

PROGRAM

(23/10/2019)

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

November 5-8, 2019

Clarion Congress Hotel Prague

PRAGUE • CZECH REPUBLIC

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

Date / Time	TUESDAY November 5, 2019			WEDNESDAY November 6, 2019			THURSDAY November 7, 2019		
13:00-14:00	Vendor seminars (12:45-13:30)			Exhibition Poster session I Vendor seminars (13:30-14:15) Vendor seminars (14:45-15:30) SMART LAB EU-China-Safe OPEN DAY			Exhibition Poster session II Vendor seminars (13:30-14:15) Vendor seminars (14:45-15:30) SMART LAB EU-China-Safe OPEN DAY		
14:00-14:30	Opening ceremony Zenit & Nadir halls			Exhibition Coffee break Foyer / Meridian / Tycho & Kepler halls			Exhibition Coffee break Foyer / Meridian / Tycho & Kepler halls		
14:30-15:30	Plenary session Recent issues in food analysis Zenit & Nadir halls			Session 10 Food contaminants & Residues I Zenit hall	Session 11 Food authenticity & Fraud II Nadir hall	Session 12 Interactive seminar Step by step strategies for fast development of smart analytical methods Aquarius & Taurus halls	Session 19 Seminar Food safety issues beyond the EU Zenit hall	Session 20 Tutorial Data quality and smart data handling in food analysis Leo & Virgo halls	Session 21 Workshop METRO-FOOD-RI: Metrology in food and nutrition Nadir hall
15:30-16:00	Exhibition Coffee break Foyer / Meridian halls								
16:00-16:30	Session 1 Recent issues and novel approaches Zenit & Nadir halls	Session 2 Food authenticity & Fraud I Leo & Virgo halls	Session 3 Biologically active components & Food allergens Aquarius & Taurus halls						
16:30-18:00									
18:00-18:30									
18:30-18:45									
18:45-20:00	Welcome Cocktail Foyer / Meridian halls								
From 20:00							Symposium Dinner Martinic palace, Prague Castle area		

REGISTRATION

MONDAY, November 4, 2019

16:00-19:00

Registration for the RAFA 2019 conference

Foyer of the Clarion Congress Centre

TUESDAY, November 5, 2019

8:00-18:00

Registration for the RAFA 2019 conference

Foyer of the Clarion Congress Centre

WEDNESDAY, November 6, 2019

8:00-18:00

Registration for the RAFA 2019 conference

Foyer of the Clarion Congress Centre

THURSDAY, November 7, 2019

8:00-18:00

Registration for the RAFA 2019 conference

Foyer of the Clarion Congress Centre

FRIDAY, November 8, 2019

8:00-14:00

Registration desk open

Foyer of the Clarion Congress Centre

WORKSHOPS

TUESDAY, November 5, 2019

9:00-13:30

Leo
hall

EIT Food Awareness event:

Opportunities to collaborate in a European research and innovation area

Moderators:

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

Nada Konickova, Technology Centre of the Czech Academy of Sciences, Czech Republic



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



9:00-9:30

Registration & Welcome Coffee

9:30-9:40

Opening & Welcome

Jana Hajslova, University of Chemistry and Technology, Prague, Czech Republic & coordinator of the EIT Food Hub Czech Republic

Nada Konickova, Technology Centre of the Czech Academy of Sciences, Czech Republic

9:40-10:20

Opportunities for food scientists to participate in the last calls of Horizon 2020 programme and a brief outline of the future EU programme Horizon Europe

Nada Konickova, Technology Centre CAS, H2020 National contact point - Food security

Zuzana Capkova, Technology Centre CAS, H2020 National contact point - MSCA and ERC

10:20-11:10

Collaboration opportunities and support to innovation offered by the EIT Food

Instruments offered by EIT Food Regional Innovation Scheme (RIS) dedicated to students, start-ups, researchers and government

Milda Krauzlis, European Institute of Innovation & Technology (EIT) Food, Warsaw, Poland

