

PROGRAM

8th International Symposium on **RECENT ADVANCES IN FOOD ANALYSIS**

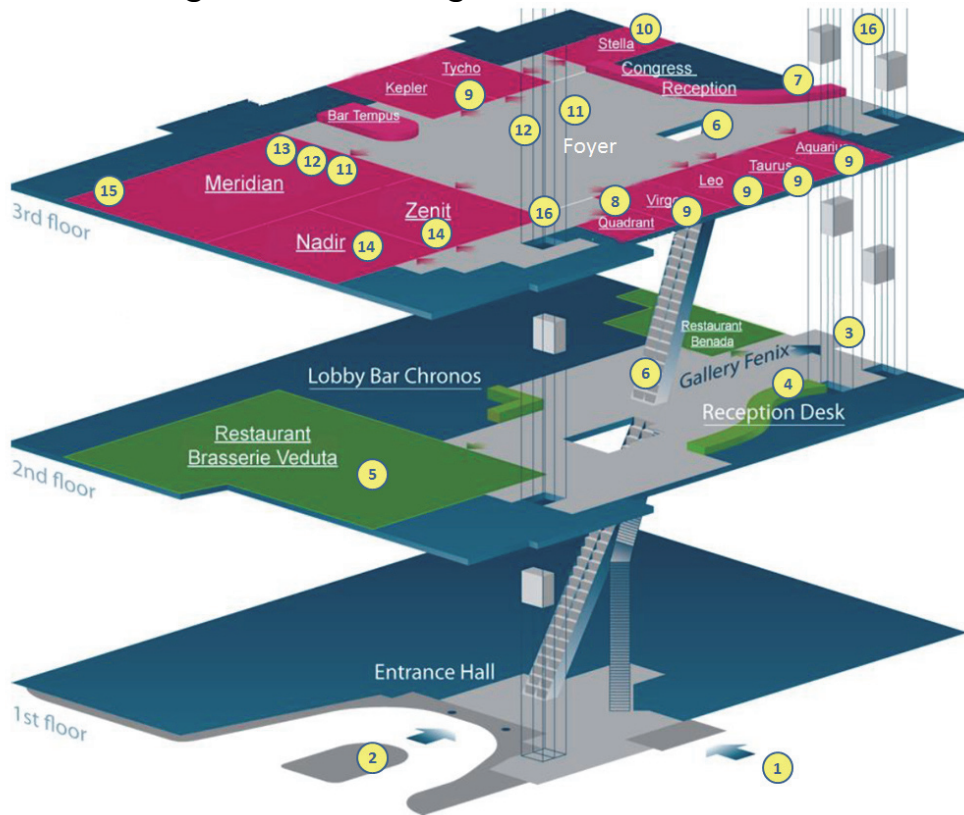
**November 7-10, 2017
Prague, Czech Republic**



PLAN OF THE CONFERENCE CENTRE

RAFA 2017 Venue

Clarion Congress Hotel Prague



- | | |
|--|--|
| 1: Congress centre ENTRANCE | Entrance from the street Freyova |
| 2: Congress centre ENTRANCE | Side entrance from the street and parking area |
| 3: Congress centre ENTRANCE | Entrance from shopping Gallery Fenix linked to the Metro station Vysocanska |
| 4: Hotel reception desk | Clarion congress hotel reception desk |
| 5: Brasserie Veduta | Conference restaurant (lunches) |
| 6: RAFA 2017 ENTRANCE | Entrance to the RAFA 2017 conference floor |
| 7: RAFA 2017 Congress Reception | RAFA 2017 registration desk & Cloakroom |
| 8: QUADRANT | Speakers ready room |
| 9: VIRGO, LEO, TAURUS, AQUARIUS, TYCHO & KEPLER | Vendor seminars and conference satellite workshops, seminars, Info days, SMART LAB |
| 10: STELLA | Office of conference organizers |
| 11: FOYER, MERIDIAN | Catering area - coffee breaks, Welcome Cocktail |
| 12: FOYER, MERIDIAN | Exhibition area |
| 13: MERIDIAN | Poster area |
| 14: ZENIT & NADIR | Main conference halls |
| 15: Lift | Freight elevator |
| 16: Lifts | Lifts to the hotel rooms |

PLAN OF THE CONFERENCE CENTRE

Plan of the Clarion Congress Hotel Prague Conference area



6: RAFA 2017 ENTRANCE

Entrance to the RAFA 2017 conference floor

7: RAFA 2017 Congress Reception

RAFA 2017 registration desk & Cloakroom

8: QUADRANT

Speakers ready room

9: VIRGO, LEO, TAURUS, AQUARIUS, TYCHO & KEPLER

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Office of conference organizers

11: FOYER, MERIDIAN

Catering area - coffee breaks, Welcome Cocktail

12: FOYER, MERIDIAN

Exhibition area

13: MERIDIAN

Poster area

14: ZENIT & NADIR

Main conference halls

EXHIBITION PLAN

EXHIBITION - Floor Plan



- | | | | |
|----|---|----|---|
| 21 | AFFINISEP | 19 | ProGnosis Biotech |
| 13 | Agilent Technologies | 2 | Radox Food Diagnostics |
| 3 | Axel Semrau GmbH & Co.KG | 1 | R-Biopharm AG |
| 23 | BIPEA - PROFICIENCY TESTING PROVIDER | 40 | Restek |
| 11 | Bruker Daltonics | 29 | RIKILT, Wageningen University & Research |
| 16 | C. Gerhardt GmbH | 41 | Romer Labs |
| 7 | Cambridge Isotope Laboratories, Inc. | 5 | SCIENION AG |
| 38 | Elementar Analysensysteme GmbH | 12 | SCIEX |
| 25 | Entech Instruments | 36 | SepSolve Analytical |
| 9 | Fapas | 14 | Shimadzu Europa GmbH |
| 42 | Fluid Management Systems | 37 | SP Scientific |
| 35 | GlycoSpot | 10 | SPEX Europe |
| 28 | IonSense, Inc | 8 | Thermo Fisher Scientific |
| 27 | Laboratorio CIFGA S.A. | 4 | UCT |
| 22 | LGC | 18 | Unisensor |
| 6 | Merck | 34 | University of Chemistry and Technology, Prague |
| 30 | Merris Engineering Limited | 15 | Waters |
| 20 | Neogen | 32 | Watrex Praha |
| 17 | New Food | 24 | Zeulab |
| 39 | Phenomenex | | Catering area |

RAFA 2017 - PROGRAM AT A GLANCE

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

MONDAY November 6, 2017		TUESDAY November 7, 2017		WEDNESDAY November 8, 2017		THURSDAY November 9, 2017	
12:00-13:00		Registration for the conference Foyer of the Clarion Congress Centre		Exhibition		Exhibition	
13:00-13:30	Satellite event	Vendor seminars (12:45-13:30)		Poster session I		Poster session I	
13:30-14:00	Horizon 2020 brokerage event "Sustainable Food Security"	Opening ceremony Zenit & Nadir halls		Vendor seminars (13:30-14:15)		Vendor seminars (13:30-14:15)	
14:00-14:30	(12:00-19:00)	Plenary session I Recent issues & Policies Zenit & Nadir halls		Vendor seminars (14:45-15:30)		SMART LAB	
14:30-15:00		Exhibition		SMART LAB		FoodIntegrity OPEN DAY	
15:00-15:30		Coffee break Foyer / Meridian halls		FoodIntegrity OPEN DAY		Info event METROFOOD-RI (14:45-16:00)	
15:30-16:00		Plenary session II Novel technologies Zenit & Nadir halls		Coffee break Foyer / Meridian / Tycho & Kepler halls		Exhibition	
16:00-16:30	Registration for the conference			Session 7		Session 17	
16:30-17:00	Foyer of the Clarion Congress Centre			Session 8		Session 18	
17:00-17:30				Session 9		Session 19	
				Session 10		Session 20	
17:30-18:00				Session 11		Session 21	
				Session 12		Session 22	
				Session 13		Session 23	
				Session 14		Session 24	
				Session 15		Session 25	
				Session 16		Session 26	
18:00-18:30				Session 17		Session 27	
18:30-19:00		Welcome Cocktail Foyer / Meridian halls		Session 18		Session 28	
19:00-19:30				Session 19		Session 29	
19:30-20:00				Session 20		Session 30	
From 20:00				Session 21		Session 31	
				Symposium Dinner Convent of St. Agnes of Bohemia, Prague downtown			

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

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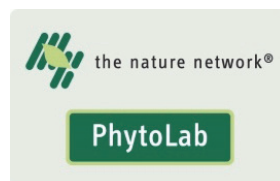
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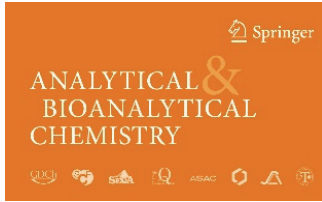
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WORKSHOP

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”



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**

WORKSHOPS

November 7, 2017

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 Fuhl-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**

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WORKSHOPS

TUESDAY, November 7, 2017

9:00-13:30
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

Julie Meneely, 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 THISTLE 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 **REIMS - FOOD FRAUD DETECTION IN REAL TIME**

Connor Black, Queen's University, Belfast, United Kingdom

11:55-12:20 **ALTERNATIVE ANALYTICAL STRATEGIES FOR DETECTION OF
UNDECLARED MOISTURE BINDERS IN MEAT**

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

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**

VENDOR SEMINARS

TUESDAY, November 7, 2017

November 7, 2017

12:45-13:30

VENDOR SEMINAR

Aquarius
hall

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ORAL SESSIONS

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

Pavlina Adam, Ministry of Agriculture of the Czech Republic

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 Krška, 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

* Young scientists' presentation

ORAL SESSIONS

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)

November 7, 2017



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ORAL SESSIONS

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

- 9:00-9:30 **L10** **ANALYTICAL FOOD AUTHENTICATION - FROM RESEARCH TO ROUTINE**
Carsten Fauhl-Hassek, 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 Fauhl-Hassek

- 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

* Young scientists' presentation

ORAL SESSIONS

November 8, 2017

- 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 Cropotova, Norwegian University of Science and Technology, Trondheim, Norway
- 12:30-13:30 **Lunch**

ORAL SESSIONS

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

- 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** **FOOD IN THE 21ST CENTURY: THE NEED OF MITIGATION STRATEGIES FOR FOOD-BORNE TOXICANTS IN COMBINATION WITH SENSORY PROPERTIES ACCEPTED BY CONSUMERS**
Michael Granvogl, Technische Universität München, Freising, Germany
- 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

- 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 HIGH RESOLUTION MASS SPECTROMETRY**
Susanne Ekroth, National Food Agency, Uppsala, Sweden
- 12:30-13:30 **Lunch**

ORAL SESSIONS

WEDNESDAY, November 8, 2017

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

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

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

ORAL SESSIONS

- 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**

POSTER & DEMO SESSIONS

WEDNESDAY, November 8, 2017

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:

ALLERGENS	A1 - A17
AUTHENTICITY, TRACEABILITY, FRAUD	B1 - B67
BIOANALYTICAL METHODS FOR FOOD CONTROL	C1 - C11
BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS	D1 - D19
FLAVOUR SIGNIFICANT COMPOUNDS	E1 - E14
GENERAL FOOD ANALYSIS	G1 - G73
MAJOR NUTRIENTS AND VITAMINS	H1 - H7
NOVEL FOODS & SUPPLEMENTS	M1 - M8
OMICS INCLUDING FOODOMICS	N1 - N12

15:30-16:00

Coffee break



FoodSmart
phone.eu

Open Days



Smartphone analyzers for on-site testing of food quality and safety



This project has received funding from the European Union's Horizon 2020 research and innovation programme under the Marie Skłodowska-Curie grant agreement No 720325.

