

# PROGRAM

## 9<sup>th</sup> International Symposium on **RECENT ADVANCES IN FOOD ANALYSIS**

**November 5-8, 2019  
Prague, Czech Republic**



# **INFORMATION**

**Committees**

**Social program**

**Plan of the Clarion Congress Centre Prague**

**Exhibition - Floor plan**

**Sponsors & Exhibitors & Media partners**

**Useful information**

**Contact details**

**RAFA 2019 Application**

## Scientific committee:

Prof. Jana Hajslova (chairwoman)	University of Chemistry and Technology, Prague, Czech Republic
Prof. Michel Nielen (chairman)	Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, The Netherlands
Dr. Elke Anklam	European Commission's Joint Research Centre, Geel, Belgium
Prof. Chiara Dall'Asta	University of Parma, Italy
Prof. Christopher Elliott	Queen's University Belfast, Belfast, United Kingdom
Dr. Carsten Fauhl-Hassek	Federal Institute for Risk Assessment, Berlin, Germany
Prof. Hans-Gerd Janssen	Unilever Research and Development, Vlaardingen, The Netherlands
Prof. Henryk Jelen	Poznań University of Life Sciences, Poland
Dr. Christian Klampfl	Johannes Kepler University Linz, Linz, Austria
Prof. Rudolf Krška	University of Natural Resources and Life Sciences, Vienna, IFA-Tulln, Austria
Prof. Bruno Le Bizec	LABERCA - ONIRIS, Nantes, France
Dr. Katerina Mastovska	Eurofins Food Integrity & Innovation, USA
Prof. Michael Rychlik	Technische Universität München, Germany
Dr. Michele Suman	Barilla Food Research Labs, Parma, Italy
Dr. Frans Verstraete	European Commission, DG Health and Consumers (DG SANCO), Belgium
Prof. Yongning Wu	China National Center for Food Safety Risk Assessment, Beijing, China

## Organising committee:

Dr. Monika Tomaniova (chair)	University of Chemistry and Technology, Prague, Czech Republic
Prof. Jana Hajslova	
Assoc. Prof. Jana Pulkrabova	
Martina Vlckova, MSc.	
Other members of staff and PhD students	
Prof. Michel Nielen	Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, The Netherlands

## Social program:

### WELCOME COCKTAIL

**Date:** Tuesday, November 5, 2019 | 18:30-19: 30  
**Venue:** Clarion Congress Hotel Prague  
**Entry:** Free of charge for all who have registered it.

### SYMPOSIUM DINNER

**Date:** Thursday, November 7, 2019 | 20:00-24:00  
**Venue:** Martinic palace, Prague Castle area  
Hradcanske namesti 67/8, Prague 1  
**Entry:** Be sure to have your badge! Admission by scan of your personal QR code only, for all who have ordered voucher for dinner at 65 €.  
**Dress code:** Smart casual



### 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.

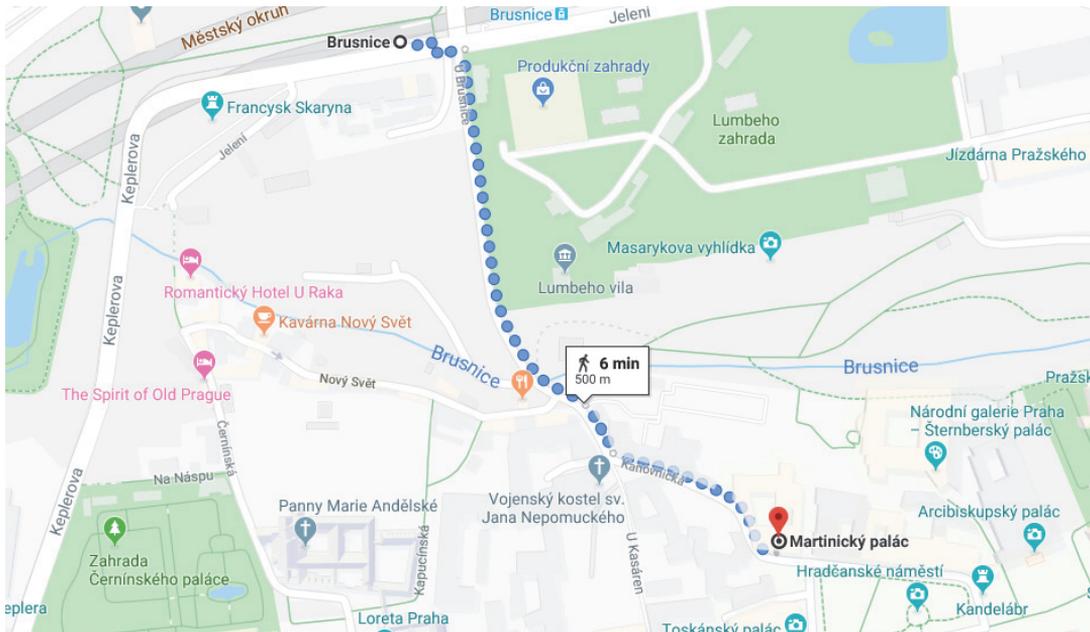
Come back with us centuries to the time when emperor Rudolf II ruled Bohemia, and his Prague court was full of artists and alchemists, astrologers, scientists and charlatans. Let's go back to the Renaissance, which was so much in favour of science and art, where brave nobles were accompanied by beautiful 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 2<sup>nd</sup> RAFA disco
- FOOD & DRINKS:
- Wide offer of Czech traditional and modern cuisine
  - Selection of wines and special Czech beers and mead

## How to get to the symposium dinner

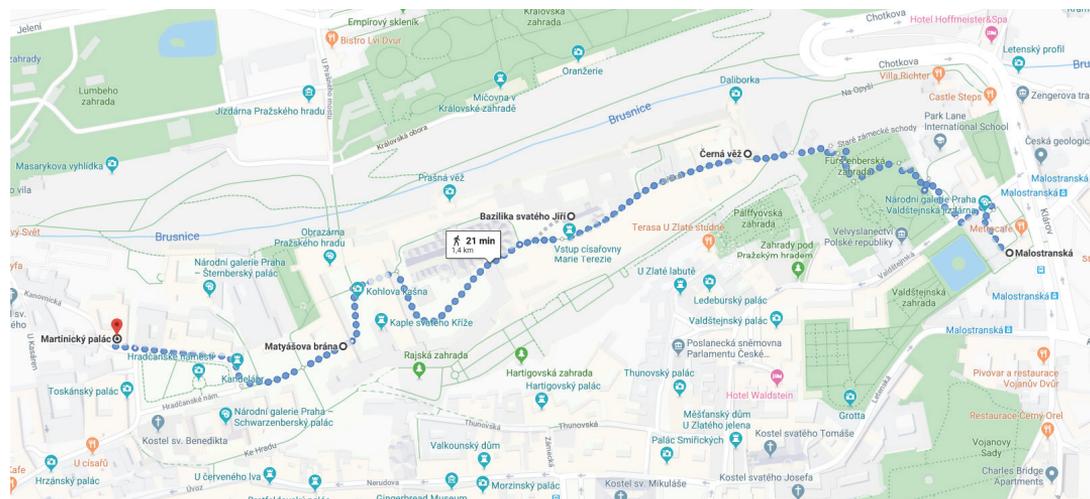
### By subway and tram (approx. 40 min):

From **Vysocanska metro station** take the **B line** (yellow line on the Subway map, direction Zlicin) to **Narodni trida** (8<sup>th</sup> stop). **Change to the tram** (tram station is located in front of the metro station Narodni trida) **No. 22** (direction Bila Hora) to the station **Brusnice** (8<sup>th</sup> stop) and then walk to the Martinic palace (6 min) – follow the attached map.

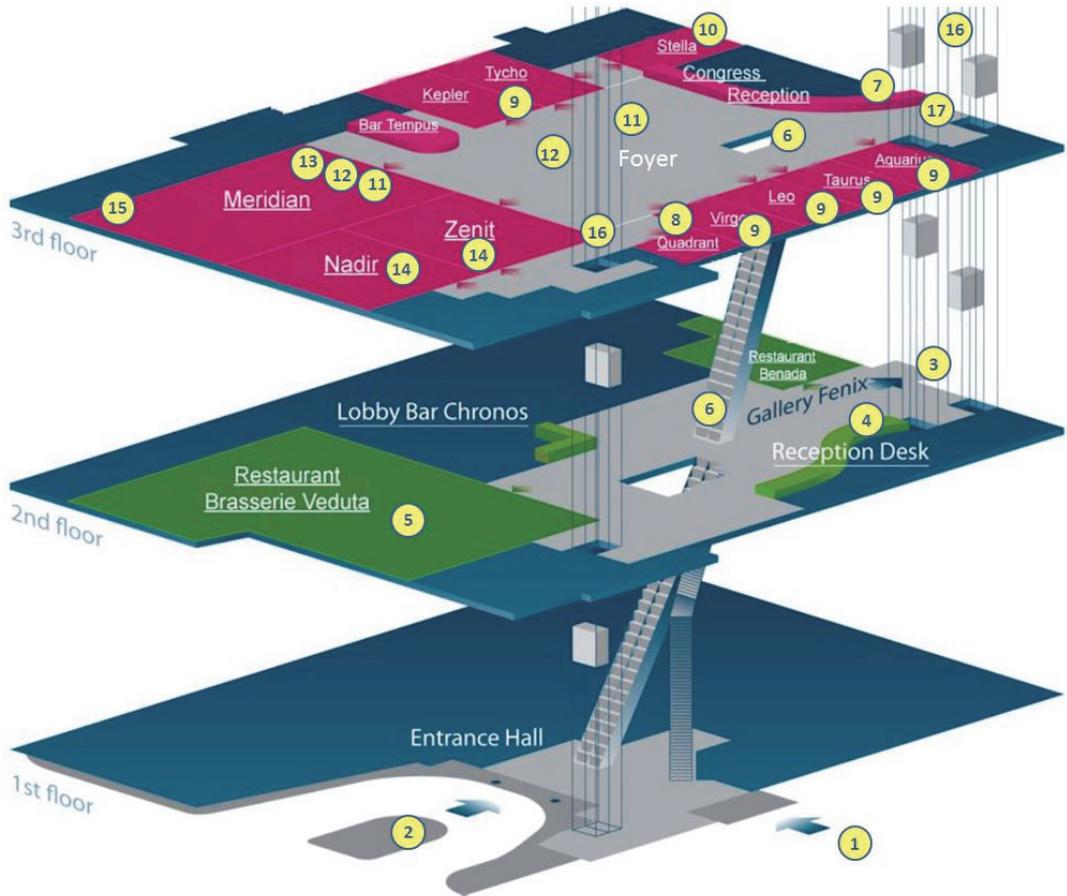


### By subway and walk (approx. 40 min):

From **Vysocanska metro station** take the **B line** (yellow line on the Subway map, direction Zlicin) to **Mustek** (7<sup>th</sup> stop). **Change to the green line A** to the station **Malostranska** (direction Nemocnice Motol, 2<sup>nd</sup> stop). From the **Malostranska station**, you can go **by walk** (20 minutes to the Prague Castle) – follow the attached map.



## Plan of the Clarion Congress Hotel Prague:



- 1: Entrance from the street Freyova
- 2: Side entrance from the street and parking area
- 3: Entrance from shopping Gallery Fenix linked to the Metro station Vysocanska
- 4: Clarion hotel reception desk
- 5: Conference restaurant (lunches)
- 6: Entrance to the conference floor
- 7: RAFA 2019 registration desk & Cloakroom
- 8: Office of conference organizers
- 9: Vendor seminars and conference satellite workshops, seminars, Info days, RAFA Smart Lab
- 10: Office of conference organizers
- 11: Catering area - coffee breaks, Welcome Cocktail
- 12: Exhibition area
- 13: Poster area
- 14: Main conference hall
- 15: Freight elevator
- 16: Lifts to the hotel rooms
- 17: Speakers ready corner

**ENTRANCE  
ENTRANCE  
ENTRANCE**

**Reception desk  
Brasserie Veduta  
ENTRANCE  
Congress Reception  
QUADRANT  
VIRGO, LEO, TAURUS,  
AQUARIUS, TYCHO &  
KEPLER  
STELLA  
FOYER, MERIDIAN  
FOYER, MERIDIAN  
MERIDIAN  
ZENIT & NADIR  
Lift  
Lifts  
Speakers ready corner**