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

November 5, 2019

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

November 5, 2019

TUESDAY, November 5, 2019

SESSIONS 1 & 2 & 3, *in parallel*

16:30-18:20
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 ORGANOID TO HUMAN IN VIVO REALITY
Josep Rubert, University of Trento, Trento, Italy
- 17:20-17:30 **L6*** THE PROTECTIVE AND ADVERSE EFFECTS OF ω -3 POLYUNSATURATED FATTY ACIDS IN THE CONTEXT OF PARENTERAL NUTRITION DEMONSTRATED BY OMICS STRATEGY
Vit Kosek, University of Chemistry and Technology Prague, Prague, Czech Republic
- 17:30-17:50 **L7** PAIRING ATOMIC SPECTROSCOPY WITH MULTIPLEXED IMMUNOASSAYS FOR RAPID AND PORTABLE ANTIGEN DETECTION
Carmen Gondhalekar, Purdue University, West Lafayette, United States of America
- 17:50-18:00 **L8*** MULTI-RESIDUE SCREENING AND QUANTITATION FROM MULTIPLE FRUIT MATRICES VIA AUTOMATED COATED BLADE SPRAY
Alexander Kasperkiewicz, University of Waterloo, Waterloo, Canada
- 18:00-18:10 **L9*** DEVELOPMENT AND OPTIMIZATION OF MINIATURIZED DEVICES FOR DNA ANALYSIS OF FOOD SAMPLES
Joana Carvalho, International Iberian Nanotechnology Laboratory, Braga, Portugal
- 18:10-18:20 **L10*** AROMA PROFILING OF BREWING HOPS BY ION MOBILITY SPECTROMETRY AND MODERN SIGNAL PROCESSING
Rebecca Brendel, University of Applied Sciences, Mannheim & University of Hamburg, Hamburg, Germany
- 18:20-18:30 **Discussion**

18:45-20:00

**Symposium Welcome Cocktail
(Clarion Congress Hotel Prague)**

ORAL SESSIONS

TUESDAY, November 5, 2019

SESSIONS 1 & 2 & 3, *in parallel*

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 Faul-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

November 6, 2019

WEDNESDAY, November 6, 2019

SESSIONS 4 & 5 & 6, in parallel

9:00-10:35
Nadir
hall

SESSION 5: WORKSHOP on Experiences, achievements and challenges foreseen by EU Reference Laboratories & International collaboration I

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

November 6, 2019

WEDNESDAY, November 6, 2019

SESSIONS 4 & 5 & 6, in parallel

9:00-10:30
Leo & Virgo
halls

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

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

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**



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

ThermoFisher
SCIENTIFIC

Taurus
hall

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

 **Agilent**
Trusted Answers

Leo
hall

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

 **SCIEX**

Virgo
hall

Pushing the Boundaries of Separation & Sensitivity in Complex Food Analysis Using Comprehensive GCxGC & TOF-MS

LECO
EMPOWERING RESULTS

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!

ORAL SESSIONS

THURSDAY, November 7, 2019

November 7, 2019

SESSIONS 13 & 14 & 15, *in parallel*

9:00-10:30
Zenit
hall

SESSION 13: 1st European WORKSHOP on Portable food analysis and citizen science I

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 PhasmaFOOD 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***

PhasmaFOOD SOFTWARE PLATFORM FOR BUILDING REFERENCE DATASETS AND VALIDATING DATA ANALYSIS AND DECISION MAKING CHAINS FOR FOOD SAFETY AND QUALITY ANALYSIS

Milenko Tosic, VizLore Labs Foundation, Novi Sad, Serbia

10:10-10:20 **L75***

DNA DIRECTED IMMOBILIZATION (DDI) FOR THE DEVELOPMENT OF AN ANTIBODY FLUORESCENT MICROARRAY FOR THE DETERMINATION OF THREE FAMILY ANTIBIOTIC RESIDUES IN MILK

Julian Guercetti, Institute of Advanced Chemistry of Catalonia (IQAC-CSIC), Barcelona, Spain

10:20-10:30 **L76***

TOWARD THE SMARTPHONE-BASED ELECTROCHEMICAL DETECTION OF AFLATOXINS IN FOOD SAMPLES

Safiye Jafari, CSEM / ETH Zürich, Landquart, Switzerland

10:30-11:00

Coffee Break / EXHIBITION

SESSIONS 16 & 17 & 18, *in parallel*

11:00-12:30
Zenit
hall

SESSION 16: 1st 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

November 7, 2019

SESSIONS 13 & 14 & 15, *in parallel*

9:00-10:30
Nadir
hall

SESSION 14: 2nd European WORKSHOP on Human biomonitoring in food quality and safety I

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: 2nd 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-Champagnelle, 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

Danilo Donnarumma, University of Messina, Messina, Italy

9:40-10:00 **L95**

DIRECT-MS SCREENING & IDENTIFICATION OF E-WASTE IN FOOD CONTACT ARTICLES

Luke Ackerman, US-FDA Center for Food Safety, College Park, MD, USA

10:00-10:20 **L96**

INVESTIGATION OF MIGRATING SUBSTANCES FROM TEXTILE USED AS FOOD CONTACT MATERIAL

Kathy Van Den Houwe, Sciensano, Elsenne, 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