Meet FoodSmartphone in the RAFA Smart Lab

Wednesday and Thursday, November 8-9
1-4 pm, Tycho & Kepler halls

- Become involved and sign-up as a stakeholder
- Everything you would like to know about the future of food testing and monitoring practices
- Meet the Early Stage Researchers

Register
and win*

*Register as a stakeholder and win: the first 30 registrations will receive a smartphone gadget; all registrations qualify for the draw: the winner of the draw will receive a **LAB2GO™ mobile allergen test system**, kindly sponsored by Zeulab!

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INVITATION to FoodIntegrity OPEN DAYS at RAFA 8–9 November, 2017 • Prague, Czech Republic

Clarion Congress hotel Prague, Tycho & Kepler hall, 10:30–16:00, exhibition hours 13:30–16:00



FoodIntegrity OPEN DAYS are organised as satellite event of the
8th International Symposium on Recent Advances in Food Analysis, www.rafa2017.eu

WHAT CAN YOU LEARN?



FoodIntegrity Knowledge base: An information resource on food authenticity, description of the database and demonstration of its functionality

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

Oral explanation on-site from 14:00 to 14:30



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

App & Infographics using mobile devices to bring together available data on industrially exploited analytical tools for detection of food fraud, and identify reliable indicators/markers



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

Video on examination of Chinese consumers' attitudes and perceptions towards the safety and integrity of imported European foods



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

"Hands on" demonstration of food products authentication



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!

APPLY FOR PARTICIPATION IN THE FOODINTEGRITY TRAINING PROGRAM HERE!

QUIZ:

Test your knowledge on the food integrity and win a bottle of whisky!

HOW TO GET INVOLVED ?

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

You may **register on-site** for the project **COMMUNICATION** or on www.foodintegrity.eu/ page **Contact us**

FoodIntegrity is a European five-year project, which will draw from a well of experience consisting of 60 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 FoodIntegrity demonstration 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 it 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.

VENDOR SEMINARS

WEDNESDAY, November 8, 2017

13:30-14:15

VENDOR SEMINARS

Aquarius
hall

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

SPEX[®] Europe 

Taurus
hall

Maximizing Laboratory Productivity in Routine Food Analysis (1)

 **Agilent Technologies**

Leo
hall

Ensuring the Merit of Food


BRUKER

Virgo
hall

Recent Advancements in Ambient Ionisation Technology for Food Authenticity and Profiling

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VENDOR SEMINARS

WEDNESDAY, November 8, 2017

November 8, 2017

14:45-15:30

VENDOR SEMINARS

Aquarius
hall

Using Advanced Mass Spectrometry Technologies to Address New Food Safety Challenges

ThermoFisher
SCIENTIFIC

Taurus
hall

In Food We Trust - The Passion of Food Analysis

 **SHIMADZU**
Excellence in Science

Leo
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**



ORAL SESSIONS

WEDNESDAY, November 8, 2017

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

16:00-18:00

Zenit
hall

SESSION 7: Food contaminants & Residues II

Chairs: Gaud Dervilly-Pinel & Jacob de Boer

- 16:00-16:20 **L39** **IDENTIFICATION BY LC-Q-EXACTIVE MS OF PREVIOUSLY UNREPORTED PFAS'S IN WATER CLOSE TO A FLUORO-CHEMICAL 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-Champanelle, 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

ORAL SESSIONS

WEDNESDAY, November 8, 2017

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

November 8, 2017

16:00-18:00

Nadir
hall

SESSION 8: General food analysis I

Chairs: Henryk Jelen & Jens Sloth

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

ORAL SESSIONS

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

ORAL SESSIONS

WEDNESDAY, November 8, 2017

SESSIONS 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!

November 8, 2017



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VENDOR SEMINARS

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



Virgo
hall

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



ORAL SESSIONS

THURSDAY, November 9, 2017

SESSIONS 11 & 12 & 13, *in parallel*

November 9, 2017

9:00-10:30
Zenit
hall

SESSION 11: Natural toxins I

Chairs: Rudolf Krška & Arjen Gerssen

- 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 Puntschner, 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

- 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

ORAL SESSIONS

- 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**

ORAL SESSIONS

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 & Hans Mol

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 Debrouwer, 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

ORAL SESSIONS

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**

ORAL SESSIONS

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 DIFFERENT 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-ISP), 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

ORAL SESSIONS

- 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**

POSTER & DEMO SESSIONS

November 9, 2017

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 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 II:

FOOD CONTAMINANTS (ENVIRONMENTAL)	F1 - F22
METALS & METALLOIDS	I1 - I9
MIGRANTS FROM FOOD CONTACT MATERIALS	J1 - J15
MYCOTOXINS, MARINE & PLANT TOXINS	K1 - K49
PROCESSING CONTAMINANTS	O1 - O15
RESIDUES - PESTICIDES	P1 - P71
RESIDUES - VETERINARY DRUGS	R1 - R71
LAST MINUTE POSTERS	LM

15:30-16:00

Coffee break

thermo scientific



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VENDOR SEMINARS

THURSDAY, November 9, 2017

13:30-14:15

VENDOR SEMINARS

Aquarius
hall

Isotope Fingerprints in Authenticity and Food Fraud

ThermoFisher
SCIENTIFIC

Taurus
hall

**Maximizing Laboratory Productivity in Routine Food Analysis
(2)**



Agilent Technologies

Leo
hall

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

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Virgo
hall

**Overcoming the Challenges of Analysing Anionic Polar
Pesticides**

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THURSDAY, November 9, 2017

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

ORAL SESSIONS

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

- 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 Almería, Almería, Spain

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ORAL SESSIONS

THURSDAY, November 9, 2017

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

16:00-18:00

Nadir
hall

SESSION 18: DNA analysis for food control

Chairs: Esther Kok & Jens Ducreé

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

November 9, 2017

ORAL SESSIONS

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

ORAL SESSIONS

THURSDAY, November 9, 2017

SESSIONS 17 & 18 & 19 & 20, in parallel

November 9, 2017

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

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SOCIAL EVENT

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*

ORAL SESSIONS

FRIDAY, November 10, 2017

SESSIONS 21 & 22 & 23, *in parallel*

November 9, 2017

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

- 9:00-9:30 **L116** **THE POTENTIAL OF BIG DATA SYSTEMS AND NOVEL ANALYTICAL APPROACHES TO BETTER ANTICIPATE NEW RISKS TO THE CONSUMER**
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**

ORAL SESSIONS

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: Klara Stensvag & Chiara Dall'Asta

- 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

ORAL SESSIONS

FRIDAY, November 10, 2017

SESSIONS 21 & 22 & 23, in parallel

November 10, 2017

- 9:00-11:00
Leo & Virgo
halls
- SESSION 23: Omics approaches in food analysis**
Chairs: Bruno Le Bizec & Rudi Krska
- 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 Biasoli, 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**

ORAL SESSIONS

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

POSTER SESSIONS

November 8 & 9, 17017

WEDNESDAY, November 8, 2017

13:00-16:00 POSTER SESSION I

ALLERGENS	A1 - A17
AUTHENTICITY, TRACEABILITY, FRAUD	B1 - B67
BIOANALYTICAL METHODS FOR FOOD CONTROL	C1 - C11
BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS	D1 - D19
FLAVOUR SIGNIFICANT COMPOUNDS	E1 - E14
GENERAL FOOD ANALYSIS	G1 - G73
MAJOR NUTRIENTS & VITAMINS	H1 - H7
NOVEL FOODS & SUPPLEMENTS	M1 - M8
OMICS INCLUDING FOODOMICS	N1 - N12

THURSDAY, November 9, 2017

13:00-16:00 POSTER SESSION II

FOOD CONTAMINANTS (ENVIRONMENTAL)	F1 - F22
METALS & METALLOIDS	I1 - I9
MIGRANTS FROM FOOD CONTACT MATERIALS	J1 - J15
MYCOTOXINS, MARINE & PLANT TOXINS	K1 - K49
PROCESSING CONTAMINANTS	O1 - O15
RESIDUES - PESTICIDES	P1 - P71
RESIDUES - VETERINARY DRUGS	R1 - R71
LAST MINUTE POSTERS	LM

POSTER SESSIONS

WEDNESDAY, November 8, 2017

13:00-16:00

POSTER SESSION I

ALLERGENS	A1 - A17
AUTHENTICITY, TRACEABILITY, FRAUD	B1 - B67
BIOANALYTICAL METHODS FOR FOOD CONTROL	C1 - C11
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MAJOR NUTRIENTS & VITAMINS	H1 - H7
NOVEL FOODS & SUPPLEMENTS	M1 - M8
OMICS INCLUDING FOODOMICS	N1 - N12

A: ALLERGENS

- A1 MAJOR ALLERGENS IN COW MILK'S WHEY: CHEMICAL MODIFICATIONS INDUCED BY TECHNOLOGICAL TREATMENTS AND THEIR EFFECT ON ALLERGENICITY**
Alessandra Gasparini, [Sofie Buhler](#), Arnaldo Dossena, Stefano Sforza, Tullia Tedeschi
- A2 SENSITIVE DETECTION OF ALLERGENS BY MASS SPECTROMETRY IN PROCESSED FOODSTUFFS**
Mélanie Planque, Thierry Arnould, Patricia Renard, Marc Dieu, Nathalie Gillard
- A3 SELECTION OF PEPTIDE BIOMARKERS BY HIGH RESOLUTION MASS SPECTROMETRY TO DEVELOP A REFERENCE METHOD ALLOWING THE QUANTIFICATION OF ALLERGENS IN PROCESSED FOOD PRODUCTS**
Maxime Gavage, Kaatje Van Vlierberghe, Christof Van Poucke, Marc De Loose, Kris Gevaert, Marc Dieu, Patsy Renard, Thierry Arnould, Nathalie Gillard
- A4 COMPARISON AND OPTIMIZATION OF THREE COMMERCIAL METHODS WITH A LC-MS/MS METHOD TO DETERMINE SULFITES IN FOOD**
Mascha Treblin Treblin, Katherine Carlos, Lowri de Jager
- A5 A MULTIDICIPLINARY APPROACH TO SELECT NATURALLY LOW-TOXICITY WHEAT GENOTYPES FOR CELIAC DISEASE PATIENTS**
Rosa Pilolli, Agata Gadaleta, Carmen Gianfrani, Gianfranco Mamone, [Linda Monaci](#)
- A6 DETECTION OF GLUTEN ON SURFACES AND CLEANING-IN-PLACE WATERS USING THE R DIP STICK**
Markus Lacorn, Stella Lindeke, Lukas Kraft, Natalia Burgardt, Natalie Widmann, Thomas Weiss
- A7 LC-HRMS/MS FOR THE SIMULTANEOUS DETECTION AND QUANTIFICATION OF MULTIPLE ALLERGENS**
Alessandra Moressa, Giancarlo Biancotto, Roberto Angeletti, [Roberto Stella](#)
- A8 DEVELOPMENT OF THE NEXT GENERATION OF SOY ALLERGEN IMMUNOASSAYS**
Sonja Hartberger, Matthew Daly, Adrian Rogers
- A9 RAPID DETECTION OF NUT ALLERGENS USING A PLANAR-WAVEGUIDE BASED BIOSENSOR**
Matthew McGoldrick, Christopher Elliott, Katrina Campbell, Philippe Delahaut, Michael Lochhead
- A10 SIMULTANEOUS DETECTION OF FOOD ALLERGENS WITH A BEAD -SUSPENSION FLOW CYTOMETRY IMMUNOASSAY**
Celia Suárez Pantaleón, Alessandro Gallo, Hugues Wallemacq, Benoit Granier, Anne-Catherine Huet, Riccardo Marega, Philippe Delahaut, Nathalie Gillard
- A11 SENSITIVE AND SPECIFIC ALLERGEN SCREENING ANALYSIS USING LC-MS/MS**
Ashley Sage, Jianru Stahl-Zeng, Daniel McMillan
- A12 HOW TO ANALYZE THE MILK OF THE FUTURE?**
Emiliano De Dominicis, Rossella De Poi, Federica Cattapan, Elisa Gritti, Samim Saner, Federico Fiorese, Patrizia Polverino De Laureto
- A13 DIVERSITY OF SEED PROTEINS, INCLUDING ALLERGENS, IN COMMON BUCKWHEAT**
Rie Satoh, Takashi Hara, Reiko Teshima, Ryo Ohsawa
- A14 DEVELOPMENT AND EVALUATION OF DIFFERENT DNA AMPLIFICATION APPROACHES BASED ON LOOP-MEDIATED ISOTHERMAL AMPLIFICATION AND REAL-TIME PCR FOR THE DETECTION GLUTEN-CONTAINING CEREALS IN FOOD SAMPLES**
Alejandro Garrido-Maestu, Sarah Azinheiro, Pablo Fuciños, [Joana Carvalho](#), Marta Prado