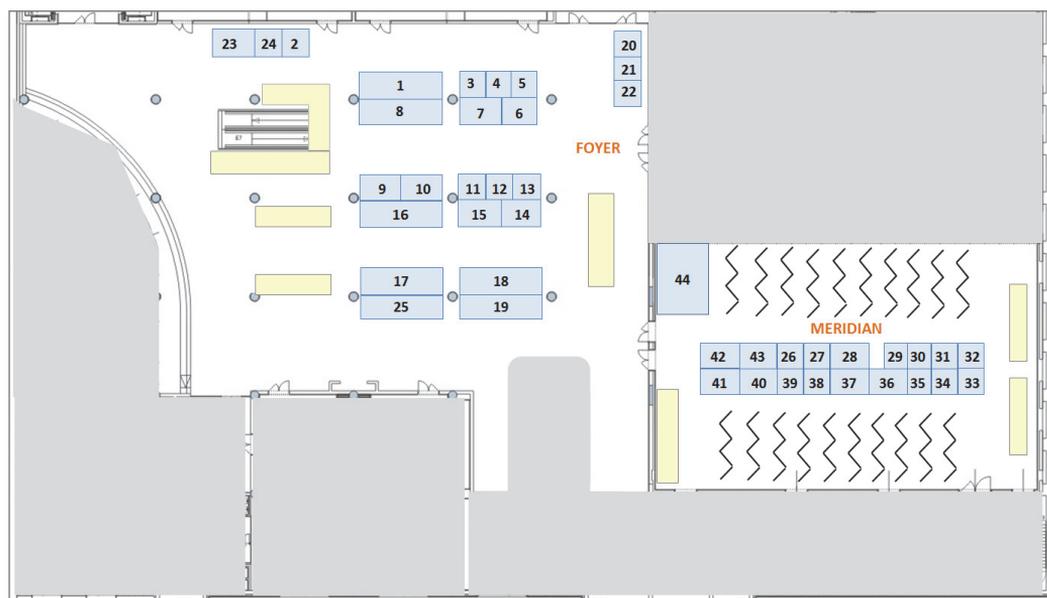
## Plan of the Clarion Congress Hotel Prague congress area:



- 7: RAFA 2019 registration desk & Cloakroom
- 8: Office of conference organizers
- 9: Vendor seminars and conference satellite workshops, seminars, Info days, RAFA Smart Lab
- 10: Office of conference organizers
- 11: Catering area - coffee breaks, Welcome Cocktail
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- Congress Reception**
- QUADRANT**
- VIRGO, LEO, TAURUS, AQUARIUS, TYCHO & KEPLER**
- STELLA**
- FOYER, TYCHO & KEPLER, MERIDIAN**
- FOYER, MERIDIAN**
- MERIDIAN**
- ZENIT & NADIR**
- Lift**
- Lifts**
- Speakers ready corner**

## Exhibition - floor plan:



- |    |   |    |   |
|----|---|----|---|
| 13 | <b>AFFINISEP</b>                            | 4  | <b>MACHEREY-NAGEL</b>                                     |
| 1  | <b>Agilent</b>                              | 6  | <b>Merck Millipore</b>                                    |
| 3  | <b>Axel Semrau GmbH &amp; Co.KG</b>         | 5  | <b>Neogen</b>   |
| 35 | <b>Axetris AG</b>                           | 31 | <b>New Food</b>   |
| 22 | <b>BIPEA - PROFICIENCY TESTING PROGRAMS</b> | 38 | <b>Ocean Insight</b>                                      |
| 16 | <b>Bruker Daltonics</b>                     | 20 | <b>Pribolab</b>   |
| 30 | <b>BÜCHI Labortechnik AG</b>                | 11 | <b>ProGnosis Biotech</b>                                  |
| 32 | <b>Cambridge Isotope Laboratories, Inc</b>  | 12 | <b>Radox Food Diagnostics</b>                             |
| 40 | <b>Cole-Parmer</b>                          | 7  | <b>R-Biopharm Group</b>                                   |
| 25 | <b>Eurofins Technologies</b>                | 43 | <b>Restek</b>   |
| 28 | <b>F-DGSI</b>                               | 39 | <b>Romer Labs Diagnostic GmbH</b>                         |
| 2  | <b>G.A.S. mbH</b>                           | 18 | <b>SCIEX &amp; Phenomenex</b>                             |
| 34 | <b>Gilson International B.V.</b>            | 24 | <b>SepSolve Analytical</b>                                |
| 26 | <b>Chiron AS</b>                            | 19 | <b>Shimadzu Europa GmbH</b>                               |
| 42 | <b>Indoor Biotechnologies Ltd</b>           | 9  | <b>SPEX Europe Ltd</b>                                    |
| 27 | <b>IonSense, Inc.</b>                       | 8  | <b>Thermo Fisher Scientific</b>                           |
| 33 | <b>KNAUER Wissenschaftliche Geräte GmbH</b> | 44 | <b>Thermo Fisher Scientific Isotope Fingerprints Room</b> |
| 29 | <b>Lab. Instruments s.r.l.</b>              | 21 | <b>UCT, INC</b>   |
| 15 | <b>LCTech GmbH</b>                          | 14 | <b>Unisensor</b>  |
| 41 | <b>LECO</b>                                 | 37 | <b>University of Chemistry and Technology, Prague</b>     |
| 23 | <b>LGC Standards</b>                        | 17 | <b>Waters Corporation</b>                                 |
| 10 | <b>LIBIOS</b>                               | 36 | <b>Table top display - Media partners</b>                 |

## GOLD Sponsors



## SILVER Sponsors



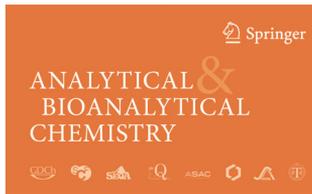
## BRONZE Sponsors



## Exhibitors & Other sponsors



# Media partners



the **Analytical Scientist**



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NETWORKS



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## Useful information:

### Important local telephone numbers:

- Emergency call 112
- Fireman 150
- Ambulance 155
- Municipal Police 156
- Police 158

### Prague public transport:

**All RAFA 2019 delegates will receive during their registration FREE TICKET FOR PUBLIC TRANSPORT for the whole duration of the symposium.**

- Enjoy your free ticket and travel by metro and trams as you need!
- Please, do not mark this ticket in any of means of transport.
- For the case of a ticket control, show your conference badge to document your participation in the RAFA 2019 conference.
- Website - where to find a connection: <http://www.dpp.cz/en>

### Taxi:

- At the reception desk of Clarion Hotel
- AAA taxi - phone +420 222 333 222
- Simple application Liftago (download via Google Play, App Store)

### WiFi Access:

Free WiFi access will be available for all delegates during the symposium dates.

**Network: RAFA2019**

**WiFi name: RAFA2019**

**Password: RAFA2019**

## Contact details:

### Address of the Clarion Congress Hotel Prague:

CPI Hotels, a.s.

Clarion Congress Hotel Prague\*\*\*\*

Freyova 33

190 00 Prague 9 - Vysocany

Czech Republic

Webpage: [www.cchp.cz/en/](http://www.cchp.cz/en/)

### RAFA 2019 secretariat:

University of Chemistry and Technology, Prague (UCT Prague)

Technicka 5

166 28 Prague 6, Czech Republic

Telephone: +420 731 625 010

Email: [RAFA2019@vscht.cz](mailto:RAFA2019@vscht.cz)

## RAFA 2019 Application:

**RAFA 2019 digital - take part and enjoy the RAFA App!**

**After your registration on-site you will receive access to the RAFA App:**

- (i) By scan of your personal QR code on the badge
- (ii) Using your personal PIN code from the website <https://app.rafa2019.eu/>

It will provide you an opportunity to:

- Create own conference program, and view abstracts of selected presentations.
- Anonymously ask questions to speakers; speakers are expected to answer them.
- Select the best poster on behalf of RAFA delegates (TOP 3 will receive a prize).  
Participate in the final RAFA session for lottery from those who will take part in voting!
- Network with other RAFA 2019 delegates.
- Enjoy RAFA 2019 Challenge game; take part and win a prize.  
Participate in the final RAFA session for lottery from those who will take part in Challenge game!
- Provide feedback on the RAFA 2019 and support RAFA team in its effort to improve the event organization next time.  
Participate in the final RAFA session for lottery from those who will take part in providing feedback!

# PROGRAM

9<sup>th</sup> International Symposium on  
**RECENT ADVANCES IN  
FOOD ANALYSIS  
(RAFA 2019)**

**November 5-8, 2019**

Organized by

**Department of Food Analysis and Nutrition,  
University of Chemistry and Technology, Prague (UCT Prague),  
Czech Republic**

**&**

**Wageningen Food Safety Research (WFSR), part of Wageningen  
University & Research, The Netherlands**



*RAFA 2019 is held under auspices of  
the Minister of Agriculture of the Czech Republic, Miroslav Toman.*

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

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

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	Exhibition Coffee break Foyer / Meridian / Tycho & Kepler halls		Exhibition Coffee break Foyer / Meridian / Tycho & Kepler 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	Exhibition Coffee break Foyer / Meridian / Tycho & Kepler halls		Exhibition Coffee break Foyer / Meridian / Tycho & Kepler halls	
16:30-18:00	Session 1 Recent issues and novel approaches Zenit & Nadir halls	Session 10 Food contaminants & Residues I Zenit hall	Session 11 Food authenticity & Fraud II Nadir hall	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
18:00-18:30	Session 2 Food authenticity & Fraud I Leo & Virgo 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		
18:30-18:45	Session 3 Biologically active components & Food allergens Aquarius & Taurus 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

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*



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 Czerniakowska**, *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**

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*



- 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 Weesepeel, 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**

VENDOR SEMINARS

TUESDAY, November 5, 2019

12:45-13:30

VENDOR SEMINAR

Aquarius  
hall

What Chemicals May Migrate into Your Food?



November 5, 2019

## ORAL SESSIONS

### 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

*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*

November 5, 2019

16:30-18:30

Zenit & Nadir  
halls

### SESSION 1: Recent issues and novel approaches

*Chairs: Jana Hajslova & Michel Nielen*

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\*

#### THE PROTECTIVE AND ADVERSE EFFECTS OF $\omega$ -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*

16:30-18:30

Leo & Virgo  
halls

### **SESSION 2: Food authenticity & Fraud I**

*Chairs: Saskia van Ruth & James Donarski*

16:30-17:00

**L11**

#### **KEY CHALLENGES IN ANALYTICAL AUTHENTICATION**

*Carsten Fahl-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 SCENING 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*

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)**

## ORAL SESSIONS

# TUESDAY, November 5, 2019

SESSIONS 1 & 2 & 3, *in parallel*

November 5, 2019

16:30-18:30

Aquarius &  
Taurus halls

### SESSION 3: Biologically active, health promoting food components & Food allergens

Chairs: *Linda Monaci & Marco Arlorio*

16:30-16:50

L17

#### SMART MICRO-SENSING: 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 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)

## ORAL SESSIONS

### WEDNESDAY, November 6, 2019

SESSIONS 4 & 5 & 6, *in parallel*

9:00-10:30  
Zenit  
hall

#### SESSION 4: Natural toxins I

Chairs: *Chiara Dall'Asta & Patrick Mulder*

- 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**

## ORAL SESSIONS

### WEDNESDAY, November 6, 2019

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**

*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*

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**

*Chairs: Michele Suman & Hans-Gerd Janssen*

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**

## ORAL SESSIONS

### WEDNESDAY, November 6, 2019

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**

Chairs: *Yongning Wu & Chris Elliott, EU-China-Safe coordinators*



- 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*



- 11:00-11:15 **L50** **INTAKE OF DIOXIN AND DIOXIN-LIKE COMPOUNDS 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*

## ORAL SESSIONS

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

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:

ALLERGENS	A1 - A11
AUTHENTICITY, TRACEABILITY, FRAUD	B1 - B77
BIOANALYTICAL METHODS FOR FOOD CONTROL	C1 - C13
BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS	D1 - D19
FLAVOUR SIGNIFICANT COMPOUNDS	E1 - E12
FOOD FORENSICS	G1 - G5
GENERAL FOOD ANALYSIS	H1 - H48
MAJOR NUTRIENTS AND VITAMINS	J1 - J7
METALS AND METALLOIDS	K1 - K13
NANOPARTICLES	O1 - O8
NOVEL FOODS & SUPPLEMENTS	P1 - P8
OMICS INCLUDING FOODOMICS	Q1 - Q16
SENSORY ANALYSIS	U1 - U5
SMART SENSORS	V1 - V10

15:30-16:00

Coffee break



FoodSmart  
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# Open Days



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



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

## Meet FoodSmartphone in the RAFA Smart Lab

Wednesday and Thursday, November 6-7  
1-4 pm, Tycho & Kepler halls

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

Register  
and win\*

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



### Contact us

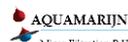
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## **PhasmaFOOD: the first photonic multi-sensor for on-the-spot food quality sensing & shelf-life prediction – from the idea to prototype!**

**PhasmaFOOD is proud to showcase its work to you in the 9th International Symposium on Recent Advances in Food Analysis – RAFA 2019 November 5-8, Prague, Czech Republic**

- Participate in our demo-session and challenge the PhasmaFOOD prototype
- Listen to our story - from the challenging idea to prototypes
- Meet our team of photonics, ICT and food researchers
- Check out our sensor prototypes and let us know your opinion - your feedback is valuable to us!
- Get informed on the progress of our work and become involved – sign-up as a stakeholder
- Let's shape together the future of food sensing technologies!

We are looking forward to welcoming you at our booth!

