PROGRAM
(23/10/2019)

9th International Symposium on
RECENT ADVANCES IN
FOOD ANALYSIS
(RAFA 2019)

November 5-8, 2019

Clarion Congress Hotel Prague

PRAGUE • CZECH REPUBLIC
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<th>Date / Time</th>
<th>TUESDAY November 5, 2019</th>
<th>WEDNESDAY November 6, 2019</th>
<th>THURSDAY November 7, 2019</th>
<th>FRIDAY November 8, 2019</th>
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<tr>
<td>9:00–10:30</td>
<td>Satellite event</td>
<td>Session 4 Natural toxins I</td>
<td>Session 13 1st European</td>
<td>Session 22 Food</td>
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<tr>
<td></td>
<td>EIT Food Awareness event:</td>
<td>Zenit hall</td>
<td>workshop Portable</td>
<td>contamination &amp;</td>
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<td>Opportunities to</td>
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<td>food analysis and citizen</td>
<td>Residues II Zenit</td>
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<td>collaborate in a</td>
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<td>science I Nadir hall</td>
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<td>European research and</td>
<td>Workshop 5 EU Reference</td>
<td>Session 14 2nd European</td>
<td>Session 23 General</td>
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<td>innovation area</td>
<td>Laboratories (EURLS) &amp;</td>
<td>workshop Human</td>
<td>food analysis Nadir</td>
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<td>International collaboration</td>
<td>bi-monitoring in food</td>
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<td>I Nadir hall</td>
<td>quality and safety</td>
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<tr>
<td>10:30–11:00</td>
<td>Workshop Vibrational</td>
<td>Session 6 Workshop Food</td>
<td>Session 15 Circularity</td>
<td>Session 24 Omics</td>
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<td>spectroscopy and</td>
<td>Safety in China: Past,</td>
<td>and sustainability</td>
<td>approaches in food</td>
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<td></td>
<td>chemometrics:</td>
<td>Present and Future I Leo &amp;</td>
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<td>analysis Leo &amp; Virgo</td>
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<td>“The laboratory moves to</td>
<td>Virgo halls</td>
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<td>the sample”</td>
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<tr>
<td>11:00–11:30</td>
<td>Exhibition Coffee break</td>
<td>Session 7 Natural Toxins II</td>
<td>Exhibition Coffee break</td>
<td>Exhibition Coffee</td>
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<td>Foyer / Meridian /</td>
<td>Zenit hall</td>
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<td>break Foyer / Meridian</td>
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<td>Tycho &amp; Kepler halls</td>
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<tr>
<td>11:30–12:30</td>
<td>Session 8 Analytical</td>
<td>Session 8 Analytical</td>
<td>Session 16 1st European</td>
<td>Summary Session Food</td>
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<td>challenges faced by the</td>
<td>challenges faced by the</td>
<td>workshop Portable food</td>
<td>analysis beyond</td>
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<td>food industry</td>
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<td>imagination Zenit &amp;</td>
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<td>citizen science II</td>
<td>Nadir halls</td>
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<tr>
<td>12:30–13:00</td>
<td>Lunch Conference centre</td>
<td>Session 9 Workshop Food</td>
<td>Session 17 2nd European</td>
<td>Lunch Conference</td>
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<td>restaurant Veduta</td>
<td>Safety in China: Past, Present</td>
<td>workshop Human</td>
<td>centre restaurant</td>
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<td>13:00–13:30</td>
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<td>and Future II Leo &amp; Virgo</td>
<td>bi-monitoring in food</td>
<td>Veduta</td>
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Coffee breaks will be located in the Foyer / Meridian / Tycho & Kepler halls. Conference lunches will be served in the conference centre restaurant Veduta.
| Date / Time | TUESDAY  
November 5, 2019 | WEDNESDAY  
November 6, 2019 | THURSDAY  
November 7, 2019 |
|-------------|----------------|----------------|----------------|
| 13:00-14:00 | Vendor seminars (12:45–13:30) | Exhibition  
Poster session I  
Vendor seminars (13:30–14:15)  
Vendor seminars (14:45–15:30)  
SMART LAB  
EU-China-Safe OPEN DAY | Exhibition  
Poster session II  
Vendor seminars (13:30–14:15)  
Vendor seminars (14:45–15:30)  
SMART LAB  
EU-China-Safe OPEN DAY |
| 14:00-14:30 | Opening ceremony  
Zenit & Nadir halls | Exhibition  
Coffee break  
Foyer / Meridian / Tycho & Kepler halls | Exhibition  
Coffee break  
Foyer / Meridian / Tycho & Kepler halls |
| 14:30-15:30 | Plenary session  
Recent issues in food analysis  
Zenit & Nadir halls | Session 10  
Food contaminants & Residues I  
Zenit hall | Session 19  
Seminar  
Food safety issues beyond the EU  
Zenit hall |
| 15:30-16:00 | Exhibition  
Coffee break  
Foyer / Meridian halls | Session 11  
Food authenticity & Fraud II  
Nadir hall | Session 20  
Tutorial  
Data quality and smart data handling in food analysis  
Leo & Virgo halls |
| 16:00-16:30 | Session 1  
Recent issues and novel approaches  
Zenit & Nadir halls | Session 12  
Interactive seminar  
Step by step strategies for fast development of smart analytical methods  
Aquarius & Taurus halls | Session 21  
Workshop  
METRO-FOOD-RI: Metrology in food and nutrition  
Nadir hall |
| 16:30-18:00 | Session 2  
Food authenticity & Fraud I  
Leo & Virgo halls | Session 1  
Recent issues and novel approaches  
Zenit & Nadir halls | Session 2  
Food authenticity & Fraud I  
Leo & Virgo halls |
| 18:00-18:30 | Session 3  
Biologically active components & Food allergens  
Aquarius & Taurus halls | Session 2  
Food authenticity & Fraud I  
Leo & Virgo halls | Session 3  
Biologically active components & Food allergens  
Aquarius & Taurus halls |
| 18:30-18:45 | Welcome Cocktail  
Foyer / Meridian halls | | |
| 18:45-20:00 | Welcome Cocktail  
Foyer / Meridian halls | | |
| From 20:00 | Symposium Dinner  
Martinic palace, Prague Castle area | | |
## REGISTRATION

### MONDAY, November 4, 2019

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Location</th>
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</thead>
<tbody>
<tr>
<td>16:00-19:00</td>
<td>Registration for the RAFA 2019 conference</td>
<td>Foyer of the Clarion Congress Centre</td>
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### TUESDAY, November 5, 2019

<table>
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<tr>
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<th>Event</th>
<th>Location</th>
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<tbody>
<tr>
<td>8:00-18:00</td>
<td>Registration for the RAFA 2019 conference</td>
<td>Foyer of the Clarion Congress Centre</td>
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### WEDNESDAY, November 6, 2019

<table>
<thead>
<tr>
<th>Time</th>
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<tbody>
<tr>
<td>8:00-18:00</td>
<td>Registration for the RAFA 2019 conference</td>
<td>Foyer of the Clarion Congress Centre</td>
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### THURSDAY, November 7, 2019

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<thead>
<tr>
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<tbody>
<tr>
<td>8:00-18:00</td>
<td>Registration for the RAFA 2019 conference</td>
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### FRIDAY, November 8, 2019

<table>
<thead>
<tr>
<th>Time</th>
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<th>Location</th>
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<tbody>
<tr>
<td>8:00-14:00</td>
<td>Registration desk open</td>
<td>Foyer of the Clarion Congress Centre</td>
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WORKSHOPS

TUESDAY, November 5, 2019

9:00-13:30 EIT Hall Leo Awareness event:
Opportunities to collaborate in a European research and innovation area
Moderators:
Jana Hajslova, University of Chemistry and Technology Prague, Prague, Czech Republic
Nada Konickova, Technology Centre of the Czech Academy of Sciences, Czech Republic

9:00-9:30 Registration & Welcome Coffee
9:30-9:40 Opening & Welcome
Jana Hajslova, University of Chemistry and Technology, Prague, Czech Republic & coordinator of the EIT Food Hub Czech Republic
Nada Konickova, Technology Centre of the Czech Academy of Sciences, Czech Republic

9:40-10:20 Opportunities for food scientists to participate in the last calls of Horizon 2020 programme and a brief outline of the future EU programme Horizon Europe
Nada Konickova, Technology Centre CAS, H2020 National contact point - Food security
Zuzana Capkova, Technology Centre CAS, H2020 National contact point - MSCA and ERC

10:20-11:10 Collaboration opportunities and support to innovation offered by the EIT Food
Instruments offered by EIT Food Regional Innovation Scheme (RIS) dedicated to students, start-ups, researchers and government
Milda Krauzlis, European Institute of Innovation & Technology (EIT) Food, Warsaw, Poland
Martyna Czemiakowska, University of Warsaw, EIT Food RIS Fellowships, Warsaw, Poland

11:10-11:40 Coffee break
11:40-12:45 EU PROJECTS ACHIEVEMENTS AND PRACTICAL APPLICATIONS:
Food Fortress (Food Fortress for raw materials and ingredients in Europe - Gaining Consumer trust through transparency)
Christopher Elliott, Queen’s University Belfast, UK
METROFOOD-RI (Infrastructure for promoting Metrology in Food and Nutrition)
Claudia Zoani, ENEA Centro Ricerche Casaccia, Italy
WORKSHOPS

MyToolBox (Safe Food and Feed through an Integrated ToolBox for Mycotoxin Management)

Rudolf Krska, University of Natural Resources and Life Sciences, IFA-Tulln, Tulln, Austria

12:45-13:30 Questions & Answers & Networking
Closing of the workshop
**WORKSHOPS**

**TUESDAY, November 5, 2019**

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| 9:00-13:30 | WORKSHOP on Vibrational spectroscopy and chemometrics: “The laboratory moves to the sample”  
Moderators: Vincent Baeten & Juan-Antonio Fernández Pierna  
Walloon Agricultural Research Centre (CRA-W), Gembloux, Belgium |

8:30-9:00 | Registration for the workshop |
9:00-9:50 | **W1** BASICS OF VIBRATIONAL SPECTROSCOPY  
Vincent Baeten, Walloon Agricultural Research Centre, Gembloux, Belgium |
9:50-10:40 | **W2** BASICS OF CHEMOMETRICS IN SPECTROSCOPY  
Juan-Antonio Fernández Pierna, Walloon Agricultural Research Centre, Gembloux, Belgium |
10:40-11:10 | Coffee break |
11:10-11:35 | **W3** COMPARISON OF PERFORMANCES OF NIR HAND-HELD DEVICES  
Olivier Minet, Walloon Agricultural Research Centre, Gembloux, Belgium |
11:35-12:00 | **W4** MINIATURIZED NEAR-INFRARED DEVICES: APPLICATION TO SKIMMED MILK POWDER AUTHENTICITY  
Yannick Weesepoel, Wageningen Food Safety Research, Wageningen, The Netherlands |
12:00-12:25 | **W5** MODEL TRANSFERABILITY: AN INTERLABORATORY STUDY USING SCiO DEVICES TO TEST OREGANO AUTHENTICITY  
Terry McGrath, Queen’s University of Belfast, Belfast, United Kingdom |
12:25-12:50 | **W6** NIR APPLICATIONS IN A FOOD INDUSTRY: FROM THE LAB TO THE SAMPLE  
Beatriz Carrasco Gomez, BlendHub, San Ginés, Spain |
12:50-13:30 | Questions & Discussion |
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<tr>
<td>12:45-13:30</td>
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Aquarius hall

What Chemicals May Migrate into Your Food?
## ORAL SESSIONS

### TUESDAY, November 5, 2019

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<tr>
<td>14:00-14:45</td>
<td>OPENING CEREMONY AND WELCOME</td>
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| Zenit & Nadir halls | Jana Hajslova, RAFA 2019 chairwoman, University of Chemistry and Technology Prague, Prague, Czech Republic  
|                 | Michel Nielen, RAFA 2019 chairman, Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, The Netherlands  
|                 | Karel Melzoch, Rector of the University of Chemistry and Technology Prague, Prague, Czech Republic  
|                 | Representative of the Ministry of Agriculture of the Czech Republic  |
| 14:45-16:00    | PLENARY SESSION: Recent issues in food analysis                         |
| Zenit & Nadir halls | Chairs: Jana Hajslova & Michel Nielen  |
| 14:45-15:10    | L1 PREDICTING THE FUTURE IN FOOD ANALYSIS - USING CRYSTAL BALLS OR FACTS?  
| Michael Rychlik, Technical University of Munich, Freising, Germany  |
| 15:10-15:35    | L2 WHAT ROLE CAN ANALYSIS PLAY IN FIGHTING THE NEXT BIG FOOD INTEGRITY CHALLENGE?  
| Christopher Elliott, Queen’s University Belfast, Belfast, United Kingdom  |
| 15:35-16:00    | L3 CURRENT CHALLENGES IN THE ANALYSIS OF CANNABIS AND PRODUCTS THEREOF  
| Jana Hajslova, University of Chemistry and Technology Prague, Prague, Czech Republic  |
| 16:00-16:30    | Coffee Break / EXHIBITION                                              |
## ORAL SESSIONS

