40-18:00 **L58**

DIETARY INTAKE AS IMPORTANT PATHWAY FOR HUMAN EXPOSURE TO ISOMERIC PERFLUOROALKYL SUBSTANCES (PFASs)

Lingyan Zhu, College of Environmental Science and Technology, Nankai University, Tianjin, China

WEDNESDAY, November 8, 2017SESSIONS 7 & 8 & 9 & 10, *in parallel***16:00-18:00** **L59**Aquarius
& Taurus
halls**SESSION 10: INTERACTIVE SEMINAR****Step by step strategies for fast development of smart analytical methods***Moderators:***Katerina Mastovska**, Covance Laboratories, Greenfield, IN, USA**Hans Mol**, RIKILT Wageningen University & Research, Wageningen, The Netherlands**Jan Poustka**, University of Chemistry and Technology, Prague, Czech Republic***All attendees on board through the voting devices!***

THURSDAY, November 9, 2017

7:45-8:30

VENDOR SEMINARS

Leo
hall

GC-TOF MS - the Ideal Tool for Non-Target Screening of Food Migrants



Delivering the Right Results

Virgo
hall

Modern Approaches for PFAS/PFC's Analysis from Food and Environmental Matrices by LC-MS/MS



THURSDAY, November 9, 2017

SESSIONS 11 & 12 & 13, *in parallel*

9:00-10:30

Zenit
hall

SESSION 11: Natural toxins I

Chairs: Rudolf Krska & Arjen Gerssen (tbc)

9:00-9:20 **L60**

TOWARDS A MULTI-OMICS APPROACH AS THE NEW FRONTIER FOR MYCOTOXIN RESEARCH

Chiara Dall'Asta, University of Parma, Parma, Italy

9:20-9:40 **L61**

BEYOND AFLATOXINS: USING UNTARGETED HRMS TO ENABLE DISCOVERY AND IDENTIFICATION OF EMERGING MYCOTOXINS IN ASPERGILLUS FLAVUS

José Diana Di Mavungu, Ghent University, Ghent, Belgium

9:40-9:50 **L62***

EMERGING FOOD CONTAMINANTS: INVESTIGATING ALTERNARIA MYCOTOXINS BY LC-MS/MS

Hannes Puntsher, University of Vienna, Vienna, Austria

9:50-10:00 **L63***

LC-ESI-MS/MS MULTI-CLASS METHOD FOR THE ANALYSIS OF COMPLEX ANIMAL FEED: EVALUATION AND REDUCTION OF ABSOLUTE AND RELATIVE MATRIX EFFECTS

David Steiner, University of Natural Resources and Life Sciences, Vienna (BOKU), Department of Agrobiotechnology (IFA-Tulln), Tulln, Austria

10:00-10:10 **L64***

UNTARGETED LIPIDOMICS TO DECIPHER FUMONISINS ACCUMULATION IN MAIZE

Laura Righetti, University of Parma, Parma, Italy

10:10-10:30 **L65**

TROPANE ALKALOIDS IN FOOD: RESULTS OF A EUROPEAN WIDE SURVEY FOR EFSA

Patrick Mulder, RIKILT Wageningen University & Research, The Netherlands

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: Chiara Dall'Asta & Joerg Stroka (tbc)

11:00-11:20 **L66**

ANALYTICAL PERFORMANCE OF AN LC-MS/MS BASED MULTI-CLASS METHOD COVERING > 1000 ANALYTES

Michael Sulyok, University of Natural Resources and Life Sciences, Vienna (BOKU), Department of Agrobiotechnology (IFA-Tulln), Tulln, Austria

11:20-11:40 **L67**

HOW SAFE ARE YOUR INFUSIONS? ANALYSIS OF PYRROLIZIDINE ALKALOIDS IN PLANT BASED PRODUCTS USING UHPLC-MS/MS & HIGHLIGHTING OF THEIR TRANSFER RATE DURING BREWING

Jean-François Picron, Scientific Institute of Public Health, Brussels, Belgium

11:40-11:50 **L68***

MULTIPLE HEART-CUTTING TWO DIMENSIONAL LIQUID CHROMATOGRAPHY QUADRUPOLE TIME-OF-FLIGHT MASS SPECTROMETRY OF PYRROLIZIDINE ALKALOIDS

