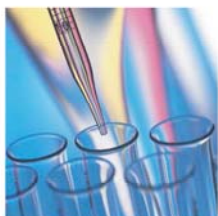


PROGRAM

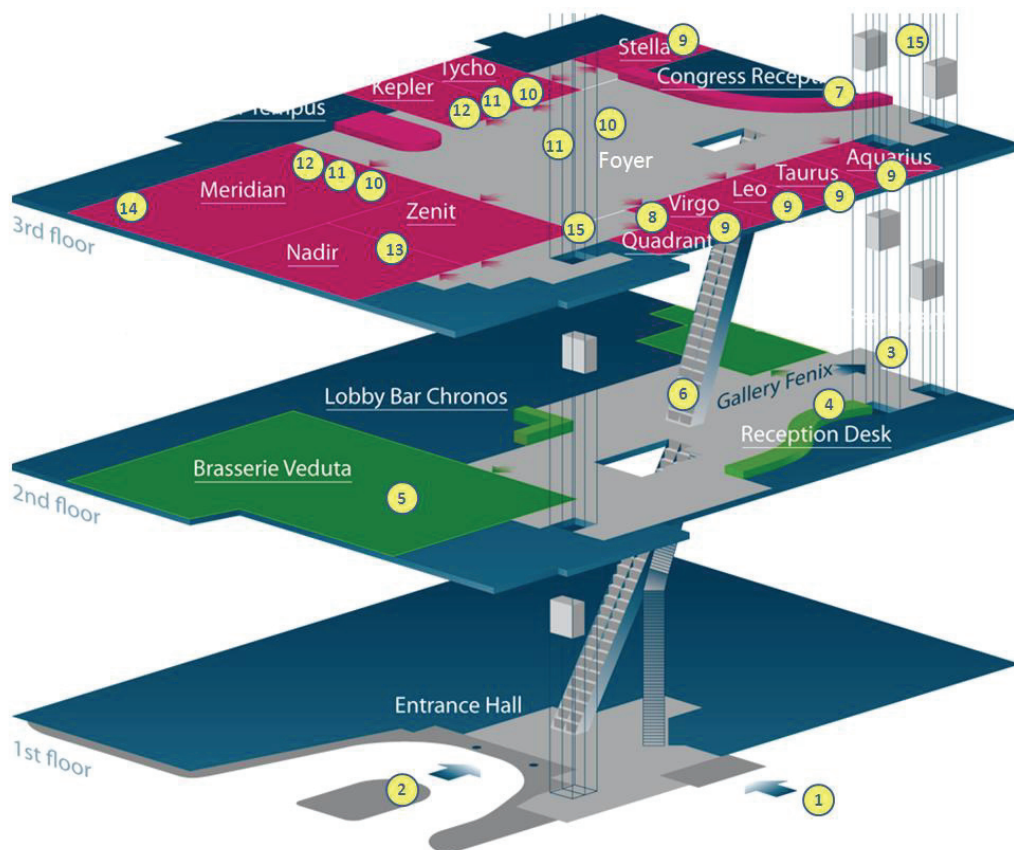
6th International Symposium on
**RECENT ADVANCES IN
FOOD ANALYSIS**

November 5–8, 2013
Prague, Czech Republic



RAFA 2013 Venue

Clarion Congress Hotel Prague



- 1: Entrance from the street Freyova
- 2: Side entrance from the street and parking area
- 3: Entrance from shopping Gallery Fenix linked to the Metro station Vysocanska
- 4: Clarion hotel reception desk
- 5: Conference restaurant (lunches)
- 6: Entrance to the conference floor
- 7: RAFA 2013 registration desk & Cloakroom
- 8: Office of conference organizers
- 9: Vendor and conference seminars and satellite workshops and seminars
- 10: Catering area (coffee breaks, Welcome Cocktail)
- 11: Exhibition area
- 12: Poster area
- 13: Main conference hall
- 14: Freight elevator
- 15: Lifts to the hotel rooms

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

Plan of the Clarion Congress Hotel Prague Conference area



- 7: RAFA 2013 registration desk & Cloakroom
- 8: Office of conference organizers
- 9: Vendor and conference seminars and satellite workshops and seminars
- 10: Catering area (coffee breaks, Welcome Cocktail)
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Congress Reception