### TUESDAY, November 5, 2019

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

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<tr>
<th>Time</th>
<th>Session</th>
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| 16:30-18:20     | L4      | HOW DO THE RECENT ANALYTICAL TECHNOLOGIES EXTEND THE KNOWLEDGE OF THE HUMAN EXOSOME  
Bruno Le Bizec, Oniris - LABERCA, Nantes, France |
| 17:00-17:20     | L5      | A NOVEL INTEGRATIVE STRATEGY TO PREVENT COLORECTAL CANCER WITHIN THE DIET-HOST-MICROBIOTA TRIANGLE: FROM ORGANOIDS TO HUMAN IN VIVO REALITY  
Josep Rubert, University of Trento, Trento, Italy |
| 17:20-17:30     | L6*     | THE PROTECTIVE AND ADVERSE EFFECTS OF ω-3 POLYUNSATURATED FATTY ACIDS IN THE CONTEXT OF PARENTERAL NUTRITION DEMONSTRATED BY OMICS STRATEGY  
Vit Kosek, University of Chemistry and Technology Prague, Prague, Czech Republic |
| 17:30-17:50     | L7      | PAIRING ATOMIC SPECTROSCOPY WITH MULTIPLEXED IMMUNOASSAYS FOR RAPID AND PORTABLE ANTIGEN DETECTION  
Carmen Gondhalekar, Purdue University, West Lafayette, United States of America |
| 17:50-18:00     | L8*     | MULTI-RESIDUE SCREENING AND QUANTITATION FROM MULTIPLE FRUIT MATRICES VIA AUTOMATED COATED BLADE SPRAY  
Alexander Kasperkiewicz, University of Waterloo, Waterloo, Canada |
| 18:00-18:10     | L9*     | DEVELOPMENT AND OPTIMIZATION OF MINIATURIZED DEVICES FOR DNA ANALYSIS OF FOOD SAMPLES  
Joana Carvalho, International Iberian Nanotechnology Laboratory, Braga, Portugal |
| 18:10-18:20     | L10*    | AROMA PROFILING OF BREWING HOPS BY ION MOBILITY SPECTROMETRY AND MODERN SIGNAL PROCESSING  
Rebecca Brendel, University of Applied Sciences, Mannheim & University of Hamburg, Hamburg, Germany |
| 18:20-18:30     | Discussion | |
| 18:45-20:00     |         | Symposium Welcome Cocktail  
(Clarion Congress Hotel Prague) |
## ORAL SESSIONS

**TUESDAY, November 5, 2019**

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

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<th>Session</th>
<th>Speaker(s)</th>
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| 16:30-18:30   | **SESSION 2: Food authenticity & Fraud I**                             | **KEY CHALLENGES IN ANALYTICAL AUTHENTICATION**  
Carsten Fauhl-Hassek, German Federal Institute for Risk Assessment, Berlin, Germany
**KEY FACTORS CONTROLLING STABLE ISOTOPE SIGNATURES OF PLANT-BASED FOODS**  
Kristian Holst Laursen, University of Copenhagen, Copenhagen, Denmark
**PARADIGM SHIFT IN NON-TARGET SCREENING WITH GC-MS/(MS): FOOD ANALYSIS USING SOFT IONISATION, STATISTICAL WORKFLOWS AND COMPOUND DATABASES**  
Stefan Bieber, Analytical Research Institution for Non-Target Screening GmbH, Augsburg, Germany
**GC-IRMS TECHNIQUE SNIFFS OUT AROMA FRAUDS**  
Lidija Strojnik, Jožef Stefan Institute, Ljubljana, Slovenia
**HOW CLIMATE CHANGE CAN HELP FIGHTING FRAUDULENT DECLARATION OF CEREAL GRAINS**  
Stefan Bindereif, University of Bayreuth, Bayreuth, Germany
**TACKLING RICE FRAUD: AN INDIAN MODEL**  
Maeve Shannon, Queen’s University Belfast, Belfast, United Kingdom
| 18:45-20:00   | Symposium Welcome Cocktail                                                 | (Clarion Congress Hotel Prague)                                                                                                              |
ORAL SESSIONS

TUESDAY, November 5, 2019

SESSIONS 1 & 2 & 3, in parallel

<table>
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<tr>
<th>Time</th>
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| 16:30-18:30   | SESSION 3: Biologically active, health promoting food components & Food allergens  
|               | Chairs: Linda Monaci & Marco Arlorio                                    |
| 16:30-16:50   | L17 SMART MICRO-SENSORING: MICRO-ELISA AS PERFORMING OFF LINE/AT LINE TOOL FOR CONTAMINANTS DETECTION IN FOODS  
|               | Marco Arlorio, University of Piemonte Orientale, Novara, Italy          |
| 16:50-17:00   | L18* ANALYTICAL ASSESSMENT OF THE IMPACT OF ALTERNATIVE PROCESSING TECHNOLOGIES ON METABOLOME OF SEA BUCKTHORN ‘SUPERFRUIT’  
|               | Kamila Hurkova, University of Chemistry and Technology Prague, Prague, Czech Republic |
| 17:00-17:10   | L19* A TOP-DOWN COMPUTER-DRIVEN WORKFLOW TO IDENTIFY ANGIOTENSIN I CONVERTING ENZYME INHIBITORY PEPTIDES - A BREAKTHROUGH IN THE LARGE SCALE IDENTIFICATION OF ACTIVE SEQUENCES  
|               | Luca Dellafiora, University of Parma, Parma, Italy                      |
| 17:10-17:20   | L20* COMPREHENSIVE INSIGHT INTO COMPOSITION AND BIOACTIVITY OF MILK THISTLE-BASED FOOD SUPPLEMENTS  
|               | Marie Fenclova, University of Chemistry and Technology Prague, Prague, Czech Republic |
| 17:20-17:30   | L21* IDENTIFICATION OF TROPOMYOSIN AS THE MOST RELEVANT ALLERGEN IN EDIBLE INSECTS  
|               | Giulia Leni, University of Parma, Parma, Italy                         |
| 17:30-17:40   | L22* GOING WITH THE FLOW: THE DEVELOPMENT OF SMARTPHONE-BASED LATERAL/FLOW-THROUGH IMMUNOASSAYS FOR THE HIGH-SPEED DETECTION OF FOOD ALLERGENS  
|               | Georgina Ross, Wageningen Food Safety Research, Wageningen, The Netherlands |
| 17:40-18:00   | L23 GLUTEN ANALYSIS IN PROCESSED FOODSTUFFS BY A MULTIALLEGERN AND GRAIN-SPECIFIC UHPLC-MS/MS METHOD  
|               | Jean Henrottin, CER Groupe, Marloie, Belgium                            |
| 18:00-18:10   | L24* COMPARISON OF MASS SPECTROMETRY, ELISA AND PCR FOR THE DETECTION OF ALLERGENS IN PROCESSED FOOD  
|               | Kaatje Van Vlierberghe, Flanders research institute for Agriculture, Fisheries and Food (ILVO), Melle, Belgium |
| 18:10-18:20   | L25* DEVELOPMENT OF A NEW ISOTOPICALLY LABELLED INTERNAL STANDARD FOR ALLERGEN QUANTIFICATION BY MASS SPECTROMETRY  
|               | Maxime Gavage, CER Groupe, Marloie & University of Namur, Namur, Belgium |
| 18:20-18:30   | Discussion                                                             |
| 18:45-20:00   | Symposium Welcome Cocktail  
|               | (Clarion Congress Hotel Prague)                                         |

* Young scientists’ presentation
ORAL SESSIONS

WEDNESDAY, November 6, 2019

SESSIONS 4 & 5 & 6, in parallel

### SESSION 4: Natural toxins I

**Chairs:** Chiara Dall’Asta & Patrick Mulder

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<th>Time</th>
<th>Session</th>
<th>Title</th>
<th>Presenters</th>
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<tbody>
<tr>
<td>9:00-9:30</td>
<td>L26</td>
<td>INTEGRATED METHODS TO REDUCE, CONTROL AND DETECT MYCOTOXINS ALONG THE FOOD CHAIN</td>
<td>Rudolf Kraska, University of Natural Resources and Life Sciences, IFA-Tulln, Tulln, Austria</td>
</tr>
<tr>
<td>9:30-9:50</td>
<td>L27</td>
<td>MASS SPECTROMETRY IMAGING AS A TOOL TO VISUALIZE THE PLANT METABOLOME CHANGES IN RESPONSE TO MYCOTOXIN ACCUMULATION</td>
<td>Laura Righetti, University of Parma, Parma, Italy</td>
</tr>
<tr>
<td>9:50-10:10</td>
<td>L28</td>
<td>SCRATCHING ON THE EDGE: DEVELOPMENT OF A QUANTITATIVE MULTI-TARGET LC-MS/MS METHOD FOR THE DETERMINATION OF &gt;1,400 PESTICIDES, VETERINARY DRUGS, FUNGAL METABOLITES AND PLANT TOXINS IN FOOD AND FEED</td>
<td>David Steiner, Austrian Competence Centre for Feed and Food Quality, Safety and Innovation, Tulln, Austria</td>
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<tr>
<td>10:10-10:30</td>
<td>L29</td>
<td>THE OCCURRENCE OF EMERGING MARINE TOXINS IN SHELLFISH FROM THE NETHERLANDS</td>
<td>Arjen Gerssen, Wageningen Food Safety Research, Wageningen, The Netherlands</td>
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### Coffee Break / EXHIBITION

11:00-12:30

SESSIONS 7 & 8 & 9, in parallel

### SESSION 7: Natural toxins II

**Chairs:** Rudolf Kraska & Arjen Gerssen

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<thead>
<tr>
<th>Time</th>
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<tbody>
<tr>
<td>11:00-11:30</td>
<td>L30</td>
<td>MULTI-OMICS APPROACH FOR UNDERSTANDING THE BIOTRANSFORMATION OF MYCOTOXINS IN MICROPROPAGATED DURUM WHEAT PLANTLETS</td>
<td>Chiara Dall’Asta, University of Parma, Parma, Italy</td>
</tr>
<tr>
<td>11:30-11:50</td>
<td>L31</td>
<td>MULTI-ALKALOID METHOD FOR EFFECTIVE FOOD SAFETY CONTROL</td>
<td>Zbynek Dzuman, University of Chemistry and Technology Prague, Prague, Czech Republic</td>
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<tr>
<td>11:50-12:10</td>
<td>L32</td>
<td>ISOMER-SPECIFIC ANALYSIS OF PYRROLIZIDINE ALKALOIDS: CHALLENGES, INVESTIGATIONS AND SOLUTIONS</td>
<td>Christoph Czerwenka, Austrian Agency for Health and Food Safety, Vienna, Austria</td>
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<tr>
<td>12:10-12:30</td>
<td>L33</td>
<td>DEVELOPMENT OF A COMPREHENSIVE MASS SPECTRAL DATABASE FOR PYRROLIZIDINE ALKALOIDS USING UHPLC COUPLED TO Q-EXACTIVE (ORBITRAP) MASS SPECTROMETRY</td>
<td>Ewelina Kowalczyk, National Veterinary Research Institute, Puławy, Poland &amp; Wageningen Food Safety Research, Wageningen, The Netherlands</td>
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<td>12:30-13:00</td>
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<td>Lunch</td>
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</tbody>
</table>
SESSION 5: WORKSHOP on
Experiences, achievements and challenges foreseen by EU Reference Laboratories & International collaboration 

Chairs: Hendrik Emons & Elke Anklam

9:00-9:20 L34 REGULATORY SCIENCE: AN UPDATED CONCEPT FOR PROFICIENCY TESTING OF OFFICIAL CONTROL LABORATORIES
Hendrik Emons, European Commission, Joint Research Centre, Geel, Belgium

9:20-9:40 L35 ACHIEVEMENTS AND CHALLENGES OF THE EURL FOR HALOGENATED PERSISTENT ORGANIC POLLUTANTS IN FEED AND FOOD
Rainer Malisch, European Union Reference Laboratory (EURL) for Halogenated Persistent Organic Pollutants (POPs) in Feed and Food, Freiburg, Germany

9:40-10:00 L36 RESULTS OF EURL PROFICIENCY TESTS AND INTERLABORATORY STUDIES ON THE DETERMINATION OF VARIOUS HALOGENATED PERSISTENT ORGANIC POLLUTANTS IN FEED AND FOOD
Alexander Schaechtele, European Union Reference Laboratory (EURL) for Halogenated Persistent Organic Pollutants (POPs) in Feed and Food, Freiburg, Germany

10:00-10:20 L37 NON-CONSERVATIVE ANALYTICAL METHODOLOGIES. THE HALLMARK OF THE EURL NETWORK FOR PESTICIDE RESIDUES
Amadeo R. Fernández Alba, European Union Reference Laboratory for Pesticide Residues in Fruit and Vegetables, University of Almeria, Almeria, Spain