Milou van de Schans, RIKILT Wageningen University & Research, Wageningen, The Netherlands

- 11:50-12:00 **L69*** **ERGOT AND ERGOT ALKALOID SCREENING METHODS BY PSPE-FLD AND HPTLC-FLD/MS**
Claudia Oellig, University of Hohenheim, Institute of Food Chemistry, Stuttgart, Germany
- 12:00-12:20 **L70** **SCREENING FOR MARINE ICHTHYOTOXINS WITH DYNAMIC CLUSTER ANALYSIS: A UNIQUE APPROACH TO HPLC-TOF-MS DATA FILTERING FOR SULPHUR, CHLORINE, AND BROMINE CONTAINING COMPOUNDS**
Aaron Andersen, Technical University of Denmark, Lyngby, Denmark
- 12:20-12:30 **L71*** **A COMBINED IN VITRO/IN SILICO PERSPECTIVE ON THE TOXICODYNAMIC OF TETRODOTOXIN AND ANALOGUES - A TOOL FOR SUPPORTING THE HAZARD IDENTIFICATION**
Luca Dellafiora, University of Parma, Parma, Italy
- 12:30-13:30** **Lunch**

* Young scientists' presentatio

THURSDAY, November 9, 2017

SESSIONS 11 & 12 & 13, in parallel

9:00-10:30
Nadir
hall

SESSION 12: 1st European workshop: Human Biomonitoring in Food Quality and Safety

Chair: Stefan van Leeuwen

9:00-9:30 **L72**

HUMAN BIOMONITORING IN FOOD SAFETY RISK ASSESSMENT

Hans Verhagen, European Food Safety Authority (EFSA), Parma, Italy

9:30-9:50 **L73**

CHARACTERIZATION OF EXPOSURE TO PESTICIDES THROUGH UNTARGETED INVESTIGATION OF THE URINARY EXPOSOME

Laurent Debrauwer, Toxalim (Research Centre in Food Toxicology), Toulouse, France

9:50-10:10 **L74**

HUMAN BIOMONITORING TO ASSESS THE BODY BURDEN OF MINERAL OIL

Peter J Boogaard, Shell Health, Shell International B.V. & Division of Toxicology, Wageningen University & Research, Hague, The Netherlands

10:10-10:20 **L75***

HUMAN PLASMA LIPIDOMICS AS A TOOL FOR BIOMONITORING OF ENVIRONMENTAL BURDEN ON MOTHERS AND NEWBORNS

Vit Kosek, University of Chemistry and Technology, Prague, Czech Republic

10:20-10:30 **L76***

EVALUATION OF THE HAIR ANALYSIS IN HUMAN BIOMONITORING STUDIES

Darina Lankova, University of Chemistry and Technology, Prague, Czech Republic

10:30-11:00

Coffee Break / EXHIBITION

SESSIONS 14 & 15 & 16, in parallel

11:00-12:30
Nadir
hall

SESSION 15: Smart portable and personalized food analysis systems

Chair: Michel Nielen

11:00-11:15 **L77**

SMARTPHONE ANALYZERS FOR ON-SITE TESTING OF FOOD QUALITY AND SAFETY

Michel Nielen, RIKILT Wageningen University & Research, Wageningen, The Netherlands

11:15-11:30 **L78**

PHASMAFOOD: A FOOD SENSING DEVICE AND AN OPEN SOFTWARE ARCHITECTURE DELIVERING FOOD-TECH INNOVATION

Yannick Weesepeel, RIKILT Wageningen University & Research, Wageningen, The Netherlands

11:30-11:50 **L79**

NANOARRAYS FOR FOOD DIAGNOSTICS

Katrina Campbell, Queen's University Belfast, Belfast, United Kingdom

11:50-12:10 **L80**

NIR SPECTROSCOPY IN FOOD SENSING - A COMBINED SENSING APPROACH

Susanne Hintschich, Fraunhofer IPMS, Dresden, Germany

12:10-12:20 **L81***

GOLD NANOPARTICLE NANO-SENSORS FOR THE DETERMINATION OF PATHOGENIC DNA AND ENZYME BIOMARKERS

Claire McVey, Queen's University Belfast, Belfast, United Kingdom

- 12:20-12:30 **L82*** **DETECTION OF FOOD SPOILAGE USING SPECTROSCOPY- AND MULTISPECTRAL IMAGING-BASED SENSORS**
Lemonia Fengou, Agricultural University of Athens, ATHENS, Greece
- 12:30-13:30 **Lunch**