POSTER SESSIONS

- A15** **RAPID, DNA-BASED METHOD DEVELOPMENT FOR DETECTION OF SOY CONTENT IN FOOD SAMPLES**
Erika Szabó, Adél Klupács, Krisztina Takács
- A16** **DISCRIMINATION BETWEEN GLUTEN AND GLUTEN FREE CEREAL FLOURS BY UV-VIS SPECTROSCOPY COUPLED WITH MULTIVARIATE ANALYSIS**
Ivana Zeković, Lea Lenhardt Acković, Tatjana Dramićanin, Bojana Milićević, Miroslav D. Dramićanin
- A17** **VALIDATION OF A NEW RAPID LATERAL FLOW TEST FOR SIMULTANEOUS DETECTION OF CASEIN AND B-LACTOGLOBULIN IN FOOD**
Pedro Razquin, Patricia Galan-Malo, Silvia Pellicer, , Luis Mata

B: AUTHENTICITY, TRACEABILITY, FRAUD

- B1** **EXCESSIVE HEAT LOAD OF EXTENDED SHELF LIFE (ESL) MILK AND CREAM CAUSED BY (UN)INTENTIONAL OVER-PROCESSING?**
Helmut K. Mayer, Lisa I. Boitz, Anatol Schmidt
- B2** **CHARACTERIZATION AND DISCRIMINATION OF WHEATS AND FLOURS BY DART-HRMS**
Brunella Miano, Roberto Piro
- B3** **APPLICATION OF VOLATILE COMPOUNDS PROFILES FOR THE ASSESSMENT OF APPLES GROWN IN THE SYSTEMS OF ECOLOGICAL AND INTEGRATED PRODUCTION**
Karolína Průchová, Tereza Podskalská, Vojtěch Kružík, Lukáš Vápenka, Helena Čížková
- B4** **AUTHENTICITY OF BOTANICAL ORIGIN OF RAPE HONEY BASED ON VOLATILE COMPOUND PROFILES**
Vojtěch Kružík, Aneta Ziková, Adéla Grégrová, Karolína Průchová, Helena Čížková
- B5** **ROADMAP FOR SELECTING A REDUCED SNP PANEL FOR SPECIES IDENTIFICATION AMONG MUSSELS FROM MYTILUS GENUS**
María Angélica Larraín, Felipe Jilberto, Shawn Narum, Malgorzata Zbawicka, Roman Wenne, Cristián Manuel Araneda Tolosa
- B6** **IDENTIFYING WINE APPELLATION VIA POLYPHENOLIC SCREENING OF NIAGARA PENINSULA ONTARIO CANADA WINES**
Jeff Rivera
- B7** **A MULTIPURPOSE RAMAN PLATFORM FOR SURFACE AND SUBSURFACE FOOD SAFETY AND QUALITY INSPECTION**
Jianwei Qin, Moon Kim, Kuanglin Chao
- B8** **HAHSUS - MANUKA HONEY AUTHENTICATION BY HS-SPME-GC/MS AND UHPLC-PDA-MS/MS COMBINED WITH STATISTICS**
Nicole Beitlich, Karl Speer
- B9** **FIGHTING THE FOOD FRAUD: DETECTING VEGETABLE OILS IN MILK PRODUCTS**
Emanuele Sangiorgi, Liliana Folegatti, Renato Berneri, Ester Cotti Piccinelli
- B10** **RAPID DETECTION OF HERB AND SPICE ADULTERATION**
Simon Haughey, Pamela Galvin-King, Chris Elliott
- B11** **GRAPE VARIETY AUTHENTICATION OF CHINESE RED AND WHITE WINES USING 1H NMR-BASED FINGERPRINTING**
Shuangxi Fan, Qiding Zhong, Carsten Fahl-Hassek, Susanne Esslinger, Michael K.-H. Pfister, Bettina Horn, Zhanbin Huang
- B12** **PAPRIKA AUTHENTICATION USING FTIR SPECTROSCOPY AND ONE-CLASS MODELLING - IS THIS THE KEY TO DETECTING ADULTERATION?**
Bettina Horn, Janet Riedl, Susanne Esslinger, Michael K.-H. Pfister, Carsten Fahl-Hassek
- B13** **GEOGRAPHICAL DIFFERENTIATION OF GRAIN MAIZE USING SPECTROSCOPIC METHODS**
Elisabeth Achten, David Schütz, Markus Fischer, Carsten Fahl-Hassek, Bettina Horn
- B14** **LEAVING THE LABORATORY BEHIND: RAPID IN-FIELD FOOD AUTHENTICITY SCREENING USING HANDHELD SPECTROSCOPY**
Terry McGrath, Simon Haughey, Christopher Elliott
- B15** **DETERMINATION OF CARBOHYDRATES IN HONEY**
Deepali Mohindra, Manali Aggrawal, Jeefery Rohrer
- B16** **FOODAUTHENT: COLLECTION, ANALYSIS AND UTILIZATION OF ANALYTICAL FOOD FINGERPRINTS**
Carolin Lörchner, Carsten Fahl-Hassek, Felix Berger, Susanne Esslinger
- B17** **PROGRESS TOWARDS STANDARDIZATION OF NON-TARGETED METHODS**
Bettina Horn, Susanne Esslinger, Carolin Lörchner, Carsten Fahl-Hassek
- B18** **FAST ANALYSIS OF NATURAL AND ARTIFICIAL VANILLA FLAVORINGS - COMPUTER ASSISTED DEVELOPMENT OF A ROBUST, FAST AND SENSITIVE UHPLC METHOD**
Robert Ludwig, Gesa J. Schad, Philipp Jochems

POSTER SESSIONS

- B19** DETERMINATION OF MILK FAT CONTENT IN CONFECTIONARY PRODUCTS
Kristina Elesin, Gordana Nović
- B20** RECLAIMING PARASITES FROM FISH ACCORDING TO EU REGULATION 1276/2011: CAN HISTOLOGY DISCLAIM POTENTIAL FRAUDS ON FREEZING TREATMENT?
Serena Maestro, Marzia Pezzolato, Valentina Cambiotti, Elisa Baioni, Elena Bozzetta
- B21** DEVELOPMENT AND VALIDATION OF A DNA BARCODING METHOD FOR THE SIMULTANEOUS IDENTIFICATION AND DIFFERENTIATION OF 15 MAMMALIAN AND 11 POULTRY SPECIES IN FOOD
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- B22** STABLE ISOTOPE COMPOSITIONS OF POLISH CIDERS
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- B23** ISOTOPE FINGERPRINTS: ORIGIN OF TEQUILA WITH GC COUPLED WITH ISOTOPE RATIO MS
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- B24** ISOTOPE FINGERPRINTS: AUTHENTICATION OF HONEY BY LC COUPLED WITH ISOTOPE RATIO MS
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- B25** VALIDATION OF A RAPID LATERAL FLOW METHOD FOR THE DETECTION OF COW MILK IN WATER BUFFALO, SHEEP OR GOAT MILK
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- B26** FEED FRAUD: EXPERIENCE WITH THE DETECTION OF FEED FRAUD IN THE CZECH REPUBLIC
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- B27** AUTHENTICATION OF MILK AND DAIRY PRODUCTS USING LC-MS/MS - TARGET PROTEOMIC ANALYSIS APPROACH
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- B28** TACKLING FRAUD IN SEAFOOD GLOBAL SUPPLY CHAINS: INNOVATIONS IN DETECTION USING RAPID EVAPORATIVE IONISATION MASS SPECTROMETRY (REIMS)
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- B29** DETECTION AND QUANTIFICATION OF TMA AS INDICATOR OF FRESHNESS RATE IN FISHERY PRODUCTS BY DIRECT SAMPLE ANALYSIS WITH HIGH RESOLUTION MASS SPECTROMETRY
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- B30** AUTHENTICITY CONTROL OF BEVERAGES AND WATER IN FOOD WITH GASBENCH II SYSTEM USING ISOTOPE FINGERPRINTS
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- B31** EA-IRMS: TRACING THE GEOGRAPHICAL ORIGIN OF ROASTED AND GREEN COFFEE USING ISOTOPE FINGERPRINTS
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- B32** FOOD AND BEVERAGE FRAUD PREVENTION USING ISOTOPE FINGERPRINTS
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- B33** HOW TO ASSURE SAFETY, QUALITY AND AUTHENTICITY IN THE FRUIT JUICES?
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- B34** GENETIC IDENTIFICATION OF CITRUS DEPRESSA AND CITRUS MADURENSIS BASED ON THE CHLOROPLAST DNA
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- B35** AUTHENTICITY ASSESSMENT OF APPLE AND STRAWBERRY KEY AROMA COMPOUNDS WITH GAS CHROMATOGRAPHY-COMBUSTION-ISOTOPE RATIO MASS SPECTROMETRY (GC-C-IRMS) ANALYSIS
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- B36** A NOVEL LATERAL FLOW METHOD FOR THE QUANTIFICATION OF COW MILK
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- B37** PLANT METABOLOMICS - MAXIMIZING METABOLOME COVERAGE BY OPTIMIZING MOBILE PHASE ADDITIVES FOR NON-TARGETED MASS SPECTROMETRY IN POSITIVE AND NEGATIVE ELECTROSPRAY IONIZATION MODE
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- B38** SHRIMP FRAUD: EVALUATING CHARACTERISTIC METABOLOMIC FEATURES FOR AUTHENTICATION BY HIGH AND UNIT MASS RESOLUTION SPECTROMETRY
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- B39** GENETIC PROFILING: BOTANICAL ORIGIN OF TRUFFLES
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- B40** PROFILING STEROLS IN OLIVE OIL FOR QUALITY AND AUTHENTICITY USING SUPPORTED LIQUID EXTRACTION (SLE), SOLID PHASE EXTRACTION (SPE) AND GC-FID
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- B41** STUDY OF ISOTOPIC AND ELEMENTAL COMPOSITION OF MILK AND DAIRY PRODUCTS
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- B42** RAPID EVAPORATIVE IONISATION MASS SPECTROMETRY (REIMS) IN THE FIGHT AGAINST BEEF ADULTERATION
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- B43** CHARACTERIZATION OF GRAPE VARIETIES INDIGENOUS TO CYPRUS, AND AUTHENTICATION OF CYPRIOT WINES
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- B44** AUTHENTICATION / CONTENT VERIFICATION OF SEA BUCKTHORN IN HERBAL TEAS BY METABOLOMIC FINGERPRINTING STRATEGY USING U-HPLC-HRMS ANALYSIS
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- B45** THE AUTHENTICATION OF POPPY SEEDS BY U-HPLC-HRMS/MS
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- B46** VARIETAL AUTHENTICATION OF CZECH AND MORAVIAN WINES BASED ON THE PHENOLICS CONTENT
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- B47** APPLICATION OF SUPERCRITICAL FLUID CHROMATOGRAPHY FOR AUTHENTICATION OF HEMP OILS
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- B48** A NOVEL APPROACH TO ASSESS QUALITY AND AUTHENTICITY OF SCOTCH WHISKY BASED ON GC-HRMS
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- B49** THE POTENTIAL OF FT-RAMAN SPECTROSCOPY, CORROBORATED WITH CHEMOMETRICS, IN THE DISCRIMINATION OF ROMANIAN WINES
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- B50** SERS APPLICATIONS IN WHITE WINES DIFFERENTIATION
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- B51** FRACTIONATION OF BLACK SOLDIER FLY BIOMOLECULES FOR FEED/FOOD OR TECHNOLOGICAL APPLICATIONS
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- B52** DETERMINATION OF PROTEINS AND PEPTIDES RESPONSIBLE FOR ADVERSE REACTIONS TO WHEAT: STRATEGIES FOR MITIGATION
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- B53** AUTHENTICATION OF MEAT SPECIES USING PROTEIN ELECTROPHORESIS AND PCR
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- B54** DETECTION OF COFFEE ADULTERATION USING THE MONOSACCHARIDES PROFILE BY CAPILLARY ELECTROPHORESIS-TANDEM MASS SPECTROMETRY
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- B55** A NOVEL TETRAPLEX REAL-TIME PCR ASSAY FOR THE SIMULTANEOUS QUANTIFICATION OF ROE DEER, RED DEER, FALLOW DEER AND SIKA DEER
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- B56** DEVELOPMENT OF DUCK WELFARE EVALUATION SYSTEM IN THAILAND: WELFARE STANDARD TO MEAT AUTHENTICITY AND QUALITY
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- B57** A NOVEL, HIGHLY ROBUST LC-IRMS SOLUTION FOR HIGH-THROUGHPUT DETERMINATION OF HONEY ADULTERATION
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- B58** MINIATURIZED DEVICES FOR SAMPLE PREPARATION PROVIDING HIGHLY EFFICIENT DNA EXTRACTION FROM OLIVE OIL
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- B59** "REIMS WITH CHEMOMETRICS" A TOOL ADAPTED FOR THE IDENTIFICATION AND AUTHENTICATION OF A PDO STATUS PRODUCT "BEURRE D'ARDENNE" – A CONCRETE EXAMPLE!
Jean-Michel Romnee, Sara Stead, Euan Ross, Jan Claereboudt
- B60** FINGERPRINTING AND IDENTIFICATION OF BEER BY COMPREHENSIVE HPLC OLIGOSACCHARIDE PROFILING AND PRINCIPAL COMPONENT ANALYSIS (PCA)
Marek Minarik, Martin Franc, Milan Vorsilak, Daniel Svozil, Jana Olsovska, Iveta Prochazkova, Pavel Dostalek, Milan Minarik