10:20-10:35 L38 FAO/IAEA FOOD AUTHENTICITY RESEARCH – SOME RESULTS IN THE FIELD AND FUTURE DIRECTIONS
Andrew Cannavan, Joint FAO/IAEA Division of Nuclear Techniques in Food and Agriculture, International Atomic Energy Agency, Vienna, Austria

11:00-11:25 L39 FOOD ANALYSIS FOR FOOD INTEGRITY FOR FOOD INDUSTRY
Michele Suman, Barilla Advanced Research Laboratories, Parma, Italy

11:25-11:45 L40 A REALISTIC AND FAST METHOD FOR EFFICACY ASSESSMENT OF NATURAL ANTI-OXIDANTS IN THE INHIBITION OF LIPID OXIDATION IN DRY FOODS
Hans-Gerd Janssen, Unilever Research and Development, Vlaardingen, Netherlands

11:45-12:05 L41 A TRAPPING APPROACH TO PREVENT THE FORMATION OF MONOCHLOROPROPANEDIOLS IN VEGETABLE OILS
Karine Redeuil, Nestlé Research, Lausanne, Switzerland

12:05-12:15 L42* ANALYSIS OF THE COMPOSITION AND HEAT DAMAGE OF MILK- DERIVED WHEY PROTEIN INGREDIENTS USING QUANTITATIVE PROTEOME ANALYSIS (QPA)
Daniel Dittrich, Friedrich-Alexander-University, Erlangen, Germany
ORAL SESSIONS

12:15-12:30  L43  INVESTIGATION OF THE IMPACT OF PULSED ELECTRIC FIELD (PEF) ON BIOACTIVE COMPOUNDS IN CARROT
Beverly Belkova, University of Chemistry and Technology Prague, Prague, Czech Republic

12:30-13:30  Lunch

* Young scientists’ presentation
### ORAL SESSIONS

**WEDNESDAY, November 6, 2019**

**SESSIONS 4 & 5 & 6, in parallel**

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<tr>
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<th>Session</th>
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<tbody>
<tr>
<td>9:00-10:30</td>
<td>L44</td>
<td><strong>SESSION 6: WORKSHOP on Food Safety in China: Past, Present and Future</strong></td>
<td>Yongning Wu &amp; Chris Elliott, EU-China-Safe coordinators</td>
<td>Leo &amp; Virgo halls</td>
</tr>
<tr>
<td>9:00-9:15</td>
<td>L44</td>
<td>FOOD SAFETY CONTROL SYSTEM IN CHINA: PAST, PRESENT AND FUTURE</td>
<td>Yongning Wu, China National Center for Food Safety Risk Assessment, Beijing, China</td>
<td>Leo &amp; Virgo halls</td>
</tr>
<tr>
<td>9:15-9:30</td>
<td>L45</td>
<td>H2020 EU-CINA-SAFE PROJECT PROGRESS: DELIVERING AN EFFECTIVE, RESILIENT AND SUSTAINABLE EU-CHINA FOOD SAFETY PARTNERSHIP</td>
<td>Julie Meneely, Queen’s University Belfast, Belfast, United Kingdom</td>
<td>Leo &amp; Virgo halls</td>
</tr>
<tr>
<td>9:30-9:45</td>
<td>L46</td>
<td>DESIGN AND IMPLEMENTATION OF FOOD COLD CHAIN TRACEABILITY SYSTEM BASED ON BLOCKCHAIN AND RFID</td>
<td>Qinghua Bill Chen, Yangtze Delta Region Institute of Tsinghua University, Zhejiang, Hangzhou, China</td>
<td>Leo &amp; Virgo halls</td>
</tr>
<tr>
<td>9:45-10:00</td>
<td>L47</td>
<td>LC-MS TOOLS IN THE CAMPAIGN AGAINST FOOD FRAUD IN INFANT FORMULA</td>
<td>Di Wu, Yangtze Delta Region Institute of Tsinghua University, Zhejiang, Hangzhou, China</td>
<td>Leo &amp; Virgo halls</td>
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<tr>
<td>10:00-10:15</td>
<td>L48</td>
<td>CREATING A MULTI-PARTNER EU-CINA VIRTUAL LABORATORY FOR FOOD CONTROL AND INCIDENT RESPONSE</td>
<td>Martin Rose, Fera Science Ltd, York, United Kingdom</td>
<td>Leo &amp; Virgo halls</td>
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<tr>
<td>10:15-10:30</td>
<td>L49</td>
<td>APPLICATION OF NEXT GENERATION SEQUENCING TECHNOLOGY IN FOOD AUTHENTICITY</td>
<td>Ranran Xing, Chinese Academy of Inspection and Quarantine, Beijing, China</td>
<td>Leo &amp; Virgo halls</td>
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<tr>
<td>10:30-11:00</td>
<td></td>
<td><strong>Coffee Break / EXHIBITION</strong></td>
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<td>Leo &amp; Virgo halls</td>
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**SESSIONS 7 & 8 & 9, in parallel**

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<tr>
<td>11:00-10:30</td>
<td>L50</td>
<td><strong>SESSION 9: WORKSHOP on Food Safety in China: Past, Present and Future II</strong></td>
<td>Yongning Wu &amp; Chris Elliott &amp; Di Wu</td>
<td>Leo &amp; Virgo halls</td>
</tr>
<tr>
<td>11:00-11:15</td>
<td>L50</td>
<td>INTAKE OF DIOXIN AND DIOXIN-LIKE COMPOUNDS IN CHINA: OCCURRENCE AND TEMPORAL TREND</td>
<td>Jingguang Li, China National Center for Food Safety Risk Assessment, Beijing, China</td>
<td>Leo &amp; Virgo halls</td>
</tr>
<tr>
<td>11:15-11:30</td>
<td>L51</td>
<td>EMERGENCE OF MONOPHASIC SALMONELLA ENTERICA SEROTYPE TYPHIMURIUM IN CHINA</td>
<td>Li Bai, China National Center for Food Safety Risk Assessment, Beijing, China</td>
<td>Leo &amp; Virgo halls</td>
</tr>
<tr>
<td>11:30-11:45</td>
<td>L52</td>
<td>INTERNAL AND DIETARY EXPOSURE ASSESSMENT TO ZEARALENONE IN A TYPICAL AREA OF CHINA</td>
<td>Shuo Zhang, China National Center for Food Safety Risk Assessment, Beijing, China</td>
<td>Leo &amp; Virgo halls</td>
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<tr>
<td>Time</td>
<td>Session</td>
<td>Title</td>
<td>Speaker</td>
<td>Location</td>
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<tr>
<td>11:45-12:00</td>
<td>L53</td>
<td>RESEARCH SCOPE OF HIGHLY SENSITIVE IMMUNE-DETECTION OF AFLATOXIN IN PEANUTS</td>
<td>Shuo Wang, Nankai University, Nankai, China</td>
<td></td>
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<tr>
<td>12:00-12:15</td>
<td>L54</td>
<td>ANALYSIS HAZARDS IN FOOD: FROM ONE-BY-ONE DETERMINATION TO CLASS-BY CLASS SCREENING AND FINALLY TO CHEMOMETRICS-BASED DISCRIMINATION</td>
<td>Feng Zhang, Chinese Academy of Inspection and Quarantine, Beijing, China</td>
<td></td>
</tr>
<tr>
<td>12:15-12:30</td>
<td>L55</td>
<td>MULTI-PLUG FILTRATION CLEAN-UP (M-PFC) METHOD AND AUTOMATED DEVICE FOR ANALYSIS OF PESTICIDE AND VETERINARY DRUG RESIDUES</td>
<td>Canping Pan, China Agricultural University, Beijing, China</td>
<td></td>
</tr>
<tr>
<td>12:30-12:45</td>
<td>L56</td>
<td>RAPID FOOD ANALYSIS BY AMBIENT MASS SPECTROMETRY</td>
<td>Bo Chen, College of Chemistry &amp; Chemical engineering of Hunan Normal University, Changsha, China</td>
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<tr>
<td>12:30-13:30</td>
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<td>Lunch</td>
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POSTER & DEMO SESSIONS

WEDNESDAY, November 6, 2019

13:00-16:00

Meridian hall
Foyer & Meridian halls
Tycho & Kepler halls

POSTER SESSION I

EXHIBITION

SMART LAB
Smart analysers and applications for on-site testing of food quality and safety

EU-China-Safe OPEN DAY
Delivering an Effective, Resilient and Sustainable EU-China Food Safety Partnership

POSTER SESSION I:

ALLERGENS
AUTHENTICITY, TRACEABILITY, FRAUD
BIOANALYTICAL METHODS FOR FOOD CONTROL
BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS
FLAVOUR SIGNIFICANT COMPOUNDS
FOOD FORENSICS
GENERAL FOOD ANALYSIS
MAJOR NUTRIENTS AND VITAMINS
METALS AND METALLOIDS
NANOPARTICLES
NOVEL FOODS & SUPPLEMENTS
OMICS INCLUDING FOODOMICS
SENSORY ANALYSIS
SMART SENSORS

15:30-16:00  Coffee break
13:30-14:15 **VENDOR SEMINARS**

**Aquarius hall**

**Automated Solutions for the Determination of Contaminants in Food - From Sample Prep to Analysis**

**Taurus hall**

**In Food We Trust - Let’s Talk Quality**

**Leo hall**

**Real-Time Profiling of Food and Beverages Using Direct MS and Chemometrics**

**Virgo hall**

**Advanced Methods to Ensure the Quality of Foods using Mass Spectrometry**
VENDOR SEMINARS

WEDNESDAY, November 6, 2019

14:45-15:30  VENDOR SEMINARS

Aquarius hall  Recent Developments in the Determination of Trace Element Contaminants, and Residues of Polar Pesticides in Food

Taurus hall  Latest Developments in LC-Q/TOF MS for Food Safety Testing and Authenticity Profiling

Leo hall  Plant Alkaloids and Mycotoxins Analyses for Routine Labs: New LCMS/MS Methodologies Presented by SCIEX Customers

Virgo hall  Pushing the Boundaries of Separation & Sensitivity in Complex Food Analysis Using Comprehensive GCxGC & TOF-MS
## ORAL SESSIONS

**WEDNESDAY, November 6, 2019**

SESSIONS 10 & 11 & 12, in parallel

<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
<th>Presentations</th>
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</thead>
<tbody>
<tr>
<td>16:00-18:00</td>
<td><strong>SESSION 10: Food contaminants &amp; Residues I</strong>&lt;br&gt;&lt;br&gt;<em>Young scientists’ presentation</em>&lt;br&gt;&lt;br&gt;<strong>Chairs:</strong> Gaud Dervilly &amp; Christian Klampfl</td>
<td>16:00-16:30 L57 <strong>FILLING THE KNOWLEDGE GAPS TO MANAGE THE CHALLENGES RELATED TO MICROPLASTICS IN THE ENVIRONMENT AND FOOD</strong>&lt;br&gt;Elke Anklam, European Commission, Joint Research Centre, Geel, Belgium 16:30-16:50 L58 <strong>DRUGS IN OUR VEGETABLES? UPTAKE AND METABOLIZATION OF EMERGING CONTAMINANTS BY PLANTS UPON IRRIGATION WITH RECLAIMED WATER</strong>&lt;br&gt;Christian Klampfl, Johannes Kepler University, Linz, Austria 16:50-17:10 L59 <strong>CAN MINING FOR DEVIANT SIGNALS IN HRMS FULL-SCAN DATA REVEAL TOMORROW’S FOOD CONTAMINANTS?</strong>&lt;br&gt;Johan Rosén, National Food Agency, Uppsala, Sweden 17:10-17:30 L60 <strong>THE SEPARATION OF ADVANCED GLYCATION ENDPRODUCTS (AGE) ISOMERS MG-H1, 2 AND 3 AND GH-1, 2 AND 3 IN FOOD MATRICES</strong>&lt;br&gt;Stefan P.J. van Leeuwen, Wageningen Food Safety Research, part of Wageningen University &amp; Research, Wageningen, The Netherlands 17:30-17:50 L61 <strong>SIMULTANEOUS QUANTIFICATION OF FURAN, 2- &amp; 3- METHYLFFURANS AND THREE ADDITIONAL ALKYLFFURANS IN VARIOUS FOOD COMMODITIES BY GC/MS</strong>&lt;br&gt;José Fernando Huertas-Pérez, Nestlé Research, Lausanne, Switzerland 17:50-18:00 L62** <strong>NON-TARGETED ANALYSIS OF THE DEGRADATION OF FOUR PLASTIC-RELATED CONTAMINANTS IN FOOD DURING THERMAL TREATMENT</strong>&lt;br&gt;Lei Tian, McGill University, Ste-Anne-de-Bellevue, Canada</td>
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</tbody>
</table>
### SESSION 11: Food authenticity & Fraud II

