

Monday 16th

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| 7:30 | <i>Bus Bruxelles - Tervuren</i> | | |
| 8h00 | Registration | | |
| 9h00 | Opening <i>J. Van Loco Welcome word of the symposium Chair</i> <i>I. Castanheira Welcome word of IMEKO</i> | | |
| | Chair: I. Castanheira (INSA,PT) | | |
| 9h30 | Plenary presentation Prof U. Vrhovsek (FMACH, IT) Foodomics: a milestone in food and nutritional studies | | |
| 10h10 | Coffee Break & Posters Exhibition | | |
| Auditorium | Session: Food Safety, Trace Elements, Contaminants | L333 | Session: Food Integrity / Quality |
| | Chairs: N. Ogrinc (IJS, SI) and K. Cheyns (Sciensano, BE) | | Chairs: N. Belc (IBA, RO) and S. Malysheva (Sciensano, BE) |
| 11h10 | Key note presentation <i>J. J. Sloth (DTU) Determination of trace elements in food - recent developments from research, reference laboratory and standardization activities</i> | 11h10 | The effect of temperature on the nutritional quality of edible mealworm <i>Tenebrio molitor</i> <i>L. Kouřimská, M. Kulma, A. Nevřalová, D. Homolková</i> |
| 11h40 | Nickel in feed and food – Results of proficiency tests by the EURL-MN <i>H. Amlund, H. Fodnæss, A. Landin and J.J. Sloth</i> | 11h30 | Direct elemental analysis of cereal and rice flour using total reflection X-ray fluorescence: new challenges <i>F. Bilo, L. Borgese, C. Zoani, G. Zappa, R. Dalipi, L. E. Depero</i> |
| 12h00 | Occurrence of perfluoroalkylated substances (PFAS) in drinking water in Czech Republic <i>J. Pulkrabova, M. Buresova, D. Lankova and J. Hajslova</i> | 11h50 | Development of the analytical method for 87Sr/86Sr determination in olive oil <i>M. Furdek Turk, E. Epova, J. Barre, S. Berail, O. X. Donard and T. Zuliani</i> |
| 12h20 | Is there too much lead in Belgian big game meat? 'Short communication' <i>A. Rutten, J. Casaer, C. Marien, A. Rutten and N. Waegeneers</i> | 12h10 | Nutrients, secondary metabolites and anti-oxidant activity <i>Moringa oleifera</i> leaves and <i>Moringa</i> -based commercial products - <i>N.S. Mokgalaka, M.Y. Aphane, V.J. Tembu and L.M. Cele</i> |
| 12h30 | Lunch | | |
| Auditorium | Session: Food Safety, Allergens | L333 | Session: Food Integrity / Quality |
| | Chairs: N. Belc (IBA, RO) and S. De Vos (Sciensano, BE) | | Chairs: C. Zoani (ENEA, IT) and K. Vandermeiren (Sciensano, BE) |
| 13h45 | Flaws and hurdles concerning the harmonization of detecting allergens in food <i>K. Van Vlierberghe, M. Gavage, M. Dieu, P. Renard, T. Arnould, N. Gillard, I. Taverniers, M. De Loose, K. Gevaert, C. Van Poucke</i> | 13h45 | Key note presentation <i>J. Hajslova (UCT) Well established analytical methods for food quality and safety control: any risk of biased results?</i> |
| 14h05 | Quantification of SO2 in wines by Surface Enhanced Raman Spectroscopy and the comparison with the official OIV method <i>I. Cagnasso, L. Berta, L. Mandrile, A.M. Giovannozzi, M. Petrozziello, A.M. Rossi, F. Durbiano</i> | 14h15 | Enhanced capability of a purge-and-trap, thermal desorption and GCxGC-MS methodology for aroma profiling <i>F. A. Franchina, D. Zanella, E. Lazzari, P-H. Stefanuto, and J-F. Focant</i> |
| 14h25 | Development of a DNA barcoding-like approach to detect mustard allergens in wheat flours <i>J. Frigerio, R. Pellesi, V. Mezzasalma, F. De Mattia, A. Galimberti, F. Lambertini, M. Suman, S. Zanardi, A. Leporati and M. Labra.</i> | 14h35 | Implementing sodium reduction in food regulations in South Africa – the analytical measurement challenges <i>M. Fernandes-Whaley, M. Linsky and D. Prevoo-Franzsen</i> |
| 14h45 | Coffee Break & Exhibition | | |
| Auditorium | Vendor Presentations | | |
| 15:10-15:50 | Waters Advances in Ion Mobility Mass Spectrometry for Food Analysis <i>J. Claerebout</i> | | |
| | chair: S. Gosciny (Sciensano, BE) | | |
| Auditorium | Session: Food Safety, Contaminants & Pesticides | L333 | Session: Food Safety / Food Hygiene |
| | Chairs: J.M. Rodrigues (INMETRO, BRA) and L. Joly (Sciensano, BE) | | Chairs: F. Limonier (Sciensano, BE) and M. C. Garcia-Graels (Sciensano, BE) |
| 16h00 | Key note presentation <i>F. Verstraete (DG Santé) EU policy on contaminants in food: recent developments and outlook</i> | 16h00 | Monitoring on hygiene in institutional kitchens in Belgium <i>E. Duthoo, S. Krings, G. Daube, B. Taminau, M. Heyndrickx, and K. De Reu</i> |
| 16h30 | Multi-approach determination of dithiocarbamate fungicides and of their degradation products in fruits and vegetables <i>A. C. Dirtu, G. Lavison-Bompard, A. Ducrocq, C. Inthavong, T. Guérin, P. Jitaru</i> | 16h20 | Detection and quantification of biogenic amines in Cambodian smoked freshwater fish <i>C. Douny, H. Mith, F. Brose, A. Igout, M-L. Scippo</i> |
| 16h50 | New developments in integrated 'sample to results' workflows for the multi-residue analysis of polar anionic pesticides and their metabolites <i>R.J. Fussell, F. Pigozzo, Q. Guo, Y. Li and T. Bo, E. George</i> | 16h40 | Proposal for a European Metrology Network on food safety – EMN-FS <i>A. M. Rossi and F. Durbiano</i> |
| 17h00-19h30 | Get together party | | |
| 19:30 | <i>Bus Tervuren - Bruxelles</i> | | |