QUADRANT

VIRGO, LEO, TAURUS, AQUARIUS, STELLA

FOYER, TYCHO & KEPLER, MERIDIAN

FOYER, TYCHO & KEPLER, MERIDIAN

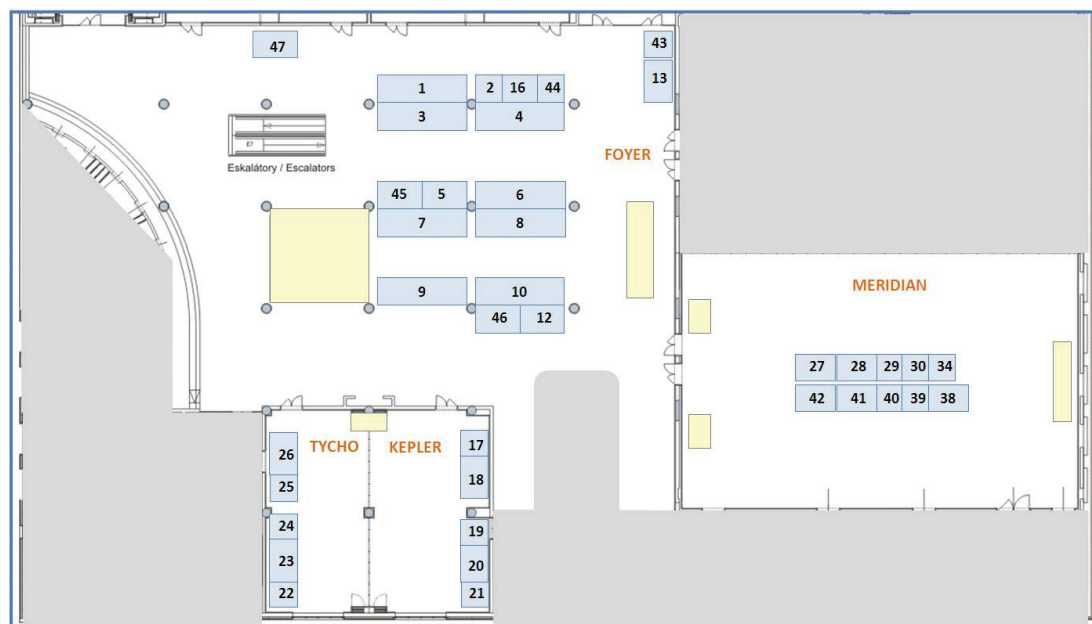
TYCHO & KEPLER, MERIDIAN

ZENIT & NADIR

Lift

Lifts

EXHIBITION – Floor Plan



- | | | | |
|----|---|----|---|
| 10 | AB SCIEX | 39 | LGC Standards |
| 19 | Advion Ltd. | 4 | Markes International |
| 1 | Agilent Technologies | 29 | Neogen Europe Ltd |
| 3 | Agilent Technologies | 12 | Phenomenex |
| 18 | Biotage AB, Sweden | 30 | Postnova Analytics GmbH |
| 8 | Bruker | 27 | Radox Food Diagnostics |
| 22 | BUCHI Labortechnik AG | 45 | R-Biopharm AG |
| 44 | Chiron AS | 28 | Restek Corp. |
| 16 | Dynex Technologies, spol. s r.o. | 16 | Romer Labs Diagnostic GmbH |
| 20 | EC-JRC-IRMM | 42 | Shimadzu Europa GmbH |
| 25 | EuroProxima BV | 46 | Sigma-Aldrich |
| 43 | FAPAS | 26 | SPEX CertiPrep Ltd |
| 13 | Fluid Management Systems Inc. | 41 | Tecna srl |
| 24 | GENEVAC Ltd | 21 | Teledyne Tekmar |
| 34 | InVivo Biotech Services GmbH | 7 | Thermo Scientific (part of Thermo Fisher Scientific) |
| 17 | IonBench | 38 | ToxiMet Ltd |
| 2 | IonSense Inc | 23 | UNISENSOR |
| 5 | Jasem A.S. | 47 | VRS Europe |
| 2 | KR Analytical Ltd | 6 | Waters |
| 9 | LECO Europe | 40 | ZEU IMMUNOTEC |

RAFA 2013 – PROGRAM AT A GLANCE

Morning

Time / Date	TUESDAY November 5, 2013		WEDNESDAY November 6, 2013			THURSDAY November 7, 2013			FRIDAY November 8, 2013			
7:30–8:00			Vendor seminar Phenomenex									
8:00–8:30	Registration for the conference Lobby of the Clarion Congress Centre	Workshop for Young Scientists Opportunities to work in and with a European Scientific Institution (EC-JRC) Virgo hall	Workshop Infrared spectroscopy, Raman spectroscopy and chemometrics for monitoring of food and feed products, lab-to-the-sample Leo hall									
8:30–9:00												
9:00–9:30												
9:30–10:00												
10:00–10:30												
10:30–11:00			Exhibition / Coffee break Foyer / Meridian / Tycho & Kepler halls			Exhibition / Coffee break Foyer / Meridian / Tycho & Kepler halls						
11:00–11:30												
11:30–12:00									Exhibition / Brunch Foyer / Meridian / Tycho & Kepler halls			
12:00–12:30									SUMMARY & DISCUSSION PLATFORM Food Analysis Beyond Imagination Closing address Including Poster Awards Zenit & Nadir halls			
12:30–13:00												
13:00–13:30			Lunch Conference centre restaurant Veduta			Lunch Conference centre restaurant Veduta						

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

Afternoon

Time / Date	MONDAY November 4, 2013	TUESDAY November 5, 2013	WEDNESDAY November 6, 2013	THURSDAY November 7, 2013	
13:00–13:30		Registration for the conference Lobby of the Clarion Congress Centre	Exhibition /	Exhibition /	
13:30–14:00			Poster session I /	Poster session 2 /	
14:00–14:30		Opening ceremony Zenit & Nadir halls	Vendor seminars (13:15–15:30) Agilent Technologies Bruker IonSense & KR Analytical Restek Spex CertiPrep Thermo Scientific	Vendor seminars (13:15–15:30) AB Sciex Agilent Technologies Bruker Leco & Restek & Gerstel Shimadzu Waters	
14:30–15:00		Plenary session Zenit & Nadir halls			
15:00–15:30			Exhibition /	Exhibition /	
15:30–16:00		Exhibition / Coffee break Foyer / Meridian / Tycho & Kepler halls	Coffee break Foyer / Meridian / Tycho & Kepler halls	Coffee break Foyer / Meridian / Tycho & Kepler halls	
16:00–16:30	Registration for the conference Lobby of the Clarion Congress Centre	Oral session I Recent Issues and Novel Technologies Zenit & Nadir halls	Oral session 6 Food Authenticity and Fraud I Zenit hall	Oral session 7 Flavour and Food Quality Markers Nadir hall	Inter-active seminar Step by step strategies for fast development of analytical method Leo & Virgo halls
16:30–17:00					
17:00–17:30					
17:30–18:00					
18:00–18:30					
18:30–19:00			Vendor seminars (18:30–19:30) AB Sciex Büchi R-Biopharm ToxiMet VRS		
19:00–19:30		Welcome Cocktail Foyer / Meridian / Tycho & Kepler halls			
19:30–20:00					
20:00–20:30					
20:30–21:00					
21:00–23:00				Symposium Dinner Martinicky Palace, Prague Castle area	

MONDAY, November 4, 2013

16:00–19:00

Registration for the RAFA 2013 conference

Lobby of the Clarion Congress Centre

TUESDAY, November 5, 2013

8:00–14:00

Registration for the RAFA 2013 conference

Lobby of the Clarion Congress Centre

TUESDAY, November 5, 2013

9:00–13:00

Leo hall

WORKSHOP on**Infrared spectroscopy, Raman spectroscopy and chemometrics for monitoring of food and feed products, lab-to-the-sample***Chairs:**Juan-Antonio Fernández Pierna & Vincent Baeten**Walloon Agricultural Research Centre (CRA–W), Gembloux, Belgium*

8:30–9:00

Registration for the workshop

9:00–10:00

BASICS OF INFRARED AND RAMAN SPECTROSCOPY*Vincent Baeten, Walloon Agricultural Research Centre (CRA–W), Gembloux, Belgium*

10:00–11:00

BASICS OF CHEMOMETRICS*Juan-Antonio Fernández Pierna, Walloon Agricultural Research Centre (CRA–W), Gembloux, Belgium*

11:00–11:30

Coffee break

11:30–11:50

CHALLENGES OF VALIDATION OF SPECTROSCOPIC METHODS: THE EXAMPLE OF MEAT AND BONE MEAL (MBM) DETECTION*Christoph von Holst, EC–JRC–Institute for Reference Materials and Measurements (IRMM), Geel, Belgium*

11:50–12:10

NEW TOOLS FOR THE DAIRY SECTOR BASED ON MIR AND NIR SPECTROSCOPY*Clément Grelet, Walloon Agricultural Research Centre (CRA–W), Gembloux, Belgium*

12:10–12:30

APPLICATION OF FT–IR SPECTROSCOPY FOR AUTHENTICATION OF DISTILLERS DRIED GRAINS AND SOLUBLES (DDGS)*Thorben Nietner, Federal Institute for Risk Assessment, Berlin, Germany*

