PROGRAM

(24/09/2019)

9th International Symposium on

RECENT ADVANCES IN FOOD ANALYSIS

(RAFA 2019)

November 5-8, 2019

Clarion Congress Hotel Prague

PRAGUE • CZECH REPUBLIC

RAFA 2019 – PROGRAM AT A GLANCE

Date / Time	TUESDAY November 5, 2019			WEDNESDAY November 6, 2019			THURSDAY November 7, 2019			FRIDAY November 8, 2019		
9:00–10:30	**Satellite event** EIT Food Awareness event: **Opportunities to collaborate in a European research and innovation area** Leo hall **Workshop** **Vibrational spectroscopy and chemometrics:** **"The laboratory moves to the sample"** Virgo hall			**Session 4** Natural toxins I Zenit hall	**Session 5** Workshop EU Reference Laboratories (EURLs) & International collaboration I Nadir hall	**Session 6** Workshop Food Safety in China: Past, Present and Future I Leo & Virgo halls	**Session 13** 1st European workshop Portable food analysis and citizen science I Zenit hall	**Session 14** 2nd European workshop Human bio-monitoring in food quality and safety Nadir hall	**Session 15** Circularity and sustain-ability Leo & Virgo halls	**Session 22** Food contami-nants & Residues II Zenit hall	**Session 23** General food analysis Nadir hall	**Session 24** Omics approaches in food analysis Aquarius & Taurus halls
10:30–11:00				**Exhibition** Coffee break Foyer / Meridian / Tycho & Kepler halls			**Exhibition** Coffee break Foyer / Meridian / Tycho & Kepler halls					
11:00–11:30				**Session 7** Natural Toxins II Zenit hall	**Session 8** Analytical challenges faced by the food industry Nadir hall	**Session 9** Workshop Food Safety in China: Past, Present and Future II Leo & Virgo halls	**Session 16** 1st European workshop Portable food analysis and citizen science II Zenit hall	**Session 17** 2nd European workshop Human bio-monitoring in food quality and safety Nadir hall	**Session 18** Workshop EU Reference Laboratories (EURLs) & International collaboration II Leo & Virgo halls	**Exhibition** Coffee break Foyer / Meridian halls		
11:30–12:30										**Summary Session** **Food analysis beyond imagination** Zenit & Nadir halls		
12:30–13:00				Lunch Conference centre restaurant Veduta			Lunch Conference centre restaurant Veduta					
13:00–13:30										**Closing address, Poster Awards** Zenit & Nadir halls		

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								
14:30–15:30	**Plenary session** **Recent issues in food analysis** Zenit & Nadir halls								
15:30–16:00									
				Exhibition Coffee break Foyer / Meridian / Tycho & Kepler halls			**Exhibition** Coffee break Foyer / Meridian / Tycho & Kepler halls		
16:00–16:30	**Exhibition** Coffee break Foyer / Meridian halls								
16:30–18:00	**Session 1** Recent issues and novel approaches Zenit & Nadir halls	**Session 2** Food authenticity & Fraud I Leo & Virgo halls	**Session 3** Biologically active compo-nents & Food allergens Aquarius & Taurus halls	**Session 10** Food contami-nants & Residues I Zenit hall	**Session 11** Food authenticity & Fraud II Nadir hall	**Session 12** Interactive seminar Step by step strategies for fast develop-ment of smart analytical methods Leo & Virgo halls	**Session 19** Seminar Food safety issues beyond the EU Zenit hall	**Session 20** Tutorial Data quality and smart data handling in food analysis Leo & Virgo halls	**Session 21** Workshop METRO-FOOD-RI: Metrology in food and nutrition Aquarius & Taurus halls
18:00–18:30									
18:30–18:45									
18:45–20:00	**Welcome Cocktail** Foyer / Meridian halls								
From 20:00							**Symposium Dinner** Martinic palace, Prague Castle area		

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

REGISTRATION

MONDAY, November 4, 2019

16:00–19:00	**Registration for the RAFA 2019 conference** Foyer of the Clarion Congress Centre

TUESDAY, November 5, 2019

8:00–18:00	**Registration for the RAFA 2019 conference** Foyer of the Clarion Congress Centre

WEDNESDAY, November 6, 2019

8:00–18:00	**Registration for the RAFA 2019 conference** Foyer of the Clarion Congress Centre

THURSDAY, November 7, 2019

8:00–18:00	**Registration for the RAFA 2019 conference** Foyer of the Clarion Congress Centre

FRIDAY, November 8, 2019

8:00–14:00	**Registration desk open** Foyer of the Clarion Congress Centre

WORKSHOPS

TUESDAY, November 5, 2019

9:00–13:30
Leo hall

EIT Food 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*

This activity has received funding from EIT Food, the innovation community on Food of the European Institute of Innovation and Technology (EIT), a body of the EU, under the Horizon 2020, the EU Framework Programme for Research and Innovation

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*

11:10–11:40

Coffee break

11:40–12:45

EU PROJECTS ACHIEVEMENTS AND PRACTICAL APPLICATIONS:

To be confirmed

12:45–13:30

Questions & Answers & Networking
Closing of the workshop

WORKSHOPS

TUESDAY, November 5, 2019

9:00–13:30
Virgo hall

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

Wallonie
recherche
CRA-W

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**

TUESDAY, November 5, 2019

12:45–13:30   **VENDOR SEMINAR**

Aquarius
hall

What Chemicals May Migrate into Your Food?