* **Chairs:** Carsten Fauhl-Hassek & Kristian Holst Laursen

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<thead>
<tr>
<th>Time</th>
<th>Session</th>
<th>Title</th>
<th>Speakers</th>
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<tbody>
<tr>
<td>16:00-16:30</td>
<td>L63</td>
<td>THINK LIKE A CRIMINAL: WHO IS VULNERABLE TO FRAUD?</td>
<td>Saskia van Ruth, Wageningen University and Research, Wageningen, The Netherlands</td>
</tr>
<tr>
<td>16:30-16:50</td>
<td>L64</td>
<td>REVIEW OF ANALYTICAL METHODS, HORIZON SCANNING AND CAPABILITIES FOR FOOD AUTHENTICITY</td>
<td>James Donarski, Fera Science Ltd, York, United Kingdom</td>
</tr>
<tr>
<td>16:50-17:10</td>
<td>L65</td>
<td>A COMPARISON OF HIGH AND LOW RESOLUTION AMBIENT MASS SPECTROMETRY TECHNIQUES TO CHARACTERISE POULTRY MEAT</td>
<td>Nicholas Birse, Queen’s University Belfast, Belfast, United Kingdom</td>
</tr>
<tr>
<td>17:10-17:30</td>
<td>L66</td>
<td>EXPRESS METHOD FOR PROFILING OF STEROLS IN COMPLEX FOOD MATRICES BY IN-SITU DERIVATIZATION IN DART MASS SPECTROMETRY CONDITIONS</td>
<td>Roman Borisov, Peoples’ Friendship University of Russia, Moscow, Russia</td>
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<tr>
<td>17:30-17:40</td>
<td>L67*</td>
<td>SAME SAME BUT DIFFERENT? – INSTRUMENT COMPARISON OF NON-TARGETED 1H-NMR ANALYSIS FOR WINE AUTHENTICATION</td>
<td>Mona Ehlers, German Federal Institute for Risk Assessment, Berlin, Germany</td>
</tr>
<tr>
<td>17:40-18:00</td>
<td>L68</td>
<td>APPLICATION OF MACHINE LEARNING AND LASER-INDUCED BREAKDOWN SPECTROSCOPY FOR CLASSIFICATION OF ALPINE-STYLE CHEESES</td>
<td>Bartek Rajwa, Purdue University, West Lafayette, United States of America</td>
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### ORAL SESSIONS

**WEDNESDAY, November 6, 2019**

**SESSIONS 10 & 11 & 12, in parallel**

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<tr>
<th>Time</th>
<th>Session 12: INTERACTIVE SEMINAR on Step by step strategies for fast development of smart analytical methods</th>
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<td>16:00-18:00</td>
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<td>L69</td>
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</tbody>
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Aquarius & Taurus halls

**Moderators:**

- **Katerina Mastovska**, Eurofins Food Integrity & Innovation, Harrogate, United Kingdom
- **Hans Mol**, Wageningen Food Safety Research, Wageningen University & Research, Wageningen, The Netherlands
- **Vit Kosek**, University of Chemistry and Technology Prague, Prague, Czech Republic

*All attendees on the board through voting devices!*
## ORAL SESSIONS

### THURSDAY, November 7, 2019

**SESSIONS 13 & 14 & 15, in parallel**

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<tr>
<th>Time</th>
<th>Session Title</th>
<th>Speaker(s)</th>
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<tr>
<td>9:00-10:30</td>
<td><strong>SESSION 13: 1st European WORKSHOP on Portable food analysis and citizen science I</strong></td>
<td>Chair: Michel Nielen, FoodSmartphone coordinator &amp; Aristeidis Tsagkaris</td>
</tr>
<tr>
<td>9:00-9:10</td>
<td><strong>TOWARDS PORTABLE RAFA</strong></td>
<td>Michel Nielen, Wageningen Food Safety Research, Wageningen University &amp; Research, Wageningen, The Netherlands</td>
</tr>
<tr>
<td>9:10-9:30</td>
<td><strong>FOOD ANALYSIS MADE EASY: THE PhasmaFOOD PROJECT APPROACH</strong></td>
<td>Spyros Evangelatos, INTRASOFT International S.A., Luxembourg, Luxembourg</td>
</tr>
<tr>
<td>9:30-9:40</td>
<td><strong>TOWARDS PORTABLE, CONNECTED AND HIGH PERFORMANCE SMART SYSTEMS FOR FOOD QUALITY MEASUREMENT</strong></td>
<td>Konstantinos Tsoumanis, Wings ICT Solutions, Athens, Greece</td>
</tr>
<tr>
<td>9:40-10:00</td>
<td><strong>DETECTION OF ADULTERATION IN SOLID AND LIQUID SAMPLES USING A PORTABLE, NON-INVASIVE SPECTROSCOPIC DEVICE</strong></td>
<td>Judith Müller-Maatsch, Wageningen Food Safety Research, Wageningen University &amp; Research, Wageningen, The Netherlands</td>
</tr>
<tr>
<td>10:00-10:10</td>
<td><strong>PhasmaFOOD SOFTWARE PLATFORM FOR BUILDING REFERENCE DATASETS AND VALIDATING DATA ANALYSIS AND DECISION MAKING CHAINS FOR FOOD SAFETY AND QUALITY ANALYSIS</strong></td>
<td>Milenko Tosic, VizLore Labs Foundation, Novi Sad, Serbia</td>
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<tr>
<td>10:10-10:20</td>
<td><strong>DNA DIRECTED IMMOBILIZATION (DDI) FOR THE DEVELOPMENT OF AN ANTIBODY FLUORESCENT MICROARRAY FOR THE DETERMINATION OF THREE FAMILY ANTIBIOTIC RESIDUES IN MILK</strong></td>
<td>Julian Guercetti, Institute of Advanced Chemistry of Catalonia (IQAC-CSIC), Barcelona, Spain</td>
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<tr>
<td>10:20-10:30</td>
<td><strong>TOWARD THE SMARTPHONE-BASED ELECTROCHEMICAL DETECTION OF AFLATOXINS IN FOOD SAMPLES</strong></td>
<td>Safiye Jafari, CSEM / ETH Zürich, Landquart, Switzerland</td>
</tr>
<tr>
<td>11:00-12:30</td>
<td><strong>SESSION 16: 1st European WORKSHOP on Portable food analysis and citizen science II</strong></td>
<td>Chair: Michel Nielen &amp; Georgina Ross</td>
</tr>
<tr>
<td>11:00-11:20</td>
<td><strong>A MINIATURIZED SMARTPHONE-BASED METHOD FOR CARBOFURAN SCREENING IN FRUITS AND VEGETABLES BASED ON ACETYLCHOLINESTERASE INHIBITION</strong></td>
<td>Aristeidis Tsagkaris, University of Chemistry and Technology Prague, Prague, Czech Republic</td>
</tr>
<tr>
<td>11:20-11:30</td>
<td><strong>NANOMATERIALS, SCREEN PRINTED CARBON ELECTRODES AND THEIR USE FOR IMMUNOASSAY DEVELOPMENT IN THE AREA OF FOOD SAFETY</strong></td>
<td>Klaudia Kopper, Institute of Advanced Chemistry of Catalonia (IQAC-CSIC), Barcelona, Spain</td>
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*Young scientists’ presentation*
ORAL SESSIONS

11:30-11:40  L79* RETRIEVING PEROXIDASE-LIKE ACTIVITY OF LIGAND-CAPPED GOLD NANOSTARS FOR THE DETECTION OF MYCOBACTERIUM BOVIS
Javier Lou Franco, Queen’s University Belfast, Belfast, United Kingdom

11:40-11:50  L80* THE OMNIPHONE: ONE SMARTPHONE APP FOR UNIVERSAL COLORIMETRIC ANALYSES USING A RANDOMISED COMBINED CHANNEL APPROACH AND MACHINE LEARNING
Joost L.D Nelis, Queen’s University Belfast, Belfast, United Kingdom

11:50-12:00  L81* FoodTestChain: INTEROPERABLE AND IMMUTABLE FOOD DIAGNOSTIC DATA VIA BLOCKCHAIN
Yunfeng Zhao, Queen’s University Belfast, Belfast, United Kingdom

12:00-12:10  L82* FIGHTING THE INCOMPATIBILITY FOR IMPROVED FOOD SAFETY TESTING: LATERAL FLOW IMMUNOASSAY HYPHENATION WITH MASS SPECTROMETRY
Ariadni Geballa-Koukoula, Wageningen Food Safety Research, Wageningen University & Research, Wageningen, The Netherlands

12:10-12:30  L83 TRUE MOBILE MASS SPECTROMETRY FOR ON-SITE ANALYSIS OF FOOD CONTAMINANTS
Marco Blokland, Wageningen Food Safety Research, Wageningen University & Research, Wageningen, The Netherlands

12:30-13:30 Lunch

* Young scientists’ presentation
### ORAL SESSIONS

**THURSDAY, November 7, 2019**

Sessions 13 & 14 & 15, in parallel

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<th>Session 14: 2nd European Workshop on Human biomonitoring in food quality and safety I</th>
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<td>9:00-10:30</td>
<td><strong>Nadir hall</strong></td>
<td>Jean-Philippe Antignac &amp; Argelia Castano</td>
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<tr>
<td>9:00-9:30</td>
<td>L84 HUMAN BIOMONITORING OF EMERGING CHEMICALS: CURRENT TRENDS AND IMPLICATIONS IN THE EXPOSOME</td>
<td>Adrian Covaci, University of Antwerp, Wilrijk, Belgium</td>
</tr>
<tr>
<td>9:30-9:50</td>
<td>L85 PESTICIDES BIOMARKERS IN 24H URINE VERSUS PESTICIDES IN DUPLICATE DIETS USING SUSPECT SCREENING AND TARGET ANALYSIS</td>
<td>Hans Mol, Wageningen Food Safety Research, Wageningen University &amp; Research, Wageningen, The Netherlands</td>
</tr>
<tr>
<td>9:50-10:10</td>
<td>L86 DIFFICULTIES IN THE URINE SAMPLE PREPARATION FOR LC-MS/MS ANALYSIS OF MYCOTOXIN BIOMARKERS - HOW TO DEAL WITH THEM?</td>
<td>Agnieszka Tkaczyk, National Veterinary Research Institute, Pulawy, Poland</td>
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<tr>
<td>10:10-10:20</td>
<td>L87* IDENTIFICATION AND ANALYSIS OF POTENTIAL BIOMARKERS FOR TOMATO INTAKE</td>
<td>Yannick Hövelmann, University of Münster, Münster, Germany</td>
</tr>
<tr>
<td>10:20-10:30</td>
<td>L88* LIFETIME DIETARY RISK ASSESSMENT: A NEW METHOD TO CONSIDER CHANGES IN EATING HABITS, FOOD CONTAMINATION AND ACCUMULATION OF CHEMICALS THROUGH LIFE</td>
<td>Manon Pruvost-Couvreur, Oniris - LABERCA, Nantes, France</td>
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<tr>
<td>10:30-11:00</td>
<td><strong>Coffee Break / EXHIBITION</strong></td>
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Sessions 16 & 17 & 18, in parallel

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<tr>
<th>Time</th>
<th>Session 17: 2nd European Workshop on Human biomonitoring in food quality and safety II</th>
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<tr>
<td>11:00-12:35</td>
<td><strong>Nadir hall</strong></td>
<td>Adrian Covaci &amp; Hans Mol</td>
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<tr>
<td>11:00-11:30</td>
<td>L89 QUALITY ASSURANCE PROGRAM IN HBM4EU: FIRST RESULTS AND FUTURE CHALLENGES</td>
<td>Argelia Castano, Institute of Health Carlos III, Madrid, Spain</td>
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<tr>
<td>11:30-12:00</td>
<td>L90 SUSPECT AND NON-TARGETED SCREENING OF CHEMICALS OF EMERGING CONCERN FOR HUMAN BIOMONITORING AND ENVIRONMENTAL HEALTH STUDIES: CURRENT CAPABILITIES, PROMISES, AND CHALLENGES</td>
<td>Jean-Philippe Antignac, Oniris - LABERCA, Nantes, France</td>
</tr>
<tr>
<td>12:00-12:20</td>
<td>L91 INFLUENCE OF DIGESTION ON CONSUMER EXPOSURE TO PCBs IN MEAT</td>
<td>Erwan Engel, INRA, Saint-Genès-Champanelle, France</td>
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<tr>
<td>12:20-12:35</td>
<td>L92 IDENTIFICATION OF NOVEL RED MEAT-ASSOCIATED COMPOUNDS INVOLVED IN WESTERN CHRONIC DISEASES USING UNTARGETED POLAR METABOLOMICS AND LIPIDOMICS IN COLON CELL LINES AND RAT AND PIG INTESTINAL TISSUE</td>
<td>Caroline Rombouts, Ghent University, Merelbeke, Belgium</td>
</tr>
<tr>
<td>12:30-13:30</td>
<td><strong>Lunch</strong></td>
<td></td>
</tr>
</tbody>
</table>