12:30–12:50

TRANSFER OF METHODOLOGY FROM LAB TO INDUSTRY FOR THE DETECTION OF ERGOT*Philippe Vermeulen, Walloon Agricultural Research Centre (CRA–W), Gembloux, Belgium*

12:50–13:00

Discussion & Conclusion of the workshop*Vincent Baeten, Walloon Agricultural Research Centre (CRA–W), Gembloux, Belgium*

TUESDAY, November 5, 2013

9:00–13:00
Virgo hall

WORKSHOP FOR YOUNG SCIENTISTS on Opportunities to work in and with a European Scientific Institution

Moderator of the workshop:
Franz Ulberth, EC–JRC–IRMM, Geel, Belgium



9:00–9:30 **Registration for the workshop and welcome coffee**

9:30–9:40 **OPENING AND WELCOME**

Dr. Elke Anklam, Director of the European Commission – Joint Research Centre – Institute for Reference Materials and Measurements (EC–JRC–IRMM), Geel, Belgium

Dr. Franz Ulberth, Head of the Standards for Food Bioscience Unit, EC–JRC–IRMM, Geel, Belgium

Prof. Jana Hajslova, Head of Department of Food Analysis and Nutrition, Institute of Chemical Technology, Prague, Czech Republic

Dr. Nada Konickova, Head of National Information Centre for European Research, Technology Centre AS CR, Prague, Czech Republic

Prof. Michel Nielen, Principal Scientist, RIKILT–Wageningen UR, The Netherlands

9:40–10:10 **NEW EU PROGRAM HORIZON 2020 IN SUPPORT OF FOOD RESEARCH AND INNOVATION**

Patrik Kolar, Head of Unit for Food, Health and Well-Being, EC–DG Research and Innovation, Brussels, Belgium

10:10–10:40 **COLLABORATION OPPORTUNITIES OFFERED BY THE EUROPEAN COMMISSION'S JOINT RESEARCH CENTRE**

Elke Anklam, Franz Ulberth, EC–JRC–IRMM, Geel, Belgium

10:40–11:00 **THE EUROPEAN INSTITUTE OF INNOVATION AND TECHNOLOGY (EIT) AND ITS KNOWLEDGE AND INNOVATION COMMUNITIES (KICS) – INTRODUCTION AND FUTURE PERSPECTIVES**

Peter Olesen, member of European Institute of Innovation and Technology (EIT) Governing Board

11:00–11:30 **Coffee break**

11:30–11:50 **7th EU FRAMEWORK PROGRAM – SPECIFIC PROGRAMME “PEOPLE” FOR RESEARCHERS' MOBILITY**

Petra Perutkova, Technology centre AS CR, Prague, Czech Republic

11:50–12:10 **PERSONAL EXPERIENCE OF A YOUNG SCIENTIST: MY RESEARCH ABROAD, FROM ICT PRAGUE TO JRC**

Zuzana Zelinkova, EC–JRC–IRMM, Geel, Belgium

WORKING ABROAD BUT STILL WITH MOTHERS UNIVERSITY

Josep Rubert, University of Valencia, Spain & Institute of Chemical Technology, Prague, Czech Republic

12:10–12:20 **GET YOUR PHD IN FOOD SCIENCE IN THE CZECH REPUBLIC!**

Jana Hajslova, Institute of Chemical Technology, Prague, Czech Republic

12:20–13:00 **Questions / Answers**

Closing of the workshop

TUESDAY, November 5, 2013

14:00–14:30

Zenit & Nadir
halls

OPENING CEREMONY AND WELCOME

ICT Prague representatives, Institute of Chemical Technology, Prague, Czech Republic

Jana Hajslova, chairwoman of RAFA 2013, Institute of Chemical Technology, Prague, Czech Republic

Michel Nielen, co-chairman of RAFA 2013, RIKILT–Wageningen UR, The Netherlands

MUSIC WELCOME

Stepan Rak, guitar solo:

Memories of Prague (Stepan Rak)

Romanza (anonymous author)

My country – The Moldau (Bedřich Smetana)

14:30–15:30

Zenit & Nadir
halls

PLENARY SESSION

Chairs: Jana Hajslova & Michel Nielen

14:30–15:00

L1

NEW RESEARCH CHALLENGES IN FOOD QUALITY AND SAFETY CONTROL

Elke Anklam, European Commission, Joint Research Centre, Institute for Reference Materials and Measurements, Geel, Belgium

15:00–15:30

L2

FOODOMICS: PRESENT AND FUTURE CHALLENGES IN FOOD ANALYSIS IN THE POSTGENOMIC ERA

Alejandro Cifuentes, Laboratory of Foodomics, Institute of Food Science Research (CIAL), National Research Council of Spain (CSIC), Madrid, Spain

15:30–16:00

Coffee Break / EXHIBITION

16:00–18:00

Zenit & Nadir
halls

ORAL SESSION I: Recent Issues and Novel Technologies

Chair: Michel Nielen

16:00–16:30

L3

RECENT AND FUTURE DEVELOPMENTS IN THE REGULATION OF FOOD CONTAMINANTS

Frans Verstraete, European Commission, DG Health Consumer Protection, Brussels, Belgium

16:30–17:00

L4

CHALLENGES IN FOOD (AND HUMAN) LIPIDS' ANALYSIS

Jana Hajslova, Institute of Chemical Technology, Prague, Czech Republic

17:00–17:30

L5

COMBINED (E)SEM AND ICP–MS APPROACH FOR THE SUCCESSFUL QUALITATIVE AND QUANTITATIVE ANALYSES OF METAL MICRO- AND NANO-PARTICLES IN FOOD PRODUCTS

Michele Suman, Barilla Food Research Labs, Parma, Italy

17:30–17:45

L6*

MYCOTOXIN MAPPING OF 960 GLOBAL BEER SAMPLES USING DIRECT MULTIPLEX MICROSPHERE IMMUNOASSAYS

Jeroen Peters, RIKILT–Wageningen UR, Wageningen, The Netherlands

17:45–18:00

L7*

WINE AUTHENTICATION: METABOLOMICS FINGERPRINTING AS A TOOL FOR DISCRIMINATION AND CLASSIFICATION OF RED AND WHITE WINES ACCORDING TO VARIETIES OF GRAPE

Josep Rubert, Institute of Chemical Technology, Prague, Czech Republic

18:30–19:30

Symposium Welcome Cocktail (Clarion Congress Hotel Prague)