November 5, 2019

TUESDAY, November 5, 2019

14:00–14:45
Zenit & Nadir halls

OPENING CEREMONY AND WELCOME

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

MUSIC WELCOME

14:45–16:00
Zenit & Nadir halls

PLENARY SESSION: Recent issues in food analysis

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*

16:30–18:20 Zenit & Nadir halls		**SESSION 1: Recent issues and novel approaches**

16:30–17:00   L4

HOW DO THE RECENT ANALYTICAL TECHNOLOGIES EXTEND THE KNOWLEDGE OF THE HUMAN EXPOSOME
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*

LIPIDOME REFLECTS ADVERSE EFFECTS RELATED TO POLYUNSATURATED FATTY ACID BASED PARENTERAL NUTRITION
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)**

* Young scientists´ presentation

November 5, 2019

TUESDAY, November 5, 2019

SESSIONS 1 & 2 & 3, *in parallel*

16:30–18:30 Leo & Virgo halls		**SESSION 2: Food authenticity & Fraud I**

16:30–17:00	L11	**KEY CHALLENGES IN ANALYTICAL AUTHENTICATION** *Carsten Fauhl-Hassek, German Federal Institute for Risk Assessment, Berlin, Germany*
17:00–17:20	L12	**KEY FACTORS CONTROLLING STABLE ISOTOPE SIGNATURES OF PLANT-BASED FOODS** *Kristian Holst Laursen, University of Copenhagen, Copenhagen, Denmark*
17:20–17:40	L13	**PARADIGM SHIFT IN NON-TARGET SCEENING WITH GC-MS(/MS): FOOD ANALYSIS USING SOFT IONISATION, STATISTICAL WORKFLOWS AND COMPOUND DATABSES** *Stefan Bieber, Analytical Research Institution for Non-Target Screening GmbH, Augsburg, Germany*
17:40–18:00	L14	**GC-IRMS TECHNIQUE SNIFFS OUT AROMA FRAUDS** *Lidija Strojnik, Jozef Stefan Institute, Ljubljana, Slovenia*
18:00–18:10	L15*	**HOW CLIMATE CHANGE CAN HELP FIGHTING FRAUDULENT DECLARATION OF CEREAL GRAINS** *Stefan Bindereif, University of Bayreuth, Bayreuth, Germany*
18:10–18:30	L16	**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)**

* Young scientists´ presentation

ORAL SESSIONS

TUESDAY, November 5, 2019

SESSIONS 1 & 2 & 3, *in parallel*

16:30–18:30 Aquarius & Taurus halls		**SESSION 3: Biologically active, health promoting food components & Food allergens**
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 SILYMARIN-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 MULTIALLERGEN 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

SESSIONS 4 & 5 & 6, *in parallel*

9:00–10:30 Zenit hall		**SESSION 4: Natural toxins I**

9:00–9:30 **L26** **INTEGRATED METHODS TO REDUCE, CONTROL AND DETECT MYCOTOXINS ALONG THE FOOD CHAIN**
Rudolf Krska, University of Natural Resources and Life Sciences, IFA-Tulln, Tulln, Austria

9:30–9:50 **L27** **MASS SPECTROMETRY IMAGING AS A TOOL TO VISUALIZE THE PLANT METABOLOME CHANGES IN RESPONSE TO MYCOTOXIN ACCUMULATION**
Laura Righetti, University of Parma, Parma, Italy

9:50–10:10 **L28** **SCRATCHING ON THE EDGE: DEVELOPMENT OF A QUANTITATIVE MULTI-TARGET LC-MS/MS METHOD FOR THE DETERMINATION OF >1,400 PESTICIDES, VETERINARY DRUGS, FUNGAL METABOLITES AND PLANT TOXINS IN FOOD AND FEED**
David Steiner, Austrian Competence Centre for Feed and Food Quality, Safety and Innovation, Tulln, Austria

10:10–10:30 **L29** **THE OCCURRENCE OF EMERGING MARINE TOXINS IN SHELLFISH FROM THE NETHERLANDS**
Arjen Gerssen, Wageningen Food Safety Research, Wageningen, The Netherlands

10:30–11:00 **Coffee Break / EXHIBITION**

SESSIONS 7 & 8 & 9, *in parallel*

11:00–12:30 Zenit hall		**SESSION 7: Natural toxins II** Chairs: *Rudolf Krska & Arjen Gerssen*

11:00–11:30 **L30** **MULTI-OMICS APPROACH FOR UNDERSTANDING THE BIOTRANSFORMATION OF MYCOTOXINS IN MICROPROPAGATED DURUM WHEAT PLANTLETS**
Chiara Dall'Asta, University of Parma, Parma, Italy