* Young scientists' presentation

THURSDAY, November 9, 2017

SESSIONS 11 & 12 & 13, in parallel

9:00-10:30
Leo & Virgo
halls

SESSION 13: 2nd European workshop: Analysis of nanoparticles in food, cosmetics and consumer products

Chair: Stefan Weigel

- 9:00-9:20 **L83** **SIZE CHARACTERIZATION OF PARTICULATE FOOD ADDITIVES/NUTRIENT SOURCES AND THEIR NANOFRACTIONS BY SINGLE PARTICLE ICP-MS**
Francesco Cubadda, Istituto Superiore di Sanità-National Institute of Health, Rome, Italy
- 9:20-9:40 **L84** **DEVELOPMENT OF A METROLOGICALLY VALIDATED SEM BASED METHOD TO CHARACTERIZE NANOPARTICLES SIZE: APPLICATION TO DIFFERENTS ADDITIVES UNDER THE NANOFORM CONTAINED IN FOOD AND COSMETICS PRODUCTS**
Georges Favre, Laboratoire National de métrologie et d'Essais, Trappes, France
- 9:40-10:00 **L85** **ENGINEERED NANOMATERIALS IN DRINKING WATER SOURCES**
Ruud Peters, RIKILT Wageningen University & Research, Wageningen, The Netherlands
- 10:00-10:20 **L86** **DETECTION OF LEAD NANOPARTICLES IN GAME MEAT BY SINGLE PARTICLE ICP-MS FOLLOWING USE OF LEAD-CONTAINING BULLETS**
Katrin Loeschner, National Food Institute, Technical University of Denmark, Lyngby, Denmark
- 10:20-10:30 **L87*** **DETECTION OF NANOPLASTICS IN FOOD BY ASYMMETRIC FLOW FIELD-FLOW FRACTIONATION COUPLED TO MULTI-ANGLE LIGHT SCATTERING: POSSIBILITIES, CHALLENGES AND ANALYTICAL LIMITATIONS**
Manuel Correia, National Food Institute, Technical University of Denmark, Lyngby, Denmark
- 10:30-11:00 **Coffee Break / EXHIBITION**

SESSIONS 14 & 15 & 16, in parallel

11:00-12:30
Leo & Virgo
halls

SESSION 16: 4th European AMS workshop: Ambient Mass Spectrometry on food and natural products

Chair: Christian Klampfl

- 11:00-11:20 **L88** **SIMPLE HIGH-THROUGHPUT SCREENING OF TRACE ORGANIC CONTAMINANTS IN FOOD MATRICES BY HS-SPME AMBIENT MASS SPECTROMETRY**
Anna Katarina Huba, ETH Zürich, Zürich, Switzerland
- 11:20-11:40 **L89** **COMPARATIVE UNTARGETED HR-MS APPROACH FOR SALMON SALAR AUTHENTICATION**
Linda Monaci, Institute of Sciences of Food Production (CNR-ISPAs), BARI, Italy
- 11:40-12:00 **L90** **AMBIENT IONIZATION FOR DIRECT FOOD ANALYSIS BY (TRANS)PORTABLE MASS SPECTROMETRY**
Arjen Gerssen, RIKILT Wageningen University & Research, Wageningen, The Netherlands

- 12:00-12:20 **L91** **RAPID EVAPORATIVE IONIZATION MASS SPECTROMETRY FOR HIGH-THROUGHPUT SCREENING OF RACTOPAMINE IN MEAT PRODUCING ANIMALS**
Gaud Dervilly-Pinel, ONIRIS - LABERCA, Nantes, France
- 12:20-12:30 **L92*** **TARGETED AND UNTARGETED SCREENING OF FOOD SAMPLES BY SPME USING A MATRIX COMPATIBLE COATED MESH COUPLED TO DART-MS**
Emanuela Gionfriddo, University of Waterloo, Waterloo, Canada
- 12:30-13:30 **Lunch**