* Young scientist presentation

WEDNESDAY, November 6, 2013

7:30–8:30

BREAKFAST VENDOR SEMINAR

Leo & Virgo
halls

**FUNDAMENTALS OF SAMPLE PREPARATION METHOD DEVELOPMENT IN
FOOD ANALYSIS**



WEDNESDAY, November 6, 2013

ORAL SESSIONS 2 & 3

& EFSA SEMINAR: Risk assessment on contaminants in food and feed
in parallel

9:00–10:30
Zenit hall

ORAL SESSION 2: Bioanalytical Methods for Food Control

Chairs: Carsten Faulh-Hassek & Christopher Elliott

9:00–9:30 **L8**

BIOASSAYS FOR BIOMARKERS: TOOLS FOR DETERMINING HUMAN EXPOSURE TO FOOD TOXINS

Christopher Elliott, Institute for Global Food Security, Queen's University, Belfast, UK

9:30–9:50 **L9**

RECENT TRENDS IN APPLICATION OF MOLECULAR BIOLOGY BASED METHODS IN FOOD ANALYSIS

Hermann Broll, European Food Safety Authority, Parma, Italy

9:50–10:10 **L10***

DETECTION OF PALYTOXIN-LIKE COMPOUNDS BY AN INHIBITION IMMUNOASSAY USING A MICROSPHERE-FLOW CYTOMETRY SYSTEM SUPPORTED BY IT-TOF ANALYSIS

María Fraga, University of Santiago de Compostela, Lugo, Spain

10:10–10:30 **L11**

USE OF MONOCLONAL ANTIBODIES IN THE DEVELOPMENT OF SENSITIVE DETECTION ASSAYS AND THERAPEUTICS FOR BACTERIAL TOXINS

Luisa Cheng, U.S. Department of Agriculture, Agricultural Research Service (USDA-ARS), Albany, CA, USA

10:30–11:00


Coffee Break sponsored by European Food Safety Authority / **EXHIBITION**

ORAL SESSIONS 4 & 5

& WEBCAST: Food analysis issues and challenges to be addressed /
solved in close future
in parallel

11:00–12:30
Zenit hall

ORAL SESSION 4: Rapid Methods

Chairs: Franz Ulberth & Jacob de Jong

11:00–11:30 **L12**

LESSONS LEARNT FROM THE CONFIDENCE PROJECT: CONTAMINANTS IN FOOD AND FEED – INEXPENSIVE DETECTION FOR CONTROL OF EXPOSURE

Jacob de Jong, RIKILT–Wageningen UR, The Netherlands



11:30–11:50 **L13**

A RAPID MULTIPLEX ELISA FOR PYRROLIZIDINE ALKALOID DETECTION IN HONEY AND FEED

Katrina Campbell, Institute for Global Food Security, Queen's University, Belfast, UK

11:50–12:10 **L14**

FAST SCREENING OF RESIDUES, CONTAMINANTS AND ADULTERANTS BY FLOW INJECTION – MS(/MS)

Hans Mol, RIKILT–Wageningen UR, The Netherlands

12:10–12:30 **L15**

NEW DEVELOPMENTS IN WINE ANALYSIS EMPLOYING 1H-NMR SPECTROSCOPY

Carsten Faulh-Hassek, BfR – Federal Institute for Risk Assessment, Berlin, Germany

12:30–13:30

Lunch

* Young scientist presentation

WEDNESDAY, November 6, 2013

ORAL SESSIONS 2 & 3

& EFSA SEMINAR: Risk assessment on contaminants in food and feed
in parallel

9:00–10:30
Nadir hall

ORAL SESSION 3: Analysis of Nanoparticles in Food

Chair: Stefan Weigel

9:00–9:30 **L16**

ANALYSIS OF NANOPARTICLES IN FOOD: FROM CHALLENGE TO ROUTINE?

Stefan Weigel, RIKILT–Wageningen UR, The Netherlands



9:30–9:50 **L17**

CHARACTERISATION OF TITANIUM DIOXIDE IN FOOD AND FOOD ADDITIVES

Ruud Peters, RIKILT–Wageningen UR, The Netherlands

9:50–10:10 **L18**

DETECTION AND CHARACTERIZATION OF SILVER NANOPARTICLES IN CHICKEN MEAT

Katrin Loeschner, National Food Institute, Technical University of Denmark, Søborg, Denmark

10:10–10:30 **L19**

DIGESTION, ORAL UPTAKE, AND TOXICITY OF SILVER NANOPARTICLES – IMPACT ON RISK ASSESSMENT

Alfonso Lampen, BfR – Federal Institute for Risk Assessment, Berlin, Germany

10:30–11:00



Coffee Break sponsored by European Food Safety Authority / EXHIBITION

ORAL SESSIONS 4 & 5

& WEBCAST: Food analysis issues and challenges to be addressed / solved in
close future, in parallel

11:00–12:30
Nadir hall

ORAL SESSION 5: Emerging POPs Issues

Chairs: Marinella Farré & Alexander Kotz

11:00–11:30 **L20**

DECHLORANES: THE NEXT TARGET?

Jef Focant, University of Liege, Liege, Belgium

11:30–11:40 **L21***

VALIDATION OF GC–MS/MS CONFIRMATORY METHOD FOR THE EU OFFICIAL CONTROL OF LEVELS OF PCDDs AND DL-PCBs IN FEED MATERIAL OF PLANT ORIGIN

Benjamin L'Homme, University of Liege, Liege, Belgium

11:40–11:50 **L22***

POTENTIAL OF GAS CHROMATOGRAPHY–(TRIPLE QUADRUPOLE) MASS SPECTROMETRY COUPLED TO ATMOSPHERIC PRESSURE CHEMICAL IONIZATION FOR POP ANALYSIS

Laura Cherta, Research Institute for Pesticides and Water, University Jaume I, Castellón, Spain

11:50–12:10 **L23**

COMPARISON OF VARIOUS TANDEM GC–MS TECHNIQUES IN ANALYSIS OF HALOGENATED POPS IN FISH (QTOF VERSUS QQQ)

Kamila Kalachova, Institute of Chemical Technology, Prague, Czech Republic

12:10–12:30 **L24**

ANALYSIS OF PHOSPHORUS BASED FLAME RETARDANTS – ANOTHER GROUP OF BIOACCUMULATING CONTAMINANTS

Sicco Brandsma, Institute for Environmental Studies, VU University, Amsterdam, The Netherlands

12:30–13:30

Lunch

* Young scientist presentation

WEDNESDAY, November 6, 2013

ORAL SESSIONS 2 & 3

& EFSA SEMINAR: Risk assessment on contaminants in food and feed
in parallel

9:00–10:30
Leo & Virgo
halls

**European Food Safety Authority (EFSA)
SEMINAR**
Risk assessment on contaminants in food and feed

Chair: Mari Eskola



9:00–9:15 **L25** **EFSA CONTAM PANEL: HOW IT CARRIES OUT RISK ASSESSMENTS ON CONTAMINANTS**

Mari Eskola, EFSA CONTAM Unit, Parma, Italy

9:15–9:30 **L26** **COLLATION OF CHEMICAL OCCURRENCE DATA FOR EXPOSURE ASSESSMENT**

Fanny Heraud, EFSA DCM Unit, Parma, Italy

9:30–9:45 **L27** **EFSA CONTAM PANEL RISK ASSESSMENTS OF HEAVY METALS – THE EXAMPLE OF MERCURY AND METHYLMERCURY IN FOOD**