**Register to RAFA 2019 @ [www.rafa2019.eu](http://www.rafa2019.eu)**

Venue:  
Clarion Congress Hotel Prague\*\*\*\*  
Prague - Czech Republic



If you are interested in the PhasmaFOOD project, or if you have questions, please contact us at [info@phasmafood.eu](mailto:info@phasmafood.eu)

Contact Us: Project Coordinator: INTRASOFT International SA  
Tel. +322 2381711  
info@phasmafood.eu

Join Us at: @PhasmaFOOD #PhasmaFOOD

in PhasmaFOOD Project Community on Sensing Technologies for Food Quality & Safety Group

f PhasmaFOOD



This project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No 732541

[www.phasmafood.eu](http://www.phasmafood.eu)



# INVITATION to **EU-China-Safe OPEN DAYS at RAFA 2019**

**6–7 November, 2019 • Prague, Czech Republic**

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

EU-China-Safe will develop and implement a shared vision of best practice within the EU and China that will enhance food safety, deter food fraud, restore consumer trust, deliver mutual recognition of data and standards and support the flow of agri-food trade between the two trading blocks to promote economic growth.



**Participate in the WORKSHOP Food Safety in China: Past, Present and Future,  
6 November, 2019, in Leo & Virgo hall!**

**Meet us during Open Days and Workshop and learn more on:**

- Implementation of innovations in food traceability, authenticity and safety
- EU-China virtual 'Reference laboratory 2020' (RL2020) to showcase and demonstrate best practice and state of the art in food control and incidence response

## **HOW TO GET INVOLVED ?**

**Sign up for stakeholders database at Open Days at RAFA 2019  
and WIN A PRIZE!**



Follow us on:



Twitter @EU\_China\_Safe  
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**APPLY FOR PARTICIPATION IN  
EU-China-Safe  
TRAINING PROGRAM!**

## 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**



**Axel Semrau®**

Taurus  
hall

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



Leo  
hall

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

**Waters**

THE SCIENCE OF WHAT'S POSSIBLE.™

Virgo  
hall

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





## Is Your Food Authenticity Testing Up to Speed?

Now you can test for authenticity and origin with a straightforward significance analysis

The Agilent 6546 LC/Q-TOF gives you a faster path to rock-solid yes/no answers, with the ability to look deeper into complex samples than ever before. With simultaneous high sensitivity, high resolution, and wide dynamic range all in one instrument, you no longer have to compromise.

Accelerate your capabilities with the Agilent 6546 LC/Q-TOF.



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VENDOR SEMINARS

WEDNESDAY, November 6, 2019

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**





## Food safety, quality, authenticity – from farm to table

Bruker provides a variety of analytical technologies and application directed solutions to meet the stringent requirements of analysts working in food safety and product quality testing laboratories. These systems make it possible to authenticate origin, optimize production processes and continuously monitor the safety of ingredients and final products.

- Pesticide Residue Testing
- Environmental Pollutants
- Adulterated Products
- Import/Export Screening
- Fat, Protein and Moisture Content
- Contamination from Irrigation & Soil
- Melamine
- Steroids and Antibiotics
- Incoming Raw Material Control
- Irradiated Food Testing
- Element Composition and Concentration

For more information please visit [www.bruker.com/food](http://www.bruker.com/food)

## ORAL SESSIONS

**WEDNESDAY, November 6, 2019**

SESSIONS 10 & 11 & 12, *in parallel*

16:00-18:00

Zenit  
hall

### **SESSION 10: Food contaminants & Residues I**

*Chairs: Gaud Dervilly & Christian Klampfl*

- 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 ALKYL FURANS 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*

## ORAL SESSIONS

### WEDNESDAY, November 6, 2019

SESSIONS 10 & 11 & 12, *in parallel*

November 6, 2019

16:00-18:00

Nadir  
hall

#### **SESSION 11: Food authenticity & Fraud II**

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

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*

## ORAL SESSIONS

**WEDNESDAY, November 6, 2019**

SESSIONS 10 & 11 & 12, *in parallel*

16:00-18:00 **L69**

Aquarius  
& Taurus  
halls

### **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!***

## Diagnostic Test Kits

Eurofins Technologies is a fast-growing, global provider of diagnostic technologies and ELISA-based instruments in the field of Food&Feed Safety and Environmental Safety.

Our in-house R&D teams have decades of expertise in developing a wide range of assays and custom solutions. We are delighted to provide best-in-class technical support for our partners. For more information, please visit [www.eurofins-technologies.com](http://www.eurofins-technologies.com) or contact us at [technologies.contact@eurofins.com](mailto:technologies.contact@eurofins.com)



## Product Overview

Test Kits /Methods	ELISA	Lateral Flow	PCR	IAC
Food Allergens	•	•		
Vitamin Analysis	•			•
Foodborne Pathogens	•		•	
GMOs	•	•	•	
Mycotoxins	•	•		•
Veterinary Drug Residues	•	•	•	
Animal Species			•	
Veterinary Diagnostics	•	•		
Environmental and Water	•	•		



## ORAL SESSIONS

### THURSDAY, November 7, 2019

SESSIONS 13 & 14 & 15, in parallel

November 7, 2019

9:00-10:30  
Zenit  
hall

#### SESSION 13: 1<sup>st</sup> European WORKSHOP on Portable food analysis and citizen science I

Chair: *Michel Nielen*, FoodSmartphone coordinator  
& *Aristeidis Tsagkaris*



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 PasmaFOOD PROJECT APPROACH

*Spyros Evangelatos*, INTRASOFT International S.A., Luxembourg, Luxembourg

9:30-9:40 L72\*

#### TOWARDS PORTABLE, CONNECTED AND HIGH PERFORMANCE SMART SYSTEMS FOR FOOD QUALITY MEASUREMENT

*Konstantinos Tsoumanis*, 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\*

#### PasmaFOOD 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

11:00-12:30  
Zenit  
hall

#### SESSION 16: 1<sup>st</sup> European WORKSHOP on Portable food analysis and citizen science II

Chair: *Michel Nielen* & *Georgina Ross*



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

## 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-Koukoura, 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**

## ORAL SESSIONS

### THURSDAY, November 7, 2019

SESSIONS 13 & 14 & 15, *in parallel*

9:00-10:30  
Nadir  
hall

**SESSION 14: 2<sup>nd</sup> European WORKSHOP on  
Human biomonitoring in food quality and safety I**

*Chairs: Jean-Philippe Antignac & Argelia Castano*

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: 2<sup>nd</sup> European WORKSHOP on  
Human biomonitoring in food quality and safety II**

*Chairs: Adrian Covaci & Hans Mol*

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**

## ORAL SESSIONS

# THURSDAY, November 7, 2019

SESSIONS 13 & 14 & 15, *in parallel*

9:00-10:30

Leo & Virgo  
halls

### SESSION 15: **Circularity and sustainability**

Chairs: *Claudia Zoani & Joris Van Loco*

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

*Daniilo 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**

Chairs: *Hendrik Emons & Amadeo Fernández Alba*

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**

## POSTER & DEMO SESSIONS

### 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



#### 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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## VENDOR SEMINARS

# THURSDAY, November 7, 2019

November 7, 2019

13:30-14:15

### VENDOR SEMINARS

Aquarius  
hall

**Recent Advances in Aroma Profiling by GCxGC-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

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## 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**

**ThermoFisher**  
SCIENTIFIC

Taurus  
hall

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

 **Agilent**  
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## ORAL SESSIONS

# 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**

Chair: **James Lindsay**, 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, 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

From 20:00

**Symposium Dinner**  
(Martinic palace, Prague Castle area)

## 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 **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*

From 20:00

#### **Symposium Dinner**

(Martinic palace, Prague Castle area)

## ORAL SESSIONS

# THURSDAY, November 7, 2019

SESSIONS 19 & 20 & 21, in parallel

November 7, 2019

16:00-18:10  
Nadir  
hall

### SESSION 21: WORKSHOP on METROFOOD-RI: Metrology in food and nutrition

Chairs: *Claudia Zoani*, METROFOOD-RI Coordinator  
& *Michael Rychlik*



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

From 20:00

**Symposium Dinner**  
(Martinic palace, Prague Castle area)

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## 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**  
*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** **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

November 8, 2019

9:00-11:00  
Nadir  
hall

#### SESSION 23: General food analysis

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 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** **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 Koplík, 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*

## ORAL SESSIONS

# FRIDAY, November 8, 2019

SESSIONS 22 & 23 & 24, in parallel

9:00-11:00  
Leo & Virgo  
halls

### SESSION 24: Omics approaches in food analysis

Chairs: *Jana Hajslova & Josep Rubert*

- 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 - SECOIRIDIODS 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  
*Maidor Greno, University of Alcalá, Alcalá de Henares, Spain*
- 10:20-10:40 **L140** COMPREHENSIVE ANALYSIS OF VARIOUS 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 VOLATILE 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

## ORAL SESSIONS

### FRIDAY, November 8, 2019

November 8, 2019

11:30-13:00  
Zenit & Nadir  
halls

**SUMMARY SESSION:  
Food analysis beyond Imagination**

*Chairs: Jana Hajslova & Michel Nielen*

11:30-11:55 **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*

11:55-12:10 **L143**

**LASER SPECTROMETER FOR FOOD SAFETY**

*Luca Fiorani, ENEA - Italian National Agency for New Technologies, Energy and  
Sustainable Economic Development, Frascati, Italy*

12:10-12:30 **L144**

**SIMULTANEOUS, MULTICLASS, AND QUALITATIVE/QUANTITATIVE  
GC×GC METHOD FOR CANNABIS PRODUCTS**

*Jean-François Focant, University of Liege, Liege, Belgium*

12:30-12:45 **L145**

**TOWARDS DIETARY INTAKE ASSESSMENT USING IMAGE ANALYSIS**

*Yannick Weesepeel, 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 10<sup>th</sup> jubilee RAFA 2021, Prague, Czech Republic**

13:30-13:45  
Zenit & Nadir  
halls

**CLOSING ADDRESS**

*Jana Hajslova & Michel Nielen, RAFA 2019 chairs*

## POSTER SESSIONS

# POSTER SESSIONS

### WEDNESDAY, November 6, 2019

**13:00-16:00**

#### POSTER SESSION I

ALLERGENS	A1 - A11
AUTHENTICITY, TRACEABILITY, FRAUD	B1 - B77
BIOANALYTICAL METHODS FOR FOOD CONTROL	C1 - C13
BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS	D1 - D19
FLAVOUR SIGNIFICANT COMPOUNDS	E1 - E12
FOOD FORENSICS	G1 - G5
GENERAL FOOD ANALYSIS	H1 - H48
MAJOR NUTRIENTS AND VITAMINS	J1 - J7
METALS AND METALLOIDS	K1 - K13
NANOPARTICLES	O1 - O8
NOVEL FOODS & SUPPLEMENTS	P1 - P8
OMICS INCLUDING FOODOMICS	Q1 - Q16
SENSORY ANALYSIS	U1 - U5
SMART SENSORS	V1 - V10

### THURSDAY, November 7, 2019

**13:00-16:00**

#### 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

## POSTER SESSIONS

# WEDNESDAY, November 6, 2019

13:00-16:00

### POSTER SESSION I

ALLERGENS	A1 - A11
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BIOANALYTICAL METHODS FOR FOOD CONTROL	C1 - C13
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METALS AND METALLOIDS	K1 - K13
NANOPARTICLES	O1 - O8
NOVEL FOODS & SUPPLEMENTS	P1 - P8
OMICS INCLUDING FOODOMICS	Q1 - Q16
SENSORY ANALYSIS	U1 - U5
SMART SENSORS	V1 - V10

### 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, Isabel 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 FLOURS: 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 Lehmann, 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, Chiara 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 Papageorgiou, Antonios Ntantasios, Sotiria Drakouli, 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, Chiara 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, Anniq Staelens, Marc De Loose, Geert Janssens, Nathalie Gillard*

## POSTER SESSIONS

- A10 DETECTING LUPIN MAJOR ALLERGEN CONGLUTIN B FROM VARIOUS LUPIN SPECIES USING NEWLY ESTABLISHED MONOCLONAL ANTIBODIES**  
Paul Rautenberger, Norbert Lidzba, Jörg Lehmann, Elke Ueberham
- A11 INTRODUCING AUTOMATION IN ALLERGENS TESTING- IMPROVEMENT ON MEASUREMENT UNCERTAINTY WHILE MINIMISING CONTAMINATION**  
Dionisis Theodosis, Maria Kaczmarczyk, Diana Kleszowska
- 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 FEEDBAN? 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 Lörchner, Carsten Fahl-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**  
Jaehee Hyun, Kyeongwook Kim, Woojin Cho, Soyoung Won, Dohyeong Kim, Inseon Kim, Jiwon Park, Jaei Kim, Soonho Lee, Wooseong Kim
- B8 DNA BARCODING REVEALING SEAFOOD MISLABELING IN FOOD SERVICES FROM SPAIN**  
Miguel Angel Pardo, Elisa Jimenez
- B9 HIGH-RESOLUTION MELTING OF MULTIPLE BARCODE AMPLICONS FOR PLANT SPECIES AUTHENTICATION**  
Nicolai 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, Marialuisa 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 Strojnik, Marijan Nečemer, Katarina Vogel-Mikuš, Nives Ogrinc
- B14 A NOVEL UHPLC-MS/MS METHOD TO DETECT UNDECLARED BLOOD PLASMA ADDITION IN SAUSAGES**  
Wolfgang Jira, 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 ISOTOPE FINGERPRINTS**  
Christopher Brodie, Andreas Hilker, Oliver Kracht, Dieter Juchelka, Jens Radke, Christopher Brodie
- B18 HOW CLIMATE CHANGE CAN HELP FIGHTING FRAUDULENT DECLARATION OF CEREAL GRAINS**  
Stefan Bindereif, Peter Kolb, Felix Rüll, Stephan Schwarzinger, Gerhard Gebauer