* Young scientists' presentation

THURSDAY, November 9, 2017

13:00-16:00

Meridian hall

POSTER SESSION II

Foyer & Meridian halls

EXHIBITION

Tycho & Kepler halls

SMART LAB

Information and demo's on smart analyzers for on-site testing of food quality and safety, 'where the future is being made in food analysis'



Tycho & Kepler halls

FoodIntegrity OPEN DAY

Latest developments and strategies in food safety, quality, authenticity and traceability



POSTER SESSION II:
Distribution of posters into individual sessions and categories will be announced on October 19, 2017.

15:30-16:00

Coffee break

THURSDAY, November 9, 2017

13:30-14:15 VENDOR SEMINARS

Aquarius
hall

Isotope Fingerprints in Authenticity and Food Fraud



Taurus
hall

Maximizing Laboratory Productivity in Routine Food Analysis (2)



Leo
hall

Soft Solutions to Hard Problems: Saving Time and Money in the Laboratory with the EZGC Web Tools



Virgo
hall

Overcoming the Challenges of Analysing Anionic Polar Pesticides



THURSDAY, November 9, 2017

14:45-16:00
Aquarius
hall

INFO EVENT on **METROFOOD-RI: a Research Infrastructure for Promoting Metrology in Food and Nutrition**

Chair:

Claudia Zoani, METROFOOD-RI Coordination Office



14:45-15:05

Welcome

THE ROLE OF THE CZECH REPUBLIC IN THE EUROPEAN METROFOOD-RI AND NATIONAL ROAD MAP

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

15:05-15:20

METROFOOD-RI: A NEW RESEARCH INFRASTRUCTURE FOR PROMOTING METROLOGY IN FOOD AND NUTRITION

*Claudia Zoani, Italian National Agency for New Technology, Energy and Sustainable
Economic Development (ENEA), Roma, Italy
METROFOOD-RI Coordination Office*

15:20-15:35

METROFOOD-RI FACILITIES TO SUPPORT RESEARCH ACTIVITIES

*Francesco Cubadda, Istituto Superiore di Sanità-National Institute of Health, Rome,
Italy*

15:35-15:45

FEASIBILITY STUDIES FOR NEW REFERENCE MATERIALS

Michael Rychlik, Technische Universität München, Freising, Germany

15:45-16:00

METROFOOD-RI AS AN OPPORTUNITY TO EXPLOIT FOR RESEARCH

Lenka Kourimska, Czech University of Life Sciences Prague, Prague, Czech Republic

THURSDAY, November 9, 2017

SESSIONS 17 & 18 & 19 & 20, *in parallel*

16:00-18:00

Zenit
hall

SESSION 17: General food analysis II

Chairs: Jim Lawrence & Josep Rubert (tbc)

- 16:00-16:30 **L93** **VACUUM ASSISTED SORBENT EXTRACTION FOR THE ANALYSIS OF FLAVOR COMPOUNDS IN FOOD**
Henryk Jeleń, Poznan University of Life Sciences, Poznań, Poland
- 16:30-16:50 **L94** **HYPERSPECTRAL AND CHEMICAL IMAGING INSTRUMENTATION FOR FOOD SAFETY EVALUATION OF AGRICULTURAL PRODUCTS**
Moon Kim, USDA, Agricultural Research Service, Environmental Microbial and Food Safety Laboratory, Beltsville, USA
- 16:50-17:10 **L95** **HEALTH RISK OF PATULIN AND PYRETHROIDS IN FRUIT JUICES CONSUMED IN THAILAND**
Amnat Poapolathep, Kasetsart University, Bangkok, Thailand
- 17:10-17:20 **L96*** **DETECTION AND QUANTIFICATION OF ALLERGENS IN COMPLEX AND PROCESSED FOOD PRODUCTS**
Mélanie Planque, CER Groupe, University of Namur, Marloie, Belgium
- 17:20-17:40 **L97** **APPLICATION OF SEAWEEDS IN FOOD AND FEED - ANALYSIS OF TOXIC ELEMENTS AND IMPLICATIONS FOR FOOD/FEED SAFETY**
Jens Sloth, Technical University of Denmark, Lyngby, Denmark
- 17:40-18:00 **L98** **CRITICAL EVALUATION OF HIGH RESOLUTION LC-MS/MS2 WORKFLOWS IN TERMS OF CONTEMPORARY IDENTIFICATION CRITERIA**
Łukasz Rajski, University of Almeria, Almería, Spain