Katleen Baert, EFSA CONTAM Unit, Parma, Italy

9:45–10:00 **L28** **EFSA CONTAM PANEL RISK ASSESSMENTS OF BROMINATED FLAME RETARDANTS (BFRs) IN FOOD**

Luisa Ramos Bordajandi, EFSA CONTAM Unit, Parma, Italy

10:00–10:15 **L29** **RISK ASSESSMENTS ON MYCOTOXINS IN FOOD AND FEED – SCIENTIFIC OPINIONS OF THE EFSA CONTAM PANEL**

Mari Eskola, EFSA CONTAM Unit, Parma, Italy

10:15–10:30 **Questions and discussion**

10:30–11:00

Coffee Break sponsored by  / **EXHIBITION**

ORAL SESSIONS 4 & 5

& WEBCAST: Food analysis issues and challenges to be addressed / solved in close future
in parallel

11:00–12:30
Aquarius &
Taurus halls

WEBCAST
Food analysis issues and challenges to be addressed / solved in a close future

Moderators: Jana Hajslova & Michel Nielen

Sponsored by



12:30–13:30

Lunch

WEDNESDAY, November 6, 2013

13:00–16:00
Foyer /
Meridian /
Tycho & Kepler
halls

**POSTER SESSION I /
EXHIBITION**

POSTER SESSION I:

ALLERGENS (A-1 – A-20)
AUTHENTICITY, TRACEABILITY, FRAUD (B-1 – B-53)
BIOTECHNOLOGY BASED METHODS (C-1 – C-4)
**BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD
COMPONENTS (D-1 – D-39)**
FLAVOURS AND ODOURS (E-1 – E-19)
FOODOMICS (G-1 – G-8)
GENERAL FOOD ANALYSIS (H-1 – H-79, F-41)
GENETICALLY MODIFIED ORGANISMS (GMO's) (I-1 – I-7)
NANOPARTICLES (K-1 – K-12)
NOVEL FOODS AND SUPPLEMENTS (M-1 – M-10)
ORGANIC CROPS AND FOODSTUFFS (N-1 – N-5)
PROCESSING CONTAMINANTS (P-1 – P-19)

15:30–16:00

Coffee break

WEDNESDAY, November 6, 2013

13:15–14:15

VENDOR SEMINARS

Aquarius
hall

ENHANCING THE VALUE OF DIRECT ANALYSIS IN REAL TIME (DART)–MS
BY LEVERAGING SORBENT TECHNOLOGIES

ionSense
Real-time science solutions

Taurus
hall

MASS SPECTROMETRIC STRATEGIES FOR THE ACCURATE
QUANTITATION AND SCREENING OF RESIDUES IN FOODS

Leo & Virgo
halls

NEW LEVELS OF CONFIDENCE AND PRODUCTIVITY IN THE SCREENING
AND QUANTITATION OF RESIDUES AND CONTAMINANTS BY UHPLC/Q-
TOF/MS



Agilent Technologies

14:30–15:30

VENDOR SEMINARS

Aquarius
hall

INTRODUCING THE Rxi–PAH:
A NEW OPTIMIZED GC COLUMN FOR PAH ANALYSES

RESTEK

Taurus
hall

ShaQue YOUR PESTICIDE ANALYSIS

SPEX[®]CertiPrep Ltd.

Leo & Virgo
halls

GAIN CONFIDENCE IN YOUR RESULTS:
EFFECTIVE APPLICATION OF THERMO SCIENTIFIC TECHNOLOGIES FOR
SAFER FOOD

Thermo
S C I E N T I F I C

15:30–16:00

Coffee break

WEDNESDAY, November 6, 2013

ORAL SESSIONS 6 & 7

& INTERACTIVE SEMINAR: Step by step strategies for fast development of analytical method in parallel

16:00–18:00 Zenit hall	ORAL SESSION 6: Food Authenticity and Fraud I <i>Chairs: Hermann Broll & Paul Brereton</i>
16:00–16:30	L30 THE HORSEMEAT INCIDENT: IMPLICATIONS FOR FUTURE STRATEGIES IN FOOD ANALYSIS <i>Paul Brereton, Food and Environment Research Agency, Sand Hutton, York, UK</i>
16:30–16:50	L31 MULTI-ELEMENT ANALYSIS BY ICP–OA–TOF–MS FOR TRACING THE GEOGRAPHICAL ORIGIN OF TOMATO PRODUCTS <i>Rosaria Fragni, Experimental Station for the Food Preserving Industry (SSICA), Parma, Italy</i>
16:50–17:00	L32* DISCRIMINATION OF ORGANIC FOODS FROM OTHERS FARMING'S TYPE USING RDNA FINGERPRINTING OF MICROBIAL COMMUNITIES BY PCR–DGGE: AN APPLICATION ON NECTARINES FRUITS <i>Céline Bigot, UMR 95 Qualisud, CIRAD, Montpellier, France</i>
17:00–17:10	L33* UTILIZATION OF METABOLOMICS FOR SAFFRON AUTHENTICATION <i>Hana Novotna, Institute of Chemical Technology, Prague, Czech Republic</i>
17:10–17:30	L34 ARTIFICIAL INTELLIGENCE APPLIED ON COMPLEX DATA SET FROM CHEMOTYPING AND GENOTYPING OF FOODS: APPLICATION TO AUTHENTICATION AND TRACEABILITY. HAZELNUT, LUPIN AND RICE CASE STUDIES <i>Marco Arlorio, University of Eastern Piedmont Amedeo Avogadro & DFB Center, Novara, Italy</i>
17:30–17:50	L35 ARE YOU SURE YOU'RE DRINKING A CABERNET SAUVIGNON? <i>Leonor Pereira, University of Trás-os-Montes and Alto Douro, Vila Real, Portugal</i>
17:50–18:00	L36 RAPID STRATEGY FOR SPIRITS QUALITY AND SAFETY CONTROL <i>Vladimir Kocourek, Institute of Chemical Technology, Prague, Czech Republic</i>

* Young scientist presentation

WEDNESDAY, November 6, 2013

ORAL SESSIONS 6 & 7

& INTERACTIVE SEMINAR: Step by step strategies for fast development of analytical method in parallel