11:30–11:50 **L31** **MULTI-ALKALOID METHOD FOR EFFECTIVE FOOD SAFETY CONTROL**
Zbynek Dzuman, University of Chemistry and Technology Prague, Prague, Czech Republic

11:50–12:10 **L32** **ISOMER-SPECIFIC ANALYSIS OF PYRROLIZIDINE ALKALOIDS: CHALLENGES, INVESTIGATIONS AND SOLUTIONS**
Christoph Czerwenka, Austrian Agency for Health and Food Safety, Vienna, Austria

12:10–12:30 **L33** **DEVELOPMENT OF A COMPREHENSIVE MASS SPECTRAL DATABASE FOR PYRROLIZIDINE ALKALOIDS USING UHPLC COUPLED TO Q-EXACTIVE (ORBITRAP) MASS SPECTROMETRY**
Ewelina Kowalczyk, National Veterinary Research Institute, Puławy, Poland & Wageningen Food Safety Research, Wageningen, The Netherlands

12:30–13:30 **Lunch**

WEDNESDAY, November 6, 2019

SESSIONS 4 & 5 & 6, in parallel

9:00–10:35 Nadir hall		**SESSION 5:** WORKSHOP on **Experiences, achievements and challenges foreseen by EU Reference Laboratories & International collaboration I**

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. Férnandez 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

10:30–11:00 — **Coffee Break / EXHIBITION**

SESSIONS 7 & 8 & 9, in parallel

11:00–12:30 Nadir hall		**SESSION 8: Analytical challenges faced by food industry**

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

* Young scientists´ presentation

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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**

ORAL SESSIONS

WEDNESDAY, November 6, 2019

SESSIONS 4 & 5 & 6, *in parallel*

9:00–10:30
Leo & Virgo halls

SESSION 6: WORKSHOP on
Food Safety in China: Past, Present and Future I

EUCHINASAFE
中欧食品安全

9:00–9:15 **L44** **FOOD SAFETY CONTROL SYSTEM IN CHINA: PAST, PRESENT AND FUTURE**
Yongning Wu, China National Center for Food Safety Risk Assessment, Beijing, China

9:15–9:30 **L45** **H2020 EU-CHINA-SAFE PROJECT PROGRESS: DELIVERING AN EFFECTIVE, RESILIENT AND SUSTAINABLE EU-CHINA FOOD SAFETY PARTNERSHIP**
Julie Meneely, Queen's University Belfast, Belfast, United Kingdom

9:30–9:45 **L46** **DESIGN AND IMPLEMENTATION OF FOOD COLD CHAIN TRACEABILITY SYSTEM BASED ON BLOCKCHAIN AND RFID**
Qinghua Bill Chen, Yangtze Delta Region Institute of Tsinghua University, Zhejiang, Hangzhou, China

9:45–10:00 **L47** **LC-MS TOOLS IN THE CAMPAIGN AGAINST FOOD FRAUD IN INFANT FORMULA**
Di Wu, Yangtze Delta Region Institute of Tsinghua University, Zhejiang, Hangzhou, China

10:00–10:15 **L48** **CREATING A MULTI-PARTNER EU-CHINA VIRTUAL LABORATORY FOR FOOD CONTROL AND INCIDENT RESPONSE**
Martin Rose, Fera Science Ltd, York, United Kingdom

10:15–10:30 **L49*** **APPLICATION OF NEXT GENERATION SEQUENCING TECHNOLOGY IN FOOD AUTHENTICITY**
Ranran Xing, Chinese Academy of Inspection and Quarantine, Beijing, China

10:30–11:00 **Coffee Break / EXHIBITION**

SESSIONS 7 & 8 & 9, *in parallel*

11:00–12:45
Leo & Virgo halls

SESSION 9: WORKSHOP on
Food Safety in China: Past, Present and Future II
Chairs: *Yongning Wu & Chris Elliott & Di Wu*

EUCHINASAFE
中欧食品安全

11:00–11:15 **L50** **INTAKE OF DIOXIN AND DIOXIN-LIKE COMPOOUNDS IN CHINA: OCCURRENCE AND TEMPORAL TREND**
Jingguang Li, China National Center for Food Safety Risk Assessment, Beijing, China

11:15–11:30 **L51** **EMERGENCE OF MONOPHASIC SALMONELLA ENTERICA SEROTYPE TYPHIMURIUM IN CHINA**
Li Bai, China National Center for Food Safety Risk Assessment, Beijing, China

11:30–11:45 **L52** **INTERNAL AND DIETARY EXPOSURE ASSESSMENT TO ZEARALENONE IN A TYPICAL AREA OF CHINA**
Shuo Zhang, China National Center for Food Safety Risk Assessment, Beijing, China

11:45–12:00 **L53** **RESEARCH SCOPE OF HIGHLY SENSITIVE IMMUNE-DETECTION OF AFLATOXIN IN PEANUTS**
Shuo Wang, Nankai University, Nankai, China

* Young scientists´ presentation

ORAL SESSIONS

12:00–12:15 L54 **ANALYSIS HAZARDS IN FOOD：FROM ONE-BY-ONE DETERMINATION TO CLASS-BY CLASS SCREENING AND FINALLY TO CHEMOMETRICS-BASED DISCRIMINATION**
Feng Zhang, Chinese Academy of Inspection and Quarantine, Beijing, China