* Young scientists' presentation

THURSDAY, November 9, 2017SESSIONS 17 & 18 & 19 & 20, *in parallel*

16:00-18:00

Nadir
hall**SESSION 18: DNA analysis for food control***Chairs: Katrina Campbell & Ana Gago-Martinez (tbc)*16:00-16:20 **L99****INNOVATIVE DNA-BASED METHODS - THE RESULTS OF THE EUROPEAN DECATHLON PROJECT***Esther Kok, RIKILT Wageningen University & Research, Wageningen, The Netherlands*16:20-16:40 **L100****MULTI-PARAMETER FOOD ANALYSIS AT THE POINT-OF-USE ENABLED BY THE VERSATILE CENTRIFUGAL "LAB-ON-A-DISC" PLATFORM***Jens Ducreé, Dublin City University, Dublin, Ireland*16:40-17:00 **L101****USE OF NGS COMBINED TO ENRICHMENT TECHNOLOGIES FOR GMO DETECTION***Frederic Debode, Walloon Agricultural Research Center (CRA-W), Gembloux, Belgium*17:00-17:20 **L102****IDENTIFICATION OF BERRY SPECIES AND CULTIVARS BY DNA BARCODING AND HIGH RESOLUTION MELTING (HRM) ANALYSIS***Margit Cichna-Markl, University of Vienna, Vienna, Austria*17:20-17:40 **L103****DEVELOPMENT AND VALIDATION OF A DNA METABARCODING METHOD FOR THE IDENTIFICATION OF TWENTY-ONE SPECIES IN FOOD USING A SINGLE MARKER SYSTEM***Rupert Hochegger, AGES - Austrian Agency for Health and Food Safety, Vienna, Austria*17:40-18:00 **L104****CONTRIBUTION OF DNA ANALYSIS FOR FURTHER FOOD AUTHENTICITY ASSESSMENT***Jaroslava Ovesna, Crop Research Institute, Prague, Czech Republic*

THURSDAY, November 9, 2017

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 **L105** **PERFLUOROOCCTANOIC ACID (PFOA) AND PERFLUOROOCCTANE SULFONATE (PFOS) RISK TO BEEF CONSUMERS**
PART I: RAPID RISK EVALUATION FOR THE CONSUMPTION OF PFOA AND PFOS CONTAMINATED BEEF
John Johnston, United States Department of Agriculture, Food Safety & Inspection Service, Fort Collins, USA
- 16:20-16:40 **L106** **PERFLUOROOCCTANE SULFONATE (PFOS) AND PERFLUOROOCCTANOIC ACID (PFOA) RISK TO BEEF CONSUMERS**
PART II: ADSORPTION, DISTRIBUTION, METABOLISM, AND EXCRETION STUDIES FOR IMPROVING RISK EVALUATIONS
Sara Lupton, USDA-Agricultural Research Service, Red River Valley Agricultural Research Center, Fargo, USA
- 16:40-17:00 **L107** **THE DISTRIBUTION OF ENVIRONMENTAL CONTAMINANTS AND PHARMACEUTICALS AMONG SKIM MILK, MILK FAT, CURD, WHEY, AND MILK PROTEIN FRACTIONS THROUGH MILK PROCESSING**
Weilin Shelver, USDA-Agricultural Research Service, Red River Valley Agricultural Research Center, Fargo, USA
- 17:00-17:10 **L108*** **OVERVIEW OF A NOVEL LC-MS/MS METHOD FOR THE DETERMINATION OF SULFITE IN FOOD AND BEVERAGES: DEVELOPMENT, VALIDATION, AND INVESTIGATION OF PROBLEMATIC MATRICES**
Katherine Carlos, US Food and Drug Administration, Center for Food Safety and Applied Nutrition, College Park, USA
- 17:10-17:30 **L109** **SURVEY OF ARSENIC SPECIES IN THE TEN MOST CONSUMED SEAFOODS IN THE UNITED STATES**
Mesay Wolle, US Food and Drug Administration, Center for Food Safety and Applied Nutrition, College Park, USA
- 17:30-17:40 **L110*** **MULTIPLEXED IMAGING SURFACE PLASMON RESONANCE (iSPR) BIOSENSOR ASSAY FOR THE DETECTION OF FUSARIUM TOXINS IN WHEAT**
Md Zakir Hossain, USDA-Agricultural Research Service-NCAUR, Peoria, USA
- 17:40-18:00 **L111** **DEVELOPMENTS IN RAPID MONITORING OF PATHOGENS IN POULTRY PRODUCTS AND THE PROCESSING ENVIRONMENT**
Gary Gamble, USDA-Agricultural Research Service, Athens, USA