## POSTER SESSIONS

- B19 DIFFERENTIATION OF CEREAL FLOUR SPECIES BY RAMAN SPECTROSCOPY**  
Jasmin Kniese, Alan Race, Heinar Schmidt
- B20 DEVELOPMENT OF IMMUNOASSAYS 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 L. Vostrikova, Anatoly V. 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**  
 Lemonia Christina Fengou, Alexandra Lianou, Panagiotis Tsakanikas, Efstathios 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 Drakopoulou, Reza Aalizadeh, Nikolaos Thomaidis
- B24 ISOTHERMAL AMPLIFICATION FOR RAPID IDENTIFICATION OF ANIMAL SPECIES IN MEAT-CONTAINING PRODUCTS**  
Elisa Jimenez, Miguel Angel Pardo, Alejandro Barranco
- B25 FOOD FORTRESS: THE NEXT PHASE IN SECURING THE DAIRY SUPPLY CHAIN IN NORTHERN IRELAND AND BEYOND**  
Holly Montgomery, Simon A. Haughey, Chris T. Elliott
- B26 FACING UP OLIVE OIL FRAUD: FAST DETECTION OF TRADITIONAL AND EMERGENT ADULTERANTS BY SHOTGUN TRIACYLGLYCEROL PROFILE**  
Beatriz Quintanilla-Casas, Giulia Stocchi, Julen Bustamante, Francesc Guardiola, Màrius Simón, Wenceslao Moreda, José Manuel Martínez-Rivas, Enrico Valli, Alessandra Bendini, Tullia Gallina Toschi, Stefania Vichi, Alba Tres
- B27 AUTHENTICATION OF GINKGO BILOBA HERBAL PRODUCTS USING A SPECIES-SPECIFIC ITS1 MARKER**  
Liliana Grazina, Joana Amaral, Joana Costa, Isabel Mafra
- B28 COMPARISON OF TWO COMMERCIAL METHODS FOR SMOOTH-SHELLED MUSSELS (MYTILUS SPP.) SPECIES IDENTIFICATION**  
María Angélica Larraín, Cynthia Asorey, Rainer Schubbert, Felipe Jilberto, Cristian Araneda
- B29 DETERMINATION OF WILD BOAR AND DOMESTIC PIG MEAT IN COMMERCIAL FOOD PRODUCTS BY REAL-TIME PCR**  
 Maria Kaltenbrunner, Rupert Hochegger, Walter Mayer, Kirsten Kerkhoff, Rita Epp, Hermann Rüggeberg, Margit Cichna-Markl
- B30 VALIDATION OF A DNA (META)-BARCODING ASSAY FOR SPECIES IDENTIFICATION IN FOOD**  
 Margit Cichna-Markl, Rupert Hochegger, Andreas Pomarolli, Peter Hufnagl, Stefanie Dobrovolny
- B31 THE FEASIBILITY OF APPLYING HAND-HELD NIR FOR SPECIATION OF BEEF, CHICKEN, MUTTON AND PORK WITH CHEMOMETRICS**  
 Abolfazl Dashti, Hassan Yazdanpanah, Farzad Kobarfard, Hadi Parastar, Bahram Daraei
- B32 TRIACYLGLYCEROLS AS OLIVE OIL AUTHENTICITY MARKERS: A COMPARATIVE STUDY ON THREE ANALYTICAL METHODS FOR DETECTING FRAUDULENT OIL BLENDS**  
Beatriz Quintanilla-Casas, Giulia Vicario, Berta Torres, Màrius Simón, Francesc Guardiola, Dolores Barrón, Alba Tres, Stefania Vichi
- B33 CHEMICAL CHARACTERIZATION AND AUTHENTICATION OF CROCUS SATIVUS (SAFFRON) USING LC-Q-TOF-MS AND ADVANCED CHEMOMETRICS**  
Anthi Panara, Reza Aalizadeh, Nikolaos Thomaidis
- B34 A SYSTEM CHALLENGE - NON-TARGETED DETECTION OF ADULTERATIONS IN PAPRIKA POWDER WITH FTIR SPECTROSCOPY AND ONE-CLASS CLASSIFICATION**  
Julia Raeke, Nico Wellner, Janet Riedl, Marcus A. Glomb, Carsten Faulh-Hassek
- B35 METABOLOMICS INVESTIGATION REVEALS 8-C N-ETHYL-2-PYRROLIDINONE SUBSTITUTED FLAVAN-3-OLS ARE POTENTIAL BIOMARKERS OF STORED WHITE TEAS**  
 Weidong Dai, Meiling Lu, Junfeng Tan, Zhi Lin, Shuofei Dong, Laszlo Toelgyesi
- B36 DETERMINATION OF GEOGRAPHICAL ORIGIN BY MULTI-ELEMENTAL PROFILING COMBINED WITH MACHINE LEARNING TECHNIQUES: A STUDY ON CHINESE GEOGRAPHICAL INDICATION (GI) RICE**  
Fei Xu, Fanzhou Kong, Hong Peng, Weiyu Gao, Guangtao Zhang, Shuofei Dong

## POSTER SESSIONS

- B37** WHAT'S IN A WINE? WINE AUTHENTICATION ANALYSIS IN THE EU-CHINA-SAFE PROJECT  
Teresa M. Müller, Shuangxi Fan, Thomas Jullien, Qiding Zhong, Carsten Faulh-Hassek
- B38** FOOD SAMPLE IDENTIFICATION VIA COATED BLADE SPRAY-HIGH RESOLUTION MASS SPECTROMETRY  
German Gomez, Alexandria Pavkovich Bush, David Bell, Robert Cody
- B39** ANALYSIS OF VOLATILE ORGANIC COMPOUNDS BY GC-IMS AND GC-E-NOSE: A POWERFUL APPROACH FOR HONEY DISCRIMINATION  
Fernando Gottardi, Cesare Rossini, Fabio Battaglia, Maria Teresa Rodriguez Estrada, Dario Mercatante, Nicole Mei
- B40** EIT FOOD PROJECT: RAPID HANDHELD SPECTROSCOPIC METHODS OF ANALYSIS IN FOOD SUPPLY CHAINS  
Simon Haughey, Natasha Logan, Terry McGrath, Chris Elliott
- B41** AUTHENTICATION OF OPIUM POPPY (PAPAVER SOMNIFERUM L.) USING DNA ANALYSIS  
Eliška Fialová, Kamila Zdeňková, Jaroslava Ovesná, Kateřina Demnerová
- B42** USE OF DNA ANALYSIS FOR THE STUDY OF MEAT AND FISH FRAUD  
Eliška Fialová, Diliara Jílková, Kamila Zdeňková, Kateřina Demnerová
- B43** ANALYSIS OF UNDECLARED SYNTHETIC PHOSPHODIESTERASE-5 INHIBITORS IN DIETARY SUPPLEMENTS AND HERBAL MATRICES BY LC-ESI-MS/MS AND BY LC-TOF ON MARKET IN PERIOD 2012-2019  
Adela Krivohlavek, Josipa Kosić Vukšić, Martina Ivešić, Irena Žuntar, Sandra Šikić
- B44** DNA BARCODING APPLIED TO AUTHENTICATION OF FOOD AND FEED PRODUCTS  
Julie Hulin, Gilbert Berben, Eric Janssen, Frederic Debode
- B45** PHYSICOCHEMICAL ATTRIBUTES AND POLLEN SPECTRUM OF CZECH HONEYS  
Vojtěch Kružík, Adéla Grégrová, Tereza Podskalská, Matej Pospiech, Dalibor Titěra, Helena Čížková
- B46** IDENTIFICATION OF CHILEAN EDIBLE CLAM SPECIES USING DNA BARCODING ANALYSIS, PRELIMINARY RESULTS.  
María Angélica Larráin, 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 Zdeňková, 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  
Livia Vaispacherová, Vojtěch Kružík, Adéla Grégrová, Tereza Škorpilová, Helena Čížková
- B52** EIT FOOD PROJECT: CAPABILITIES OF RAPID EVAPORATIVE IONIZATION MASS SPECTROMETRY (REIMS) AS A DETECTION METHOD FOR ORGANIC FRAUD IN BEEF  
Kelsey Robson, Olivier Chevallier, Nicholas Birse, Christopher Elliott
- B53** A NOVEL SENSITIVE LC-MS/MS METHOD FOR PORCINE GELATIN DETECTION IN COSMETIC AND CONFECTIONERY PRODUCTS  
Paul Dewsbury, Charles Yang, Dipankar Ghosh, Nurul Atiqah Sa'don
- B54** AUTHENTICITY OF SWEET RESERVE - DETECTION OF BEET SUGAR IN WINE USING KRUEGER FORMATES  
Mikko Hofsommer, Christoph Beer
- B55** THE USE OF ISOTOPE RATIO INFRARED SPECTROMETRY (IRIS) TO DETECT WINE FRAUD - OXYGEN ISOTOPES FOR WATER ADDITION AND CARBON ISOTOPE RATIOS TO AUTHENTICATE CARBON DIOXIDE IN SPARKLING WINE  
Mikko Hofsommer, Christoph Beer
- B56** IDENTIFICATION OF ADULTERATION IN HIGH QUALITY STYRIAN PUMPKIN SEED OIL USING UNTARGETED ANALYSIS VIA LC-QTOF FOLLOWED BY ANALYSIS OF SPECIFIC ENTITIES VIA LC-QQQMS  
Franz Siegfried Wagner, Lisa Faßhold, Maximilian Schicher, László Tölgyesi
- B57** INVESTIGATING THE AUTHENTICITY OF LOCALLY-GROWN STRAWBERRIES WITH ISOTOPE-RATIO MASS SPECTROMETRY  
Pierre Zimmerli, Véronique Schweizer, Alexander Scherl, Didier Ortelli, Patrick Edder