12:15–12:30 L55 **MULTI-PLUG FILTRATION CLEAN-UP (M-PFC) METHOD AND AUTOMATED DEVICE FOR ANALYSIS OF PESTICIDE AND VETERINARY DRUG RESIDUES**
Canping Pan, China Agricultural University, Beijing, China

12:30–12:45 L56 **RAPID FOOD ANALYSIS BY AMBIENT MASS SPECTROMETRY**
Bo Chen, College of Chemistry & Chemical engineering of Hunan Normal University, Changsha, China

12:30–13:30 Lunch

POSTER & DEMO SESSIONS

WEDNESDAY, November 6, 2019

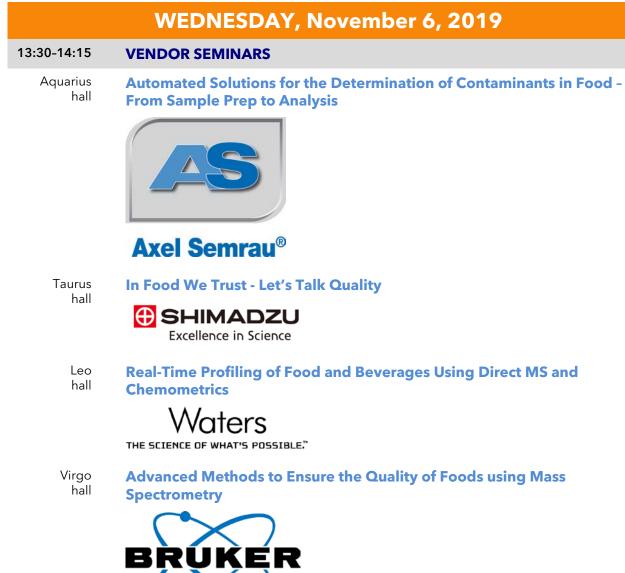|	
13:00–16:00	
Meridian hall	**POSTER SESSION I**
Foyer & Meridian halls	**EXHIBITION**
Tycho & Kepler halls	**SMART LAB** Smart analysers and applications for on-site testing of food quality and safety
Tycho & Kepler halls	**EU-China-Safe OPEN DAY** Delivering an Effective, Resilient and Sustainable EU-China Food Safety Partnership

POSTER SESSION I:

Distribution of posters into individual sessions and categories will be announced on October 18, 2019.

15:30–16:00   **Coffee break**

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VENDOR SEMINARS

WEDNESDAY, November 6, 2019

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

14:45–15:30	**VENDOR SEMINARS**

Aquarius hall

Recent Developments in the Determination of Trace Element Contaminants, and Residues of Polar

ThermoFisher
SCIENTIFIC

Taurus hall

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

Agilent
Trusted Answers

Leo hall

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

SCIEX

Virgo hall

Pushing the Boundaries of Separation & Sensitivity in Complex Food Analysis Using Comprehensive

LECO
EMPOWERING RESULTS

November 6, 2019

SESSIONS 10 & 11 & 12, *in parallel*

16:00–18:00 Zenit hall		**SESSION 10: Food contaminants & Residues I**
16:00–16:30	L57	**FILLING THE KNOWLEDGE GAPS TO MANAGE THE CHALLENGES RELATED TO MICROPLASTICS IN THE ENVIRONMENT AND FOOD** *Elke Anklam,* European Commission, Joint Research Centre, Geel, Belgium
16:30–16:50	L58	**DRUGS IN OUR VEGETABLES? UPTAKE AND METABOLIZATION OF EMERGING CONTAMINANTS BY PLANTS UPON IRRIGATION WITH RECLAIMED WATER** *Christian Klampfl,* Johannes Kepler University, Linz, Austria
16:50–17:10	L59	**CAN MINING FOR DEVIANT SIGNALS IN HRMS FULL-SCAN DATA REVEAL TOMORROW'S FOOD CONTAMINANTS?** *Johan Rosén,* National Food Agency, Uppsala, Sweden
17:10–17:30	L60	**THE SEPARATION OF ADVANCED GLYCATION ENDPRODUCTS (AGE) ISOMERS MG-H1, 2 AND 3 AND GH-1, 2 AND 3 IN FOOD MATRICES** *Stefan P.J. van Leeuwen,* Wageningen Food Safety Research, part of Wageningen University & Research, Wageningen, The Netherlands
17:30–17:50	L61	**SIMULTANEOUS QUANTIFICATION OF FURAN, 2- & 3-METHYLFURANS AND THREE ADDITIONAL ALKYLFURANS IN VARIOUS FOOD COMMODITIES BY GC/MS** *José Fernando Huertas-Pérez,* Nestlé Research, Lausanne, Switzerland
17:50–18:00	L62*	**NON-TARGETED ANALYSIS OF THE DEGRADATION OF FOUR PLASTIC-RELATED CONTAMINANTS IN FOOD DURING THERMAL TREATMENT** *Lei Tian,* McGill University, Ste-Anne-de-Bellevue, Canada