L308
15:10-17:00

QualiT - A new Quality Control Toolbox for Mycotoxin and Allergen Analysis
(offered by r-Biopharm AG)

chair: B. Huybrechts (Sciensano, BE)

Tuesday 17th

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| 7:45 | Bus Bruxelles - Tervuren | |
| | Auditorium | |
| 9h00 | Plenary lecture Prof. S. De Saeger (UGent) Recent technologies in the (bio)analysis of mycotoxins chair: C. Zoani (ENEA, IT) | |
| Auditorium | Session: Food Omics L333 | Session: Proficiency Testing & Reference Materials |
| | Chairs: K. Presser (PREMOTEC, CH) and S. De Keersmaecker (Sciensano, BE) | Chairs: N. Ogrinc (IJS, SI) and E. Tangni (Sciensano, BE) |
| 9h50 | Key note presentation Prof. L. Vanhaecke (UGent) Nutrimetabolomics: integrative action for metabolomic analyses in human nutritional research as proposed by the Foodball consortium | 9h50 Certified reference material of nitrofuran metabolites in chicken breast muscle from incurred samples F. G. M. Violante, B. C. Garrido, E. C. P. Rego, E. F. Guimarães; N. O. C. Zúñiga, W. Wollinger; J. M. Rodrigues; F. R. Aquino Neto. |
| 10h20 | Avoiding the culture step in outbreak investigations: parameters for optimised metagenomics of contaminated food F. Buytaers, A. Saltykova, S. Denayer, B. Verhaegen, N. Roosens, K. Vanneste, D. Piérard, K. Marchal, S. C. J. De Keersmaecker | 10h10 Proficiency Testing Scheme for Benzoic acid in Banana-based Condiment to Support the Traceability of Chemical Measurements to SI units B. S. Ebarvia, A. C. Dacuya, A. R. C. Veranga, J. A. C. Valdueza |
| 10h30 | Coffee Break & Poster Exhibition | |
| Auditorium | Session: Food Genomics L333 | Session: Proficiency Testing, Reference Materials and accreditation |
| | Chairs: M. Heyndrickx (ILVO, BE) and N. Roosens (Sciensano, BE) | Chairs: M. Fernandes-Whaley (NMISA, ZA) and K. Cheyns (Sciensano, BE) |
| 11h30 | Detection of antibiotic resistance genes in microbial fermentation products M-A. Fraiture, M. Deckers, N. HC Roosens | 11h30 Development of new stable isotope reference materials for food authentication and traceability N. Ogrinc, A. Schimmelmann, F. Camin, D. Potočnik, H. Qi and S. Kelly |
| 11h50 | Reconstruction of plasmids carrying antimicrobial resistance genes in food, feed and human bacterial isolates using short and long read sequencing reads B. Berbers, A. Saltykova, P.J. Ceyssens, C. Garcia-Graells, K. Vanneste, N. H. Roosens, K. Marchal, S. C.J. De Keersmaecker | 11h50 ICAR proficiency testing scheme and a novel calculation model to compare proficiency testing schemes S. Orlandini |