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

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

A Comprehensive Toolkit for Pesticide Residues, from Highly Polar Pesticides to Multiresidue Analysis

Waters

THE SCIENCE OF WHAT'S POSSIBLE.™

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**
Trusted Answers

Virgo
hall

**QualiTTM - a New Quality Control Toolbox for Mycotoxin and
Allergen Analysis**



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

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

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

SOCIAL EVENT

THURSDAY, November 7, 2019

From 20:00

Symposium Dinner Event
(Martinic palace, Prague Castle area)

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

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

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

- FOOD & DRINKS:
- *Wide offer of Czech traditional and modern cuisine*
 - *Selection of wines and special Czech beers and mead*

ORAL SESSIONS

FRIDAY, November 8, 2019

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*

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

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 - SECOIRIDOIDS IN EXTRA VIRGIN OLIVE OIL AS A CASE STUDY
Nikolaos Thomaidis, National and Kapodistrian University of Athens, Athens, Greece
- 9:40-10:00 **L137** DATA FUSION OF GC-IMS DATA AND FT-MIR SPECTRA FOR THE AUTHENTICATION OF OLIVE OILS AND HONEYS - IS IT WORTH TO GO THE EXTRA MILE?
Philipp Weller, Mannheim University of Applied Sciences, Mannheim, Germany
- 10:00-10:10 **L138*** EXTENDING OVER LONG-TERM STUDIES THE UNTARGETED AND TARGETED FINGERPRINTING OF EXTRA-VIRGIN OLIVE OIL VOLATILES BY COMPREHENSIVE TWO-DIMENSIONAL GAS CHROMATOGRAPHY WITH MASS SPECTROMETRY
Federico Stilo, University of Turin, Turin, Italy
- 10:10-10:20 **L139*** DEVELOPMENT OF A NON-TARGETED LC-MS METABOLOMIC APPROACH FOR THE SEARCH OF BIOMARKERS OF COCOA POWDER ADULTERATION
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 VOLATILOME FINGERPRINTING OF FRESH PRODUCE: A MULTI-TRAIT APPROACH TO IDENTIFY PREDICTORS OF FOOD QUALITY
Natasha D. Spadafora, University of Calabria, Cosenza, Italy
- 11:00-11:30 **Coffee break / EXHIBITION**

ORAL SESSIONS

FRIDAY, 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 10th jubilee RAFA 2021, Prague, Czech Republic**

13:30-13:45
Zenit & Nadir
halls

CLOSING ADDRESS

Jana Hajslova & Michel Nielen, RAFA 2019 chairs

POSTER SESSIONS

WEDNESDAY, November 6, 2019

13:00-16:00

POSTER SESSION I

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
AUTHENTICITY, TRACEABILITY, FRAUD	B1 – B77
BIOANALYTICAL METHODS FOR FOOD CONTROL	C1 – C13
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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, Annique Staelens, Marc De Loose, Geert Janssens, Nathalie Gillard
- A10** DETECTING LUPIN MAJOR ALLERGEN CONGLUTIN B FROM VARIOUS LUPIN SPECIES USING NEWLY ESTABLISHED MONOCLONAL ANTIBODIES
Paul Rautenberger, Norbert Lidzba, Jörg Lehmann, Elke Ueberham
- A11** INTRODUCING AUTOMATION IN ALLERGENS TESTING- IMPROVEMENT ON MEASUREMENT UNCERTAINTY WHILE MINIMISING CONTAMINATION
Dionisis Theodosis, Maria Kaczmarczyk, Diana Kleszowska

POSTER SESSIONS

B: AUTHENTICITY, TRACEABILITY, FRAUD

- B1 A NEW LC-MS/MS SCREENING METHOD TO DETECT FRAUDULENT ADDITION OF DYES IN HERBS AND SPICES**
Marie-Claude Savoy, Thomas Bessaire, Claudia Mujahid, Adrienne Tarres, Pascal Mottier
- B2 IDENTIFICATION OF FOOD FRAUD BY ADDITION OF AZO-DYES IN RED SPICES BY UHPLC-API-MS/MS**
Ane Arrizabalaga Larrañaga, Salma Epigmenio, Francisco Javier Santos, Encarnación Moyano
- B3 LC-MS/MS SCREENING METHOD FOR DETECTION OF UNAUTHORIZED COLORANTS IN SPICES**
Zhuohong (Kenny) Xie, Jaya Raju
- B4 RELAXATION OF THE ANIMAL BY-PRODUCTS 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
- 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, Efsthios 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