## POSTER SESSIONS

- B58 DETERMINATION OF PHLORIDZIN AS A BIOMARKER FOR ADULTERATION OF WINES BY LC-MS/MS QTRAP® USING DIFFERENT ACQUISITION MODES**  
Natalia Besil, Noel Alonzo, Andrés Pérez, María V. Cesio, Horacio Heinzen
- B59 STEPS TOWARD HARMONIZATION IN NON-TARGETED ANALYSIS - COMPARISON OF MEASURING INSTRUMENTS**  
 Carolin Lörchner, Carsten Fauhl-Hassek, Vincent Baeten, Juan Antonio Fernández Pierna, Susanne Esslinger
- B60 DATA SHARING PLATFORMS FOR THE FOOD INDUSTRY - IS IT A NEED, REALITY OR FICTION?**  
Joseph Timkovsky
- B61 COMPLEMENTARY MASS SPECTROMETRY TECHNIQUES TO DETERMINE GEOGRAPHICAL ORIGIN OF MEAT**  
 Ivan Podkolzin, Andrey Solovev, Dmitry Bolshkov
- B62 TRACING THE GEOGRAPHICAL ORIGIN OF MILK BY STABLE ISOTOPE AND MULTI-ELEMENTAL ANALYSIS**  
 Ivan Podkolzin, Andrey Solovev, Dmitry Bolshkov
- B63 FAUTHENT: AN OPEN SOURCE PLATFORM TO SHARE SCIENTIFIC DATA**  
Lars Valentin, Martin Horn, Sven Böckelmann, Tim Bartram, Ralph Tröger, Susanne Esslinger, Matthias Filter, Thomas Hirsch
- B64 NOVEL APPLICATION OF HAND-HELD NIR SPECTROMETRY AND CHEMOMETRICS APPROACH FOR RAPID DETECTION OF LIME JUICE ADULTERATION**  
 Reza Jahani, Hassan Yazdanpanah, Saskia M. Van Ruth, Farzad Farzad Kobarfard, Martin Alewijn, Arash Mahboubi, Mehrdad Faizi, Majid Rasouli
- B65 PTR-TOF/MS COMBINED WITH CHEMOMETRICS AS A NOVEL NON-TARGETED APPROACH IN THE DETECTION OF LIME JUICE ADULTERATION**  
 Reza Jahani, Saskia M van Ruth, Martin Alewijn, Alex Koot, Farzad Kobarfard, Hassan Yazdanpanah, Arash Mahboubi, Mehrdad Faizi, Majid Rasouli
- B66 LC-MS WITH SELEXION® DIFFERENTIAL MOBILITY SEPARATION TECHNOLOGY AS A SENSITIVE AND SELECTIVE TOOL TO VERIFY QUALITY OF OLIVE OIL**  
 Akanksha Singh, Axel Besa, Dipankar Malakar, Manoj Pillai
- B67 EIT-FOOD PROJECT: BEEF CRIMES RISK ASSESSMENT**  
Kelsey Robson, Moira Dean, Simon Haughey, Christopher Elliott
- 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 Kvirencova, 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, Zhuying Wu, Hongwei Yue, Luoqi Zhang
- B75 INTRODUCING UNIQUE GRAPE VARIETIES FROM ALBANIA FOR RED AND WHITE WINES PRODUCTION**  
Dritan Topi, Leos Uttl, Monika Tomaniova, Jana Hajslova
- B76 METABOLOMICS ON APPLE CUTICLE: ASSESSMENT OF DATA OBTAINED BY SFC AND LC COUPLED WITH HRMS/MS**  
 Michaela Rektorisova, Klara Navratilova, Leos Uttl, Kamila Bechynska, Vladimir Kocourek, Jana Hajslova
- B77 SEMI QUANTIFICATION OF ANIMAL DNA IN FOOD USING REAL TIME PCR**  
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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 BIOGENIC 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  
Max Bermingham, Stephanie Filep, Kristina Reid Black, Bryan Smith, Cathy Thorpe, Sabina Wuenschmann, James Hindley, Martin Chapman
- C5** QUANTITATIVE IDENTIFICATION OF MUSCLE TISSUE BY MEANS OF BIOMARKER PEPTIDES FOR MEAT PRODUCT AUTHENTICITY CONFIRMATION  
Daniil Khvostov, Natalya Vostrikova, Irina Chernukha
- C6** AUTOMATED MULTIPLEXED ELECTROCHEMICAL IMMUNOSENSING PLATFORM FOR ANTIBIOTIC RESIDUE ANALYSIS IN MILK SAMPLES  
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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  
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- C9** RAPID AND SENSITIVE MALACHITE GREEN TOTAL ELISA  
Michalina Oplatowska-Stachowiak, Nermin Sajic, Tim Kleintjens
- C10** DETECTION AND IDENTIFICATION OF FOOD ENZYME PRODUCING MICRO-ORGANISMS IN FOOD ENZYME PREPARATIONS  
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- 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  
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- C13** RAPID SEPARATION OF TRANS/CIS FATTY ACID METHYL ESTERS WITH AGILENT DB-FASTFAME GC COLUMN  
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- D1** ELETROFORESIS SDS-PAGE AND TRIS / TRICINE FOR IDENTIFICATION OF PROTEIN-PEPTIDE FINGERPRINT IN BLACK SOYBEANS  
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- D2** MARINE CAROTENOID FUcoxANTHIN AS BIOLOGICALLY ACTIVE FOOD COMPONENT FROM AMPHORA CAPITELLATA AND NANOFRUSTULUM SHILOI  
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- D3** BREWERS SPENT GRAIN AS A POTENTIAL SOURCE OF BIOACTIVE MOLECULES  
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- D4** PINE BARK (PINUS PINASTER AITON SUBSP. ATLANTICA) - TOTAL PHENOLIC CONTENT AND ANTIOXIDANT ACTIVITY BY MICROWAVE ASSISTED EXTRACTION (MAE)  
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- 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**  
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- D8** **PRESSURIZED LIQUID EXTRACTION AND DEEP EUTECTIC SOLVENTS, TWO GREEN METHODOLOGIES TO EXTRACT BIOACTIVE COMPOUNDS FROM POMEGRANATE PEEL (PUNICA GRANATUM L.)**  
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- D9** **AUTOMATED EXTRACTION AND ANALYSIS OF PHENOLIC ACIDS AND FLAVONOIDS IN HUMAN PLASMA VIA MINIATURIZED SPE**  
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- D10** **DETERMINATION OF CANNABINOIDS IN PLANT MATERIALS, OILS AND CONCENTRATES USING UHPLC-DAD/MS: SINGLE LABORATORY VALIDATION FOR AOAC FIRST ACTION OFFICIAL METHOD CONSIDERATION**  
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- 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 Kirchoff, 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**  
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- D14** **NEW TECHNOLOGIES AND PLANT-DERIVED INGREDIENTS FOR THE PRODUCTION OF INNOVATIVE PROCESSED MEAT PRODUCTS FOR CONSUMER'S HEALTH**  
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- D15** **THE STUDY OF CAMELLIA SINENSIS PHENOLIC COMPOUNDS EFFECT ON QUALITY OF GOAT MILK YOGURT**  
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- D16** **ANALYSIS OF BIOACTIVE COMPOUNDS IN SEA BUCKTHORN SYRUP WITH THE AIM TO ASSESS IMPACT OF CONVENTIONAL AND MILD PRESERVATION TECHNOLOGIES**  
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- D17** **MONITORING OF FROZEN VEGETABLE QUALITY: CHANGES IN BIOLOGICALLY ACTIVE COMPOUNDS DURING LONG STORAGE OF CARROT**  
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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)**  
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## 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 Jimborean, Anca Farcas, Maria Tofana
- E2** **EXPLORING THE PERFORMANCE OF VACUUM-HS-SPME FOR VOLATILE PROFILING OF OLIVE OIL**  
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- E3** COMPARISON OF VOLATILE PROFILES OF DIFFERENT VARIANTS OF TOMATO-BASED HOMEMADE SOFRITO BY USING A NOVEL OPTIMIZED PROCEDURE  
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- 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  
Annalaura Lopez, Mauro Vasconi, Federica Bellagamba, Tiziana Mentasti, Vittorio Maria Moretti
- 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  
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- E9** GAINING INSIGHTS INTO THE COMPLEX CHEMISTRY OF CANNABIS AROMA  
Laura McGregor, David Bowman, Matthew Edwards, Claire Keller
- E10** COMPREHENSIVE AROMA PROFILING OF FOOD AND BEVERAGES BY GC×GC-TOF MS/FID/SCD  
Laura McGregor, Anthony Buchanan, Aaron Parker, Jody Dunstan
- E11** AROMA PROFILING OF COFFEE WITH GC, GC×GC, AND TOF MS  
Elizabeth Humston-Fulmer, Joe Binkley, Tomas Kovalczuk
- E12** COMPARATIVE STUDY OF VOLATILE PROFILES OF BRAZILIAN ARBEQUINA OLIVE OIL USING HS-SPME-GC×GC-MS  
Camila Ribeiro Capovilla, Fabio Augusto, Helena Teixeira Godoy

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- G2** A NOVEL ANALYTICAL APPROACH FOR THE DETECTION OF ILLEGAL USE OF CMC FOR INFLATION OF THE WEIGHT OF PRAWNS AND RELATED PRODUCTS BY FTIR TECHNIQUE  
Dingyi Yu, Yusheng Wu, Angela Li, Scheot Harn Chan
- G3** ISOTOPE FINGERPRINTS: ORIGIN OF TEQUILA WITH GC COUPLED WITH ISOTOPE RATIO MS  
Dirk Krumwiede, Christopher Brodie, Mario Tuthorn, Oliver Kracht, Dieter Juchelka, Jens Griep-Raming
- G4** ELEMENTAL ANALYSIS IN FOOD FOR RISK ASSESSMENT AND PROVENANCE STUDIES  
Matthew Cassap, Simon Nelms
- G5** ANALYSIS OF PHYTOCANNABINOIDS IN PLANT OILS: BENEFITS PROVIDED BY SUPERCRITICAL FLUID CHROMATOGRAPHY (SFC) COUPLED TO HIGH RESOLUTION MASS SPECTROMETRY (HRMS)  
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- H3** A NEW FLUORIMETRIC ASSAY AIMING TO MEASURE CARBONYL CONTENT IN BOTH SOLUBLE AND INSOLUBLE PROTEIN FRACTIONS OF MUSCLE FOODS  
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- H4** EVALUATION OF BEEF CONSUMPTION PATTERNS OF ROMANIAN CONSUMERS  
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- H5** NUTRITIONAL PROFILE AND ANTIOXIDANT POTENTIAL OF SARCOCEPHALUS RUSSEGGERI FRUIT  
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- H6** OCCURRENCE OF HISTAMINE IN FRESH AND MARINATED FISH COMMERCIALY AVAILABLE IN POLAND IN 2014-2018  
Mirosław Michalski, Marzena Pawul-Gruba, Jacek Osek
- H7** ALIZARIN RED S DETECTION AND EVALUATION OF THE BIOACCUMULATION POTENTIAL USING THE EUROPEAN EEL AS AN EXAMPLE  
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- H8** EVALUATION OF NUTRITIONAL POTENTIAL OF FICUS CARICA FRUITS  
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- H9** FEASIBILITY OF ALTERNATIVE ATMOSPHERIC PRESSURE IONIZATION SOURCES TO REDUCE MATRIX EFFECT IN FOOD ANALYSIS  
Ane Arrizabalaga Larrañaga, Francisco Javier Santos, Encarnación Moyano
- H10** SALT CONTENT IN BREAD: STUDY OF THE INFLUENCE OF THE ANALYTICAL STRATEGY AND PREPARATIVE STAGE ON THE COMPARABILITY OF RESULTS BETWEEN LABORATORIES. ANALYSIS BY ION CHROMATOGRAPHY AND ATOMIC ABSORPTION  
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- H11** NITROGEN/PROTEIN AND CHNS DETERMINATION OF INSECT-BASED FOOD BY FLASHSMART ELEMENTAL ANALYZER FOR FOOD QUALITY AND LABELING  
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- H12** OPTIMIZATION POLYPHENOLS' EXTRACTION FROM FOODS OF PLANT ORIGIN  
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- H13** ENANTIOMERIC DETERMINATION OF CYSTEINE BY CAPILLARY ELECTROPHORESIS USING  $\gamma$ -CYCLODEXTRIN AS CHIRAL SELECTOR OR ITS COMBINATION WITH IONIC LIQUIDS  
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- H14** ANALYSIS OF UNDERIVATIZED AMINO ACIDS IN WINE BY HYDROPHILIC INTERACTION LIQUID CHROMATOGRAPHY COUPLED TO SINGLE QUADRUPOLE MASS DETECTOR  
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- H15** ELECTROACTIVE NANOCARBON FOR FOOD ANALYSIS  
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- H16** RELIABLE CHARACTERIZATION OF FUROCOUMARINS IN BEVERAGES AND FOODS THROUGH LIQUID CHROMATOGRAPHY COUPLED TO TRIPLE QUADRUPOLE MASS SPECTROMETRY IN COMBINATION WITH THE LRI SYSTEM  
Adriana Arigò, Francesca Rigano, Paola Dugo, Luigi Mondello
- H17** DETERMINATION OF PFAS IN DIFFERENT COMPLEX BIOTA MATRICES  
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- H18** IMPROVING SAMPLE TREATMENT METHODOLOGIES USED TO MONITOR CHANGES RELATED TO THE OXIDATIVE DEGRADATION OF PEANUTS  
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- H19** THE DEVELOPMENT OF A MULTICLASS METHOD FOR ANALYSIS OF PERSISTENT ORGANIC POLLUTANTS USING GC ORBITRAP TECHNOLOGY  
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- H20** ELEMENTAL ANALYSIS – A QUICK AND EASY WAY TO MEASURE THE “RISK POTENTIAL” OF PALM OIL  
Angela Gröbel, Sebastian Wünscher
- H21** ANALYSIS OF TRACE IMPURITIES IN SUNFLOWER OIL BY HR ICP-OES  
Sebastian Wünscher, Margrit Killenberg, Jan Scholz
- H22** QUANTIFICATION OF LYSOZYME IN CHEESE BY LC-MS/MS  
Véronique Schweizer, Pierre Zimmerli, Didier Ortelli, Patrick Edder, Alexander Scherl
- H23** RELATIVE RESPONSE FACTOR-BASED SIMULTANEOUS DETERMINATION OF TOCOLS, SQUALENE, AND PHYTOSTEROLS IN RICE BY USING GC-FID AND GC-MS  
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- H24 CHALLENGE: DETERMINATION OF POLYMERIZED TRIACYL GLYCEROLS IN FRYING OILS BY HIGH PERFORMANCE SIZE EXCLUSION CHROMATOGRAPHY WITH EVAPORATIVE LIGHT SCATTERING DETECTOR (HPSEC-ELSD)**  
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Samuel Ramos-Infante, M<sup>a</sup> José Sáiz-Abajo
- H26 RELATIONSHIPS BETWEEN THE ORIGIN OF FEEDSTOCK AND QUALITY OF ORANGE JUICES**  
Blanka Tobolková, Elena Belajová, Martin Polovka, Ján Durec
- H27 QUICK AND COST EFFECTIVE METHOD TO DETERMINE WATER CONTENT OF SPORT NUTRITION FOOD AND RAW MATERIALS BY NIR INSTRUMENT**  
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- H28 FOOD COMPLAINT CASES INVESTIGATION AND SURVEY OF TOTAL VOLATILE NITROGEN CONTENT IN A VARIETY OF MEAT IN HONG KONG**  
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- H29 DETERMINATION OF THE CONTENT OF HYDROXYMETHYLFURFURAL (HMF) IN FRESH BEE HONEY PRODUCED IN BOSNIA AND HERZEGOVINA (B&H) BY HPLC DAD METHOD**  
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- H30 OCCURRENCE AND MOLECULAR CHARACTERISTICS OF CLOSTRIDIAL STRAINS ISOLATED FROM POLISH HONEY SAMPLES**  
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- H31 HIGH-THROUGHPUT ANALYSIS OF CAFFEINE IN SOFT DRINKS**  
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- H32 BROMINATED OILS IN SOFT DRINKS BY COMBUSTION ION CHROMATOGRAPHY (CIC)**  
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- H33 SELECTIVE AND SENSITIVE DETERMINATION OF BROMATE IN BREAD BY IC-MS**  
Gemma Ellison, Manali Aggrawal
- H34 ADULTERANT QUANTIFICATION IN UHT MILK USING CUSTOMIZED MEMS IR SOURCES AND LOW-COST LINE ARRAY ATR SETUP**  
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- H35 ANALYSIS OF ACYLGlycerOLS IN EDIBLE OILS BY GAS CHROMATOGRAPHY USING A UNIQUE STATIONARY PHASE**  
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- H36 QUANTIFICATION OF MYO-INOSITOL PHOSPHATES IN CASHEW NUT BEVERAGES**  
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- H37 MULTIVARIATE OPTIMIZATION OF THE HS-SPME ISOLATION OF VOLATILE ORGANIC COMPOUNDS FROM EXTRA VIRGIN OLIVE OIL**  
Camila Ribeiro Capovilla, João Raul Belinato, Luiz Fernando de Oliveira da Silva, Fabio Augusto, Helena Teixeira Godoy
- H38 IDENTIFICATION OF MECHANICALLY SEPARATED MEAT (MSM): THREE DIFFERENT INNOVATIVE TECHNIQUES DEVELOPED BY THE "MPSQA" PROJECT**  
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- H39 "ALL-IN-ONE" METHOD FOR THE ANALYSIS OF MULTICLASS FOOD ADDITIVES USING UHPLC-MS/MS**  
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- H40 SIMPLE LC-MS METHOD FOR SYNTHETIC FOOD COLORANTS DETERMINATION**  
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- H41 QUANTITATIVE DETERMINATION OF ETHOXYQUIN AND DIMER IN FOOD AND FEED USING LC-ESI-MS/MS**  
Juliane Kary, Jan Sebastian Mänz, Claudia Schulz, Ernst Meiss
- H42 SULPHONATE FUNCTIONALIZED COVALENT ORGANIC FRAMEWORK-BASED MAGNETIC SORBENT FOR EFFECTIVE SOLID PHASE EXTRACTION AND DETERMINATION OF FLUOROQUINOLONES**  
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- H43 EUROPEANS HEALTH CONSEQUENCES OF ANTIMICROBIAL AGENTS USAGE IN FOOD ANIMALS**  
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- H44 FATTY ACID PROFILING OF ROYAL JELLY BY LIQUID CHROMATOGRAPHY-HIGH RESOLUTION MASS SPECTROMETRY**  
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- H45 DEVELOPMENT OF A LIQUID CHROMATOGRAPHY-HIGH RESOLUTION MASS SPECTROMETRY METHOD FOR THE DETERMINATION OF FREE FATTY ACIDS IN MILK**  
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- H46 A STUDY ON THE CHANGE OF QUALITIES ACCORDING TO THE STORAGE METHOD OF THE OIL-TREATMENT SEASONED LAVER**  
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- H47 EVALUATION OF ARTIFICIAL RADIONUCLIDES IN BERRIES**  
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- H48 FLOW MODULATED GCXGC COUPLED TO TOFMS FOR NON-TARGET PROFILING OF FOOD, FLAVOR, AND FRAGRANCE SAMPLES**  
Lorne Fell, Elizabeth Humston-Fulmer, Joseph Binkley