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- B61** ASSESSING FOOD AUTHENTICITY IN LACTOSE-FREE BRAZILIAN COMMERCIAL MILKS BY ULTRA HIGH PRESSURE LIQUID CHROMATOGRAPHY-CORONA CHARGED AEROSOL DETECTION
Jeremias Moraes, Ana Paula Lamounier, Alessandra Licursi, Renata Raices, Sanderson Souza, Marc Chalom, Gabriel Duarte, Adriano Cruz
- B62** AUTHENTICATION OF FRUIT JUICE USING AMINO ACID PROFILES – APPLICATION IN A FOOD CONTROL LAB
Emma Wistaff, Silvia Beller, Anton Schmid, Thorben Nietner
- B63** SUPERCRITICAL FLUID CHROMATOGRAPHY COUPLED TO HIGH-RESOLUTION TANDEM MASS SPECTROMETRY: AN INNOVATIVE ONE-RUN METHOD FOR THE COMPREHENSIVE ASSESSMENT OF CHOCOLATE QUALITY AND AUTHENTICITY
Michaela Rektorisova, Vojtech Hrbek, Monika Tomaniova, Jana Hajslova, Petr Cuhra
- B64** TARGETED AND UNTARGETED METABOLOMICS AS AN ADVANCED TOOL FOR THE DETECTION OF JUICE-TO-JUICE ADULTERATION
Marilena Dasenaki, Sofia Drakopoulou, Nikolaos Thomaidis
- B65** DRIED PAPRIKA POWDER QUALITY AND AUTHENTICITY ASSESSMENT EMPLOYING SPME-GC/TOFMS
Eliska Kludska, Jaromir Hradecky, Jana Hajslova
- B66** ASSESSMENT OF SYNTHETIC ADULTERANTS IN DIETETIC PRODUCTS ON SERBIAN MARKET
Gorica Vuković, Vesna Pantić-Palibrk, Marina Đukić, Ljubodrag Vujisić, Boban Anđelković
- B67** UNDECLARED INGREDIENTS IN FOOD SUPPLEMENTS
Ana Alonso, J. Fernando Goni

C: BIOANALYTICAL METHODS FOR FOOD CONTROL

- C1** SYNTHESIS OF CONJUGATE OF GOLD NANOPARTICLES WITH COVALENTLY CO-IMMOBILIZED ANTIBODY AND HRP AND ITS USE IN CHEMILUMINESCENT ELISA OF CITRININ
Ivan Sakharov, Shih-Wei Wu, Marina Vdovenko, Feng- Yih Yu
- C2** DETERMINATION OF FUMONISIN B1 ON CONTAMINATED IRAQI AND INDONESIAN CORNS USING A PIONEERING ELISA BASED ON MOLECULARLY IMPRINTED POLYMER NANOPARTICLES
Abeer H. M Safaryan, Alvaro Garcia-Cruz, Katarzyna Smolinska-Kempisty, Elena Piletska, Kal karim, Sergey A. Piletsky, Hasim Munawar
- C3** ENZYMATIC QUANTIFICATION OF ETHANOL IN KOMBUCHA, ALCOHOL-FREE BEER, AND JUICES USING ENZYTEC™ LIQUID ETHANOL
Markus Lacorn, Michaela Noll, Francois Guillot, Thomas Hektor
- C4** DEVELOPMENT OF EASY TO USE ANALYTICAL METHOD FOR DETERMINATION OF COMMERCIAL β -GALACTOSIDASE ACTIVITY
Kristine Zolnere, Janis Liepins, Inga Ciprovica
- C5** THE PROTEOLYTIC PROPERTIES OF LACTIC ACID BACTERIA FROM EWES' LUMP CHEESE
Janka Koreňová, Domenico Pangallo, Tomáš Kuchta
- C6** PRODUCTION AND CHARACTERIZATION OF A LIBRARY OF POLYCLONAL ANTIBODIES FOR IMMUNOAFFINITY-BASED DETECTION OF SOY PROTEINS
Riccardo Marega, Melody Paulus, Anne-Catherine Huet, Alessandro Gallo, Celia Suarez-Pantaleon, Hugues Wallemacq, Benoit Granier, Philippe Delahaut, Nathalie Gillard
- C7** THE BIO END USER SENSOR TREE: AN OPEN-SOURCE AND USER-FRIENDLY CLASSIFICATION SYSTEM FOR BIOSENSORS
Joost Nelis, Katrina Campbell, Christopher Elliott
- C8** DETECTION OF FRESHWATER CYANOTOXINS AND MEASUREMENT OF MASKED MICROCYSTINS IN TILAPIA FROM SOUTHEAST ASIAN AQUACULTURE FARMS
Brett Greer, Ronald Maul, Katrina Campbell, Christopher Elliott
- C9** TOTAL DNA QUANTIFICATION TO CONFIRM THE ABSENCE OF CROSS-CONTAMINATION IN VETERINARY-PRESCRIBED DIETS FOR ANIMALS WITH ADVERSE FOOD REACTIONS (AFR)
Jerome Naar, Isabelle Lesponne, Mauricio Montano, Eric Servet, Bénédicte Garzino, Laure Boutigny, Vincent Biourge, Gaetan Danset
- C10** LOOP-MEDIATED ISOTHERMAL AMPLIFICATION (LAMP) FOR FOODBORNE PATHOGEN DETECTION: EVALUATION OF DIFFERENT GENETIC TARGETS FOR SALMONELLA ENTERICA SEROVAR ENTERITIDIS AND TYPHIMURIUM CHARACTERIZATION
Sarah Azinheiro, Joana Carvalho, Marta Prado, Alejandro Garrido-Maestu
- C11** SCREENING FOR DRUGS OF ABUSE AND ACTIVE INGREDIENTS IN DIETARY SUPPLEMENTS
Alexander Scherl, Véronique Schweizer, Anne Magnin, Pierre Zimmerli, Abderrahim Karmime, Dider Ortelli, Pierre Lescuyer, Patrick Edder

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D: BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS

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- D1 OPTIMIZATION OF EXTRACTION OF ANTIOXIDANT COMPOUNDS FROM QUASSIA AMARA L. LEAVES USING RESPONSE SURFACE METHODOLOGY**
Amália Soares dos Reis, Letícia Danguí da Silva, Camila Diedrich, Marlene Capelin Ignoato, Vanderlei Aparecido Lima, Tatiane Luiza Cadorní Oldoni, Gil Valdo José Silva, [Solange Teresinha Carpes](#)
- D2 USE OF RESPONSE SURFACE METHODOLOGY FOR THE ASSESSMENT OF THE PHENOLIC COMPOUNDS WITH BIOACTIVITY OF CROTON LECHLERI SAP CO-PRODUCT EXTRACT FROM AMAZON FOREST, BRAZIL**
Camila Diedrich, Letícia Danguí da Silva, Henrique Silva Muniz, Rafael Sari, Giulia Caroline de Cristo Borges, Amália Soares dos Reis, Gustavo Roberto Thomé, Vanderlei Aparecido Lima, Tatiane Luiza Cadorní Oldoni, [Solange Teresinha Carpes](#)
- D3 EFFECTS OF VARIOUS LED LIGHT ILLUMINATION ON THE ANTIOXIDANT PROPERTIES OF PHYCOBILIPROTEIN EXTRACT FROM SPIRULINA PLATENSIS**
Emilia Niemczyk, Jacek Lipok
- D4 COMPARING THE PHENOLIC COMPOSITION AND ANTIOXIDANT PROPERTIES OF CAMEROONIAN AND EUROPEAN HONEYS**
[Natalia Stanek](#), Izabela Jasicka-Misiak, Paweł Kafarski
- D5 CHARACTERIZATION OF EXTRA VIRGIN OLIVE OIL ENRICHED WITH ESSENTIAL OILS BY SPECTROSCOPIC TECHNIQUES**
[Fátima Peres](#), Cecília Gouveia, Conceição Vitorino, Ofélia Anjos
- D6 DIFFERENTIAL ANTIBACTERIAL ACTIVITIES OF FOUR STRUCTURAL CLOSELY RELATED FLAVONOIDS BAICALEIN, BAICALIN, CHRYSIN AND BIOCHANIN A ON CLINICAL ISOLATED STAPHYLOCOCCUS INTERMEDIUS AND STREPTOCOCCUS SUIS IN VITRO**
[Patchima Sithisarn](#), Petcharat Nantateerapong, Pongtip Sithisarn, Piyanuch Rojsangsa
- D7 CHEMICAL COMPOSITION AND ANTIOXIDANT ACTIVITY OF WHOLE BERRIES BUCKTHORN OIL OBTAINED BY SUBCRITICAL FLUID EXTRACTION**
Claudia M. Gutu, Octavian T. Olaru, Anca Ungurianu, Denisa M. Margina, Mihaela Ilie, Dumitru Lazurca, [Melinda David](#), Monica Florescu
- D8 ANALYSIS OF EIGHT CATECHINS AND FOUR THEAFLAVINS IN TEA SAMPLES USING HIGH-PERFORMANCE LIQUID CHROMATOGRAPHY TANDEM MASS SPECTROMETRY**
Bin Zhao
- D9 MACROALGAE AS A SOURCE OF BIOACTIVE PEPTIDES. IDENTIFICATION IN PROTEIN HYDROLIZATES BY HPLC-ESI-QTOF/MS**
Raquel Pérez-Míguez, María Castro-Puyana, [Merichel Plaza](#), María Luisa Marina
- D10 BIOACCESSIBILITY OF LEGUMES POLYPHENOLS BY AN IN VITRO DIGESTION MODEL**
[Federica Giusti](#), Gianni Sagratini, Edoardo Capuano, Nicoletta Pellegrini
- D11 ANALYTICAL VALIDATION OF HPLC-DAD AND LC-ESI-MS METHODS FOR THE QUANTIFICATION OF BIOACTIVE COMPOUNDS IN GENTIANA LUTEA EXTRACTS**
Fabiano Travaglia, Monica Locatelli, Valentina Azzurra Papillo, Matteo Bordiga, Cristiano Carino, [Marco Arlorio](#), Jean Daniel Coisson
- D12 EFFECTS OF INFRARED TREATMENT ON SAPOGENINS OF QUINOA**
Arzu Başman
- D13 OPTIMIZATION OF ANTHOCYANIN EXTRACTION FROM GLYCINE MAX (L.) MERR. CHEONGJA4HO USING RESPONSE SURFACE METHODOLOGY (RSM)**
[Dayeon Ryu](#), Eunmi Koh
- D14 TRI-P-COUMAROYLSPERMIDINE IN THE FLOWERS OF SOME SALVIA SPECIES**
[Sebastian Gericke](#), Kristin Recklies, Karl Speer
- D15 NEW SALVICHINONE DERIVATIVES FROM THE FLOWERS OF SALVIA OFFICINALIS L.**
[Sebastian Gericke](#), Tilo Lübken, Martin Kaiser, Karl Speer
- D16 EFFECT OF STORAGE ON FLAVONOID CONTENTS OF SORGHUM GENOTYPES**
Kênia Grasielle de Oliveira, [Valéria Aparecida Vieira Queiroz](#), Lanamar de Almeida Carlos, Frederico Augusto Ribeiro de Barros, Helena Maria Pinheiro-Sant'Ana
- D17 OPTIMIZATION OF ANALYTICAL STRATEGY FOR DETERMINATION OF ORGANIC SELENIUM SPECIES IN SELENIUM-ENRICHED MICROSCOPIC ALGAE**
[Monika Jiru](#), Diomid Revenco, Richard Koplík, Jana Hajslova, Milena Stranska-Zachariasova
- D18 FAST GAS CHROMATOGRAPHY/MASS SPECTROMETRY (FAST GC/MS) ANALYSIS FOR MULTIPLE DETERMINATION OF CANNABINOIDS IN INDUSTRIAL HEMP INFLORESCENCES AND HEMPSEED OIL**
[Vladimiro Cardenia](#), Simona Scappini, Mara Mandrioli, Maria Teresa Rodriguez-Estrada, Tullia Gallina Toschi

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D19 SCREENING OF MACROALGAE TOWARDS THE PROMOTION OF A HEALTHY DIET

[Susana M. Cardoso](#), Rodrigo Neto, Ana S. Queiroz, Catarina Marçal, Ana R. Circuncisão, Helena Abreu, Artur M.S. Silva

E: FLAVOUR SIGNIFICANT COMPOUNDS

E1 UTILIZATION OF FREEZEFRAME® TECHNOLOGY TO CAPTURE KEY FRESHNESS AROMA COMPOUNDS IN SAVORY FOODSTUFF

[Eric Houben](#), Gesa Haseleu, Santi Vorster, Robin Clery, Kira Schroeder

E2 VOLATILE FINGERPRINT BY SPME-GC-FID TO DISCRIMINATE OLIVE TREE VARIETIES INFECTED BY XYLELLA FASTIDIOSA

[Annalisa Mentana](#), Maurizio Quinto, Ippolito Camele, Stefania Mirela Mang, Salvatore Frisullo, Diego Centonze

E3 COMPARISON OF AROMA COMPOUNDS IN WHISKY BY SPME-GC×GC-TOF MS

Natasha D. Spadafora, [Laura McGregor](#), Bob Green, Nick Bukowski

E4 BARRELLED EWES' CHEESE - A PRINCIPAL INTERMEDIATE IN WINTER BRYNDZA CHEESE PRODUCTION: GAS CHROMATOGRAPHY-OLFACTOMETRY STUDY

[Jana Sádecká](#), Mária Kopuncová, Emil Kolek, Janka Koreňová, Tomáš Kuchta

E5 COMPARISON OF SIMULTANEOUS DISTILLATION EXTRACTION, SOLVENT ASSISTED FLAVOR EVAPORATION AND SOLID-PHASE MICROEXTRACTION FOR THE DETERMINATION OF VOLATILE FLAVOR COMPONENTS IN BROCCOLI

[Martyna Wieczorek](#), Malgorzata Majcher, Henryk Jeleń

E6 EXTENDING QUANTITATIVE HEADSPACE EXTRACTION TO INCLUDE LESS VOLATILE ORGANIC COMPOUNDS IN DIFFICULT MATRICES: MEASUREMENT OF VOCs TO SVOCs IN DAIRY PRODUCTS USING VACUUM ASSISTED SORBENT EXTRACTION (VASE) AND GCMS ANALYSIS

[Daniel Cardin](#), Victoria Noad

E7 CHEMICAL AND SENSORY PROFILES OF BRAZILIAN MERLOT WINES

[Stefany Grutzmann Arcari](#), Vinicius Caliar, Helena Teixeira Godoy

E8 THE USE OF VAC-HSPME-GCXGC-TOFMS FOR PHENOLS' ANALYSIS IN BEERS

[Anna Gracka](#), Henryk Jeleń

E9 RAPID EVAPORATIVE IONIZATION MASS SPECTROMETRY FOR HIGH THROUGHPUT SCREENING IN FOOD ANALYSIS: THE CASE OF BOAR TAIN

Kaat Verplanken, [Sara Stead](#), Jella Wauters, Lynn van Haecke, Christof Van Poucke, Renata Jandova, Zoltan Takats

E10 PHENOLIC AND VOLATILE COMPOSITION OF PORTUGUESE EXTRA VIRGIN OLIVE OILS

[Fátima Peres](#), Henryk Jeleń, Malgorzata Majcher, Luisa Louro Martins, Suzana Ferreira Dias

E11 FLAVOUR PROFILING OF MILK USING HIGH-CAPACITY SORPTIVE EXTRACTION AND TD-GC×GC-TOF MS

[Lara Kelly](#), Natasha Spadafora, Gareth Roberts, Aaron Parker, Laura McGregor, Bob Green

E12 MONITORING THE EFFECT OF POST-HARVEST STORAGE ON FRUIT QUALITY BY TD-GC×GC-TOF MS

Natasha D. Spadafora, Antonella Muto, Innocenzo Muzzalupo, Massimo Santoro, Nick Bukowski, [Laura McGregor](#), Maria B. Bitonti

E13 FLAVORS, ODORS, AND CONTAMINANTS IN ALCOHOLIC BEVERAGES USING VACUUM ASSISTED SORBENT EXTRACTION (VASE) AND GC/MS ANALYSIS

[Daniel Cardin](#), Victoria Noad

E14 CHEMICAL PROFILE OF VOLATILE COMPOUNDS FROM CAMEROONIAN HONEYS

[Ewa Makowicz](#), Izabela Jasicka-Misiak, Pawel Kafarski

G: GENERAL FOOD ANALYSIS

G1 NEW FINDINGS ABOUT THE TOXINES OF BITTER-TASTING ZUCCHINI

Isabelle Koelling-Speer, Karl Speer

G2 CHEMICAL, NUTRITIONAL AND FUNCTIONAL ANALYSIS OF CHILOE'S GIANT GARLIC (ALLIUM AMPELOPRASUM L.) BY HIGH-PERFORMANCE THIN-LAYER CHROMATOGRAPHY-AUTOGRAPHY COUPLED TO MASS SPECTROMETRY

[Darlene Peterssen](#), Mario Aranda, Karem Henriquez, Jonathan Carrasco, Pablo Murath

G3 SUBSTANCE-BASED RECYCLING OF PRESS WATER FROM BREWER'S SPENT GRAINS

Nicole Beitlich, Franz Grahl, Volker Herdegen, Roland Haseneder, [Karl Speer](#)

G4 IDENTIFICATION STUDY BY USING LC-ESI-HRAMS

A Lozano, Jianru Stahl-Zeng, Ashley Sage, [Amadeo R. Fernandez-Alba](#)