POSTER SESSIONS

- 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 Hohegger, 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 Hohegger, 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 Faul-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
- 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 Faul-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** PHYSICO-CHEMICAL ATTRIBUTES AND POLLEN SPECTRUM OF CZECH HONEYS
Vojtěch Kružík, Adéla Grégrová, Tereza Podskalská, Matej Pospiech, Dalibor Titěra, Helena Čížková

POSTER SESSIONS

- B46 IDENTIFICATION OF CHILEAN EDIBLE CLAM SPECIES USING DNA BARCODING ANALYSIS, PRELIMINARY RESULTS.**
María Angélica Larraín, Carlos Vargas, Sundry Vásquez, Felipe Jilberto, Cristian Araneda
- B47 FISH SPECIES IDENTIFICATION BY PCR USING PARVALBUMIN GENE AS A PLATFORM**
Diliana 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
- 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 Fahl-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

POSTER SESSIONS

- B68** NEW CHALLENGE FOR NATURAL VANILLA FLAVOUR AUTHENTICATION DUE TO NOVEL PRODUCTION PATHWAYS OF BIOVANILLIN
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- B69** CHARACTERIZATION OF THERMALLY TREATED POPPY SEEDS BASED ON METABOLOMIC FINGERPRINTS
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- B70** AUTHENTICATION OF PANAX GINSENG BASED NUTRACEUTICALS USING 'CHEMICAL MARKERS' STRATEGY
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- B71** HOW MANY DIMENSIONS FOR A SEPARATION? SPICES ADULTERATION CASE STUDY
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- B72** ADDED SELECTIVITY OF ION MOBILITY MASS SPECTROMETRY IN FOOD ADULTERATION: ALGAE SUPPLEMENTS CASE STUDY
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- B73** NON-TARGETED FINGERPRINTING TECHNOLOGY TO VERIFY THE AUTHENTICITY OF GEOGRAPHICAL ORIGIN OF CHINESE WINE
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- B74** 13C/12C ISOTOPE RATIOS OF CITRIC ACID DETERMINED BY HPLC-CO-IRMS FOR JUICES AUTHENTICITY
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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
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- C3** UPLC ANALYSIS OF BIOGENIC AMINES IN DIFFERENT CHEESE VARIETIES RETAILED IN AUSTRIA
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- C4** SIMULTANEOUS QUANTIFICATION OF MAJOR FOOD ALLERGENS USING A MULTIPLEX IMMUNOASSAY
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- C8** STRATEGY TO ASSESS ECOTOXICOLOGICAL RISK AND SEAFOOD RISK OF SEDIMENTS WITH BIOASSAYS
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- 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** **ELEKTROFORESIS 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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- 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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- 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
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- D19** INFLUENCE OF UV-C TREATMENT OF SEEDLINGS ON ORGANOLEPTIC AND NUTRITIONAL PARAMETERS OF WATERMELON (CITRULLUS LANATUS)
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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
Steven Mascrez, Elefteria Psillakis, Giorgia Purcaro
- E3** COMPARISON OF VOLATILE PROFILES OF DIFFERENT VARIANTS OF TOMATO-BASED HOMEMADE SOFRITO BY USING A NOVEL OPTIMIZED PROCEDURE
Adriana Juan-Polo, Ana Beltrán, Salvador Maestre, Arantazu Valdés, Soledad Prats
- E4** A HOLISTIC APPROACH FOR THE ANALYSIS OF FREE AND TOTAL COUMARIN IN MAHALEB AND TRADITIONAL FINE BAKERY WARES
Evangelia Krystalli, Efstratios Komaitis
- E5** DEVELOPMENT OF A MULTIPLE-HEADSPACE-SPME AND GC-MS METHOD FOR THE DETERMINATION OF WHITE STURGEON (ACIPENSER TRANSMONTANUS) EGGS AND CAVIAR VOLATILE PROFILE AT DIFFERENT STAGES OF RIPENING
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
Kanphassorn Wimonmuang, Ji-Chang Kim, Yoo-Hyun Cho, Tae-Hyeong Kim, Young-Sang Lee
- E9** GAINING INSIGHTS INTO THE COMPLEX CHEMISTRY OF CANNABIS AROMA
Laura McGregor, David Bowman, Matthew Edwards, Claire Keller
- E10** COMPREHENSIVE AROMA PROFILING OF FOOD AND BEVERAGES BY GC×GC-TOF MS/FID/SCD
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- 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
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- 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)
Frantisek Benes, Marie Fenclova, Zuzana Binova, Petra Peukertova, Vojtech, Hrbek, Jana Hajslova