* Young scientists' presentation

THURSDAY, November 9, 2017SESSIONS 17 & 18 & 19 & 20, *in parallel*

16:00-18:00

Taurus
hall**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*16:00-16:40 **L112****CRITICAL REVIEW, EXPERIENCES AND OUTLOOK WITH RESPECT TO METABOLOMICS DATA HANDLING OPTIONS***Gaud Dervilly-Pinel, ONIRIS - LABERCA, Nantes, France*16:40-17:20 **L113****DATA PROCESSING AND IDENTIFICATION OF SMALL MOLECULES IN LC-MS-BASED NON-TARGETED ANALYSIS WORKFLOWS***Lukas Vaclavik, Covance Food Solutions, Harrogate, United Kingdom*17:20-17:30 **L114*****PARAFAC MODELLING COMBINED WITH FLUORESCENCE SPECTROSCOPY FOR BEER CHARACTERIZATION***Lea Lenhardt Acković, Vinca Institute for Nuclear Sciences, Belgrade, Serbia*17:30-17:50 **L115****SAMPLING GUIDELINES FOR BUILDING AND MAINTAINING FOOD AUTHENTICITY DATABASES***James Donarski, Fera Science Ltd, York, United Kingdom*

17:50-18:00

Discussion

* Young scientists' presentation

THURSDAY, November 9, 2017

From 20:00

Symposium Dinner Event

(Convent of St. Agnes of Bohemia, Prague downtown)

PROGRAM: *Enjoy the spirit of the Convent of St. Agnes of Bohemia, one of the oldest and most important Gothic buildings in Prague, founded in 13th century*

ENTERTAINMENT:

- *Photo corner - bring home nice memories from RAFA 2017*
- *Magic light show "Journey around the world"*
- *Casino (roulette, black jack, poker)*
- *Piano melodies on your request*
- *Enjoy the 1st RAFA disco*

**FOOD & DRINKS:**

- *Wide offer of Czech traditional and modern cuisine*
- *Selection of special Czech beers and wines*

FRIDAY, November 10, 2017

SESSIONS 21 & 22 & 23, *in parallel*

9:00-11:00
Zenit & Nadir
halls

SESSION 21: Novel high fidelity approaches and perspectives in food analysis

Chairs: Michael Sulyok & Milou van de Schans (tbc)