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- J2 LC-MS/MS DETERMINATION OF MONO-GLUTAMATE FOLATES AND FOLIC ACID IN BEER**  
Annalisa Mulazzi, Silvia Rastelli, Terenzio Bertuzzi
- J3 SIMULTANEOUS DETERMINATION OF WATER AND FAT SOLUBLE VITAMINS IN TABLETS AND ENERGY DRINKS BY USING A NOVEL UHPLC SYSTEM**  
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- J4 FORTIFICATION OF FLOUR AND BREAD PRODUCTS WITH VITAMINS AND MINERALS. QUALITY CONTROL.**  
Alla Kudriavtseva, Olha Makarova, Alla Grynko, Svetlana Yushchuk
- J5 OPTIMISATION OF THE METHOD FOR DETERMINATION OF B-COMPLEX VITAMINS IN INFANT FORMULA**  
Veronika Vondraskova, Lucie Drabova, Pavlina Kotrbata, Jana Pulkrabova, Jana Hajslova
- J6 SIMULTANEOUS DETERMINATION OF LIPOPHILIC VITAMINS IN MILK BASED PRODUCTS**  
Lucie Drabova, Veronika Vondraskova, Pavlina Kotrbata, Jana Pulkrabova, Jana Hajslova
- J7 VITAMIN K-BIOFORTIFICATION OF EGGS**  
George Hull, Cashman Kevin, Siobhan O'Sullivan, Danaher Martin

## K: METALS AND METALLOIDS

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Iaria Langasco, Francesco Barracu, Marco Ciulu, Mario Deroma, Maria Itria Pilo, Nadia Spano, Antonino Spanu, Gavino Sanna
- K2 ELEMENTAL IMAGING OF DIFFERENT TYPES OF RICE USING LA-ICP-MS**  
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- K3 AUTOMATED LASER ABLATION SAMPLING FOR FOOD SAFETY**  
C. Derrick Quarles Jr., Ciaran O'Connor, Aurelien Viscardi
- K4 FROM ROUTINE MULTI-ELEMENT ANALYSIS TO DETECTING NANOPARTICLES: USING ICP-MS TO FULLY CHARACTERIZE INFANT FORMULA**  
Shuofei Dong, Michiko Yamanaka, Jenny Nelson
- K5 EVALUATION OF A COMPLETE WORKFLOW FOR THE DETERMINATION OF ARSENIC SPECIES IN FISH AND RICE**  
Rene Chemnitzer, Wolfram Weisheit, Katharina Vlach, Philipp-Frederic Schulz
- K6 ANALYSIS OF INORGANIC ARSENIC IN FEED AND FOOD**  
Heidi Amlund, Ana Jerše, Janja Vidmar, Jens J. Sloth

## POSTER SESSIONS

- K7 DETERMINATION OF INORGANIC SELENIUM IN SELENIUM-RICH FOOD MATERIALS BY HIGH-PERFORMANCE LIQUID CHROMATOGRAPHY COUPLED TO ATOMIC FLUORESCENCE SPECTROMETRY**  
Liping Liu, Yuan Liu, Tianhui Zhou
- K8 SELENIUM SPECIATION IN FEED INGREDIENTS AND IN SALMON FEED**  
Veronika Sele, Marta Silva, Heidi Amlund, Robin Ørnsrud
- K9 METHOD OPTIMIZATION USING FRACTIONAL FACTORIAL DESIGN FOR ARSENIC SPECIATION IN MARINE SAMPLES**  
Jojo Tibon, Marta Silva, Heidi Amlund, Jens J. Sloth, Veronika Sele
- K10 DETERMINATION OF INORGANIC ARSENIC BY FAST ANION EXCHANGE HPLC-ICP-MS**  
Ana Jerše, Julie Storm Høgsbro, Raquel Larios, Jens J. Sloth
- K11 IODINE - A POTENTIAL CHALLENGE FOR SEAWEED INDUSTRY**  
Ana Jerše, Susan Løvstad Holdt, Azadeh Bahmani, Max Hansen, Jens J. Sloth
- K12 SCREENING AND QUANTITATION OF TRACE METALS IN MILK BY USING ICP-MS**  
Matthew Cassap, Suresh Murugesan, Dasharath Oulkar
- K13 METALS DETECTION IN LAND SNAILS COLLECTED IN SICILY, SOUTHERN ITALY**  
Ladislao La Scala, Gaetano Cammilleri, Francesco Giuseppe Galluzzo, Ignazio Munna, Angela Alongi, Licia Pantano, Andrea Macaluso, Antonio Vella, Vincenzo Ferrantelli

## O: NANOPARTICLES

- O1 MESOPOROUS SILICA MATERIALS AS POTENTIAL ANTIOXIDANTS' CARRIERS**  
Patrycja Bak, Katarzyna Radtke, Adrian Szewczyk, Magdalena Prokopowicz, Małgorzata Grembecka
- O2 PHYSICO-CHEMICAL CHARACTERISATION OF THE E171 FOOD ADDITIVE**  
Eveline Verleysen, Marina Ledecq, Sandra De Vos, Isaac Ojea Jimenez, Nadia Waegeneers, Frédéric Brassinne, Jan Mast
- O3 DEVELOPMENT OF A NOVEL IMMUNOASSAY FOR DIFFERENTIATION OF MYCOBACTERIUM BOVIS AND MYCOBACTERIUM TUBERCULOSIS**  
Brendan Gilbride, Cuong Cao, Linda Stewart
- O4 BIOGENIC GOLD NANOPARTICLES (AU NPS) AS ACTIVE PEROXIDASE MIMICKING NANOZYMES FOR BIOSENSING APPLICATIONS**  
Bhaskar Das, Brendan Gilbride, Javier Lou Franco, Matthew Ellis, Linda Stewart, Cuong Cao
- O5 PREPARATION AND PROPERTIES OF TIME-TEMPERATURE INDICATOR USING GOLD NANO-PARTICLES**  
Lixuan Zhang, Linmin Qiu, Jing Qian
- O6 QUANTIFICATION OF DECBROMODIPHENYL ETHER IN MICROPLASTICS USING DIRECT INSERT PROBE COUPLED WITH MAGNETIC SECTOR HIGH RESOLUTION MASS SPECTROMETER IN FULL SCAN MODE**  
Heinz Mehlmann, Antonella Guzzonato, Dirk Krumwiede
- O7 DEVELOPMENT OF SENSOR-BASED DIAGNOSTICS FOR ANIMAL HEALTH APPLICATIONS**  
Michaela Crummy, Cuong Cao, Mark Mooney
- O8 BIOGENIC GOLD NANOPARTICLES (AU NPS) AS ACTIVE PEROXIDASE MIMICKING NANOZYMES FOR BIOSENSING APPLICATIONS**  
Bhaskar Das, Javier Lou Franco, Brendan Gilbride, Matthew Ellis, Linda Stewart, Cuong Cao

## P: NOVEL FOODS & SUPPLEMENTS

- P1 THE EFFECT OF MICROWAVE HEATING IN THE STABILIZATION OF RICE BRAN**  
Núria Reis, Susana Rocha, Preciosa Pires, Manuela Vaz-Velho
- P2 GRAPE WATER: RECLAIM AND NUTRACEUTICAL POTENTIAL OF A BY-PRODUCT FROM THE INDUSTRIAL CRYOCENTRATION OF GRAPE (VITIS VINIFERA L.) MUST**  
Ambrogina Albergamo, Rosaria Costa, Rossana Rando, Giovanni Bartolomeo, Vincenzo Nava, Laura Messina, Antonio Macrì, Maria Cristina Ipsale, Claudia Granata, Mariapaola Germanò, Valeria D'Angelo, Fabio Ditta, Giacomo Dugo
- P3 DETERMINATION OF CANNABIDIOL AND ADDITIONAL CANNABINOID CONTENT IN HEMP TEA**  
Uwe Oppermann, Gesa Schäd, Philipp Jochems, Vadim Kraft, Robert Ludwig
- P4 ANALYSIS OF HEAVY METAL CONTAMINANTS IN HEMP AND CANNABIS FLOWER USING ICP-MASS SPECTROMETRY**  
Uwe Oppermann, Johannes Hesper, Jan Knoop