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- H2 IODINE LEVELS AND DIETARY GOITROGENS IN SOME LOCALLY GROWN GRAINS CONSUMED IN SOKOTO STATE, NIGERIA**
Aminu Umar Imam
- H3 A NEW FLUORIMETRIC ASSAY AIMING TO MEASURE CARBONYL CONTENT IN BOTH SOLUBLE AND INSOLUBLE PROTEIN FRACTIONS OF MUSCLE FOODS**
Janna Crobotova, Turid Rustad
- 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**
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- 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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- 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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- H12 OPTIMIZATION POLYPHENOLS' EXTRACTION FROM FOODS OF PLANT ORIGIN**
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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**
Wei Li Ang, Xin Yun Seah, Alessandra Bonanni
- 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 Wünsch
- H21 ANALYSIS OF TRACE IMPURITIES IN SUNFLOWER OIL BY HR ICP-OES**
Sebastian Wünsch, Margrit Killenberg, Jan Scholz
- H22 QUANTIFICATION OF LYSOZYME IN CHEESE BY LC-MS/MS**
Véronique Schweizer, Pierre Zimmerli, Didier Ortelli, Patrick Edder, Alexander Scherl

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- 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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- H25** **NEAR INFRARED HYPERSPECTRAL IMAGING FOR NONDESTRUCTIVE QUANTIFICATION OF FOREIGN MATERIALS IN CEREAL GRAINS**
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- 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**
[Andrea Vass](#), Melinda Madarász, Csaba Fehér, Ferenc Róbert Miklós, Márta Nádosi
- 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**
[Harun Kurtagić](#)
- H30** **OCCURRENCE AND MOLECULAR CHARACTERISTICS OF CLOSTRIDIAL STRAINS ISOLATED FROM POLISH HONEY SAMPLES**
[Tomasz Grenda](#), Magdalena Goldsztejn, Krzysztof Kwiatek, Ewelina Iwan, Dariusz Wasyl, Ana C. Lara-Rodriguez, Roey Angel
- H31** **HIGH-THROUGHPUT ANALYSIS OF CAFFEINE IN SOFT DRINKS**
[Philipp Jochems](#), Vadim Kraft, Uwe Oppermann, Stephane Moreau, Gesa J. Schad
- H32** **BROMINATED OILS IN SOFT DRINKS BY COMBUSTION ION CHROMATOGRAPHY (CIC)**
[Gemma Ellison](#), Terri Christison, Sachin P Patil, Jeff S Rohrer
- 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**
[Pekka Luoma](#)
- H35** **ANALYSIS OF ACYLGLYCEROLS IN EDIBLE OILS BY GAS CHROMATOGRAPHY USING A UNIQUE STATIONARY PHASE**
[Joe Konschnik](#), Colton Myers, Kristi Sellers, Jana Rousova, Shawn Reese, Jaap de Zeeuw
- H36** **QUANTIFICATION OF MYO-INOSITOL PHOSPHATES IN CASHEW NUT BEVERAGES**
[Joyce Grazielle Siqueira Silva](#), Juliana Azevedo Lima Pallone, Ralf Greiner
- 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**
[Emanuel Sangiorgi](#), Rogerta Dalipi, Emanuele Sangiorgi, Michele Tomaiuolo, Michele Mangiacotti, Oto Miedico, Antonio Eugenio Chiaravalle
- 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**
[Ales Krmela](#), Aliaksandra Kharoshka, Vera Schulzova, Jana Pulkrabova, Jana Hajslova
- 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**
[Guoliang Li](#), Aying Wen, Yongning Wu
- H43** **EUROPEANS HEALTH CONSEQUENCES OF ANTIMICROBIAL AGENTS USAGE IN FOOD ANIMALS**
Nikola Puvača, Gorica Vuković, Vojislava Bursić, Dragan Soleša, Magdalena Cara, Aleksandra Petrović, [Nebojša Vuković](#), Tatjana Peulić
- H44** **FATTY ACID PROFILING OF ROYAL JELLY BY LIQUID CHROMATOGRAPHY-HIGH RESOLUTION MASS SPECTROMETRY**
[Christiana Mantzourani](#), Maroula Kokotou, George Kokotos

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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
[Jieun Kim](#)
- H48** FLOW MODULATED GCXGC COUPLED TO TOFMS FOR NON-TARGET PROFILING OF FOOD, FLAVOR, AND FRAGRANCE SAMPLES
[Lorne Fell](#), Elizabeth Humston-Fulmer, Joseph Binkley