* Young scientists´ presentation

WEDNESDAY, November 6, 2019

SESSIONS 10 & 11 & 12, *in parallel*

16:00–18:00 Nadir hall		**SESSION 11: Food authenticity & Fraud II**
16:00–16:30	L63	**THINK LIKE A CRIMINAL: WHO IS VULNERABLE TO FRAUD?** *Saskia van Ruth, Wageningen University and Research, Wageningen, The Netherlands*
16:30–16:50	L64	**REVIEW OF ANALYTICAL METHODS, HORIZON SCANNING AND CAPABILITIES FOR FOOD AUTHENTICITY** *James Donarski, Fera Science Ltd, York, United Kingdom*
16:50–17:10	L65	**A COMPARISON OF HIGH AND LOW RESOLUTION AMBIENT MASS SPECTROMETRY TECHNIQUES TO CHARACTERISE POULTRY MEAT** *Nicholas Birse, Queen's University Belfast, Belfast, United Kingdom*
17:10–17:30	L66	**EXPRESS METHOD FOR PROFILING OF STEROLS IN COMPLEX FOOD MATRICES BY IN-SITU DERIVATIZATION IN DART MASS SPECTROMETRY CONDITIONS** *Roman Borisov, Peoples' Friendship University of Russia, Moscow, Russia*
17:30–17:40	L67*	**SAME SAME BUT DIFFERENT? – INSTRUMENT COMPARISON OF NON-TARGETED 1H-NMR ANALYSIS FOR WINE AUTHENTICATION** *Mona Ehlers, German Federal Institute for Risk Assessment, Berlin, Germany*
17:40–18:00	L68	**APPLICATION OF MACHINE LEARNING AND LASER-INDUCED BREAKDOWN SPECTROSCOPY FOR CLASSIFICATION OF ALPINE-STYLE CHEESES** *Bartek Rajwa, Purdue University, West Lafayette, United States of America*

* Young scientists´ presentation

November 6, 2019

SESSIONS 10 & 11 & 12, *in parallel*

16:00–18:00 Aquarius & Taurus halls	L69	**SESSION 12:** INTERACTIVE SEMINAR on

Step by step strategies for fast development of smart analytical methods

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

SESSIONS 13 & 14 & 15, *in parallel*

9:00–10:30 Zenit hall		**SESSION 13:** 1st European WORKSHOP on **Portable food analysis and citizen science I**	FoodSmart phone.eu

9:00–9:10   L70
TOWARDS PORTABLE RAFA
Michel Nielen, Wageningen Food Safety Research, Wageningen University & Research, Wageningen, The Netherlands

9:10–9:30   L71
FOOD ANALYSIS MADE EASY: THE PhasmaFOOD PROJECT APPROACH
Stylianos Georgoulas, INTRASOFT International S.A., Luxembourg, Luxembourg

9:30–9:40   L72*
TOWARDS PORTABLE, CONNECTED AND HIGH PERFORMANCE SMART SYSTEMS FOR FOOD QUALITY MEASUREMENT
Paraskevas Bourgos, Wings ICT Solutions, Athens, Greece

9:40–10:00   L73
DETECTION OF ADULTERATION IN SOLID AND LIQUID SAMPLES USING A PORTABLE, NON-INVASIVE SPECTROSCOPIC DEVICE
Judith Müller-Maatsch, Wageningen Food Safety Research, Wageningen University & Research, Wageningen, The Netherlands

10:00–10:10   L74*
PhasmaFOOD SOFTWARE PLATFORM FOR BUILDING REFERENCE DATASETS AND VALIDATING DATA ANALYSIS AND DECISION MAKING CHAINS FOR FOOD SAFETY AND QUALITY ANALYSIS
Milenko Tosic, VizLore Labs Foundation, Novi Sad, Serbia

10:10–10:20   L75*
DNA DIRECTED IMMOBILIZATION (DDI) FOR THE DEVELOPMENT OF AN ANTIBODY FLUORESCENT MICROARRAY FOR THE DETERMINATION OF THREE FAMILY ANTIBIOTIC RESIDUES IN MILK
Julian Guercetti, Institute of Advanced Chemistry of Catalonia (IQAC-CSIC), Barcelona, Spain

10:20–10:30   L76*
TOWARD THE SMARTPHONE-BASED ELECTROCHEMICAL DETECTION OF AFLATOXINS IN FOOD SAMPLES
Safiye Jafari, CSEM / ETH Zürich, Landquart, Switzerland

10:30–11:00   Coffee Break / EXHIBITION

SESSIONS 16 & 17 & 18, *in parallel*

11:00–12:40 Zenit hall		**SESSION 16:** 1st European WORKSHOP on **Portable food analysis and citizen science II**	FoodSmart phone.eu

11:00–11:20   L77
A MINIATURIZED SMARTPHONE-BASED METHOD FOR CARBOFURAN SCREENING IN FRUITS AND VEGETABLES BASED ON ACETYLCHOLINESTERASE INHIBITION
Aristeidis Tsagkaris, University of Chemistry and Technology Prague, Prague, Czech Republic