- 9:00-9:30 **L116** **THE POTENTIAL OF BIG DATA SYSTEMS AND NOVEL ANALYTICAL APPROACHES TO BETTER ANTICIPATE NEW RISKS TO THE CONSUMER (tbc)**
Paul Brereton, Fera Science Ltd, York, United Kingdom
- 9:30-9:50 **L117** **ANALYTICAL DATA ON FOODS AND FEEDS - SHOULD WE LINK THEM BETTER ?**
Mari Eskola, former European Food Safety Authority (EFSA), Parma, Italy; present University of Natural Resources and Life Sciences, Vienna (BOKU), Department of Agrobiotechnology (IFA-Tulln), Tulln, Austria
- 9:50-10:10 **L118** **ANALYTICAL VALIDATION OF UNTARGETED METHODS IN FOOD METABOLOMICS AND GENOMICS: AN OVERVIEW ON THE STATE OF THE ART AND PERSPECTIVES FROM THE FOOD INTEGRITY PROJECT**
Marco Arlorio, Università del Piemonte Orientale A. Avogadro, Novara, Italy
- 10:10-10:30 **L119** **TARGET, SUSPECT AND NON-TARGET HRMS SCREENING APPROACHES FOR FOOD AUTHENTICITY AND QUALITY: FROM RESEARCH TO INDUSTRIAL APPLICATIONS**
Nikolaos S. Thomaidis, University of Athens, Athens, Greece
- 10:30-10:50 **L120** **PESTICIDE RESIDUE ANALYSIS IN HUMAN HAIR: AN ALTERNATIVE OPTION FOR (DIETARY) EXPOSURE ASSESSMENT?**
Hans Mol, RIKILT Wageningen University & Research, Wageningen, The Netherlands
- 10:50-11:00 **Discussion**
- 11:00-11:30 **Coffee break / EXHIBITION**

FRIDAY, November 10, 2017

SESSIONS 21 & 22 & 23, *in parallel*

9:00-11:00

Aquarius
& Taurus
halls

SESSION 22: Biologically active, health promoting food components

Chairs: Esther Kok & Chiara Dall'Asta (tbc)

- 9:00-9:20 **L121** **INVESTIGATION OF THE PHENOLS ACTIVITY IN EARLY STAGE OXIDATION OF EDIBLE OILS BY EPR AND ¹⁹F NMR SPECTROSCOPIES USING NOVEL RADICAL INITIATORS**
Chryssoula Drouza, Cyprus University of Technology, Limassol, Cyprus
- 9:20-9:40 **L122** **MARINE RESOURCES - ORIGIN FOR HEALTH BENEFICIAL COMPONENTS**
Klara Stensvag, UiT The Arctic University of Tromsø, Tromsø, Norway
- 9:40-10:00 **L123** **ANALYSIS OF CANNABINOIDS IN DRIED PLANTS, CONCENTRATES AND FOODS: DEVELOPMENT AND VALIDATION OF A VERSATILE UHPLC-DAD/(HR)MS METHOD**
Lukas Vaclavik, Covance Food Solutions, Harrogate, United Kingdom
- 10:00-10:10 **L124*** **METABOLOMICS ON CANNABIS SATIVA L. EMPLOYING ION MOBILITY Q-TOF LC/MS INSTRUMENTAL PLATFORM**
Marie Fenclova, University of Chemistry and Technology, Prague, Czech Republic
- 10:10-10:30 **L125** **DEVELOPMENT OF LABEL-FREE ELECTROCHEMICAL SENSORS BASED ON SCREEN PRINTED ELECTRODES FOR BIOACTIVE COMPOUNDS MONITORING IN PLANT EXTRACTS**
Melinda David, University of Brasov, Brasov, Romania
- 10:30-10:40 **L126*** **ONLINE EXTRACTION AND DETERMINATION OF BIOACTIVE COMPOUNDS FROM FOOD SAMPLES BY MEANS OF SUPERCRITICAL FLUID EXTRACTION-SUPERCRITICAL FLUID CHROMATOGRAPHY-MASS SPECTROMETRY**
Mariosimone Zoccali, University of Messina, Messina, Italy
- 10:40-11:00 **L127** **THE SAFETY ASSESSMENT OF BOTANICALS AND BOTANICAL PREPARATIONS FOR USE IN FOOD OR FOOD SUPPLEMENTS**
Bernard Bottex, European Food Safety Authority (EFSA), Parma, Italy
- 11:00-11:30 **Coffee break / EXHIBITION**

* Young scientists' presentation

FRIDAY, November 10, 2017

SESSIONS 21 & 22 & 23, *in parallel*

9:00-11:00

Leo & Virgo
halls

SESSION 23: Omics approaches in food analysis

Chairs: Bruno Le Bizec & Rudi Krska (tbc)