* Young scientists’ presentation
### ORAL SESSIONS

**THURSDAY, November 7, 2019**

**SESSIONS 13 & 14 & 15, in parallel**

<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
<th>Location</th>
<th>Speaker/Institution</th>
</tr>
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<tbody>
<tr>
<td>9:00-10:30</td>
<td><strong>SESSION 15: Circularity and sustainability</strong></td>
<td>Leo &amp; Virgo halls</td>
<td>Claudia Zoani &amp; Joris Van Loco</td>
</tr>
<tr>
<td>9:00-9:20</td>
<td><strong>L93</strong> DIGITALIZATION OF FOOD SIDE STREAM USING LC-SWATH-MS</td>
<td></td>
<td>Andreas Dunkel, Technical University of Munich, Freising, Germany</td>
</tr>
<tr>
<td>9:20-9:40</td>
<td><strong>L94</strong> IDENTIFICATION OF HIGH ADDED VALUE MOLECULES FROM THE WASTES OF TUNA FISHERY INDUSTRY THROUGH MS BASED ANALYTICAL METHODS</td>
<td></td>
<td>Danilo Donnarumma, University of Messina, Messina, Italy</td>
</tr>
<tr>
<td>9:40-10:00</td>
<td><strong>L95</strong> DIRECT-MS SCREENING &amp; IDENTIFICATION OF E-WASTE IN FOOD CONTACT ARTICLES</td>
<td></td>
<td>Luke Ackerman, US-FDA Center for Food Safety, College Park, MD, USA</td>
</tr>
<tr>
<td>10:00-10:20</td>
<td><strong>L96</strong> INVESTIGATION OF MIGRATING SUBSTANCES FROM TEXTILE USED AS FOOD CONTACT MATERIAL</td>
<td></td>
<td>Kathy Van Den Houwe, Sciensano, Elsene, Belgium</td>
</tr>
<tr>
<td>10:20-10:30</td>
<td><strong>L97</strong> SOLID STATE FERMENTATION OF BLACK SOLDIER FLY PUPARIUM, PREPUPAE AND ADULTS: TAILORING THE MOLECULAR COMPOSITION OF A RESIDUAL BIOMASS TOWARDS ANTIMICROBIAL PROPERTIES</td>
<td></td>
<td>Anna Valentina Luparelli, University of Parma, Parma, Italy</td>
</tr>
<tr>
<td>10:30-11:00</td>
<td><strong>Coffee Break / EXHIBITION</strong></td>
<td></td>
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**SESSIONS 16 & 17 & 18, in parallel**

<table>
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<tr>
<th>Time</th>
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<th>Location</th>
<th>Speaker/Institution</th>
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<tbody>
<tr>
<td>11:00-12:30</td>
<td><strong>SESSION 18: WORKSHOP on Experiences, achievements and challenges foreseen by EU Reference Laboratories &amp; International collaboration II</strong></td>
<td>Leo &amp; Virgo halls</td>
<td>Hendrik Emons &amp; Amadeo Fernández Alba</td>
</tr>
<tr>
<td>11:00-11:20</td>
<td><strong>L98</strong> AN UPDATE ON THE CURRENT ACTIVITIES AND MAIN CHALLENGES OF THE EU REFERENCE LABORATORY FOR MARINE BIOTOXINS</td>
<td></td>
<td>Ana Gago-Martinez, European Reference Laboratory for Marine Biotoxins, University of Vigo, Vigo, Spain</td>
</tr>
<tr>
<td>11:20-11:40</td>
<td><strong>L99</strong> THE EU REFERENCE LABORATORY FOR MYCOTOXINS AND PLANT TOXINS: NEW TASKS COME WITH NEW CHALLENGES</td>
<td></td>
<td>Patrick Mulder, Wageningen Food Safety Research, Wageningen University &amp; Research, Wageningen, The Netherlands</td>
</tr>
<tr>
<td>11:40-12:00</td>
<td><strong>L100</strong> IMPROVEMENT IN ANALYTICAL PERFORMANCE FROM PARTICIPATION IN EU PROFICIENCY TEST ON CEREALS AND FEED</td>
<td></td>
<td>Mette Erecius Poulsen, European Union Reference Laboratory for Pesticide Residues in Cereals and Feeding stuffs, Technical University of Denmark, National Food Institute, Lyngby, Denmark</td>
</tr>
<tr>
<td>12:00-12:15</td>
<td><strong>L101</strong> EUROPEAN UNION REFERENCE LABORATORY FOR PROCESSING CONTAMINANTS</td>
<td></td>
<td>Arvid Fromberg, European Union Reference Laboratory for Processing Contaminants, Kgs. Lyngby, Denmark</td>
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</tbody>
</table>
ORAL SESSIONS

12:15-12:30  L102  RECENT ADVANCES IN CERTIFIED REFERENCE MATERIALS FOR FOOD ANALYSIS AT THE JOINT RESEARCH CENTRE OF THE EUROPEAN COMMISSION
Penka Shegunova, European Commission, Joint Research Centre, Geel, Belgium

12:30-13:30  Lunch
POSTER & DEMO SESSIONS

THURSDAY, November 7, 2019

13:00-16:00

POSTER SESSION II

Meridian hall

POSTER SESSION II

Foyer & Meridian halls

EXHIBITION

Tycho & Kepler halls

SMART LAB

Smart analysers and applications for on-site testing of food quality and safety

Tycho & Kepler halls

EU-China-Safe OPEN DAY

Delivering an Effective, Resilient and Sustainable EU-China Food Safety Partnership

POSTER SESSION II:

FOOD CONTAMINANTS (ENVIRONMENTAL) F1 – F41
HUMAN BIOMONITORING I1 – I9
MIGRANTS FROM FOOD CONTACT MATERIALS M1 – M21
MYCOTOXINS, MARINE AND PLANT TOXINS N1 – N65
PROCESSING CONTAMINANTS R1 – R25
RESIDUES – PESTICIDES S1 – S56
RESIDUES – VETERINARY DRUGS T1 – T31
LAST MINUTE X

15:30-16:00 Coffee break
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<tbody>
<tr>
<td>13:30-14:15</td>
<td>Aquarius hall</td>
<td>Recent Advances in Aroma Profiling by GC×GC-TOF MS</td>
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<td><img src="image" alt="SepSolve Analytical" /></td>
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<td></td>
<td>Taurus hall</td>
<td>Compact Analytical Devices for Rapid Screening of Chemical Contaminants: Affidia Presents New Innovative High-Tech Companies</td>
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<td>Leo hall</td>
<td>The Evolution of Reference Materials</td>
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<tr>
<td></td>
<td>Virgo hall</td>
<td>A Comprehensive Toolkit for Pesticide Residues, from Highly Polar Pesticides to Multiresidue Analysis</td>
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<td><img src="image" alt="Waters" /></td>
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</table>
VENDOR SEMINARS

THURSDAY, November 7, 2019

14:45-15:30  VENDOR SEMINARS

Aquarius hall  Using Cutting-Edge Mass Spectrometry Technologies to Address New Food Safety Challenges

Taurus hall  Migration Screening of Raw and Food Contact Materials Using Intuvo GC MS

Virgo hall  QualiT™ - a New Quality Control Toolbox for Mycotoxin and Allergen Analysis
**SESSION 19: SEMINAR on Food safety issues beyond the EU**

Chair: James Lindsay, USDA

**16:00-18:00**

- **16:00-16:20** L103 PORTABLE AND CONSUMER SPECTROSCOPIC DEVICES FOR ADVANCING FOOD SAFETY AND AUTHENTICITY ENDEAVORS
  *Betsy Yakes*, U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition, College Park, United States of America

- **16:20-16:40** L104 MACRO-SCALE RAMAN IMAGING FOR FOOD SAFETY EVALUATIONS
  *Moon Kim*, USDA - Agricultural Research Service, Beltsville Agricultural Research Center, Beltsville, United States of America

- **16:40-17:00** L105 RAPID DETECTION OF FOREIGN OBJECTS IN FRESH-CUT VEGETABLES USING REAL-TIME SPECTRAL IMAGING
  *Byoung-Kwan Cho*, Chungnam National University, Daejeon, South Korea

- **17:00-17:20** L106 EVALUATION OF AUTOMATED SAMPLE PREPARATION FOR MYCOTOXIN ANALYSIS IN FOODS
  *Kai Zhang*, U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition, College Park, United States of America

- **17:20-17:40** L107 MYCOTOXINS THAT CHELATE: A TOOL FOR PROBING TOXIN/METAL INTERACTIONS
  *Chris Maragos*, USDA - Agricultural Research Service, NCAUR, Peoria, United States of America

- **17:40-18:00** L108 THE SECONDARY METABOLISM OF ASPERGILLUS FLAVUS: SMALL MOLECULES WITH DIVERSE BIOLOGICAL FUNCTION
  *Matthew Lebar*, USDA - Agricultural Research Service, New Orleans, United States of America
ORAL SESSIONS

THURSDAY, November 7, 2019

SESSIONS 19 & 20 & 21, in parallel

16:00-18:00 Leo & Virgo halls

SESSION 20: TUTORIAL on
Data quality and smart data handling in food analysis
Moderators: Jeroen Jansen & Lukas Vaclavik

16:00-16:40

PRACTICAL APPROACHES TO THE SINGLE LABORATORY VALIDATION OF ANALYTICAL METHODS IN THE ANALYSIS OF FOOD AND DIETARY SUPPLEMENTS
Lukas Vaclavik, Eurofins Food Integrity & Innovation, Harrogate, United Kingdom

16:40-17:10

USING THE POWER IN UNTARGETED ANALYTICAL TECHNOLOGIES FOR UNTARGETED MONITORING AND DIAGNOSIS OF NATURAL SAMPLES
Jeroen Jansen, Radboud University, Nijmegen, The Netherlands

17:10-17:30

TO TARGET OR NOT TO TARGET? DEFINITIONS AND NOMENCLATURE FOR TARGETED VERSUS NON-TARGETED ANALYTICAL FOOD AUTHENTICATION
Nicolai Z. Ballin, Danish Veterinary and Food Administration, Ringsted, Denmark

17:30-17:50

STATISTICS BEHIND QUALITATIVE CHROMATOGRAPHY ANALYSIS IN FOOD ANALYSIS: METHOD VALIDATION AND METHOD PERFORMANCE MONITORING
Jean-Francois Halbardier, Lab expert consulting, Wallingford, United Kingdom

17:50-18:00

AN INTERNATIONAL COLLABORATION FOR BUILDING A CONSOLIDATED DATABASE OF CCS VALUES FOR THE CHARACTERIZATION OF STEROIDS BY ION MOBILITY MASS SPECTROMETRY. APPLICATION TO CHEMICAL FOOD SAFETY
Maykel Hernandez-Mesa, Oniris - LABERCA, Nantes, France

* Young scientists’ presentation
**ORAL SESSIONS**

**THURSDAY, November 7, 2019**

**SESSIONS 19 & 20 & 21, in parallel**

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<tr>
<th>Time</th>
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<tr>
<td><strong>16:00-18:10</strong></td>
<td>Nadir hall</td>
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<tr>
<td><strong>SESSION 21</strong>: WORKSHOP on METROFOOD-RI: Metrology in food and nutrition</td>
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<td></td>
<td>Chairs: Claudia Zoani, METROFOOD-RI Coordinator &amp; Michael Rychlik</td>
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<tr>
<td><strong>16:00-16:20</strong></td>
<td>L114  METROLOGY IN FOOD AND THE ROLE OF RESEARCH INFRASTRUCTURES</td>
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<td></td>
<td>Claudia Zoani, Italian National Agency for New Technology, Energy and Sustainable Economic Development (ENEA), Roma, Italy</td>
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<tr>
<td><strong>16:20-16:40</strong></td>
<td>L115  ANALYTICAL REQUIREMENTS TO SUPPORT HEALTH CLAIMS ON FOODS. THE CASE OF “OLIVE OIL POLYPHENOLS”</td>
</tr>
<tr>
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<td>Maria Tsimidou, Aristotle University of Thessaloniki, Thessaloniki, Greece</td>
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<tr>
<td><strong>16:40-17:00</strong></td>
<td>L116  SCIENTIFIC CHALLENGES OF METROFOOD-RI: METABOLOMICS FOR AUTHENTICITY, NOVEL BIOACTIVES IN FOODS AND NEW FOOD SYSTEMS</td>
</tr>
<tr>
<td></td>
<td>Michael Rychlik, Technical University of Munich, Freising, Germany</td>
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<tr>
<td><strong>17:00-17:20</strong></td>
<td>L117  METABOLITES OF PESTICIDES AS THE FOOD QUALITY / AUTHENTICITY MARKERS</td>
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<td>Jana Hajslova, University of Chemistry and Technology Prague, Prague, Czech Republic</td>
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<tr>
<td><strong>17:20-17:40</strong></td>
<td>L118  OPEN LAB APPLICATION FOR THE CHARACTERIZATION OF NANOMATERIALS BY TRANSMISSION ELECTRON MICROSCOPY</td>
</tr>
<tr>
<td></td>
<td>Joris Van Loco, Sciensano, Brussels, Belgium</td>
</tr>
<tr>
<td><strong>17:40-17:55</strong></td>
<td>L119  IMPROVEMENT OF QUALITY AND SAFETY DURING FOOD PROCESSING: PILOT PLANT EXPERIMENTS</td>
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<tr>
<td></td>
<td>Nastasia Belc, National R&amp;D Institute for Food Bioresources - IBA Bucharest, Bucharest, Romania</td>
</tr>
<tr>
<td><strong>17:55-18:10</strong></td>
<td>L120  DATA STANDARDS, DATA EXCHANGE AND THE ELECTRONIC PART OF METROFOOD-RI</td>
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<tr>
<td></td>
<td>Karl Presser, Premotec GmbH, Winterthur, Switzerland</td>
</tr>
</tbody>
</table>
SOCIAL EVENT

THURSDAY, November 7, 2019

From 20:00
Symposium Dinner Event
(Martinic palace, Prague Castle area)

Enjoy the evening event in one of the most beautiful late renaissance palaces in Prague, located in the area of Prague Castle, part of Prague landmark reservation registered on UNESCO list.