11:20–11:30   L78*
NANOMATERIALS, SCREEN PRINTED CARBON ELECTRODES AND THEIR USE FOR IMMUNOASSAY DEVELOPMENT IN THE AREA OF FOOD SAFETY
Klaudia Kopper, Institute of Advanced Chemistry of Catalonia (IQAC-CSIC), Barcelona, Spain

* 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*

9:00–10:30 Nadir hall		**SESSION 14:** 2nd European WORKSHOP on **Human biomonitoring in food quality and safety I**

9:00–9:30 L84 **HUMAN BIOMONITORING OF EMERGING CHEMICALS: CURRENT TRENDS AND IMPLICATIONS IN THE EXPOSOME**
Adrian Covaci, University of Antwerp, Wilrijk, Belgium

9:30–9:50 L85 **PESTICIDES BIOMARKERS IN 24H URINE VERSUS PESTICIDES IN DUPLICATE DIETS USING SUSPECT SCREENING AND TARGET ANALYSIS**
Hans Mol, Wageningen Food Safety Research, Wageningen University & Research, Wageningen, The Netherlands

9:50–10:10 L86 **DIFFICULTIES IN THE URINE SAMPLE PREPARATION FOR LC-MS/MS ANALYSIS OF MYCOTOXIN BIOMARKERS – HOW TO DEAL WITH THEM?**
Agnieszka Tkaczyk, National Veterinary Research Institute, Pulawy, Poland

10:10–10:20 L87* **IDENTIFICATION AND ANALYSIS OF POTENTIAL BIOMARKERS FOR TOMATO INTAKE**
Yannick Hövelmann, University of Münster, Münster, Germany

10:20–10:30 L88* **LIFETIME DIETARY RISK ASSESSMENT: A NEW METHOD TO CONSIDER CHANGES IN EATING HABITS, FOOD CONTAMINATION AND ACCUMULATION OF CHEMICALS THROUGH LIFE**
Manon Pruvost-Couvreur, Oniris - LABERCA, Nantes, France

10:30–11:00 **Coffee Break / EXHIBITION**

SESSIONS 16 & 17 & 18, *in parallel*

11:00–12:35 Nadir hall		**SESSION 17:** 2nd European WORKSHOP on **Human biomonitoring in food quality and safety II**

11:00–11:30 L89 **QUALITY ASSURANCE PROGRAM IN HBM4EU: FIRST RESULTS AND FUTURE CHALLENGES**
Argelia Castano, Institute of Health Carlos III, Madrid, Spain

11:30–12:00 L90 **SUSPECT AND NON-TARGETED SCREENING OF CHEMICALS OF EMERGING CONCERN FOR HUMAN BIOMONITORING AND ENVIRONMENTAL HEALTH STUDIES: CURRENT CAPABILITIES, PROMISES, AND CHALLENGES**
Jean-Philippe Antignac, Oniris - LABERCA, Nantes, France

12:00–12:20 L91 **INFLUENCE OF DIGESTION ON CONSUMER EXPOSURE TO PCBs IN MEAT**
Erwan Engel, INRA, Saint-Genès-Champanelle, France

12:20–12:35 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**
Caroline Rombouts, Ghent University, Merelbeke, Belgium

12:30–13:30 **Lunch**

* Young scientists´ presentation

ORAL SESSIONS

THURSDAY, November 7, 2019

SESSIONS 13 & 14 & 15, *in parallel*

9:00–10:30 Leo & Virgo halls	**SESSION 15: Circularity and sustainability**

9:00–9:20 L93
DIGITALIZATION OF FOOD SIDE STREAM USING LC-SWATH-MS
Andreas Dunkel, Technical University of Munich, Freising, Germany

9:20–9:40 L94
IDENTIFICATION OF HIGH ADDED VALUE MOLECULES FROM THE WASTES OF TUNA FISHERY INDUSTRY THROUGH MS BASED ANALYTICAL METHODS
Danilo Donnarumma, University of Messina, Messina, Italy

9:40–10:00 L95
DIRECT-MS SCREENING & IDENTIFICATION OF E-WASTE IN FOOD CONTACT ARTICLES
Luke Ackerman, US-FDA Center for Food Safety, College Park, MD, USA

10:00–10:20 L96
INVESTIGATION OF MIGRATING SUBSTANCES FROM TEXTILE USED AS FOOD CONTACT MATERIAL
Kathy Van Den Houwe, Sciensano, Elsene, Belgium

10:20–10:30 L97*
SOLID STATE FERMENTATION OF BLACK SOLDIER FLY PUPARIUM, PREPUPAE AND ADULTS: TAILORING THE MOLECULAR COMPOSITION OF A RESIDUAL BIOMASS TOWARDS ANTIMICROBIAL PROPERTIES
Anna Valentina Luparelli, University of Parma, Parma, Italy

10:30–11:00
Coffee Break / EXHIBITION

SESSIONS 16 & 17 & 18, *in parallel*

11:00–12:30 Leo & Virgo halls	**SESSION 18:** WORKSHOP on **Experiences, achievements and challenges foreseen by EU Reference Laboratories & International collaboration II**