J: MAJOR NUTRIENTS AND VITAMINS

- J1** UHPLC-PDA-MS ANALYSIS OF VITAMIN B12 IN INSECTS
[Sabrina Van den Oever](#), Helmut K. Mayer, Anatol Schmidt, Martin Kulma
- 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
[Khalil Divan](#), Sylvia Grosse, Mauro De Pra, Frank Steiner
- 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

- K1** SPRINKLER IRRIGATION: AN "HERETICAL" METHOD AIMED TO MINIMIZE THE BIOACCUMULATION OF HARMFUL ELEMENTS IN RICE GRAIN
[Ilaria 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
[C. Derrick Quarles Jr.](#), Aurelien Viscardi, Ciaran O'Connor
- 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
- 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

POSTER SESSIONS

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 Camilleri, 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 PHYSICOCHEMICAL 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 DEACBROMODIPHENYL 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 Schad, 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

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

POSTER SESSIONS

- Q2 HAZARDOMICS: APPLICATION OF METABOLOMICS APPROACHES TO THE RISK ASSESSMENT OF BISPHENOL 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, Jianing 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
- 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

POSTER SESSIONS

V: SMART SENSORS

- V1 DETECTION OF WATER ADDITION IN FRESH, FROZEN AND THAWED BIGEYED TUNA (THUNNUS OBESUS) BY NEAR INFRARED SPECTROSCOPY**
Angela Melado-Herrerros, 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 Weesepeel, 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, Iyll-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

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

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 Pierr
- 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 Vejdovszky, 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 Vejdovszky, 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 Bacchiocchi, 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-Józwiak, Beata Chabłowska
- F25 ENDOCRINE DISRUPTING POTENCY OF ORGANIC POLLUTANTS PRESENT IN COD LIVER OIL**
[Marek Roszko](#), Marta Kamińska, Krystyna Szymczyk, Katarzyna Piasecka-Józwiak, 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](#)
- F30 BFRS (PBDES AND HBCDS) IN FRESHWATER FISHES AND CRUSTACEANS FROM TRASIMENO LAKE - CENTRAL ITALY**
[Tavoloni Tamara](#), Arianna Stramenga, Tommaso Steconi, 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](#)