- 9:00-9:30 **L128** **PERSPECTIVES OF NON-TARGETED METABOLOMICS IN FOOD ANALYSIS**
Michael Rychlik, Technische Universität München, Freising, Germany
- 9:30-9:50 **L129** **NON-INVASIVE HIGH-THROUGHPUT FOOD VOLATILOMICS BY DIRECT INJECTION MASS SPECTROMETRY: PROFILING AND BIOPROCESS MONITORING**
Franco Biasioli, Fondazione Edmund Mach, San Michele All'adige, Italy
- 9:50-10:00 **L130*** **MARKER DISCOVERY IN VOLATOLOMICS BASED ON SYSTEMATIC ALIGNMENT OF GC-MS SIGNALS: APPLICATION TO FOOD AUTHENTICATION**
Clément Truan, INRA, Saint-Genès-Champanelle, France
- 10:00-10:20 **L131** **ISOTOPIC AND MASS PROFILING DATA TO ESTABLISH (DIS)SIMILARITIES BETWEEN AGRICULTURAL PRODUCTION PRACTICES IN TOMATOES**
M^a Jesus Martinez Bueno, University of Almeria, Almería, Spain
- 10:20-10:30 **L132*** **NMR-BASED METABOLOMICS TO UNDERSTAND THE ABSCISSION PHENOMENON OF OLIVES AND FOR THE CHARACTERIZATION OF WINES**
Gaia Meoni, University of Florence, Florence, Italy
- 10:30-10:40 **L133*** **ESTIMATION OF ORGANOLEPTIC ATTRIBUTES OF OLIVE OILS BY UNTARGETED GC-MS AND METABOLOMICS-BASED STATISTICAL APPROACH DURING QUALITY CLASSIFICATION**
Carlos Sales, University Jaume I, Castellon, Spain
- 10:40-11:00 **L134** **MAY 2 APPLES A DAY REALLY KEEP THE DOCTOR AWAY? UNTARGETED METABOLOMICS BASED ON UHPLC-HRMS REVEALED FURTHER INSIGHT INTO CARDIOVASCULAR DISEASE RISK AND GUT HEALTH**
Josep Rubert, Fondazione Edmund Mach, San Michele all'Adige, Italy
- 11:00-11:30 **Coffee break / EXHIBITION**

* Young scientists' presentation

FRIDAY, November 10, 2017

11:30-13:00
Zenit & Nadir
halls

SUMMARY SESSION:
Food analysis beyond Imagination
Chairs: Jana Hajslova & Michel Nielen

11:30-12:00 **L135** **THE CHALLENGES TO THE INTEGRITY OF THE GLOBAL FOOD SUPPLY SYSTEM AND THE ROLE OF ANALYSIS IN MEETING THEM**
Christopher Elliott, Queen's University, Belfast, United Kingdom

12:00-12:30 **L136** **MATRIX COMPATIBLE COATINGS IN SPME: AN ENABLING TECHNOLOGY FACILITATING FULL AUTOMATION OF FOOD DETERMINATIONS AND DIRECT COUPLING TO MASS SPECTROMETRY**
Janusz Pawliszyn, University of Waterloo, Waterloo, Canada

12:30-12:50 **L137** **FIELD-DEPLOYABLE LASER-INDUCED-BREAKDOWN-SPECTROSCOPY FOR MULTIPLEXED DETECTION OF FOOD CONTAMINANTS USING RARE-EARTH LABELED ANTIBODIES EMBEDDED IN A LATERAL FLOW STRIP**
J. Paul Robinson, Purdue University, West Lafayette, USA

12:50-13:00 **L138** **SUMMARY OF RAFA 2017 HIGHLIGHTS**
Michele Suman, Barilla Food Research Labs, Italy

13:00-13:15
Zenit & Nadir
halls

RAFA 2017 poster award, sponsored poster awards
Announcement: RAFA 2019, Prague, Czech Republic

13:15-13:30
Zenit & Nadir
halls

CLOSING ADDRESS
Jana Hajslova & Michel Nielen, RAFA 2017 chairs

POSTER SESSIONS

WEDNESDAY, November 8, 2017

13:00-16:00

POSTER SESSION I

THURSDAY, November 9, 2017

13:00-16:00

POSTER SESSION II

Distribution of posters into individual sessions and categories will be announced on October 19, 2017.