## POSTER SESSIONS

- P5** **NEW FRONTIERS OF FOOD MARKET: DART-HRMS TO CHARACTERIZE EDIBLE INSECTS**  
Roberto Piro, Brunella Miano, Simone Belluco
- P6** **THE LC-UV ANALYSIS OF 16 CANNABINOIDS OF INTEREST IN COMMERCIALY AVAILABLE CBD OILS**  
Hans Joerg Majer, Justin Steimling, Colton Myers
- P7** **SCREENING OF PHYTOCANNABINOIDS AND OTHER BIOACTIVE METABOLITES IN CANNABIS BASED MEDICINAL PRODUCTS AND FOOD SUPPLEMENTS**  
Petra Peukertova, Jana Hajslova, Marie Fenclova, Frantisek Benes, Matej Maly
- P8** **FATS AND OILS AS A NOVEL FOOD**  
Ljiljana Vujačić, Gordana Novic, Stanislava Todorović, Daniela Srdanov
- Q: OMICS INCLUDING FOODOMICS**
- Q1** **POTENTIAL OF METABOLOMICS IN CHEMICAL RISK ANALYSIS APPLICATION TO CHLORDECONE HAZARD CHARACTERISATION**  
Marie Coulange, Aurore Fourcot, Agnès Fournier, Luca Narduzzi, Guido Rychen, Bruno Le Bizec, Cyril Feidt, Gaud Dervilly
- Q2** **HAZARDOMICS: APPLICATION OF METABOLOMICS APPROACHES TO THE RISK ASSESSMENT OF BISPENOL A AND POLYCHLORINATED BIPHENYLS**  
Maykel Hernández-Mesa, Bruno Le Bizec, Gaud Dervilly
- Q3** **RAW HAZELNUT VOLATILES: CHALLENGES IN DEFINING ODORANT PATTERNS RELATED TO SENSORY DEFECTS BY COMPREHENSIVE TWO-DIMENSIONAL GAS CHROMATOGRAPHY COUPLED WITH TIME-OF-FLIGHT MASS SPECTROMETRY**  
Federico Stilo, Elena Gabetti, Nicola Spigolon, Giuseppe Genova, Mauro Fontana, Carlo Bicchi, Chiara Cordero
- Q4** **SEMI-TARGETED ANALYSIS OF FOLATE METABOLITES IN YEAST USING (ULTRA-)HIGH RESOLUTION MASS SPECTROMETRY**  
Lena Gmelch, Michael Witting, Philippe Schmitt-Kopplin, Michael Rychlik
- Q5** **ADMINISTRATION OF CLENBUTEROL OR DEXAMETHASONE IN BULLS: A METABOLOMIC APPROACH TO DETECT ANABOLIC TREATMENT**  
Francesca Lega, Roberto Stella, Giancarlo Biancotto, Davide Bovo, Eleonora Mastrorilli, Roberto Angeletti, Elena Bozzetta
- Q6** **ANALYSIS OF VOLATILE COMPOUNDS IN PUMPKIN WITH 'TARO-LIKE' AROMA USING SOLID PHASE MICRO-EXTRACTION AND GAS CHROMATOGRAPHY-MASS SPECTROMETRY COMBINED WITH CHEMOMETRICS**  
Junxing Li, Yujuan Zhong, Wenwen Wang, Haibin Wu, Jianning Luo, Hao Gong, Hexun Huang, Joerg Riener
- Q7** **CHEMOMETRIC ASSESSMENT OF VOLATILE FRACTION OF PESTO BY SPME ARROW - GC-ORBITRAP MASS SPECTROMETRY**  
Cristian Cojocariu, Domenic Roberts, Giulia Riccardino, Michele Suman
- Q8** **A COMPREHENSIVE STRATEGY FOR CONFIDENT DETECTION OF OREGANO ADULTERATION BY GC-ORBITRAP MASS SPECTROMETRY**  
Cristian Cojocariu, Domenic Roberts, Giulia Riccardino, Michele Suman
- Q9** **EVALUATION OF GRAPE BERRY RIPENING BY NON-TARGETED METABOLOMICS ANALYSIS**  
Zora Jandric, Tim Causon, Christina Troyer, Stephan Hann, Stefan Nauer, Reinhard Eder, Andreas Zitek
- Q10** **POTENTIAL OF TRAPPED ION MOBILITY COMBINED WITH LC-HRMS IN FOOD AUTHENTICITY STUDIES: IDENTIFICATION AND CHARACTERIZATION OF SECOIRIDOIDS ISOMERS FOUND IN GREEK EXTRA VIRGIN OLIVE OIL**  
Sofia Drakopoulou, Dimitrios Damalas, Carsten Baessmann, Nikolaos Thomaidis
- Q11** **RAPID MALDI-TOF-MS-BASED PROTEOMICS APPROACH FOR RELIABLE DETECTION OF PDO FETA CHEESE ADULTERATION**  
Anastasia Kritikou, Dimitrios Damalas, Ioanna Barla, Volker Sauerland, Carsten Baessmann, Reza Aalizadeh, Nikolaos Thomaidis
- Q12** **METABOLOMIC PROFILING OF SUPERFOOD SEEDS IN BAKERY PRODUCTS USING A BENCHTOP GC TIME-OF-FLIGHT MASS SPECTROMETER**  
Tomas Kovalczuk, Jürgen Wendt
- Q13** **STABLE AND LOW-COST FOOD METABOLOMICS USING GC-FID**  
Yuichi Yotsuyanagi, Takero Sakai, Yusuke Takemori, Kiyomi Arakawa
- Q14** **REAL-TIME CHARACTERIZATION OF WHOLE COFFEE BEANS USING DART QDA AND CHEMOMETRICS**  
Jessica Prenni, Sara Stead, Sarah Brinkley, Rhonda Miller, Leo Lombardini
- Q15** **FLAVONOID PROFILING AND ANNOTATION USING A PRODUCT ION-DEPENDENT MSN DATA ACQUISITION METHOD ON A TRIBRID ORBITRAP MASS SPECTROMETER**  
Elizabeth Crawford, Reiko Kiyonami, Iwao Sakane, Seema Sharma, Graeme Mcalister, Caroline Ding, Andreas Huhmer

## POSTER SESSIONS

### Q16 METABOLOMICS-BASED AUTHENTICATION OF WINES ACCORDING TO A GRAPE VARIETY

Leos Uttl, Kamila Hurkova, Zbynek Dzuman, Vaclav Kadlec, Monika Tomaniova, Jana Hajslova

## U: SENSORY ANALYSIS

### U1 ROMANIAN CONSUMERS PERCEPTION ABOUT SENSORY QUALITY OF BLACK ANGUS

Cristina Gliga, Laura Stan, Maria Tofana

### U2 THE CONCURRENT USE OF HEDONIC TEST, J.A.R. AND RANKING TEST ON ROMANIAN BRINE CHEESE INCREASE PRODUCT DISCRIMINATION

Laura Stan, Anisoara-Ioana Popa

### U3 SENSORY EVALUATION OF COLD PRESSED SUNFLOWER OIL

Laura Stan, Anisoara-Ioana Popa

### U4 SALT CONTENT REDUCTION IN HOT-SMOKED HORSE MACKEREL (TRACHURUS TRACHURUS) - ITS EFFECT ON SENSORY PROPERTIES AND ACCEPTABILITY

Diana Barros, Susana Rocha, Carla Barbosa, Manuela Vaz-Velho

### U5 HS-GC-IMS AS A SCREENING TOOL TO DISCRIMINATE VIRGIN OLIVE OILS QUALITY GRADES

Filippo Panni, Enrico Casadei, Enrico Valli, Sara Barbieri, Chiara Cevoli, Alessandra Bendini, Cesare Rossini, Fabio Battaglia, Diego Luis García-González, Tullia Gallina Toschi

## V: SMART SENSORS

### V1 DETECTION OF WATER ADDITION IN FRESH, FROZEN AND THAWED BIGEYED TUNA (THUNNUS OBESUS) BY NEAR INFRARED SPECTROSCOPY

Angela Melado-Herreros, Idoia Olabarrieta, Barbara Teixeira, Graciela Ramilo-Fernández, Amaya Velasco, Rogerio Mendes, Carmen Gonzalez-Sotelo, Sonia Nieto

### V2 RAPID AND NONDESTRUCTIVE DETERMINATION OF QUALITY CHARACTERISTICS IN CHERRY TOMATO USING HYPERSPECTRAL IMAGING AND CHEMOMETRICS

Samuel Ramos-Infante, Vanesa Suárez-Rubio, Paula Luri-Esplandiu, María José Sáiz-Abajo

### V3 A PORTABLE BACTERIOPHAGE-BASED ELECTROCHEMICAL BIOSENSOR FOR DIRECT AND RAPID DETECTION OF SHIGA TOXIN-PRODUCING ESCHERICHIA COLI (STEC) IN FOOD AND ENVIRONMENTAL SAMPLES

Irwin A. Quintela, Vivian C. H. Wu

### V4 EXPLORING THE FORENSIC APPLICATION OF A NOVEL, RAPID, ECONOMIC AND EASY-TO-USE HANDHELD NIR SPECTROMETER FOR CHEMICAL IDENTIFICATION, ACTIVE INGREDIENT QUANTIFICATION AND COUNTERFEIT DETECTION

Yannick Weesepeol, Tjerk Venderink, Peter Keizers, Frank Bakker, Marcel Heerschop, Annette van Esch, Fionn Wallace, Annemieke Hulsbergen- van den Berg, Arian van Asten

### V5 GOLD NANOPARTICLES ACTING AS PEROXIDASE-MIMICKING NANOZYMES FOR BIOLOGICAL AND CHEMICAL ANALYSES IN FOOD: CHALLENGES AND OPPORTUNITIES

Cuong Cao

### V6 LOOKING FOR AFLATOXIN B CONTAMINATION WITH A LOW COST OPTICAL APPARATUS AND MACHINE LEARNING APPROACH

Francesca Romana Bertani, Annamaria Gerardino, Luca Businaro, Eugenio Martinelli, Arianna Mencattini, Davide Di Giuseppe, Michele Solfrizzo, Lucia Gambacorta

### V7 SMARTPHONE-BASED PORTABLE INSTRUMENTS FOR FOOD SAFETY APPLICATIONS

Hyun Jung Min, Xiyao Wang, Iyil-Joon Doh, Bruce Applegate, Amanda Deering, J. Paul Robinson, Euiwon Bae

### V8 WAX PRINTING APPLICATION ON A HYBRID PAPER-3D PRINTED LAB-ON-A-CHIP INJECTOR WITH SMARTPHONE-BASED COLORIMETRIC READ-OUT

Aristeidis Tsagkaris, Davide Migliorelli, Daniel Filippini, Jana Pulkrabova, Jana Hajslova

### V9 INTEGRATING DIFFERENT SPECTROSCOPY SENSORS TO IMPLEMENT A VERSATILE MULTIMODE ANALYSIS INSTRUMENT: TECHNICAL CHALLENGES AND SOLUTIONS

Francesca Romana Bertani, Annamaria Gerardino, Luca Businaro, Peter Reinig, Jens Knobbe, Hans-Georg Dallmann

### V10 MOBILE, MULTIANALYTE BIOSENSING FOR FOOD SAFETY MONITORING

Anna Spehar, Sanna Auer, Juha Makinen, Margit Straka, Richard Dietrich, Erwin Märtlbauer

13:00-16:00

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

**F: FOOD CONTAMINANTS (ENVIRONMENTAL)**

- F1** DEVELOPMENT OF EXTRACTION (SAPONIFICATION), CLEAN UP AND DETERMINATION OF MINERAL OIL SATURATED HYDROCARBONS (MOSH) AND MINERAL OIL AROMATIC HYDROCARBONS (MOAH) WITH ON-LINE HPLC-GC-FID ANALYSIS IN FOODSTUFF AND FEEDS WITH HIGH FAT CONTENT + DETERMINATION OF MOSH/MOAH MIGRATION FROM PACKAGING MATER  
Khalid Bensbaho
- F2** ORGANIC POLLUTANTS AS QUALITY INDICATORS IN AGRICULTURAL APPLICATION OF BIOGAS PRODUCTION WASTES  
Aasim Musa Mohamed Ali, Susanne Eich-Gratorex, Trine Aulstad-Sogn, Jan L. Lyche, Roland Kallenborn, Ivo Havranek
- F3** ARSENIC SPECIATION ANALYSIS USING AN AUTOMATED, SINGLE PLATFORM SAMPLE INTRODUCTION SYSTEM COMBINED WITH ICP-MS  
C.Derrick Quarles, Aurelien Viscardi
- F4** QUALITY AND RISK ASSESSMENTS OF KILISHI (DRY MEAT) SOLD IN SOKOTO METROPOLITAN  
Mansur Alhassan, Mustapha Suleiman, Yahaya Nasiru
- F5** EXPOSURE ASSESSMENT OF THE POPULATION IN SAUDI ARABIA TO THE TOXIC EFFECTS OF ARSENIC SPECIES, CADMIUM, LED AND MERCURY IN RICE.(ARSENIC SPECIATION METHOD )  
Mohammed Almutairi, Mohammed Almutairi
- F6** AUTOMATED CLEAN-UP OF POLYCYCLIC AROMATIC HYDROCARBONS IN SUNFLOWER OIL FOR GC-MS  
Philipp Eyring, Marc Tienstra, Hans Mol, Thomas Preiswerk, Henrik Frandsen, Jørn Smedsgaard
- F7** PERFLUOROALKYL SUBSTANCES IN BOAR LIVER - INFLUENCE OF NEW EFSA TOLERABLE WEEKLY INTAKES FOR PFOA AND PFOS ON HUMAN CONSUMPTION  
Christina Riemenschneider, Silja Laufer, Maria Schmitt, Franz Hansert, Ralf Lippold
- F8** UTILIZING 624 GC COLUMN SELECTIVITY AND LOW BLEED STATIONARY PHASE FOR THE ANALYSIS OF PURGEABLE VOLATILE ORGANIC COMPOUNDS BY GC-MS  
Ramkumar Dhandapani, Scott Krepich
- F9** PER AND POLYFLUORINATED ALKYL SUBSTANCES (PFAS) ANALYSIS IN DRINKING WATER, SEDIMENTS, AND FOOD SAMPLES BY QUECHERS, SPE, AND LC-MS/MS  
Scott Krepich, Ramkumar Dhandapani, Syljohn Estil, Agustin Pierri
- F10** DETERMINATION OF TOTAL ARSENIC AND WATER-SOLUBLE ARSENIC SPECIES IN THE BFR MEAL STUDY  
Christin Hackethal, Johannes Kopp, Tanja Schwerdtle, Oliver Lindtner
- F11** DETERMINATION OF DIOXIN CONCENTRATIONS IN FISH BY GAS CHROMATOGRAPHY TANDEM MASS SPECTROMETRY  
Tomoaki Tsutsumi, Rika Adachi, Masataka Imamura, Satoshi Takatsuki, Hiroshi Akiyama
- F12** ANALYSIS OF PERFLUOROALKYLATED SUBSTANCES IN WATER, PART B: OCCURRENCE IN TAP WATER IN THE CZECH REPUBLIC  
Darina Dvorakova, Martina Buresova, Jana Hajslova, Jana Pulkrabova
- F13** LONG-TIME MONITORING OF QUATERNARY AMMONIUM COMPOUND CONTAMINATION IN AUSTRIA: ARE THERE STILL REASONS FOR CONCERN?  
Jonathan Bruckner, Christoph Czerwenka