Come back with us centuries to the time when emperor Rudolf II ruled Bohemia, and his Prague court was full of artists and alchemists, astrologers, scientists and charlatans. Let’s go back to the Renaissance, which was so much in favour of science and art, where brave nobles were accompanied by beautiful ladies…

ENTERTAINMENT:
• Photo corner - bring home nice memories from RAFA 2019
• Historical music
• Demonstration and teaching of historical dances
• Crafts demonstration - collect your RAFA 2019 coin
• Alchemical laboratory
  and at the end …
• Enjoy the 2nd RAFA disco

FOOD & DRINKS:
• Wide offer of Czech traditional and modern cuisine
• Selection of wines and special Czech beers and mead
ORAL SESSIONS

FRIDAY, November 8, 2019

SESSIONS 22 & 23 & 24, in parallel

9:00-11:00

Zenit hall

SESSION 22: Food contaminants & Residues II
Chairs: Stefan P.J. van Leeuwen & Bruno Le Bizec

9:00-9:30

L121
THE MICROPLASTICS ISSUE IN THE FOOD CHAIN, LESSONS LEARNT FROM WATER
Th omas P. Knepper, Hochschule Fresenius, Idstein, Germany

9:30-9:50

L122
MS2 NON-TARGET ACQUISITION FOR PESTICIDE RESIDUE ANALYSIS IN FRUIT AND VEGETABLES. BENEFITS AND PITFALLS IN VARIOUS HIGH-RESOLUTION INSTRUMENTS
Łukasz Rajski, European Union Reference Laboratory for Pesticide Residues in Fruit & Vegetables, Almería, Spain

9:50-10:00

L123
THE IMPACT OF FLAME-RETARDANTS ON SEAFOOD SAFETY: FROM PLATE TO GUT
Rebeca Cruz, University of Porto, Porto, Portugal

10:00-10:20

L124
MINERAL OIL HYDROCABRONS IN THE FOOD CHAIN
Ruud Peters, Wageningen Food Safety Research, Wageningen University & Research, Wageningen, The Netherlands

10:20-10:40

L125
PERFLUOROALKYL SUBSTANCES (PFASs) – AN UNDERESTIMATED CHALLENGE FOR INTERNATIONAL ENVIRONMENTAL AND FOOD REGULATIONS?
Roland Kallenborn, Norwegian University of Life Sciences, Ås, Norway

10:40-10:50

L126
ANALYSIS OF MINERAL OIL IN FOOD: AN ANALYTICAL CHALLENGE
Annelies Van Heyst, Vrije Universiteit Brussel, Brussels, Belgium

10:50-11:00

L127
REAL-TIME SCREENING OF SINGLE CORKS FOR TCA AND TBA CONTAMINATION BY VOCUS CI-TOF
Luca Cappellin, University of Padua and Tofwerk AG, Padova, Italy

11:00-11:30

Coffee break / EXHIBITION
## ORAL SESSIONS

**FRIDAY, November 8, 2019**

SESSIONS 22 & 23 & 24, in parallel

| 9:00-11:00 | **SESSION 23: General food analysis**  
Nadir hall  
**Chairs: Rudi Krska & Jean-François Focant** |  
| 9:00-9:20 | **L128**  
USE OF HIGH THROUGHPUT SEQUENCING FOR DETECTION OF GMOs AND PLANT SPECIES IN FOOD AND FEED  
*Frederic Debode*, Walloon Agricultural Research Centre, Gembloux, Belgium |  
| 9:20-9:30 | **L129**  
GREEN ANALYTICAL TECHNIQUE AND CHEMOMETRIC TOOLS APPLIED ON PLANT-BASED BEVERAGE AUTHENTICITY  
*Joyce Frazielle Siqueira Silva*, University of Campinas, Campinas, Brazil |  
| 9:30-9:50 | **L130**  
ION MOBILITY SPECTROMETRY ANALYSES TO SUPPORT, DIAGNOSE OR PRE-EMPT TASTE PANEL STUDIES  
*Antony Davies*, Nouryon Chemicals b.v., Deventer, The Netherlands & University of South Wales, Pontypridd, Wales, United Kingdom |  
| 9:50-10:10 | **L131**  
OCCURRENCE OF MULTIPLE MYCOTOXINS IN VARIOUS TYPES OF RICE AND BARLEY SAMPLES IN THAILAND  
*Saranya Poapolathep*, Kasetsart University, Bangkok, Thailand |  
| 10:10-10:30 | **L132**  
COMPREHENSIVE GAS CHROMATOGRAPHY COUPLED TO SIMULTANEOUS DUAL DETECTION (TOFMS/FID) AS THE CONFIRMATORY METHOD FOR MINERAL OIL DETERMINATION IN FOOD  
*Giorgia Purcaro*, Gembloux Agro Bio Tech, University of Liege, Gembloux, Belgium |  
| 10:30-10:50 | **L133**  
CHANGES OF SILVER NANOPARTICLES INDUCED IN A FOOD MATRIX BY SIMULATED DIGESTION ANALYSED USING SINGLE PARTICLE ICPMS  
*Richard Koplik*, University of Chemistry and Technology Prague, Prague, Czech Republic |  
| 10:50-11:00 | **L134**  
KICKING HRMS INTO GEAR FOR RISK-BASED FOOD MONITORING  
*Esmer Jongedijk*, Wageningen Food Safety Research, Wageningen University & Research, Wageningen, The Netherlands |  

*Young scientists’ presentation*
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<th>Chair(s)</th>
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<tr>
<td>9:00-11:00</td>
<td>L135</td>
<td>RECENT ADVANCES IN ION MOBILITY HIGH RESOLUTION MASS SPECTROMETRY ANALYSIS - LC-IMS-QTOF - AS A POWERFUL TOOL FOR ORGANIC FOOD AUTHENTICITY</td>
<td>Jürgen M Kuballa, GALAB Laboratories GmbH, Hamburg, Germany</td>
</tr>
<tr>
<td>9:20-9:40</td>
<td>L136</td>
<td>UNRAVELING THE MYSTERY OF ISOMERIC COMPOUNDS CRUCIAL IN FOOD AUTHENTICITY STUDIES UTILIZING TRAPPED ION MOBILITY COMBINED WITH LC-HRMS - SECOIRIDOIDS IN EXTRA VIRGIN OLIVE OIL AS A CASE STUDY</td>
<td>Nikolaos Thomaidis, National and Kapodistrian University of Athens, Athens, Greece</td>
</tr>
<tr>
<td>9:40-10:00</td>
<td>L137</td>
<td>DATA FUSION OF GC-IMS DATA AND FT-MIR SPECTRA FOR THE AUTHENTICATION OF OLIVE OILS AND HONEYS - IS IT WORTH TO GO THE EXTRA MILE?</td>
<td>Philipp Weller, Mannheim University of Applied Sciences, Mannheim, Germany</td>
</tr>
<tr>
<td>10:00-10:10</td>
<td>L138*</td>
<td>EXTENDING OVER LONG-TERM STUDIES THE UNTARGETED AND TARGETED FINGERPRINTING OF EXTRA-VIRGIN OLIVE OIL VOLATILES BY COMPREHENSIVE TWO-DIMENSIONAL GAS CHROMATOGRAPHY WITH MASS SPECTROMETRY</td>
<td>Federico Stilo, University of Turin, Turin, Italy</td>
</tr>
<tr>
<td>10:10-10:20</td>
<td>L139*</td>
<td>DEVELOPMENT OF A NON-TARGETED LC-MS METABOLOMICO APPROACH FOR THE SEARCH OF BIOMARKERS OF COCOA POWDER ADULTERATION</td>
<td>Maider Greno, University of Alcalá, Alcalá de Henares, Spain</td>
</tr>
<tr>
<td>10:20-10:40</td>
<td>L140</td>
<td>COMPREHENSIVE ANALYSIS OF VARIOUS CANNABIS PRODUCTS BY GC-HRMS</td>
<td>Michal Stupak, University of Chemistry and Technology Prague, Prague, Czech Republic</td>
</tr>
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<td>10:40-11:00</td>
<td>L141</td>
<td>TRANSCRIPTOMICS, SENSORIAL ANALYSIS AND VOLATILOME FINGERPRINTING OF FRESH PRODUCE: A MULTI-TRAIT APPROACH TO IDENTIFY PREDICTORS OF FOOD QUALITY</td>
<td>Natasha D. Spadafora, University of Calabria, Cosenza, Italy</td>
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<tr>
<td>11:00-11:30</td>
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<td>Coffee break / EXHIBITION</td>
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<tr>
<td>Time</td>
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<td>Title</td>
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<tr>
<td>11:30-13:00</td>
<td>L142</td>
<td>ANALYTICAL CHALLENGES FOR AN EFFECTIVE EU POLICY ON CONTAMINANTS IN FOOD AND FEED TO ENSURE A HIGH LEVEL OF ANIMAL AND HUMAN HEALTH PROTECTION</td>
<td>Frans Verstraete, European Commission, DG for Health and Food Safety, Brussels, Belgium</td>
</tr>
<tr>
<td>11:55-12:10</td>
<td>L144</td>
<td>SIMULTANEOUS, MULTICLASS, AND QUALITATIVE/QUANTITATIVE GC×GC METHOD FOR CANNABIS PRODUCTS</td>
<td>Jean-François Focant, University of Liege, Liege, Belgium</td>
</tr>
<tr>
<td>12:10-12:30</td>
<td>L145</td>
<td>TOWARDS DIETARY INTAKE ASSESSMENT USING IMAGE ANALYSIS</td>
<td>Yannick Weesepoel, Wageningen Food Safety Research, Wageningen University &amp; Research, Wageningen, The Netherlands</td>
</tr>
<tr>
<td>12:30-12:45</td>
<td>L146</td>
<td>SUMMARY OF RAFA 2019 HIGHLIGHTS</td>
<td>Michele Suman, Barilla Advanced Research Laboratories, Parma, Italy</td>
</tr>
<tr>
<td>13:00-13:30</td>
<td>L142</td>
<td>RAFA 2019 poster award, sponsored poster awards</td>
<td>Announcement of 10th jubilee RAFA 2021, Prague, Czech Republic</td>
</tr>
<tr>
<td>13:30-13:45</td>
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<td>CLOSING ADDRESS</td>
<td>Jana Hajslova &amp; Michel Nielen, RAFA 2019 chairs</td>
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## POSTER SESSIONS

### WEDNESDAY, November 6, 2019

**13:00-16:00**

### POSTER SESSION I

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<td>AUTHENTICITY, TRACEABILITY, FRAUD</td>
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<td>BIOANALYTICAL METHODS FOR FOOD CONTROL</td>
<td>C1 - C13</td>
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<td>BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS</td>
<td>D1 - D19</td>
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<td>FLAVOUR SIGNIFICANT COMPOUNDS</td>
<td>E1 - E12</td>
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<tr>
<td>FOOD FORENSICS</td>
<td>G1 - G5</td>
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<td>GENERAL FOOD ANALYSIS</td>
<td>H1 - H48</td>
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<td>MAJOR NUTRIENTS AND VITAMINS</td>
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<td>METALS AND METALLOIDS</td>
<td>K1 - K13</td>
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<td>NANOPARTICLES</td>
<td>O1 - O8</td>
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<tr>
<td>NOVEL FOODS &amp; SUPPLEMENTS</td>
<td>P1 - P8</td>
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### THURSDAY, November 7, 2019

**13:00-16:00**

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### WEDNESDAY, November 6, 2019