POSTER SESSIONS

- F32 RAPID DETERMINATION OF POLYCHLORINATED BIPHENYLS ULTRA-TRACES IN WATER BASED ON MICROEXTRACTION AND HIGH RESOLUTION MASS SPECTROMETRY**
Mathieu Klein, Magaly Angénieux, Frédéric Mercier, Soilahoudine Allaoui, Pamela Dominutti, Agnès Borbon, Erwan Engel, [Jérémy Rateł](#)
- F33 DETERMINATION OF ORGANIC CONTAMINANTS IN INSECTS REARED AS PROTEIN SOURCE FOR ANIMAL FEEDING**
[Jeremy Rateł](#), Hanli Wang, Frédéric Mercier, Magaly Angénieux, 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**
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- R11** **DETERMINATION OF ACRYLAMIDE IN COFFEE BY LIQUID CHROMATOGRAPHY-TANDEM QUADRUPOLE MASS SPECTROMETRY**
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- R12** **DETERMINATION OF EIGHT N-NITROSAMINES IN MEAT SAMPLES WITH SPME AND GC-NCD**
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- R13** **ROBUST QUANTIFICATION OF ACRYLAMIDE IN FOOD USING GAS CHROMATOGRAPHY-SINGLE QUADRUPOLE MASS SPECTROMETRY**
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- R17** **DETERMINATION OF OXY-PAHS AND N-PACS IN FOOD PRODUCTS**
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- R19** **POLYCYCLIC AROMATIC HYDROCARBONS LEVELS DURING COCOA BEANS PROCESSING**
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- R20** **OPTIMIZING GC-MS AND GC-MS/MS ANALYSIS OF 3-MCPD AND GLYCIDYL ESTERS**
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- R21** **THE ANALYSIS OF ACRYLAMIDE USING AN AQUEOUS COMPATIBLE REVERSED-PHASE COLUMN BY LC-MS/MS DETECTION**
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- R24 APPLICATION OF MODIFIED QUECHERS METHOD FOR THE SIMULTANEOUS DETERMINATION OF THERMAL PROCESSING CONTAMINANTS IN CRAFT BEERS**
[Anna Sadowska-Rociek](#), Magdalena Surma
- R25 ASSESSMENT OF THE ACRYLAMIDE LEVEL CONTAMINATION IN FOOD CONCENTRATES**
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- S2 QUALITATIVE SCREENING FOR FUNGICIDE DITHIOCARBAMATES USING QUECHERS METHODOLOGY**
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- S4 A MULTIRESIDUE METHOD FOR PESTICIDE ANALYSIS USING AN ORBITRAP TRIBRID MASS SPECTROMETER AND AUTOMATIC BACKGROUND EXCLUSION**
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- S5 VALIDATION OF THE ANALYTICAL METHOD FOR TRIFLUMEZOPYRIM IN AGRICULTURAL PRODUCTS USING QUECHERS AND LC-MS/MS**
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- S6 DETECTION OF PESTICIDES AND HERBICIDES IN CRAFT BEER BY DART-MS**
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- S7 USE OF SUPERCRITICAL FLUID CHROMATOGRAPHY COUPLED TO MASS SPECTROMETRY FOR THE ANALYSIS OF PESTICIDE RESIDUES IN FRUITS AND VEGETABLES**
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- S12 DETERMINATION OF PESTICIDE RESIDUES IN EGGS USING GC-Q-ORBITRAP MS**
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- S16 BRINGING RELIABLE DETERMINATION OF ANIONIC POLAR PESTICIDES IN FOOD TO THE ROUTINE LABORATORY**
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- S17 DIRECT DETERMINATION OF PARAQUAT, DIQUAT, AND RELATED CATIONIC POLAR PESTICIDES IN HOMOGENIZED FOOD SAMPLES USING ION CHROMATOGRAPHY AND HIGH-RESOLUTION ACCURATE MASS SPECTROMETRY**
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- S19 USING A QUECHERS METHOD FOR GC-HRMS ANALYSIS OF INSECTICIDES AND ACARICIDES IN DEAD HONEYBEES**
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- S28 ULTRA-LOW LEVEL QUANTIFICATION OF PESTICIDES IN BABY FOODS USING AN ADVANCED TRIPLE QUADRUPOLE GC-MS/MS**
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- S29 THE MULTI-RESIDUE ANALYSIS OF POLAR ANIONIC PESTICIDES USING A ROBUST AND SENSITIVE IC-MS/MS 'SAMPLE-TO-RESULT' WORKFLOW**
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- S40** OPTIMIZING A 190+ PESTICIDES MULTI-RESIDUE SCREENING WORKFLOW FOR THE PREPARATION AND ANALYSIS OF PRODUCE BY LC-MS/MS
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- S41** A COMPREHENSIVE REVIEW OF OUR GLYPHOSATE DATA IN COMMON FOODS BY ELISA AND LATERAL FLOW IMMUNOASSAY
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- S42** OPTIMIZING SAMPLE PREPARATION FOR THE ANALYSIS OF OVER 200 MULTI-RESIDUE PESTICIDES IN PRODUCE BY GC-MS/MS
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- S43** MULTICONTAMINANT ANALYSIS IN TURMERIC POWDER BY LC-MS/MS AND GC-MS/MS
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- S50** PESTICIDE RESIDUES IN APPLES AT THE CZECH MARKET: ANY DIFFERENCE BETWEEN DOMESTIC AND IMPORTED FRUIT IN CONTAMINATION PATTERN?
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- S52** ONE YEAR PILOT MONITORING OF PESTICIDE RESIDUES IN STRAWBERRIES FROM SERBIAN MARKET
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- S54** ONION (ALLIUM CEPA) AND GARLIC (ALLIUM SATIVUM): LC-MS/MS AND GC-MS/MS PESTICIDE RESIDUES DETERMINATION