| 12h10 | Rationalizing the GMO analytical detection procedure: optimization of subsampling, homogenization and milling steps I. Taverniers, S. Liévrard, J. Baert, M Dhondt, A. Staelens, M. De Loose | 12h10 International co governance of food safety Based on quality infrastructure L. Jun, X. Xuelin, F. Xiang |
| 12:30-13:45 | Lunch | |
| Auditorium | Session: Food Contact Materials L333 | Workshop Toxins Chair: A. Tzoupiou-Tsiftaki (Sciensano, BE) |
| | Chairs: I. Castanheira (INSA, PT) and E. Van Hoek (Sciensano, BE) | Key note presentation |
| 13h45 | Prof. C. Nerin (UNIZAR) Analysis of individual (MOAH) by APGC- QTOF-MS and comparison to the conventional method LC-GC-MS | 13h45 Prof. Dr. M. Rychlik (TUM) Alternaria toxins: Analysis and Risk assessment of Emerging and Modified Mycotoxins |
| 14h15 | Mineral oil in food: How is the situation in Belgium and what are the risks? A. Van Heyst, S. Gosciny, B. Mertens, M. Vanlancker, J. Vercammen, S. Bel, S. Vandevijvere, M. Elskens, E. Van Hoek | 14h15 MYCOSUGAR: Investigation on mycotoxins and their producing M.F. Abdallah, C. Bereket, V. Kagot, L. Matumba, S. Okoth, M. De Boevre, G. Haesaert, K. Audenaert and S. De Saeger |
| 14h35 | Effect of food composition on the migration of surrogate contaminants from paperboard packaging M. Baele, A. Vermeulen, P. Ragaert, B. De Meulenaer | 14h35 Occurrence, toxicokinetics and toxicity of citrinin and risk assessment C. Meerpoel, A. Vidal, B. Huybrechts, E.K. Tangni, M. Devreese, S. Croubels and S. De Saeger |
| 14h55 | Investigation of migrating substances from food fabrics K. Van Den Houwe, B. Dewilde, J. Van Looc, S. Gosciny and E. Van Hoek | 14h55 Analytical methods for mycotoxin determination B. Huybrechts |
| 15:15-16:20 | Coffee break Exhibition | |
| Auditorium | Vendor presentations ABSciex Ensuring the authenticity & safety of food with new advances in LC-MS/MS workflows D. McMillan L308 15:30-17:20 | QualiT - A new Quality Control Toolbox for Mycotoxin and Allergen Analysis (offered by r-Biopharm AG) chair: B. Huybrechts (Sciensano, BE) |
| | chair: S. Gosciny (Sciensano, BE) | |
| Auditorium | Session: Nutrition L333 | Session: Metrofood-RI |
| | Chairs: L. Kouřimská (CZU, CZ) and M. Andelkovic (Sciensano, BE) | Chair: Claudia Zoani (ENEA, IT) |
| 16h20 | Calcium and vitamin D intake from foods and supplements in the Dutch population MC Ocké, HAM Brants, CS Dinnissen, J Verkaik-Kloosterman, CTM van Rossum | 16h00 The Eurachem contribute to quality of measurements (analysis/sampling) in the agrifood sector I. Vercryse (Eurachem) 16h15 ISO/IDF - role of standardisation in the dairy sector S. Orlandini (ISO/IDF) |