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### A: ALLERGENS

**A1**  
EFFECT OF STORAGE CONDITIONS ON THE MAIN PROTEINS PRESENT IN BOVINE MILK WHEY CONCENTRATE  
Alessandra Gasparini, Sara Cutroneo, Martine P van Gool, Miranda Bultsma, Stefano Sforza, Tullia Tedeschi

**A2**  
MEASUREMENT OF SPECIFIC MILK ALLERGENS IN BAKED FOOD CHALLENGE MATERIALS  
James Hindley, Maria Oliver, Angharad Cullinane, Izabel Alvares, Cathy Thorpe, Sabina Wuenschmann, Martin Chapman

**A3**  
LUPINE ALLERGENS IN FOOD PRODUCTS: EFFECT OF PROCESSING AND FOOD MATRIX ON THEIR DETECTION AND IMMUNOREACTIVITY  
Caterina Villa, Joana Costa, Isabel Mafra

**A4**  
MODEL BREAD SAMPLES FROM HYDROLYZED DURUM WHEAT FLOORS: DISCLOSING IMPLICATIONS FOR CELIAC DISEASE PATIENTS BY UNTARGETED HR-MS/MS ANALYSIS  
Rosa Pilolli, Maria De Angelis, Antonella Lamonaca, Elisabetta De Angelis, Carlo Giuseppe Rizzello, Sonya Siragusa, Agata Gadaleta, Gianfranco Mamone, Linda Monaci

**A5**  
ALL IN ONE SWEEP - A LEGUME ALLERGEN DETECTION ASSAY (LADA)  
Norbert Lidzba, Leander Malessa, Paul Rautenberger, Jörg Lehmman, Elke Ueberham

**A6**  
MASS-SPECTROMETRY-BASED ANALYSIS OF MULTIPLE ALLERGENIC INGREDIENTS IN INCURRED MATRICES : OPTIMIZATION OF SAMPLE PREPARATION  
Nathalie Gillard, Rosa Pilolli, Christof van Poucke, Marc de Loose, Anne-Catherine Huet, Olivier Tranquet, Colette Larré, Karine Adel-Patient, Hervé Bernard, Chïara Nitride, E.N. Clare Mills, Linda Monaci

**A7**  
THE FIRST LATERAL FLOW TEST FOR THE QUANTIFICATION OF HISTAMINE IN SEAFOOD SAMPLES  
Konstantina Badra, Despoina Lyda Voulgari, Fotini Dimakou, Nikolaos Natsaridis, Georgios Papaqorgiou, Antonios Ntantasis, Sotiria Drakoulis, Sotirios D. Athanasiou

**A8**  
IDENTIFICATION OF PROTEOTYPIC PEPTIDES TRACING FOR MULTIPLE ALLERGENIC INGREDIENTS IN INCURRED MATRICES  
Rosa Pilolli, Christof van Poucke, Marc de Loose, Nathalie Gillard, Anne-Catherine Huet, Olivier Tranquet, Colette Larré, Karine Adel-Patient, Hervé Bernard, Chïara Nitride, E.N. Clare Mills, Linda Monaci

**A9**  
COMPARISON OF ELISA AND QPCR KITS FOR DETERMINATION OF GLUTEN IN REFERENCE MATERIALS  
Anne-Catherine Huet, Melody Paulus, Amandine Lamote, Maxime Gavage, Isabel Taverniers, Mieke Dhondt, Annique Staelens, Marc De Loose, Geert Janssens, Nathalie Gillard

**A10**  
DETECTING LUPIN MAJOR ALLERGEN CONGLUTIN B FROM VARIOUS LUPIN SPECIES USING NEWLY ESTABLISHED MONOCLONAL ANTIBODIES  
Paul Rautenberger, Norbert Lidzba, Jörg Lehmman, Elke Ueberham

**A11**  
INTRODUCING AUTOMATION IN ALLERGENS TESTING- IMPROVEMENT ON MEASUREMENT UNCERTAINTY WHILE MINIMISING CONTAMINATION  
Dionisis Theodosis, Maria Kaczmarczyk, Diana Kleszowska
POSTER SESSIONS

**B: AUTHENTICITY, TRACEABILITY, FRAUD**

**B1** A NEW LC-MS/MS SCREENING METHOD TO DETECT FRAUDULENT ADDITION OF DYES IN HERBS AND SPICES
Marie-Claude Savoy, Thomas Bessaire, Claudia Mujahid, Adrienne Tarres, Pascal Mottier

**B2** IDENTIFICATION OF FOOD FRAUD BY ADDITION OF AZO-DYES IN RED SPICES BY UHPLC-API-MS/MS
Ane Arrizabalaga Larrañaga, Salma Epigmenio, Francisco Javier Santos, Encarnación Moyano

**B3** LC-MS/MS SCREENING METHOD FOR DETECTION OF UNAUTHORIZED COLORANTS IN SPICES
Zhuohong (Kenny) Xie, Jaya Raju

**B4** RELAXATION OF THE ANIMAL BY-PRODUCTS FEEDBACK? ANALYTICAL CHALLENGES AND FORESEEN SOLUTIONS TO ENSURE HIGH LEVEL OF FEED SAFETY
Marie-Caroline Lecrenier, Pascal Veys, Olivier Fumière, Aline Marien, Julie Hulin, Gilbert Berben, Vincent Baeten

**B5** A JOINTLY USED DATABASE - A LONG WAY IN NON-TARGETED ANALYSIS
Carolin Lorchner, Carsten Faulh-Hassek, Martin Horn, Susanne Esslinger

**B6** “A2 MILK” AUTHENTICATION USING ISOELECTRIC FOCUSING AND DIFFERENT PCR TECHNIQUES
Helmut K. Mayer, Kathrin Lenz, Franziska Paskuti, Eva-Maria Halbauer

**B7** MONITORING OF ILLEGALLY ADDED COMPOUNDS AND DRUGS IN FOODS-FOCUSED ON PROHIBITED INGREDIENTS
Jahee Hyun, Kyeongwook Kim, Woojin Cho, Soyoung Won, Do hyeong Kim, Inseon Kim, Jiwon Park, Jaei Kim, Soonho Lee, Woo seong Kim

**B8** DNA BARCODING REVEALING SEAFOOD MISLABELING IN FOOD SERVICES FROM SPAIN
Miguel Angel Pardo, Elsa Jimenez

**B9** HIGH-RESOLUTION MELTING OF MULTIPLE BARCODE AMPLICONS FOR PLANT SPECIES AUTHENTICATION
Nicola Z. Ballin, Jone Omar Onaindia, Hadeel Jawad, Rafael Fernandez-Carazo, Alain Maquet

**B10** IS VIBRATIONAL SPECTROSCOPY AN ADEQUATE TOOL FOR ASSESSING THE GEOGRAPHICAL ORIGIN OF HONEY?
Tito Damiani, Chiara Dall’Asta, Vincent Baeten, Inés Aubone, Sandra Fuselli, Rosa Maria Alonso-Salces, Juan Antonio Fernández Pierna

**B11** AUTHENTICITY OF HONEY: IS DIRECT-MS AN EFFECTIVE SCREENING TOOL?
Tito Damiani, Nicola Dreolin, Sara Stead, Emiliano De Dominicis, Chiara Dall’Asta, Elisa Gritti, Mariluisa Piva, Enrico Nieddu, Samim Saner

**B12** TRACKING SUGAR ADDITION IN FOOD AND BEVERAGE USING ISOTOPE FINGERPRINTS
Maddalena Bonanomi, Christopher Brodie, Mario Tuthorn, Oliver Kracht, Dieter Juchelka, Jens Griep-Raming

**B13** ELEMENT COMPOSITION AND STABLE ISOTOPE RATIO OF LIGHT ELEMENTS COMBINED WITH AMINO- AND FATTY ACID COMPOSITION FOR AUTHENTICITY AND GEOGRAPHICAL ORIGIN CHARACTERIZATION OF SPIRULINA DIETARY SUPPLEMENTS
Jasmina Masten, Marta Jagodic, Lidija Strojinik, Marijan Nečemer, Katarina Vogel-Mikuš, Nives Ogrinc

**B14** A NOVEL UHPLC-MS/MS METHOD TO DETECT UNDECLARED BLOOD PLASMA ADDITION IN SAUSAGES
Wolfgang Jir, Christian Stader, Michael Judas

**B15** REAL MARKET EXAMPLES - WINE QUALITY, TASTE AND AUTHENTICITY CONTROL
Joseph Timkovsky

**B16** EA-IRMS: TRACING THE GEOGRAPHICAL ORIGIN OF ROASTED AND GREEN COFFEE USING ISOTOPE FINGERPRINTS
Christopher Brodie, Mario Tuthorn, Oliver Kracht, Dieter Juchelka, Jens Griep-Raming

**B17** FOOD AND BEVERAGE FRAUD PREVENTION USING ISO TOPE FINGER PRINTS
Christopher Brodie, Andreas Hilbert, Oliver Kracht, Dieter Juchelka, Jens Radke, Christopher Brodie

**B18** HOW CLIMATE CHANGE CAN HELP FIGHTING FRAUDULENT DECLARATION OF CEREAL GRAINS
Stefan Binderell, Peter Kolb, Felix Rüll, Stephan Schwarzinger, Gerhard Gebauer

**B19** DIFFERENTIATION OF CEREAL FLOUR SPECIES BY RAMAN SPECTROSCOPY
Jasmin Kniese, Alan Race, Heinar Schmidt

**B20** DEVELOPMENT OF IMMUNOA SAYS FOR TROPONIN I TO CONTROL A CONTENT AND A SOURCE OF RAW MEAT IN PRODUCTS OF ITS PROCESSING
Elena A. Zvereva, Demid S. Popravko, Daniil V. Khvostov, Natal’ya V. Vostrikova, Anatoly Z. Zherdev, Irina M. Chernukha, Boris B. Dzantiev

**B21** MONITORING FOOD AUTHENTICITY USING AN ADVANCED GLYCAN ARRAY PROFILING PLATFORM
Abigail Smith, Catherine Tetard-Jones, James Donarski, William Willats

**B22** USE OF THE SPECTROSCOPY-BASED PHASMAFOOD SENSORS FOR THE DETECTION OF MINCED MEAT ADULTERATION
Lemona Christina Fengou, Alexandra Lianou, Panagiotis Tsakanikas, Efstatios Panagou, George-John Nychas, Spyros Evangelatos

**B23** ASSESSMENT OF FRUIT JUICE AUTHENTICATION USING UPLC-QTOF/MS: MASS SPECTROMETRY-BASED METABOLOMICS APPROACHES FOR THE DETECTION OF POMEGRANATE JUICE ADULTERATION
Marilena Dasenaki, Sofia Drakopoulos, Reza Aalizadeh, Nikolaos Thomaidis
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B46 IDENTIFICATION OF CHILEAN EDIBLE CLAM SPECIES USING DNA BARCODING ANALYSIS, PRELIMINARY RESULTS.
Maria Angélica Larrain, Carlos Vargas, Sundry Vásquez, Felipe Jilberto, Cristian Araneda

B47 FISH SPECIES IDENTIFICATION BY PCR USING PARVALBUMIN GENE AS A PLATFORM
Diliara Jílková, Petr Hanák, Simona Lencová, Kamila Žďaňková, Kateřina Demnerová

B48 AUTHENTICATION OF DURUM WHEAT, FLOUR AND PASTA USING LC-MS/MS - TARGETED PROTEOMICS APPROACH
Štěpán Czornyj, Soňa Baršová, Eva Forejtová

B49 APPLICATION OF MID INFRARED SPECTROSCOPY FOR FOOD AND FOOD SUPPLEMENTS AUTHENTICATION
Jan Poustka

B50 LASER ABLATION–RAPID EVAPORATIVE MASS SPECTROMETRY (LA–REIMS) FOR IDENTIFICATION OF SICILIAN EXTRA VIRGIN OLIVE OILS - STATE OF ART
Renata Jandova, Sara Stead, Simon Cameron

B51 CHARACTERIZATION OF QUALITY OF CZECH AND SLOVAK MEADS
Lívia Vaispachereová, Vojtěch Kružík, Adéla Grégrová, Tereza Škorpilová, Helena Čížková

B52 APPLICATION OF MID INFRARED SPECTROSCOPY FOR FOOD AND FOOD SUPPLEMENTS AUTHENTICATION
Jan Poustka
B68 NEW CHALLENGE FOR NATURAL VANILLA FLAVOUR AUTHENTICATION DUE TO NOVEL PRODUCTION PATHWAYS OF BIOVANILLIN
Amelie Sina Wilde, Markus Greule

B69 CHARACTERIZATION OF THERMALLY TREATED POPPY SEEDS BASED ON METABOLOMIC FINGERPRINTS
Monika Jiru, Katerina Sebelova, Kamila Hurkova, Vladimir Kocourek, Milena Stranska, Jana Hajslova

B70 AUTHENTICATION OF PANAX GINSENG BASED NUTRACEUTICALS USING ‘CHEMICAL MARKERS’ STRATEGY
Jana Kvenencova, Vojtech Hrbek, Monika Tomaniova, Jana Hajslova