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- S55** MEPIQUAT IN ORGANIC ALFALFA PELLETS
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- S56** A MULTIRESIDUE METHOD FOR PESTICIDE ANALYSIS USING AN ORBITRAP TRIBRID MASS SPECTROMETER AND AUTOMATIC BACKGROUND EXCLUSION
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- T2** DETERMINATION OF NITROFURAN METABOLITES IN SEAFOOD USING UHPLC-MS/MS AND A NEWLY DEVELOPED UHPLC AQ COLUMN
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- T3** EVALUATION OF SOLID PHASE MICROEXTRACTION (SPME), SOLVENT EXTRACTION, AND QUECHERS FOR THE QUANTITATIVE ANALYSIS OF MULTIRESIDUE VETERINARY DRUGS IN CHICKEN AND BEEF TISSUES
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- T4** **LOOKING FOR INNOVATIVE ANALYTICAL TOOLS FOR THE RAPID IN VIVO DETECTION OF ANTIBIOTIC RESIDUES IN LIVESTOCK**
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- T6** **MACROLIDES, LINCOSAMIDES AND FLUOROQUINOLONES: NEW LATERAL FLOW TESTS FOR INDIVIDUAL AND MULTIPLEX DETECTION IN MILK AND DAIRY PRODUCTS WITH ENHANCED AND ADJUSTED SENSITIVITY**
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- T7** **VALIDATION OF A NEW MULTIRESIDUE ANALYTICAL METHOD AND MONITORING OF 84 VETERINARY DRUGS IN FISHERY PRODUCT USING HPLC-MS/MS**
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Marie Dangerville, Antoine Gorse
- T9** **ANALYTICAL METHOD DEVELOPMENT FOR NITROFURAN METABOLITES IN VARIOUS ANIMAL MATRICES: BASED ON THE RESULTS OF A DECADES PROFICIENCY TESTINGS**
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- T10** **UHPLC-MS/MS MONITORING OF SELECTIVE ANDROGEN RECEPTOR MODULATORS IN URINE**
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- T11** **VALIDATION OF A MULTI-RESIDUE ULTRA-HIGH-PERFORMANCE LIQUID CHROMATOGRAPHIC TANDEM MASS SPECTROMETRY CONFIRMATORY METHOD FOR THE DETERMINATION OF 41 COCCIDIOSTATS IN EGG**
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- T12** **VALIDATION OF A MULTI-METHOD FOR ANTIBIOTIC RESIDUES IN RED AND WHITE MEAT WITH AN ALTERNATIVE APPROACH**
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- T13** **QUANTITATION OF MULTI RESIDUES ANTIBIOTICS IN MILK USING THE SCIEX TRIPLE QUAD™ LC-MS/MS SYSTEM**
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- T14** **SCREENING AND QUANTIFICATION OF UP TO 189 VETERINARY DRUGS IN DIFFERENT ANIMAL SOURCE FOODS USING A COMPREHENSIVE SAMPLE PREPARATION AND AN ON-GOING VALIDATION APPROACH**
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- T15** **TESTACOS : PIONEERING SOLUTION OF SELF-MONITORING TO MINIMISE THE PRESENCE OF ANTIBIOTIC RESIDUES IN ANIMALS**
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- T16** **VALIDATION OF A TARGETED SCREENING METHOD FOR MONITORING AND CONTROL OF VETERINARY DRUG RESIDUES IN MEAT BY LC/HRMS: QUALITATIVE, SEMI-QUANTITATIVE OR QUANTITATIVE?**
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- T17** **IMMUNOSENSOR FOR QUINOLONE DETECTION IN MEAT BASED ON AN ELECTROCHEMICALLY ACTIVE DERIVATIVE OF DIFLOXACIN**
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- T18** **DEVELOPMENT OF A CONFIRMATORY LC-MS/MS METHOD FOR THE RAPID, MICROWAVE-ASSISTED ANALYSIS OF EIGHT BOUND NITROFURAN RESIDUES**
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- T19** **APTASENSOR BASED ON INTRINSIC APTAMER REDOX ACTIVITY FOR TETRACYCLINE DETECTION IN WATER AND MILK**
Ahmad Alawad, Georges Istamboulie, Carole Calas-Blanchard, Thierry Noguer
- T20** **SCREENING FOR MIXED CHEMICAL CONTAMINANTS IN AQUACULTURE PRODUCTS USING LC-HRMS**
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- T21** **MULTI-RESIDUE SCREENING APPROACH FOR THE DETECTION OF VETERINARY DRUGS IN ANIMAL TISSUES**
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- T22** **DEVELOPMENT OF AN INTEGRATED APPROACH FOR THE DIAGNOSIS OF WATER QUALITY IN THE RIVER MEUSE (DIADEM PROJECT)**
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- T23** **DEVELOPMENT AND VALIDATION OF AN LC-MS/MS METHOD FOR DETERMINATION OF ANTIVIRAL DRUGS IN POULTRY MUSCLE**
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- T25 DEVELOPMENT OF A MULTI-RESIDUE/MULTI-CLASS METHOD FOR ANTIBIOTICS DETECTION IN ANIMAL TISSUES FOR THE CONTROL OF FOOD CHAIN**
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- T28 VALIDATION OF A BIOCHIP MULTI-ARRAY TECHNOLOGY FOR THE SCREENING OF 14 SULFONAMIDE AND TRIMETHOPRIM RESIDUES IN MILK AND ITS APPLICATION FOR MONITORING OF MILK SAMPLES IN TEHRAN, IR IRAN**
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- T29 A HIGHLY SENSITIVE AND BROAD RANGE ELISA KIT FOR THE DETERMINATION OF QUINOLONES IN ANIMAL TISSUES**
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- T30 FIPRONIL IN EGG - AN ENDURING SCANDAL - ANALYSIS AND STATISTICS**
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