G5 DEVELOPMENT OF DETECTION TECHNOLOGIES FOR FOODBORNE TOXINS

[Luisa Cheng](#), Xiaohua He, Larry Stanker, Reuven Rasooly, Bradley Hernlem

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- G6** STUDY ON TRIACYLGLYCERIDES IN EDIBLE VEGETABLE OILS BY ULTRA-HIGH PERFORMANCE LIQUID CHROMATOGRAPHY TANDEM QUADRUPOLE-TIME OF FLIGHT MASS SPECTROMETRY
Jianzhong Li, Yao Xiao, Xin Ma, Tao Bo, [László Tölgyesi](#)
- G7** CLASSIFICATION OF APIS MELLIFERA HONEYS FROM BRAZIL ACCORDING TO THE SEASON AND BOTANICAL ORIGIN USING DISCRIMINANT ANALYSIS (LDA)
Kelly Nascimento, Jose A. G. Sattler, Daniel Granato, Luciene F. L. Macedo, Carol S. Carol, Aroni Sattler, [Ligia B. Almeida-Muradian](#)
- G8** ANTIOXIDANT COMPOUNDS IN EDIBLE FLOWERS OF TAGETES PATULA L (ASTERACEAE) PROCESSED BY RADIATION
Amanda Cristina Ramos Koike, Elias Silva Araújo, Ligia Bicudo de Almeida- Muradian, [Anna Lucia C.H. Villavicencio](#)
- G9** INTERACTIONS BETWEEN FOOD COMPOUNDS: THE CASE OF ASCORBIC ACID AND GREEN COFFEE OR GREEN TEA EXTRACTS
Anna Gliszczyńska-Świgło, Jolanta Enko
- G10** DETERMINATION OF SELECTED PARAMETERS OF PAPRIKA POWDER USING FT-NIR SPECTROSCOPY AND CHEMOMETRICS
[Anna Gliszczyńska-Świgło](#), Agata Falkiewicz, Iga Rybicka
- G11** CARBOHYDRATES IN PRESS WATER FROM BREWER'S SPENT GRAINS BY HPLC-ELSD
[Nicole Beitlich](#), Melanie Janich, Franz Grahl, Volker Herdegen, Roland Haseneder, Karl Speer
- G12** EVALUATION OF A NEW ULTRA INERT WAX GC COLUMN FOR THE ANALYSIS OF FATTY ACIDS, FAEEES AND FAMES
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- G13** A METHOD FOR THE QUANTIFICATION OF UNDERIVATIZED AMINO ACIDS IN SUGAR SNAPS BY LC-MS/MS
[Susanne Sales](#), Michal Godula
- G14** DEVELOPMENT AND VALIDATION OF CONVENTIONAL EXTRACTION OF BLACK BEAN FOR MAXIMAL POLYPHENOLS YIELD AND ANTIOXIDANT ACTIVITY
[Dayeon Ryu](#), Eunmi Koh
- G15** DETERMINATION OF FUNCTIONAL COMPONENTS IN RED WINES BY HIGH PERFORMANCE LIQUID CHROMATOGRAPHY-TANDEM MS
[Feng Feng](#), Wei Yong, Feng Zhang
- G16** COMPARISON OF ANTIOXIDANT ACTIVITY AND PHENOLIC CONTENT IN PETIOLES OF SIX SWEET POTATO VARIETIES
Youngbin Jang, [Eunmi Koh](#)
- G17** APPLYING HIGH SPEED GAS CHROMATOGRAPHY FOR THE SPECIATION OF FATS IN FOODS AND EDIBLE OILS
[Hansjoerg Majer](#), Rebecca Stevens, Jaap de Zeeuw, Jason Herrington
- G18** NITROGEN/PROTEIN AND SULFUR DETERMINATION BY COMBUSTION METHOD OF FOOD AND ANIMAL FEED
[Liliana Krotz](#), Francesco Leone, Guido Giazzi
- G19** NITROGEN/PROTEIN DETERMINATION IN FOOD BY DUMAS METHOD USING ARGON AS CARRIER GAS
[Liliana Krotz](#), Francesco Leone, Guido Giazzi
- G20** DEVELOPMENT OF A METHOD FOR DETERMINATION MACROLIDE ANTIBIOTICS IN HONEY USING HILIC-MS/MS
[Martina Ivešić](#), Sandra Babić, Adela Krivohlavek, Zdenko Šmit
- G21** ANTIOXIDANT ACTIVITY AND PHENOLIC COMPOUNDS OF LEGUMES
[Ayane Orita](#), Ayumi Musou-Yahada, Atsuko Funakoshi, Toshihiko Shoji, Hideaki Ohta
- G22** AUTOMATED DERIVATIZATION WITH RUGGED HPLC METHOD FOR AMINO ACID ANALYSIS
Suresh Babu C.V., Sundaram Palaniswamy, [Anand Sheshadri](#)
- G23** AN INTERNATIONAL INTERLABORATORY STUDY AS A FIRST STEP TOWARDS A HARMONIZED ANALYTICAL APPROACH TO CHLORINATED PARAFFINS
[Kerstin Krätschmer](#), Alexander Schächtele, Rainer Malisch
- G24** DEVELOPMENT OF AN OPTIMIZED AND RELIABLE ELISA TEST FOR HISTAMINE TESTING IN FISH AND FISH PRODUCTS
Essy Bootink, Georg Manz, [Sylvain Enguehard](#)
- G25** IDENTIFICATION OF WINE POLYPHENOLS WITH ANTIMICROBIAL AND GROWTH-STIMULATORY ACTIVITY USING A NOVEL IN-SITU METHOD BASED ON HPTLC/MS
[Karem Henriquez Aedo](#), Angel Cardenas, Mario Aranda, Hector Benavides
- G26** NUTRITIONAL COMPOSITION OF BRAZILIAN SORGHUM GENOTYPES FOR HUMAN CONSUMPTION
[Valéria Aparecida Vieira Queiroz](#), Cícero Beserra de Menezes, Rafael de Araújo Miguel, Robert Eugene Schaffert
- G27** COMPLEMENTARY APPROACHES FOR SAMPLING FLAVOUR VOLATILES IN THE TD-GCMS ANALYSIS OF HOPS AND BEER
[Lara Kelly](#), Gareth Roberts, Natasha Spadafora

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- G28** A FAST AND SELECTIVE METHOD TO DETERMINE PHENOLIC COMPOUNDS IN QUINOA (CHENOPODIUM QUINOA WILL) SEEDS APPLYING ULTRASOUND-ASSISTED EXTRACTION AND HIGH-PERFORMANCE LIQUID CHROMATOGRAPHY
Darlene Peterssen, Jonathan Carrasco, Karem Henríquez, Susana Fischer, Rosemarie Wilckens, Mario Aranda
- G29** DETECTION AND IDENTIFICATION OF ACETYLCHOLINESTERASE INHIBITORS COMPOUNDS IN ANNONA CHERIMOLA MILL. BY HPTLC-BIOASSAY METHODOLOGY COUPLED MASS SPECTROMETRY
Karem Henriquez Aedo, Oscar Galarce Bustos, Mario Aranda
- G30** TLC-MS: COUPLING THIN LAYER CHROMATOGRAPHY WITH MASS SPECTROMETRY - A PRACTICAL APPROACH FOR MATRIX-LOADED SAMPLES
Michaela Oberle, Hans Griesinger, Michael Schulz, Iлона Matus
- G31** INVESTIGATION OF PEA PROTEINS TO MONITOR THE POSSIBILITIES TO EXPAND THE RANGE OF SUSTAINABLE FUNCTIONAL FOODS WITH HIGH ADDED-VALUE BASED ON LEGUMINOUS SEEDS
Krisztina Takács, Erika Szabó, Adél Klupács
- G32** INVESTIGATION OF GARLIC AND ONION CONTAINING FOOD PRODUCTS FOR A FALSE POSITIVE SULFITE RESPONSE BY LC-MS/MS
Stephen Conrad, Lowri de Jager, Katherine Carlos
- G33** DDPCR FOR QUANTITATIVE GMO ANALYSIS IN MAIZE, SOYBEAN AND RAPESEED
Guillermo P. Bernet, Jaime Ozáez, Sophie Mirabel, Andrea Barbarin, José Luis López, Beatriz Izquierdo, Amparo Girós
- G34** FOOD CHEMISTRY SURVEILLANCE PROGRAMS AT THE CANADIAN FOOD INSPECTION AGENCY
Beata Kolakowski, Jeffrey van de Riet
- G35** THE ADVANTAGES OF USING AN MRMHR ACQUISITION FOR INCREASED SENSITIVITY FOR TARGETED ANALYSIS USING A QTOF INSTRUMENT
Detlev Schleuder, Jianru Stahl-Zeng, Daniel McMillan, Ashley Sage
- G36** DEVELOPMENT OF STRATEGIES FOR THE DETECTION OF ABUSE OF NATURAL STEROID HORMONES IN CATTLE USING A COMBINATION OF IMMUNOAFFINITY CHROMATOGRAPHY FOR SAMPLE PREPARATION AND GAS CHROMATOGRAPHY/COMBUSTION/ISOTOPE RATIO MASS SPECTROMETRY FOR DETECTION
Michel Dubois, Dirk Courtheyn, Jan Vercammen, Mieke Van de Wiele, Geert Janssens, Riccardo Marega, Philippe Delahaut, Nathalie Gillard
- G37** IMPROVED UNDERSTANDING OF REPRODUCIBILITY PRECISION AND METHODS FROM PROFICIENCY TEST DATA
Mark Sykes, Bryden Fields, Georgina Smith, Izabele Cincyte, Ken Mathieson
- G38** THE USE OF A Q-TOF IN A ROUTINE CONTRACT LABORATORY
Wim Broer, Rani van Gorsel
- G39** BOVINE BILE IN THE DETECTION OF BANNED SUBSTANCES: AN OVERVIEW AND ANALYTICAL PERSPECTIVES
Simone Moretti, Danilo Giusepponi, Rosanna Rossi, Giorgio Saluti, Roberta Galarini
- G40** DETERMINATION OF NANOMATERIALS IN PERSONAL CARE PRODUCTS
Anna Undas, Claudia Cascio, Joost Memelink, Sandra Munniks, Ruud Peters
- G41** ORGANIC PARTICLES AS DELIVERY SYSTEMS FOR COMPLEX SOURCE OF ANTIMICROBIAL AND ANTIOXIDANT COMPONENT FOR FOOD APPLICATIONS
Petra Matouskova, Jitka Bokrova, Renata Pavelkova, Marie Vysoka, Ivana Marova
- G42** THYME AND OREGANO ESSENTIAL OILS: POTENTIAL NATURAL PRESERVATIVES FOR APPLICATION IN FOOD INDUSTRY
Marcelo D. Catarino, Jorge M. Alves-Silva, Rui P. Fernandes, Maria-José Gonçalves, Lúgia R. Salgueiro, Marta F. Henriques, Susana M. Cardoso
- G43** SHELF-LIFE OF VIRGIN OLIVE OIL SEALED WITH CORK STOPPER
Luís Coutinho, Cecília Gouveia, Conceição Vitorino, Ofélia Anjos, Fátima Peres
- G44** FAST AND RELIABLE QUANTIFICATION OF VIABLE LEGIONELLA SPP. AND IDENTIFICATION OF LEGIONELLA PNEUMOPHILA IN WATER BY REAL-TIME PCR
André Olthoff, Dr. Florian Priller, Benjamin Junge, Dr. Cordt Grönewald, Dr. Kornelia Berghof-Jäger
- G45** EFFECT OF GAMMA RADIATION PROCESSING ON THE ANTIOXIDANT ACTIVITY OF GINGER
Mariana Corrêa de Almeida, Geni Rodrigues Sampaio, Deborah Helena Marcowicz Bastos, Anna Lucia C.H. Villavicencio
- G46** USING ELEMENTAL ANALYSIS FOR DISCRIMINATION OF PINOT NOIR WINES FROM SIX DIFFERENT DISTRICTS IN AN AVA
Jenny Nelson
- G47** FLUORESCENCE POLARIZATION IMMUNOASSAYS FOR DETECTION OF SEVERAL AMPHENICOLS
Terence L. Fodey, Katrina Campbell, Chris Elliott, Sergei Fremin
- G48** THE WALLOON DAIRY SECTOR UNDER THE INFINIPLEX FOR MILK (IPM) MAGNIFYING GLASS
Jean-Michel Romnee, Liberty Sibanda