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| 16h40 | School meals in light of the regulation – Assessment of the public catering decree in primary schools in Hungary <i>A. Varga, M. Bakacs, A. Zentai, B. Nagy, Z. Nagy-Lőrincz, G. Erdei, É. Illés, V. Varga-Nagy, K. Mihálydy, E. Sarkadi Nagy, C. Kaposvári</i> | 16h25 | Food Metrology - Food safety laboratory at METAS S. Mallia (METAS) |
| | | 16h35 | Characterization of nanomaterials in food by Transmission Electron Microscopy K. Vandermeiren (Sciensano) |
| 17h00 | Probiotic properties of lactic acid bacteria isolated from household fermented Sorghum slurries <i>M.L. Thaoqe and S. Rapoo</i> | 16h45 | Improvement of food quality and safety during food processing: pilot plant experiments N. Belc (IBA) |
| | | 16h55 | Data standards, data exchange and the electronic part of METROFOOD-RI K. Presser (PREMOTEK) |
| | | 17h05 | Circular Economy for Food - Partnership for Sustainable Coastal Cities in the Western Mediterranean C. Chiavetta (ENEA) |

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| 17:30 | <i>Bus Tervuren - Bruxelles</i> |
| 17:30-19:00 | TC 23 Meeting (invitation only) |
| 19:30 | <i>Bus Bruxelles - Tervuren</i> |
| 20:00-23:30 | Gala Diner Koloniënpaleis, Paleizenlaan, 3080 Tervuren |
| 23:30 | <i>Bus Tervuren - Bruxelles</i> |
| Wednesday 18th | |
| 8:00 | <i>Bus Bruxelles - Tervuren</i> |
| | <i>Auditorium</i> |
| | Session: Nanomaterials & Microplastics |
| | Chairs: K. Smeets (Uhasselt, BE), J. Mast (Sciensano, BE) |
| | Key note presentation |
| 9h00 | <i>J. Noireaux Perspective in nanoparticle analysis in food with single particle ICPMS</i> |
| 9h30 | Method validation for determination of microplastics in food <i>M. Dekimpe, D. Deloof, J. Robbens, K. Hostens, B. De Witte</i> |
| 9h50 | Characterization of the nano-sized fraction of silver particles in food additive E174 by EM and SP-ICP-MS <i>S. De Vos, E. Verleysen, M. Ledecq, N. Waegeneers and J. Mast</i> |
| 10h10 | Inhibition of pathogenic bacteria in duck meat using nanoclay encapsulated oregano essential oil <i>P. Klouček, J. Táborský, N. West, A. Fraňková and M. Božik</i> |
| 10h30 | Coffee break <i>Auditorium</i> |
| | Session: Nanomaterials & Microplastics |
| | Chairs: K. Smeets (Uhasselt, BE), J. Mast (Sciensano, BE) |
| | Key note presentation |
| 11h00 | <i>R. Kaegi Quantification of (Engineered) Nanoparticles in Complex Matrices: More than a Silver Lining on the</i> |
| 11h30 | Physicochemical characterisation of several types of the E171 food additive <i>E. Verleysen, M. Ledecq, S. De Vos, I. Ojea Jimenez, F. Brassinne, N. Waegeneers and J. Mast</i> |
| 11h50 | Towards a routine method for the characterisation of TiO2 nanoparticles in food by single particle-ICP-MS <i>L. Givélet, P. Jitaru, D. Truffier-Boutry, J.-F. Damlencourt and T. Guérin</i> |
| 12h10 | <i>Validation of single particle ICP-MS for routine sizing and quantification of the fraction of silver nanoparticles in E174 food additives and confectionery products.</i> <i>N. Waegeneers, L. Delfosse, S. De Vos, E. Verleysen, J. Mast</i> |
| 12:30-13:15 | Best poster award Announcement Imekofoods 5 Closing ceremony |
| 13:30-15:30 | Farewell BBQ |