## POSTER SESSIONS

- F14** **CHEMCOCK: THE MODIFIED REFERENCE POINT INDEX (MRPI) - AN APPROACH TO ASSESS RISKS OF FOOD CONTAMINANT MIXTURES**  
Katharina Vejdovsky, Daniela Mihats, Antonia Griesbacher, Josef Wolf, Johann Steinwider, Johannes Lueckl, Bernhard Jank, [Elke Rauscher-Gabernig](#)
- F15** **CHEMCOCK: SOME EXAMPLES FOR CUMULATIVE RISK ASSESSMENT OF CHEMICAL MIXTURES OF CONTAMINANTS**  
[Elke Rauscher-Gabernig](#), Katharina Vejdovsky, Daniela Mihats, Antonia Griesbacher, Josef Wolf, Johann Steinwider, Johannes Lueckl, Bernhard Jank
- F16** **TEMPORAL TRENDS IN LEVELS OF DDT AND ITS METABOLITES IN EDIBLE MARINE SPECIES FROM THE BLACK SEA COAST, BULGARIA**  
Stanislava Georgieva, [Zlatina Peteva](#), Mona Stancheva, Lubomir Makedonski
- F17** **CHARACTERIZATION OF C10-C17 CHLORINATED PARAFFINS IN OVEN-BAKED PASTRY PRODUCTS AND UNPROCESSED PASTRY DOUGH BY HPLC-ESI-Q-TOF-MS**  
[Dzintars Zacs](#), Ingus Perkons, Elina Pasecnaja
- F18** **MICROPLASTIC PRESENCE AND CHARACTERIZATION IN MUSSELS AND FRESHWATER FISH: STUDY ON THEIR POTENTIAL ROLE AS VEHICLES OF CHEMICAL CONTAMINANTS**  
Tamara Tavoloni, Carlo Giacomo Avio, Lucia Pittura, Francesco Regoli, Stefania Gorbi, Simone Bacchicchi, Giampiero Scortichini, Arianna Stramenga, [Arianna Piersanti](#)
- F19** **EU COMPLIANT ROUTINE QUANTITATIVE DIOXIN, DIOXIN-LIKE COMPOUNDS BY GC-MS/MS WITH ADVANCED ELECTRON IONISATION SOURCE**  
[Adam Ladak](#), Jane Cooper, Richard Law, Alexander Schächtele, Cristian Cojocariu, Tim Anderson
- F20** **ANALYSIS OF CHLORATE AND PERCHLORATE IN DIETARY FOOD SAMPLES USING LC-MS/MS**  
[Jing Zhang](#), Dong Chen, Yumin Niu, Jie Yin
- F21** **HELIUM SAVINGS AND FLOW OPTIMIZATION FOR MAXIMIZED PRODUCTIVITY AND COST SAVINGS FOR PBDE, DIOXIN AND PCB ANALYSIS WITH MAGNETIC SECTOR GC-HRMS WITH DUALDATA OPTION**  
[Heinz Mehlmann](#), Dirk Krumwiede
- F22** **TOTAL DIET STUDY IN SUB-SAHARAN AFRICA HIGHLIGHTS THE OCCURRENCE OF POPS AND OTHER CONTAMINANTS AND RESIDUES IN SMOKED FISH**  
Luc Ingenbleek, [Vincent Vaccher](#), Bruno Veyrand, Abimbola Adegboye, Setondji Epiphane Houssou, Abdoulaye Zie Kone, Ronan Cariou, Philippe Marchand, Gaud Dervilly, Philippe Verger, Sara Eyangoh, Jean-Charles Leblanc, Bruno Le Bizec
- F23** **ROBUSTNESS OF SPME ARROW IMMERSION SAMPLING: POLYCYCLIC AROMATIC HYDROCARBONS IN DRINKING WATER**  
Gwen Lim Sin Yee, [Thomas Preiswerk](#), Chiew Mei Chong, Günter Böhm
- F24** **ESTROGENIC AND ANDROGENIC ACTIVITY OF HYDROXYLATED / METHOXYLATED METABOLITES OF BDES / CBS AND RELATED LIPOPHILIC ORGANIC POLLUTANTS**  
[Marek Roszko](#), Marta Kamińska, Krystyna Szymczyk, Katarzyna Piasecka-Jóźwiak, Beata Chabłowska
- F25** **ENDOCRINE DISRUPTING POTENCY OF ORGANIC POLLUTANTS PRESENT IN COD LIVER OIL**  
[Marek Roszko](#), Marta Kamińska, Krystyna Szymczyk, Katarzyna Piasecka-Jóźwiak, Beata Chabłowska
- F26** **SIMPLE AND FAST AUTOMATED SPE CLEAN-UP FOR DETERMINATION OF PERFLUOROALKYL SUBSTANCES IN FOOD MATRICES**  
[Silja Laufer](#), Christina Riemenschneider, Maria Schmitt, Franz Hansert, Alexander Schächtele, Rainer Malisch
- F27** **ANALYSIS OF CONTAMINANTS IN BEVERAGES USING ICP-MASS SPECTROMETRY**  
[Waldemar Weber](#), Uwe Oppermann, Jan Knoop, Johannes Hesper
- F28** **LEVELS OF PCDD/FS AND PCBs IN FOOD, SAMPLED IN BADEN-WÜRTTEMBERG - COMPARISON WITH THE NEW TWI PUBLISHED BY EFSA**  
[Annika Maixner](#), Sandra Schill, Alexander Schächtele, Lena Jakob, Stefan Leswal, Indra Peters, Jutta Schächtele, Renate Tritschler, Helmut Winterhalter, Rainer Malisch
- F29** **AN LC-Q-ORBITRAP METHOD FOR THE DETERMINATION OF THIRTY-THREE PERFLUOROALKYLATED COMPOUNDS IN LIVER**  
Simone Moretti, Carolina Barola, Giorgio Saluti, Tamara Tavoloni, Arianna Stramenga, Arianna Piersanti, Cecilia Testa, [Roberta Galarini](#)

## POSTER SESSIONS

November 7, 2019

- F30 BFRS (PBDES AND HBCDS) IN FRESHWATER FISHES AND CRUSTACEANS FROM TRASIMENO LAKE – CENTRAL ITALY**  
Tavoloni Tamara, Arianna Stramenga, Tommaso Stecconi, Massimiliano Giannotti, Antonia Concetta Elia, Ambrosius Josef Martin Dörr, Roberta Galarini, Arianna Piersanti
- F31 SOURCES OF NICOTINE IN DRIED MUSHROOMS**  
Anna Romanotto, Angelika Hofmann, Jeanette Langner
- F32 RAPID DETERMINATION OF POLYCHLORINATED BIPHENYLS ULTRA-TRACES IN WATER BASED ON MICROEXTRACTION AND HIGH RESOLUTION MASS SPECTROMETRY**  
Mathieu Klein, Magaly Angénioux, Frédéric Mercier, Soilahoudine Allaoui, Pamela Dominutti, Agnès Borbon, Erwan Engel, Jérémy Rate!
- F33 DETERMINATION OF ORGANIC CONTAMINANTS IN INSECTS REARED AS PROTEIN SOURCE FOR ANIMAL FEEDING**  
Jeremy Rate!, Hanli Wang, Frédéric Mercier, Magaly Angénioux, Kévin Hidalgo, Sébastien Crépieux, Erwan Engel
- F34 SEPARATION OF THE MINERAL OIL AROMATIC HYDROCARBONS OF THREE AND MORE AROMATIC RINGS FROM THOSE OF ONE OR TWO AROMATIC RINGS**  
Michael Koch, Erik Becker, Michael Päch, Susanne Kühn, Erhard Kirchhoff
- F35 DEVELOPMENT AND VALIDATION OF PERCHLORATE AND CHLORATE ON AGILENT'S NOVEL HILIC-Z,P-COLUMN USING LC-MSMS**  
Khalid Bensbaho, Elisa Platjouw
- F36 OCCURENCE OF CADMIUM AND LEAD IN COCOA BEANS FROM BRAZIL**  
Ana Paula Oliveira, Raquel Milani, Priscilla Efraim, Marcelo Morgano, Silvia Tfouni
- F37 DETERMINATION OF PHTHALATES IN BABY FOOD COMBINING ACETONITRILE-BASED EXTRACTION WITH LOW-TEMPERATURE CLEANUP AND GAS CHROMATOGRAPHY-MASS SPECTROMETRY ANALYSIS**  
Helena Godoy, Wellington Oliveira, José Teixeira Filho, Thais Souza, Marisa Padula
- F38 THE PAH INTERNAL STANDARDS TOOLBOX: THE EUROSTARS "13C CRM" PROJECT**  
Jon Eigill Johansen, Olga Gozhina, Alexey Gorovoi, Håkon Midtaune, Huiling Liu
- F39 THE EUROSTARS CHLOFFIN PROJECT, NEW STANDARDS FOR THE QUANTIFICATION OF POLYCHLORINATED PARAFFINES**  
Huiling Liu, Solveig Valderhaug, Olga Gozhina, Alexey Gorovoi, Jon Eigill Johansen
- F40 ANALYSIS OF PERFLUOROALKYLATED SUBSTANCES (PFAS) IN WATER, PART A: SPE COLUMNS AS A SOURCE OF BACKGROUND CONTAMINATION IN PFAS TRACE ANALYSIS**  
Martina Buresova, Darina Dvorakova, Jana Pulkrabova, Jana Hajslova
- F41 STUDY ON THE OCCURRENCE AND DISTRIBUTION OF DIOXINS (PCDDS/PCDFS), DIOXIN-LIKE PCBS AND INDICATOR PCBS IN HAIRY CRAB**  
Yee Soon Chin, Peggy Chew, Miao Hua Cai, Ai Jin Tay, Ping Shen, Yuansheng Wu, Sheot Harn Chan

## I: HUMAN BIOMONITORING

- I1 BISPHENOL ANALOGUES AND THEIR CHLORINATED DERIVATIVES IN BREAST MILK: OCCURRENCE AND PRELIMINARY RISK ASSESSMENT IN CHINA**  
Yumin Niu, Bin Wang, Jing Zhang, Yongning Wu, Bing Shao
- I2 HUMAN BIOMONITORING OF LEGACY AND EMERGING PER- AND POLYFLUORINATED SUBSTANCES**  
Alexandra Jaus, Peter Rhyh, Otmar Zoller
- I3 ASSESSMENT OF BODY BURDEN OF CZECH POPULATION TO VARIOUS GROUPS OF POPS**  
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- I4 URINARY METABOLITES OF ORGANOPHOSPHORUS FLAME RETARDANTS: A PILOT STUDY ASSESSING EXPOSURE OF CZECH POPULATION**  
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- I6 BIOMONITORING OF PHTHALATE AND DINCH METABOLITES IN URINE OF THE CZECH POPULATION**  
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**I9** **BIOMONITORING OF URINARY PHTHALATE BIOMARKERS IN LACTATING WOMEN**  
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**M2** **TRANSFER OF LUBRICANTS FROM HAND BLENDERS INTO FOOD SIMULANT, WITH A PARTICULAR FOCUS ON THE RELEASE OF CHLORINATED PARAFFINS**

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**M3** **ANALYSIS OF UNDESIRABLE HYDROCARBONS FROM FOOD CONTACT MATERIALS: IN THE WORLD OF MOSH, MOAH, POSH & CO.**

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**M4** **TARGETED SCREENING OF 35 ENDOCRINE DISRUPTORS RELEASED FROM PLASTIC BASED FOOD CONTACT MATERIALS**

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- M20 ANALYSIS OF BIPHENOL A IN FOODS USING SOLID PHASE MICROEXTRACTION WITH AN OVERCOATED FIBER**  
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- N11 CARBON BLACK MODIFIED SCREEN PRINTED ELECTRODES AND MAGNETIC BEADS FOR MASS PRODUCTION COMPATIBLE POINT OF SITE DETECTION OF DOMOIC ACID IN SHELLFISH**  
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- N32 ONE STANDARD ELISA WITH A PRECALIBRATED CURVE, USING TOXIN-FREE 5-MINUTE IMMUNOSYSTEM FOR THE QUANTIFICATION OF MYCOTOXINS**  
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- N35** MASKED MYCOTOXINS IN CEREALS - DEVELOPMENT AND VALIDATION OF A QUECHERS-BASED LC-MS/MS MULTIMETHOD  
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- N36** VERIFICATION OF THE PERFORMANCE OF TWO ELISA TEST KITS FOR AFLATOXIN M1 IN MILK AND DAIRY PRODUCTS  
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- N37** DETERMINATION OF SEVENTEEN MYCOTOXINS IN BRAZILIAN BREWING BARLEY  
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- N45** VALIDATION OF A QUECHERS APPROACH FOR THE ANALYSIS OF CYTOCHALASIN E IN URUGUAYAN MALTED BARLEY BY LC-ESI-MS/MS  
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- R4 OCCURRENCE OF MONOCHLOROPROPANEDIOL AND GLYCIDYL ESTERS IN INFANT FORMULA AND BABY FOOD PRODUCTS FROM THE DANISH MARKET**  
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