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- G49 OCCURRENCE OF SELECTED PHARMACEUTICALS IN THE TEJO ESTUARY**
 Sara Leston, Andreia Freitas, Ana Sofia Vila Pouca, João Rosa, Jorge Barbosa, Fernando Ramos, Patrick Reis-Santos, Miguel Pessanha Pais, Henrique N. Cabral, Vanessa F. Fonseca
- G50 QUICK EASY AND COST EFFECTIVE METHOD TO PROVE PROTEIN FORGERY**
 Alexandra Farkas, Márta Nádosi, Andrea Vass
- G51 DEVELOPMENT AND VALIDATION OF A MULTI-LOCUS DNA METABARCODING METHOD TO IDENTIFY ENDANGERED SPECIES IN COMPLEX SAMPLES**
Martijn Staats, Alfred Arulandhu, Esther Kok
- G52 STABLE CARBON AND NITROGEN LABELLING APPROACH FOR ASSAY DEVELOPMENT OF NISIN A IN RIPENED CHEESE, PROCESSED CHEESE, MASCARPONE AND CLOTTED CREAM BY LC-LRMS, AIDED BY LC-HRMS CONFIRMATION**
CheeWei Lim, WeiTing Ho, SheotHarn Chan
- G53 A COST EFFECTIVE SAMPLING APPROACH FIT FOR DIETARY EXPOSURE ASSESSMENT TO FOOD CHEMICALS OF VARIOUS SUB-SAHARAN AFRICA POPULATIONS**
Luc Ingenbleek, Philippe Verger, Sara Eyangoh, Bruno Le Bizec, Jean-Charles Leblanc
- G54 EXTENDING THERMAL STABILITY AND COLUMN LIFETIME OF WAX GC COLUMN**
 Ngoc-A Dang, Laura Provoost, Allen Vickers
- G55 INFLUENCE OF PROCESSING ON HONEY - NEW INSIGHTS USING NMR HONEY PROFILING™**
Arne Dübecke, Jane Mißler, Gudrun Beckh
- G56 A STUDY OF THE RELATIONSHIP AMONG THE $\delta^{15}N$ VALUES OF SOILS, FERTILIZERS AND PRODUCTS IN ORDER TO ENSURE THE TRACEABILITY OF THE ORGANIC HORTICULTURAL PRODUCTION FROM THE SOUTH OF SPAIN**
Jose Manuel Moreno Rojas, Jose Carlos Montenegro, María José Ruiz-Moreno, Francisco Julian Cuevas
- G57 HIGH-THROUGHPUT ENZYME ACTIVITY SCREENING OF RAW MATERIAL FOR FOOD CONTROL**
Julia Schückel, Stjepan K. Kracun
- G58 NEW HIGHLY SENSITIVE LATERAL FLOW RAPID TESTS FOR FOOD TOXICANT DETECTION**
Alexandr Urusov, Alina Petrakova, Nadezhda Taranova, Anastasiya Bartosh, Milyausha Gubaidullina, Anatoly Zherdev, Boris Dzantiev
- G59 NEW PRODUCTS FROM PARMIGIANO-REGGIANO MANUFACTURING CHAIN: CHARACTERIZATION OF THE NITROGEN FRACTION AND STUDY OF THE BIO-FUNCTIONAL PROPERTIES**
Sofie Buhler, Ylenia Riciputi, Stefano Sforza, Arnaldo Dossena, Tullia Tedeschi
- G60 FOOD CROSSING DISTRICT, AN ALTERNATIVE PATH FOR INDUSTRIAL SYMBIOSIS AND VALORIZATION OF DURUM WHEAT BRAN BY-PRODUCTS**
Vladimiro Cardenia, Simona Scalbi, Maria Teresa Rodriguez-Estrada, Tullia Gallina Toschi
- G61 HYDROPHILIC INTERACTION CHROMATOGRAPHY (HILIC) FOR LC-MS/MS ANALYSIS OF CITRULLINE IN VARIOUS BIOLOGICAL MATRICES**
Tibor Czabany, Caroline Emsenhuber, Nicole Reisinger
- G62 ELECTROCHEMICAL IMMUNOSENSOR FOR RAPID AND SPECIFIC DETECTION OF FOODBORNE PATHOGENS**
Pavla Murasova, Aneta Kovarova, Lucie Korecka, Zuzana Bilkova
- G63 HIGHLY EFFECTIVE TRANSFORMATIONS OF CHALCONES BY CYANOBACTERIA LEAD TO THE FORMATION OF NATURAL SWEETNESS**
Beata Źyszka, Jacek Lipok
- G64 CREATION OF HYPOLIPIDEMIC MEAT PRODUCT BASED ON PROTEOMIC STUDIES**
 Irina Chernukha, Liliya Fedulova, Elena Kotenkova
- G65 DETERMINATION OF AMINO ACID SEQUENCE IN PEPTIDE FRACTION FROM SUMBAWA HORSE MILK BY MASS SPECTROPHOTOMETRY**
Hasim Munawar, Eni Kusumaningtyas, Todd Cowen
- G66 DEVELOPMENT OF AN ANALYTICAL METHOD FOR THE SIMULTANEOUS DETERMINATION OF 12 RED DYES BY HIGH PERFORMANCE LIQUID CHROMATOGRAPHY-UV-DIODE ARRAY DETECTION**
 Marco Iammarino, Annalisa Mentana, Carmen Palermo, Michele Mangiacotti, Antonio Eugenio Chiaravalle, Diego Centonze
- G67 DYE RESIDUES IN AQUACULTURE PRODUCTS: TARGETED AND METABOLOMICS MASS SPECTROMETRIC APPROACHES TO TRACK THEIR ABUSE**
Estelle Dubreil, Sophie Mompelat, Yann Guitton, Morgane Danion, Thierry Morin, Dominique Hurtaud-Pessel, Eric Verdon
- G68 DETERMINATION OF FLUORIDE IN TEA USING A COMBUSTION ION CHROMATOGRAPHY SYSTEM**
Deepali Mohindra, Hua Yang, Jeeferly Rohrer

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- G69** EVALUATION OF CHEMICAL COMPOSITION OF WINE BRANDIES AGED USING OAK AND CHESTNUT WOOD
Ofélia Anjos, Ilda Caldeira, Pedro Belchior, Sara Canas
- G70** POSSIBILITIES OF REDUCING THE CONTENT OF SODIUM IONS IN MEAT PRODUCTS
Markéta Adamcová, Tereza Škorpilová, Adam Kopáček, Petr Pipek
- G71** ELASTIC LIGHT SCATTER AND MALDI-TOF: COMPLEMENTARY TECHNOLOGIES FOR REDUCING FALSE NEGATIVES
J. Paul Robinson, Kenitra Hamack, Euiwon Bae, Rachael P. Eberle, Jill Osterhus, Sabeen Nadir, Jennie Sturgis, Valery Patsekin, Bartek Rajwa
- G72** TRACE LEVEL DETECTION OF HISTAMINE AS LOW AS 0.1 MG/L IN WINE USING RIDASCREEN® HISTAMINE (ENZYMATIC)
Ronald Niemeijer, Markus Lacorn, Thomas Hektor, Stella Lindeke
- G73** DIFFERENTIAL ANALYSIS IN PRODUCT CONTROL APPLICATIONS USING GC/MS AND COMPREHENSIVE GCXGC/MS
Marco Ruijken

H: MAJOR NUTRIENTS & VITAMINS

- H1** A KEY ROLE OF BIO-ANALYSIS IN GUIDING THIAMIN BIO-FORTIFICATION: DEVELOPMENT OF A HIGH-PERFORMANCE LIQUID CHROMATOGRAPHY-FLUORESCENCE DETECTION METHOD FOR THE DETERMINATION OF THIAMIN AND DERIVATIVES IN PLANT MATERIAL
Jana Verstraete, Christophe Stove
- H2** RAPID AND SIMPLE DETERMINATION OF FAT-SOLUBLE VITAMINS IN VARIOUS TYPES OF INFANT FORMULAS BY HPLC-DAD
Maria Katsa, Efstathios Komaitis, Charalampos Proestos, Nikolaos Thomaidis
- H3** NUTRITIONAL QUALITY OF SELECTED FISH PRODUCTS ON THE CZECH MARKET
Barbora Pohořelá, Tímea Borbás, Vojtěch Hrbek, Jan Pánek
- H4** ANALYSIS OF T-RETINOL (VITAMIN A), TOCOPHEROL ISOMERS (VITAMIN E) AND VITAMIN D BY LCMS-MS BY MICROWAVE DIGESTION FOLLOWED BY LCMS-MS DETECTION
Dionisis Theodosis, Katarzyna Niedzwiedzka
- H5** AOAC 2016.14: A NOVEL METHOD FOR ASSESSING FRUCTANS IN INFANT FORMULA & ADULT NUTRITION
I. Vrasidas, S. Austin, P. Sanders, V. Ernste-Nota, V. Spichtig, K. Iwanoff, P. Sawicka, J. van Soest, P.V.S. Kong-Thoo-Lin, K. Brunt
- H6** DETERMINATION OF B-VITAMINS IN ENERGETIC DRINKS BY CAPILLARY ELECTROPHORESIS-TANDEM MASS SPECTROMETRY
Daniela Daniel, Claudimir Lucio do Lago, Zuzana Cieslarová
- H7** DETERMINATION OF TOCOPHEROLS IN EDIBLE FLOWERS PROCESSED BY IONIZING RADIATION USING HPLC
Ligia B Almeida-Muradian, Amanda Cristina Ramos Koike, Elias Silva Araújo, Anna Lucia C. H. Villavicencio

M: NOVEL FOODS & SUPPLEMENTS

- M1** MEDITERRANEAN MACROALGAE AS POTENTIAL FOOD SUPPLEMENTS: A FIRST MONITORING STUDY IN ELBA ISLAND (ITALY)
Stefania Squadrone, Paola Brizio, Nicola Nurra, Marco Battuello, Rocco Mussat Sartor, Alessandro Benedetto, Daniela Pessani, Maria Cesarina Abete
- M2** POTENTIAL USE OF CAROTENOGENIC YEASTS AND MICROALGAE FOR PRODUCTION OF HIGH VALUE PRODUCTS
Andrea Hároniková, Dana Byrtusová, Martin Szotkowski, Marek Rapta, Nadzeya Mikheichyk, Ivana Márová
- M3** INFLUENCE OF FOOD MATRICES ON PROBIOTIC BACTERIA VIABILITY
Jitka Bokrova, Petra Matouskova, Julie Hoova, Martina Pokorna, Ivana Marova
- M4** EFFECT OF NATURAL COMPOUNDS FROM HOP (*HUMULUS LUPULUS L.*) ON THE QUALITY OF SOFT SALAMI
Markéta Adamcová, Tereza Škorpilová, Petr Pipek, Karolína Fouknerová
- M5** VOLATILE METABOLOMICS AND BIOACTIVE COMPOUNDS BASED STRATEGIES DIFFERENTIATION UPON NOVEL OHMIC HEATED WHEY ACEROLA-FLAVOURED BEVERAGES
Jeremias Moraes, Leandro Cappato, Marcus Vinicius Ferreira, Ana Carolina Ramos, Flávio Napole, Márcia Cristina Silva, Renata Raices, Adriano Cruz
- M6** FAST AND RELIABLE ANALYSIS OF ISOFLAVONES IN DIETARY SUPPLEMENTS
Jinchuan Yang, Mark Benvenuti, Gareth Cleland, Euan Ross
- M7** ENTOFÓR PROJECT - FROM WASTE TO RESOURCE
M.C. Lecrenier, O. Fumière, M.H.G. Berntssen, M. Dieu, V. Fogliano, G. Jaastad, I. Klingen, M. Palmblad, I. Pettersen, J.D. Rasinger, P. Renard, S. Merel, E.J. Lock

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November 8, 2017

M8 DEVELOPMENT OF A REAL-TIME PCR TARGET FOR THE DETECTION OF HERMETIA ILLUCENS IN FEED

Aline Marien, [Frédéric Debode](#), Céline Aerts, Cécile Ancion, Frédéric Francis, Gilbert Berben