16:00–18:10 Nadir hall	ORAL SESSION 7: Flavour and Food Quality Markers <i>Chairs: Henryk Jelen & Peter Schieberle</i>
16:00–16:30	L37 THE CHEMISTRY OF FOOD FLAVOURS: SIMPLY PLEASURE OR BEYOND? <i>Peter Schieberle, Food Chemistry, Technical University of Munich, Garching, Germany</i>
16:30–17:00	L38 STRATEGIES FOR FLAVOUR AND OFF-FLAVOUR DETECTION <i>Erich Leitner, University of Technology, Graz, Austria</i>
17:00–17:10	L39* THE AROMA VALUE OF AROMA-ACTIVE ESTERS – AN APPROPRIATE MEANS TO ASSESS THE AROMA QUALITY OF APPLE JUICES FROM CONCENTRATE <i>Katharina Lehmann, German Research Center for Food Chemistry, Freising, Germany</i>
17:10–17:30	L40 PROFILING ANALYSIS OF PINEAPPLE (ANANAS COMOSUS (L.) MERR.) FRUIT VOLATILES ALONG THE SUPPLY CHAIN USING SOLID PHASE MICROEXTRACTION AND GAS CHROMATOGRAPHY–MASS SPECTROMETRY (HS–SPME–GC/MS) <i>Christof Björn Steingass, Institute of Food Science and Biotechnology, Hohenheim University, Stuttgart, Germany</i>
17:30–17:50	L41 ANALYSIS OF VOLATILE LIPID OXIDATION PRODUCTS. IS STATIC HEADSPACE STILL FIT FOR THE PURPOSE? <i>Henryk Jelen, Poznan University of Life Sciences, Poland</i>
17:50–18:10	L42 POTENTIAL AND ADVANTAGES OF USING A HIGH PERFORMANCE LIQUID CHROMATOGRAPHY PRE-SEPARATION STEP, PRIOR TO COMPREHENSIVE TWO-DIMENSIONAL GAS CHROMATOGRAPHY–MASS SPECTROMETRY ESSENTIAL OIL ANALYSIS <i>Peter Tranchida, University of Messina, Messina, Italy</i>
16:00–18:00 Leo & Virgo halls	INTERACTIVE SEMINAR Sample-prep approaches, separation techniques and application of mass spectrometry in food quality / safety control: Step by step strategies for fast development of analytical method <i>Moderators:</i> <i>Katerina Mastovska, Covance Laboratories, Greenfield, IN, USA</i> <i>Hans Mol, RIKILT–Wageningen UR, The Netherlands</i> <i>Lukas Vaclavik, Institute of Chemical Technology, Prague, Czech Republic & United States Food and Drug Administration, College Park, MD, USA</i> <i>All attendees on the board through your voting device!</i>
Sponsored by 	

* Young scientist presentation

WEDNESDAY, November 6, 2013

18:30–19:30

VENDOR SEMINARS

Zenit
hall

**THE CHANGING ROLE OF LCMSMS IN FOOD TESTING.
A LOOK AT THE LATEST SOLUTIONS FOR INGREDIENT PROFILING AND
CONTAMINANT DETECTION BY LCMSMS**

Nadir
hall

**ELIMINATING A BOTTLENECK:
HOW ADVANCED EXTRACTION TECHNOLOGIES IMPROVE THE SAMPLE
PREPARATION PROCESS**

Aquarius
hall

**THE ToxiMet SYSTEM – A REVOLUTIONARY TECHNOLOGY FOR THE
ACCURATE, SIMPLE AND AFFORDABLE ANALYSIS OF MYCOTOXINS,
AND OTHER FOOD & FEED TOXINS**

Taurus
hall

**Conference Career Centre:
INSIDE TIPS ON IDENTIFYING, APPLYING AND INTERVIEWING FOR JOBS**

Leo & Virgo
halls

**AUTOMATION OF MYCOTOXIN ANALYSIS –
AN AUTOMATED SYSTEM FOR MYCOTOXINS USING ON LINE
IMMUNOAFFINITY CARTRIDGES IN CONJUNCTION WITH HPLC**



THURSDAY, November 7, 2013

ORAL SESSION 8 & 9

& 2nd European AMS workshop on Ambient Mass Spectrometry in food and natural products

in parallel

9:00–10:30
Zenit hall

ORAL SESSION 8: Natural Toxins Analysis I

Chairs: Joerg Stroka & Rudolf Kraska

9:00–9:30

L43

MYCOTOXINS AND THEIR METABOLITES: FROM TARGETED TO UNTARGETED ANALYSIS

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

9:30–9:50

L44

ENNIATINS IN GRAIN – EMERGING TOXINS OR JUST PEPTIDES FROM FUNGI? WHAT CAN (BIO-)CHEMICAL ANALYSIS TELL US?

Silvio Uhlig, Norwegian Veterinary Institute, Oslo, Norway

9:50–10:00

L45*

MULTI-ANALYTE U–HPLC–HRMS/MS METHOD FOR CONTROL OF PESTICIDE RESIDUES, MYCOTOXINS AND PYRROLIZIDINE ALKALOIDS IN PHYTOPHARMACS/HERBAL FOOD SUPPLEMENTS

Zbynek Dzuman, Institute of Chemical Technology, Prague, Czech Republic

10:00–10:20

L46

NEW INSIGHTS INTO THE FORMATION OF FBI – FATTY ESTER DERIVATIVES AND THEIR RELEVANCE IN MAIZE

Chiara Dall'Asta, University of Parma, Parma, Italy

10:20–10:30

L47*

IMPROVING ON-SITE MYCOTOXIN MEASUREMENTS BY COMBINING RAPID ANALYSES WITH DUST SAMPLING

Mareike Reichel, Eurofins, Hamburg, Germany

10:30–11:00

Coffee Break / EXHIBITION

ORAL SESSIONS 10 & 11

& 2nd European AMS workshop on Ambient Mass Spectrometry in food and natural products

in parallel

11:00–12:30
Zenit hall

ORAL SESSION 10: Natural Toxins Analysis II

Chairs: Silvio Uhlig & Franz Berthiller

11:00–11:20

L48

DISCOVERY AND TOXICITY ASSESSMENT OF NOVEL MYCOTOXINS PRODUCED BY US ISOLATES OF FUSARIUM GRAMINEARUM

Franz Berthiller, University of Natural Resources and Life Sciences, Vienna, IFA-Tulln, Austria

11:20–11:40

L49

INDIRECT METHODS FOR THE DETERMINATION OF CONJUGATED FORMS OF DEOXYNIVALENOL IN CEREALS

Alexandra Malachova, University of Natural Resources and Life Sciences, Vienna, IFA-Tulln, Austria