11:00–11:20 L98
AN UPDATE ON THE CURRENT ACTIVITIES AND MAIN CHALLENGES OF THE EU REFERENCE LABORATORY FOR MARINE BIOTOXINS
Ana Gago-Martinez, European Reference Laboratory for Marine Biotoxins, University of Vigo, Vigo, Spain

11:20–11:40 L99
THE EU REFERENCE LABORATORY FOR MYCOTOXINS AND PLANT TOXINS: NEW TASKS COME WITH NEW CHALLENGES
Patrick Mulder, Wageningen Food Safety Research, Wageningen University & Research, Wageningen, The Netherlands

11:40–12:00 L100
IMPROVEMENT IN ANALYTICAL PERFORMANCE FROM PARTICIPATION IN EU PROFICIENCY TEST ON CEREALS AND FEED
Mette Erecius Poulsen, European Union Reference Laboratory for Pesticide Residues in Cereals and Feeding stuffs, Technical University of Denmark, National Food Institute, Lyngby, Denmark

12:00–12:15 L101
EUROPEAN UNION REFERENCE LABORATORY FOR PROCESSING CONTAMINANTS
Arvid Fromberg, European Union Reference Laboratory for Processing Contaminants, Kgs. Lyngby, Denmark

* Young scientists´ presentation

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**

November 9, 2019

THURSDAY, November 7, 2019

13:00–16:00

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

FoodSmart phone.eu

PhasmaFood

EUCHINASAFE
中欧食品安全

POSTER SESSION II:
Distribution of posters into individual sessions and categories will be announced on October 18, 2019.

15:30–16:00   **Coffee break**

THURSDAY, November 7, 2019

13:30-14:15	**VENDOR SEMINARS**

Aquarius hall — **Recent Advances in Aroma Profiling by GC×GC-TOF MS**

Taurus hall — **Compact Analytical Devices for Rapid Screening of Chemical Contaminants: Affidia Presents New Innovative High-Tech Companies**

Leo hall — **The Evolution of Reference Materials**

Virgo hall — **A Comprehensive Toolkit for Pesticide Residues, from Highly Polar Pesticides to Multiresidue Analysis**

November 7, 2019

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

Smart Allergen Management – Smartphone Technology for On-Site Allergen Testing

THURSDAY, November 7, 2019

SESSIONS 19 & 20 & 21, *in parallel*

| 16:00–18:00 Zenit hall | **SESSION 19:** SEMINAR on **Food safety issues beyond the EU** | USDA |

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, Colllege 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

November 7, 2019

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** |

16:00–16:40   **L109**   **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   **L110**   **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   **L111**   **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   **L112**   **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   **L113***   **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

THURSDAY, November 7, 2019

SESSIONS 19 & 20 & 21, *in parallel*

16:00–18:10 Leo & Virgo halls	**SESSION 21:** WORKSHOP on **METROFOOD-RI: Metrology in food and nutrition**	METRO F O O D INFRASTRUCTURE FOR PROMOTING METROLOGY IN FOOD AND NUTRITION

16:00–16:20 L114 METROLOGY IN FOOD AND THE ROLE OF RESEARCH INFRASTRUCTURES

Claudia Zoani, Italian National Agency for New Technology, Energy and Sustainable Economic Development (ENEA), Roma, Italy

16:20–16:40 L115 ANALYTICAL REQUIREMENTS TO SUPPORT HEALTH CLAIMS ON FOODS. THE CASE OF "OLIVE OIL POLYPHENOLS"

Maria Tsimidou, Aristotle University of Thessaloniki, Thessaloniki, Greece

16:40–17:00 L116 SCIENTIFIC CHALLENGES OF METROFOOD-RI: METABOLOMICS FOR AUTHENTICITY, NOVEL BIOACTIVES IN FOODS AND NEW FOOD SYSTEMS

Michael Rychlik, Technical University of Munich, Freising, Germany

17:00–17:20 L117 METABOLITES OF PESTICIDES AS THE FOOD QUALITY / AUTHENTICITY MARKERS

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

17:20–17:40 L118 OPEN LAB APPLICATION FOR THE CHARACTERIZATION OF NANOMATERIALS BY TRANSMISSION ELECTRON MICROSCOPY

Joris Van Loco, Sciensano, Brussels, Belgium

17:40–17:55 L119 IMPROVEMENT OF QUALITY AND SAFETY DURING FOOD PROCESSING: PILOT PLANT EXPERIMENTS

Nastasia Belc, National R&D Institute for Food Bioresources - IBA Bucharest, Bucharest, Romania

17:55–18:10 L120 DATA STANDARDS, DATA EXCHANGE AND THE ELECTRONIC PART OF METROFOOD-RI

Karl Presser, Premotec GmbH, Winterthur, Switzerland

SOCIAL EVENT

THURSDAY, November 7, 2019

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

PROGRAM: *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.*

To be confirmed

ORAL SESSIONS

FRIDAY, November 8, 2019

SESSIONS 22 & 23 & 24, *in parallel*

9:00–11:00 Zenit hall		**SESSION 22: Food contaminants & Residues II**
9:00–9:30	L121	**THE MICROPLASTICS ISSUE IN THE FOOD CHAIN, LESSONS LEARNT FROM WATER** *Thomas 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 HYDROCARBONS IN THE FOOD CHAIN** *Ruud Peters,* Wageningen Food Safety Research, Wageningen University & Research, Wageningen, The Netherlands
10:20–10:40	L125	**To be confirmed**
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**