N: OMICS INCLUDING FOODOMICS

N1 NMR-BASED METABOLOMICS TO IMPROVE OLIVE TREE PRODUCTIVITY: UNRAVELLING METABOLIC BEHAVIOR OF FRUITLET DROP

[Gaia Meoni](#), Claudio Luchinat

N2 VALIDATION OF AN ANALYTICAL METHOD FOR THE DETERMINATION OF BIOACTIVE COMPOUNDS IN ORGANIC TOMATOES APPLICABLE IN ROUTINE PRACTICE

[Francisco José Díaz Galiano](#), María Jesús Martínez Bueno, Łukasz Rajski, Víctor Cutillas, Amadeo Rodríguez Fernández-Alba

N3 COMPREHENSIVE TWO-DIMENSIONAL GAS CHROMATOGRAPHY COUPLED WITH TOF-MS, A POWERFUL TOOL FOR ANALYSIS OF THE VOLATOMES OF GRAPES AND WINES

Silvia Carlin, [Josep Rubert](#), Urska Vrhovsek, Katja Suklje, Fulvio Mattivi

N4 IDENTIFICATION OF URINARY BIOMARKERS FOR TOMATO INTAKE BY HPLC-HRMS BASED METABOLOMICS

[Yannick Hövelmann](#), Florian Hübner, Hans-Ulrich Humpf

N5 WHEN METABOLOMICS GETS ISO 17025 ACCREDITED AND READY FOR OFFICIAL CONTROLS

[Gaud Dervilly-Pinel](#), Anne-Lise Royer, Loic Herpin, Stéphanie Prevost, Bruno Le Bizec

N6 DETECTION OF HONEY ADULTERATION FOLLOWING BEE FEEDING WITH BEET SUGAR SYRUPS: A PRELIMINARY STUDY USING A METABOLOMIC APPROACH

[Marianna Martinello](#), Roberto Stella, Giancarlo Biancotto, Albino Gallina, Alessandra Baggio, Franco Mutinelli

N7 POTENTIAL OF LC-ESI/APCI-MS AND GC-APCI-MS IN FOOD METABOLOMICS: CHARACTERIZATION OF NINE DIFFERENT MATRICES (OILS AND TISSUES) DERIVED FROM THE OLIVE TREE

[Lucía Olmo-García](#), Nikolas Kessler, Aadil Bajoub, Alberto Fernández-Gutiérrez, Heiko Neuweger, Carsten Baessmann, Alegría Carrasco-Pancorbo

N8 THE ADVANTAGES OF USING MS/MS ALL WITH SWATH® ACQUISITION FOR CONFIDENT COMPOUND IDENTIFICATION IN NON TARGET SCREENING ANALYSES

Andre Schreiber, Paul Winkler

N9 A NON-TARGETED SMALL SCALE METABOLOMIC STUDY OF RETAIL POMEGRANATE JUICE PRODUCTS TO INVESTIGATE THE NUTRITIONAL AND QUALITY CHARACTERISTICS USING A NOVEL DATA INDEPENDENT ACQUISITION MODE AND ION-MOBILITY ON A QTOF MS INSTRUMENT

[Sara Stead](#), Joanne Connolly

N10 MSCOMPARE: AN UNTARGETED GC/MS METABOLOMICS PLATFORM FOR QUALITY CONTROL, PRECISE DECONVOLUTION AND DATA ANALYSIS

Marco Ruijken

N11 NEW U-HPLC-HRMS METHOD OF METABOLOMIC FINGERPRINTING FOR DIFFERENTIATION OF CANNABIS SATIVA VARIETIES

[Jiri Hricko](#), Alena Novakova, Milena Stranska-Zachariasova, Zbynek Dzuman, Jana Hajslova

N12 TARGET AND NON-TARGET ANALYSIS OF (NEURO)PEPTIDES IN HONEY BEES TO PROVIDE INSIGHTS INTO THE EFFECTS OF PESTICIDE EXPOSURE

M^a del Mar Gómez Ramos, M^a José Gómez Ramos, M^a Dolores Gil García, María Martínez Galera, [Samanta Uclés](#), Amadeo R. Fernández-Alba

POSTER SESSIONS

THURSDAY, November 9, 2017

POSTER SESSION II

FOOD CONTAMINANTS (ENVIRONMENTAL)	F1 - F22
METALS AND METALLOIDS	I1 - I9
MIGRANTS FROM FOOD CONTACT MATERIALS	J1 - J15
MYCOTOXINS, MARINE AND PLANT TOXINS	K1 - K49
PROCESSING CONTAMINANTS	O1 - O15
RESIDUES - PESTICIDES	P1 - P71
RESIDUES - VETERINARY DRUGS	R1 - R71
LAST MINUTE POSTERS	LM

F: FOOD CONTAMINANTS (ENVIRONMENTAL)

- F1** OPTIMIZATION OF A METHOD FOR SHORT-CHAIN CHLORINATED PARAFFINS (SCCPs) DETERMINATION IN BIVALVE MOLLUSK SAMPLES
Nieves Carro, Isabel Garcia, Maria Ignacio, Ana Mouterira, Julio Cobas
- F2** DETERMINATION OF POLYCYCLIC AROMATIC HYDROCARBONS WITH LC-LC-GC-MS/MS
Eileen Schulz, Kristin Wenzel, Erik Becker, Erhard Kirchhoff, Marco Nestola, Peter Tablack
- F3** ANALYSIS OF THE BIOACCUMULATION AND BIOTRANSFORMATION OF ORGANOPHOSPHORUS ESTERS IN WHEAT (TRITICUM AESTIVUM L.)
Shuzhen Zhang
- F4** META-ANALYSIS OF COMBINED TOXICITY DATA FOR HUMAN AND ECOLOGICAL RISK ASSESSMENT OF MULTIPLE CHEMICALS: CASE STUDIES TO SUPPORT METHODOLOGICAL DEVELOPMENT
Athanasios Gkrillas, Edoardo Carnesecci, Maryam Zare Jeddi, Chiara Dall'Asta, Jean-Lou Dorne
- F5** DETERMINATION OF PFAS IN FISH BY HPLC-QTOF
Alexander Sorokin, Vladimir Ovcharenko, Alexander Kozhushkevich, Alexander Komarov
- F6** THE ANALYSIS OF ENVIRONMENTAL SAMPLES USING HIGH RESOLUTION MASS SPECTROMETRY TO IDENTIFY NOVEL PFAS COMPOUNDS
Daniel McMillan, Simon Roberts, Chris Borton, Craig Butt
- F7** THE ANALYSIS OF HALOGENATED PERSISTENT ORGANIC POLLUTANTS USING GC-Q-ORBITRAP: A STEP FORWARD
Cortes-Francisco Nuria, Angelina Alongi, Antoni Rubies, Francesc Centrich
- F8** CHARACTERISATION OF CHLORINATED PARAFFIN PROFILES BY LC-ESI(-)-HRMS AND SEMI-AUTOMATIC POST-ACQUISITION DATA TREATMENT
Ronan Cariou, Marie Meziere, Yann Guitton, Frédéric Larvor, Elodie Lesquin, *Elsa Omer*, Alexis Leon, Catherine Munsch, Céline Tixier, Lena Schinkel, Pierre Labadie, Hélène Budzinski, Emmanuelle Bichon, Philippe Marchand, Gaud Dervilly-Pinel, Bruno Le Bizec
- F9** EFFECTS OF PAHS EXPOSURE ON LIPID METABOLISM OF MICE
Qian Luo
- F10** LEVELS OF PCDD/F AND PCB IN SWEDISH MARKET BASKET STUDY
Matilda Näslund, Marie Aune, Per Ola Darnerud, Anders Glynn
- F11** THE ASSESSMENT OF HUMAN DIETARY EXPOSURE TO ORGANIC CONTAMINANTS BASED ON THE TOTAL DAILY DIET STUDY
Andrea Svarcova, Darina Lankova, Jana Hajslova, Jana Pulkrabova
- F12** SIMPLE, FAST, INNOVATIVE AND AUTOMATED DETERMINATION OF POLYCYCLIC AROMATIC HYDROCARBONS IN OILS AND FATS BY LC-LC-GC-MS
Claudia Schulz, Franziska Janusch, Thomas Lauen, Marco Nestola
- F13** DETERMINATION OF MINERAL OIL AROMATIC HYDROCARBONS (MOAH) IN FOOD BY LC GC FID - COMPARISON OF CONVENTIONAL VS. AUTOMATED EPOXIDATION
Marvin Ferner, *Gesche Schött*, Franziska Janusch, Marco Nestola
- F14** DIRECT IMMERSION SPME IN COMPLEX FOOD MATRICES BY MEANS OF A NEW MATRIX-COMPATIBLE COATING
Emanuela Gionfriddo, Janusz Pawliszyn

POSTER SESSIONS

- F15** **CADMIUM LEVEL IN PHEASANTS' TISSUES FROM SERBIA AS BIOINDICATOR OF ENVIRONMENTAL POLLUTION DURING 2011-2016**
Dragica Nikolic, Sasa Jankovic, Jasna Djinovic-Stojanovic, Srdjan Stefanovic, Tatjana Radicevic, Danka Spiric, Nenad Parunovic
- F16** **POLYCYCLIC AROMATIC HYDROCARBON (PAH) ANALYSIS IN COMPLEX FOOD MATRICES USING GAS CHROMATOGRAPHY TRIPLE QUADRUPOLE MASS SPECTROMETRY (GC-MS/MS)**
Joerg Riener, Diana Wong, Joan Stevens, Bruce Quimby
- F17** **THE POTENTIAL OF GC-Q-EXACTIVE FOR SIMULTANEOUS ANALYSIS OF PBDES AND NOVEL BROMINATED FLAME RETARDANTS (NBFR) IN FOOD**
Stefan van Leeuwen, Guido van der Weg, Wouter Gebbink
- F18** **MAXIMIZED PRODUCTIVITY FOR DIOXIN AND PCB ANALYSIS IN FOOD USING DUALDATA MODE WITH MAGNETIC SECTOR GC-HRMS**
Heinz Mehlmann, Dirk Krumwiede
- F19** **HPLC-APPI-MS/MS ANALYSIS OF PAH IN FOOD - ADVANCING FROM ACADEMIA TO COMMERCIAL ROUTINE**
B. Katrin Mueller, Stefan Kittlaus, Judith Soehler, Viktoria Rund
- F20** **PHTHALATE AND DINCH METABOLITES IN URINE SAMPLES COLLECTED FROM CZECH MOTHERS AND NEWBORNS**
Katerina Urbancova, Darina Lankova, Jana Hajslova, Jana Pulkrabova
- F21** **HUMAN BIOMONITORING FOR THE ASSESSMENT OF DIETARY EXPOSURE TO CONTAMINANTS AND MICRONUTRIENT INTAKE AND STATUS: CURRENT ACTIVITIES AT THE ITALIAN NATIONAL INSTITUTE OF HEALTH**
Francesco Cubadda, Federica Aureli, Andrea Raggi, Alberto Mantovani, Marco Silano
- F22** **ANALYSIS OF OXYGENATED AND NITRATED DERIVATIVES OF POLYCYCLIC AROMATIC HYDROCARBONS IN AIR USING GAS CHROMATOGRAPHY HYPHENATED WITH MASS SPECTROMETRY OPERATED IN NEGATIVE ION CHEMICAL IONIZATION (GC-MS-NICI)**
Tomas Gramblicka, Roland Kallenborn, Jana Hajslova, Jana Pulkrabova

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