11:40–12:00

L50

APPLICATION OF NEWLY DEVELOPED UPLC AND CHIP BASED MICROUPLC TRIPLE QUADRUPOLE MASS SPECTROMETRIC METHODS FOR THE DETECTION OF VARIOUS CLASSES OF MARINE LIPOPHILIC BIOTOXINS IN SHELLFISH AND FISH

Arjen Gerssen, RIKILT–Wageningen UR, Wageningen, The Netherlands

* Young scientist presentation

THURSDAY, November 7, 2013

- 12:00–12:10 **L51** **A PROTEOMICS APPROACH FOR THE QUANTIFICATION OF STAPHYLOCOCCUS AUREUS ENTEROTOXINS A AND USING UPLC-MS/MS ANALYSIS**
Mirjana Andjelkovic, Scientific Institute of Public Health, Brussels, Belgium
- 12:10–12:30 **L52** **EVALUATION AND IMPLEMENTATION OF THE SAMPLE PREPARATION STEPS FOR THE LC-MS/MS ANALYSIS OF CIGUATOXINS PRESENT IN FISH SAMPLES**
Ana Gago-Martinez, European Union Reference Laboratory for Marine Biotoxins, Vigo, Spain
- 12:30–13:30 **Lunch**

THURSDAY, November 7, 2013

ORAL SESSION 8 & 9

& 2nd European AMS workshop on Ambient Mass Spectrometry in food and natural products

in parallel

9:00–10:30
Nadir hall

ORAL SESSION 9: General Food Analysis I

Chairs: Peter Schieberle & Hans-Gerd Janssen

- 9:00–9:20 **L53** **A NOVEL METHOD FOR THE SIMULTANEOUS DETERMINATION OF 14 SWEETENERS USING UPLC–MS/MS WITH ONLINE SPE**
Romina Shah, United States Food and Drug Administration, College Park, College Park, MD, USA
- 9:20–9:40 **L54** **ANALYTICAL STEPS DEVELOPED FOR INVESTIGATING NEW SOURCES FOR ALGAE BASED DIETARY SUPPLEMENTS**
Milena Zachariasova, Institute of Chemical Technology, Prague, Czech Republic
- 9:40–9:50 **L55*** **FOODOMICS TO UNRAVEL THE REGULATING ROLE OF PHYTOHORMONES IN CAROTENOIDS' METABOLISM IN TOMATO FRUIT**
Lieven Van Meulebroek, Ghent University, Merelbeke, Belgium
- 9:50–10:10 **L56** **VALIDATION OF OMICS-BASED SCREENING STRATEGIES FOR DETECTING GROWTH PROMOTING PRACTICES IN BREEDING ANIMALS**
Gaud Dervilly-Pinel, ONIRIS-LABERCA, Nantes, France
- 10:10–10:20 **L57*** **METABOLOMIC PROFILING OF THE GLUCOCORTICOID STATUS OF HOLSTEIN-FRIESIAN COWS BY HIGH-RESOLUTION MASS SPECTROMETRY UPON ADMINISTRATION OF PREDNISOLONE**
Nathalie De Clercq, Ghent University, Merelbeke, Belgium
- 10:20–10:30 **L58*** **MEASUREMENT OF ALKYLRESORCINOL BIOMARKERS OF THE WHOLE GRAIN FOOD AND RYE INTAKE IN URINE BY ELISA, GC–MS AND LC–MS/MS**
Roksana Wierzbicka, Swedish University of Agricultural Sciences, Uppsala, Sweden
- 10:30–11:00 **Coffee Break / EXHIBITION**

ORAL SESSIONS 10 & 11

& 2nd European AMS workshop on Ambient Mass Spectrometry in food and natural products

in parallel

11:00–12:30
Nadir hall

ORAL SESSION 11: Residues and Toxins

Chairs: Hans Mol & Amadeo R. Fernández-Alba

- 11:00–11:30 **L59** **NEW LC–MS APPROACHES TO OVERCOME ANALYTICAL DIFFICULTIES DERIVING FROM THE APPLICATION OF EU PESTICIDE REGULATIONS FOR FRUITS AND VEGETABLES**
Amadeo R. Fernández-Alba, European Reference Laboratory for Pesticides in Fruits and Vegetables, University of Almeria, Spain
- 11:30–11:40 **L60*** **AUTOMATED HILIC SAMPLE PREPARATION FOR PESTICIDES – DETERMINATION OF 300 COMPOUNDS FROM DIFFERENT FRUITS AND VEGETABLES WITH 2D–LC–MS/MS**
Stefan Kittlaus, Eurofins, Hamburg, Germany

THURSDAY, November 7, 2013

- 11:40–12:00 **L61** **PERFORMANCE OF CANDIDATE DETECTORS FOR MULTIRESIDUE ANALYSIS OF PESTICIDES IN WATER BY COMPREHENSIVE TWO-DIMENSIONAL GAS CHROMATOGRAPHY**
Erwan Engel, National Institute of Agronomic Research (INRA), Saint-Genes-Champanelle, France
- 12:00–12:20 **L62** **REVEALING THE IDENTIFICATION POWER OF COLLISION CROSS SECTION: A NOVEL APPROACH APPLIED TO PESTICIDE ANALYSIS IN FOOD**
Séverine Goscinny, Scientific Institute of Public Health-Brussels, Belgium
- 12:20–12:30 **L63*** **MARINE AND CYANOBACTERIAL TOXIN ANALYSIS: A NOVEL BIOANALYTICAL SUPER MOUSE**
Sara McNamee, Institute for Global Food Security, Queen's University, Belfast, UK
- 12:30–13:30 **Lunch**

* Young scientist presentation

THURSDAY, November 7, 2013

ORAL SESSION 8 & 9

& 2nd European AMS workshop on Ambient Mass Spectrometry in food and natural products

in parallel

9:00–10:30 Leo & Virgo halls	2nd European AMS workshop on Ambient Mass Spectrometry in food and natural products <i>Chairs: Christian Klampfl & Facundo Fernandez</i>	 Associated event	 Ambient MS training platform
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- 9:00–9:30 **L64** **AMBIENT MASS SPECTROMETRY: A TUTORIAL**
Facundo Fernandez, Georgia Institute of Technology, Atlanta, GA, USA
- 9:30–9:50 **L65** **ACCURATE MASS FRAGMENT LIBRARY FOR RAPID SCREENING FOR PESTICIDES ON THE SURFACE OF IMPORTED PRODUCE USING AMBIENT PRESSURE DESORPTION IONIZATION WITH HIGH-RESOLUTION MASS SPECTROMETRY**
Sara Kern, United States Food and Drug Administration, Cincinnati, OH, USA
- 9:50–10:10 **L66** **DIRECT FRUIT PEEL ANALYSIS BY DART-ORBITRAP-MSⁿ**
Marinella Farré, Department of Environmental Chemistry, IDAEA-CSIC, Barcelona, Spain
- 10:10–10:30 **L67** **RAPID WINE PROFILING STRATEGIES: EXPLORING AN AMBIENT IONIZATION METABOLOMICS APPROACH COUPLED WITH EXTRACTION TECHNIQUES**
Elizabeth Crawford, Institute of Chemical Technology, Prague, Czech Republic
- 10:30–11:00 **Coffee Break / EXHIBITION**