* Young scientists´ presentation

November 8, 2019

FRIDAY, November 8, 2019

SESSIONS 22 & 23 & 24, *in parallel*

9:00–11:00 Nadir hall		**SESSION 23: General food analysis**

9:00–9:20   L128   **SIMULTANEOUS, MULTICLASS, AND QUALITATIVE/QUANTITATIVE GC×GC METHOD FOR CANNABIS PRODUCTS**
Jean-François Focant, University of Liege, Liege, Belgium

9:20–9:30   L129*   **GREEN ANALYTICAL TECHNIQUE AND CHEMOMETRIC TOOLS APPLIED ON PLANT-BASED BEVERAGE AUTHENTICITY**
Joyce Grazielle 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   **USE OF HIGH THROUGHPUT SEQUENCING FOR DETECTION OF GMOs AND PLANT SPECIES IN FOOD AND FEED**
Frederic Debode, Walloon Agricultural Research Centre, Gembloux, Belgium

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

ORAL SESSIONS

FRIDAY, November 8, 2019

SESSIONS 22 & 23 & 24, *in parallel*

9:00–11:00 Aquarius & Taurus halls	**SESSION 24: Omics approaches in food analysis**

9:00–9:20 L135

RECENT ADVANCES IN ION MOBILITY HIGH RESOLUTION MASS SPECTROMETRY ANALYSIS – LC-IMS-QTOF - AS A POWERFUL TOOL FOR ORGANIC FOOD AUTHENTICITY
Jürgen M Kuballa, GALAB Laboratories GmbH, Hamburg, Germany

9:20–9:40 L136

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
Nikolaos Thomaidis, National and Kapodistrian University of Athens, Athens, Greece

9:40–10:00 L137

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?
Philipp Weller, Mannheim University of Applied Sciences, Mannheim, Germany

10:00–10:10 L138*

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
Federico Stilo, University of Turin, Turin, Italy

10:10–10:20 L139*

DEVELOPMENT OF A NON-TARGETED LC-MS METABOLOMIC APPROACH FOR THE SEARCH OF BIOMARKERS OF COCOA POWDER ADULTERATION
Maider Greno, University of Alcalá, Alcalá de Henares, Spain

10:20–10:40 L140

PROFILING OF TERPENOIC COMPOUNDS IN CANNABIS AND CANNABIS PRODUCTS BY GC–HRMS
Michal Stupak, University of Chemistry and Technology Prague, Prague, Czech Republic

10:40–11:00 L141

TRANSCRIPTOMICS, SENSORIAL ANALYSIS AND VOLATILOME FINGERPRINTING OF FRESH PRODUCE: A MULTI-TRAIT APPROACH TO IDENTIFY PREDICTORS OF FOOD QUALITY
Natasha D. Spadafora, University of Calabria, Cosenza, Italy

11:00–11:30   Coffee break / EXHIBITION

* Young scientists´ presentation

November 8, 2019

FRIDAY, November 8, 2019

11:30–13:00
Zenit & Nadir halls

SUMMARY SESSION:
Food analysis beyond Imagination

11:30–12:00 **L142** ANALYTICAL CHALLENGES FOR AN EFFECTIVE EU POLICY ON CONTAMINANTS IN FOOD AND FEED TO ENSURE A HIGH LEVEL OF ANIMAL AND HUMAN HEALTH PROTECTION
Frans Verstraete, European Commission, DG for Health and Food Safety, Brussels, Belgium

12:00–12:15 **L143** LASER SPECTROMETER FOR FOOD SAFETY
Luca Fiorani, ENEA - Italian National Agency for New Technologies, Energy and Sustainable Economic Development, Frascati, Italy

12:15–12:30 **L144** **To be confirmed**

12:30–12:45 **L145** TOWARDS DIETARY INTAKE ASSESSMENT USING IMAGE ANALYSIS
Yannick Weesepoel, Wageningen Food Safety Research, Wageningen University & Research, Wageningen, The Netherlands

12:45–13:00 **L146** SUMMARY OF RAFA 2019 HIGHLIGHTS
Michele Suman, Barilla Advanced Research Laboratories, Parma, Italy

13:00–13:30
Zenit & Nadir halls

RAFA 2019 poster award, sponsored poster awards
Announcement of 10th jubilee RAFA 2021, Prague, Czech Republic

13:30–13:45
Zenit & Nadir halls

CLOSING ADDRESS
Jana Hajslova & Michel Nielen, RAFA 2019 chairs

POSTER SESSIONS

WEDNESDAY, November 6, 2019
13:00–16:00   **POSTER SESSION I**

THURSDAY, November 7, 2019
13:00–16:00   **POSTER SESSION II**

Distribution of posters into individual sessions and categories will be announced on October 18, 2019.