B71 HOW MANY DIMENSIONS FOR A SEPARATION? SPICES ADULTERATION CASE STUDY
Ewa Wielogorska, Nicolas Birse, Olivier Chevallier, Jana Hajslova

B72 ADDED SELECTIVITY OF ION MOBILITY MASS SPECTROMETRY IN FOOD ADULTERATION: ALGAE SUPPLEMENTS CASE STUDY
Ewa Wielogorska, Sufyan Pandor, Olivier Chevallier, Jana Hajslova

B73 NON-TARGETED FINGERPRINTING TECHNOLOGY TO VERIFY THE AUTHENTICITY OF GEOGRAPHICAL ORIGIN OF CHINESE WINE
Shuangxi Fan, Qiding Zhong, Daobing Wang, Yinuo Liu, Xin Ji, Cuiping Feng

B74 13C/12C ISOTOPE RATIOS OF CITRIC ACID DETERMINED BY HPLC-CO-IRMS FOR JUICES AUTHENTICITY
Daobing Wang, Qiding Zhong, Zhiying Wu, Hongwei Yue, Luoci Zhang

B75 INTRODUCING UNIQUE GRAPE VARIETIES FROM ALBANIA FOR RED AND WHITE WINES PRODUCTION
Dritan Topi, Leos Uttl, Monika Tomaniova, Jana Hajslova

B76 METABOLIC-MICROBIAL FINGERPRINTING TO DETECT THE AUTHENTICITY OF AN ADULTERATED FORM OF CHINESE LARGE-CLAWED CRAB
Shuangxi Fan, Qiding Zhong, Daobing Wang, Yinuo Liu, Xin Ji, Cuiping Feng

B77 SEMI QUANTIFICATION OF ANIMAL DNA IN FOOD USING REAL TIME PCR
Dionisis Theodosis, Maria Kaczmareczyk, Cristina Rosa, Philip Darby

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C1 A DNA-BASED FAST METHOD FOR THE DETECTION OF SPOilage FUNGI IN FRUIT PREPARATIONS
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C2 MOLECULAR IMAGING ANALYSIS OF PESTICIDES AND ADDITIVES IN FOODS USING SURFACE-ASSISTED LASER DESORPTION/IONIZATION MASS SPECTROMETRY WITH METAL FILM
Issey Osaka

C3 UPLC ANALYSIS OF BIENOGENIC AMINES IN DIFFERENT CHEESE VARIETIES RETAILED IN AUSTRIA
Helmut K. Mayer, Gregor Fiechter, Anatol Schmidt

C4 SIMULTANEOUS QUANTIFICATION OF MAJOR FOOD ALLERGENS USING A MULTIPLEX IMMUNOASSAY
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C5 QUANTITATIVE IDENTIFICATION OF MUSCLE TISSUE BY MEANS OF BIOMARKER PEPTIDES FOR MEAT PRODUCT AUTHENTICITY CONFIRMATION
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C7 LIGHT SCATTERING PHENOTYPING FROM BACTERIAL COLONIES BY SUPERCONTINUUM LASER
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C8 STRATEGY TO ASSESS ECOTOXICOLOGICAL RISK AND SEAFOOD RISK OF SEDIMENTS WITH BIOASSAYS
Cong Bao, Qiang Cai, Kaidi Wang, Yin Zhu, Gexin Xiao

C9 RAPID AND SENSITIVE MALACHITE GREEN TOTAL ELISA
Michalina Oplatowska-Stachowiak, Nermin Sajic, Tim Kleinjens

C10 DETECTION AND IDENTIFICATION OF FOOD ENZYME PRODUCING MICRO-ORGANISMS IN FOOD ENZYME PREPARATIONS
Marie Deckers, Kevin Vanneste, Raf Winand, Sigrid De Keersmaecker, Sarah Denayer, Marijke Hendrickx, Marc Heyndrickx, Dieter Deforce, Marie-Alice Frature, Nancy Roosens

C11 STRATEGY TO ASSESS ECOTOXICOLOGICAL RISK AND SEAFOOD RISK OF SEDIMENTS WITH BIOASSAYS
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C12  RAPID COLORIMETRIC ASSAY USING ENZYMES AND NANOPARTICLES FOR MULTIPLEX DETECTION OF BIOGENIC AMINES
Moritz Zelenka, Viktoria Stagl, Eva-Maria Mayr, Claudia Preininger

C13  RAPID SEPARATION OF TRANS/CIS FATTY ACID METHYL ESTERS WITH AGILENT DB–FASTFAME GC COLUMN
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D: BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS

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D2  MARINE CAROTENOID FUcoxanthin AS BIOLOGICALLY ACTIVE FOOD COMPONENT FROM AMPHORA CAPITELLATA AND NANOFRUSTULUM SHILOI
Ayşegül Erdoğan, Zeliha Demirel, Merve Aktürk, Ayça B. Karataş, Meltem Conk-Dalay

D3  BREWERS SPENT GRAIN AS A POTENTIAL SOURCE OF BIOACTIVE MOLECULES
Anca Farcas, Sonia Socaci, Carmen Socaci, Carmen Pop, Ancuta Rotar, Maria Tofana

D4  PINE BARK (PINUS PINASTER AITON SUBSP. ATLANTICA) - TOTAL PHENOLIC CONTENT AND ANTIOXIDANT ACTIVITY BY MICROWAVE ASSISTED EXTRACTION (MAE)
Diana Barros, Catarina Vieito, Susana Rocha, Preciosa Pires, Manuela Vaz-Velho

D5  ALGAE AS FUNCTIONAL INGREDIENT
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D6  ADVANCEMENT IN THE DETERMINATION OF BIOACTIVE OLIVE OIL PHENOLS HOSTED UNDER THE EFSA HEALTH CLAIM. STARTING POINT THE COI/T.20/DOC. NO. 29 METHOD
Maria Z. Tsimidou, Nikolaos Nenadis, Aspasia Mastralexi, Bojan Butinar, Diego-Luis García González, Tullia Gallina-Toschi

D7  BIOACTIVE NON-EXTRACTABLE POLYPHENOLS: RESPONSE SURFACE METHODOLOGY TO OPTIMIZE THEIR ENZYME-ASSISTED EXTRACTION FROM CHERRY POMACE
Gloria Domínguez-Rodríguez, María Luisa Marina, Merichel Plaza

D8  PRESSURIZED LIQUID EXTRACTION AND DEEP EUTECTIC SOLVENTS, TWO GREEN METHODOLOGIES TO EXTRACT BIOACTIVE COMPOUNDS FROM POMEGRANATE PEEL (PUNICA GRANATUM L.)
Ester Hernández-Corroto, Gloria Domínguez-Rodríguez, María Luisa Marina, María Concepción García, Merichel Plaza

D9  AUTOMATED EXTRACTION AND ANALYSIS OF PHENOLIC ACIDS AND FLAVONOIDS IN HUMAN PLASMA VIA MINIATURIZED SPE
Uwe Aulwurm, Maïke Passon, Lisa Abel, Hanna Kulmer, Andreas Schieber

D10  DETERMINATION OF CANNABINOIDS IN PLANT MATERIALS, OILS AND CONCENTRATES USING UHPLC-DAD/MS: SINGLE LABORATORY VALIDATION FOR AOAC FIRST ACTION OFFICIAL METHOD CONSIDERATION
Lukas Vaclavik, Frantisek Benes, Marie Fenclova, Jiri Hricko, Ales Krmela, Veronika Svobodova, Jana Hajslova, Katerina Mastovska

D11  ANALYSIS OF FOODS WITH FUNCTION CLAIMS CONTAINING ENZYMATICALLY MODIFIED HESPERIDIN
Takaaki Taguchi, Suzuka Yamashita, Hiroshi Akiyama

D12  DETERMINATION OF CANNABINOIDs IN FOOD BY LC-MS/MS
Erik Becker, Joerg Konetzki, Erhard Kirchhoff, Susanne Kühn, Michael Päch, Susan Ehlers, Christoph Müller

D13  ATTENUATION POTENTIAL OF INTESTINAL GLUCOSE TRANSPORTER AND ENHANCEMENT OF METHYL DONOR COMPOUNDS UPTAKE BY IN VITRO DIGESTED RAW AND FERMENTED WHEAT BRAN IN Caco-2 ABSORPTION MODEL
Marco Spaggiari, Gianni Galaverna, Chiara Dall’Asta, Maria Dolores del Castillo Bilbao

D14  NEW TECHNOLOGIES AND PLANT-DERIVED INGREDIENTS FOR THE PRODUCTION OF INNOVATIVE PROCESSED MEAT PRODUCTS FOR CONSUMER’S HEALTH
Martina Cirilini, Luca Calani, Annamaria Buschini, Serena Galati, Roberta Virgili, Giovanna Saccani, Monica Bergamaschi, Chiara Dall’Asta, Gianni Galaverna, Laura Marchi

D15  THE STUDY OF CAMELLIA SINENSIS PHENOLIC COMPOUNDS EFFECT ON QUALITY OF GOAT MILK YOGURT
Florina Rady, Lia Rotarui, Sofia Popescu

D16  ANALYSIS OF BIOACTIVE COMPOUNDS IN SEA BUCKTHORN SYRUP WITH THE AIM TO ASSESS IMPACT OF CONVENTIONAL AND MILD PRESERVATION TECHNOLOGIES
Lucie Chytilova, Beverly Belkova, Kamila Hurkova, Monika Tomaniova, Jana Hajslova

D17  MONITORING OF FROZEN VEGETABLE QUALITY: CHANGES IN BIOLOGICALLY ACTIVE COMPOUNDS DURING LONG STORAGE OF CARROT
Ales Krmela, Petra Pavelkova, Sidsel Fiskaa Hagen, Vera Schulzova, Jana Hajslova
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D18 DEVELOPMENT OF METHOD FOR ANALYSIS OF PHYTOCANNABINOIDS IN PLASMA OF LABORATORY ANIMALS
Zuzana Binova, Jana Hajslova, Frantisek Benes, Marie Fenclova

D19 INFLUENCE OF UV-C TREATMENT OF SEEDLINGS ON ORGANOLEPTIC AND NUTRITIONAL PARAMETERS OF WATERMELON (CITRULLUS LANATUS)
José Manuel Moreno-Rojas, José Luis Ordóñez, José Manuel Muñoz-Redondo, Marina Córdoba-Aceituno, Natalia Guitiérrez, Ana María Torres, Emma Cantos-Villar, Gema Pereira-Caro

E: FLAVOUR SIGNIFICANT COMPOUNDS

E1 CHARACTERIZATION OF THE VOLATILE PROFILES OF BEER USING IN-TUBE EXTRACTION–GAS CHROMATOGRAPHY–MASS SPECTROMETRY
Delia Michiu, Sonia Ancuta Socaci, Mirela Anamaria Jimboorean, Anca Farcas, Maria Tofana

E2 EXPLORING THE PERFORMANCE OF VACUUM-HS-SPME FOR VOLATILE PROFILING OF OLIVE OIL
Steven Mascrez, Elefteria Psillakis, Giorgia Purcaro

E3 COMPARISON OF VOLATILE PROFILES OF DIFFERENT VARIANTS OF TOMATO-BASED HOMEMADE SOFRITO BY USING A NOVEL OPTIMIZED PROCEDURE
Adriana Juan-Polo, Ana Beltrán, Salvador Maestre, Arantzazu Valdés, Soledad Prats

E4 A HOLISTIC APPROACH FOR THE ANALYSIS OF FREE AND TOTAL COUMARIN IN MAHALEB AND TRADITIONAL FINE BAKERY WARES
Evangelia Krystalli, Efstratios Komaitis

E5 DEVELOPMENT OF A MULTIPLE-HEADSPACE-SPME AND GC-MS METHOD FOR THE DETERMINATION OF WHITE STURGEON (ACIPENSER TRANSMONTANUS) EGGS AND CAVIAR VOLATILE PROFILE AT DIFFERENT STAGES OF RIPENING
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E6 PROCESSING AND STORAGE EFFECTS ON INDUSTRIALLY PRODUCED ORANGE JUICE AROMA: GAS CHROMATOGRAPHY-OLFACTOMETRY STUDIES
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E7 DYNAMIC HEADSPACE SAMPLING COUPLING WITH MULTIDIMENSIONAL GAS CHROMATOGRAPHY-MASS SPECTROMETRY(GC×GC-MS): APPLICATION TO BEER AROMA
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E8 SHORT-TERM EFFECTS OF HIGH TEMPERATURE STORAGE ON VOLATILE PROFILES OF FRAGRANT RICE
Kanphassorn Wimonmuang, Ji-Chang Kim, Yoo-Hyun Cho, Tae-Hyeong Kim, Young-Sang Lee

E9 GAINING INSIGHTS INTO THE COMPLEX CHEMISTRY OF CANNABIS AROMA
Laura McGregor, David Bowman, Matthew Edwards, Claire Keller

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