ORAL SESSIONS 10 & 11

& 2nd European AMS workshop on Ambient Mass Spectrometry in food and natural products

in parallel

11:00–12:30 Leo & Virgo halls	2nd European AMS workshop Ambient Mass Spectrometry in food and natural products <i>Chairs: Christian Klampfl & Facundo Fernandez</i>
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- 11:00–11:30 **L68** **NOVEL MS TECHNIQUES FOR THE ANALYSIS OF FOOD AND FOOD CONTACT MATERIALS**
Christian Klampfl, Johannes Kepler University, Linz, Austria
- 11:30–11:50 **L69** **RECENT ADVANCES AND CHALLENGES OF AMBIENT IONIZATION MASS SPECTROMETRY IN FOOD ANALYSIS**
Michel Nielen, Wageningen University, Wageningen, The Netherlands
- 11:50–12:10 **L70** **LESA ANALYSIS OF BACTERIAL SURFACE: FROM MICROBIAL COMMUNICATION TO FOOD SAFETY**
Ales Svatos, Mass spectrometry/Proteomics Research Group, Max Planck Institute, Jena, Germany
- 12:10–12:30 **L71** **DART-MS: AN OVERVIEW OF CONCEIVABLE APPLICATIONS IN FOOD ANALYSIS AND AUTHENTICATION**
Jana Hajslova, Institute of Chemical Technology, Prague, Czech Republic
- 12:30–13:30 **Lunch**

THURSDAY, November 7, 2013

13:00–16:00

Foyer /
Meridian /
Tycho & Kepler/
Stella halls**POSTER SESSION 2 /****EXHIBITION****POSTER SESSION 2:****MYCOTOXINS, MARINE AND PLANT TOXINS (J-1 – J-72)****FOOD CONTAMINANTS (ENVIRONMENTAL) (F-1 – F-54)****PACKAGING CONTAMINANTS (O-1 – O-19)****RESIDUES – PESTICIDES (R-1 – R-70)****RESIDUES – VETERINARY DRUGS ET AL. (S-1 – S-59)****LAST MINUTE POSTERS (LM-1 – LM-11)**

15:30–16:00

Coffee break

13:15–14:15

VENDOR SEMINARSAquarius
hall

**IS THERE HORSE IN MY MEAT BALL?
THE FUTURE OF LCMSMS IN MEAT SPECIATION AND ALLERGEN
DETECTION**

Taurus
hall

**LEADING SOLUTIONS FOR MONITORING FOOD SAFETY, QUALITY AND
AUTHENTICITY**

Leo & Virgo
halls

**NEW APPROACHES FOR SAMPLE PREPARATION AND ANALYSIS BY MASS
SPECTROMETRY**

**Agilent Technologies**

14:30–15:30

VENDOR SEMINARSAquarius
hall

**INNOVATIONS IN FOOD ANALYSIS: TIME-OF-FLIGHT MASS
SPECTROMETRY IN COUPLING WITH SOPHISTICATED SEPARATION AND
SAMPLE PREPARATION TECHNIQUES**



Delivering the Right Results

Taurus
hall

**A NEW HIGH-SPEED GCMSMS SYSTEM FOR TARGETED AND
UNTARGETED FOOD ANALYSIS**

**SHIMADZU**

Excellence in Science

Leo & Virgo
halls

**INNOVATIVE ANALYTICAL TOOLS FOR MULTI-RESIDUE ANALYSIS:
FROM ULTIMATE SENSITIVITY TO EFFICIENT DATA HANDLING AND
INTERPRETATION**

THE SCIENCE OF WHAT'S POSSIBLE.™

THURSDAY, November 7, 2013

ORAL SESSION 12

& SEMINAR: Food safety issues beyond the EU

& TUTORIAL on tools for mass spectrometry-based metabolomic data processing and analysis

in parallel

16:00–18:00
Zenit hall

ORAL SESSION 12: Food Authenticity and Fraud II

Chairs: Esther Kok & Vincent Baeten

16:00–16:20 **L72**

HYPERSPECTRAL LINE-SCAN RAMAN CHEMICAL AND NIR IMAGING TECHNOLOGIES FOR FOOD ADULTERANT DETECTION AND INGREDIENT AUTHENTICATION

Moon Kim, U.S. Department of Agriculture, Agricultural Research Service (USDA–ARS), Beltsville, MD, USA

16:20–16:40 **L73**

EARLY CONTAMINANT DETECTION IN FEED MILLS: LESSONS FROM THE MELAMINE CRISIS AND TEST OF INNOVATIVE STRATEGY FOR ON-LINE CONTROL

Juan Antonio Fernandez Pierna, Walloon Agricultural Research Centre, Gembloux, Belgium

16:40–16:50 **L74***

COMPREHENSIVE ACCURATE MASS QUANTIFICATION OF VETERINARY DRUGS AND N-ADULTERANTS IN ANIMAL COMPOUND FEED AND FEED MATERIAL BY LIQUID CHROMATOGRAPHY COUPLED TO ORBITRAP MASS SPECTROMETRY

Georgios Kaklamanos, European Commission, Joint Research Centre, Institute for Reference Materials and Measurements, Geel, Belgium

16:50–17:00 **L75***

TRACEABILITY OF DISTILLERS DRIED GRAINS AND SOLUBLES BY STABLE ISOTOPE RATIO MASS SPECTROMETRY

Thorben Nietner, BfR – Federal Institute for Risk Assessment, Berlin, Germany

17:00–17:20 **L76**

A COMPREHENSIVE APPROACH TO DEFINE THE CHEMICAL BLUEPRINT OF EXTRA VIRGIN OLIVE OIL

Giorgia Purcaro, University of Udine, Udine, Italy

17:20–17:40 **L77**

DEVELOPMENT AND OPTIMIZATION OF AN ULTRA-HIGH PERFORMANCE LIQUID CHROMATOGRAPHY–QUADRUPOLE–ORBITRAP MASS SPECTROMETRY METHOD FOR ANALYSIS OF MULTIPLE PHARMACEUTICALS, PLANT TOXINS, AND OTHER SECONDARY METABOLITES IN HERBAL DIETARY SUPPLEMENTS

Lukas Vaclavik, United States Food and Drug Administration, College Park, MD, USA

17:40–18:00 **L78**

DETECTION OF UNAUTHORISED GENETICALLY MODIFIED ORGANISMS (GMOs)

Esther Kok, RIKILT–Wageningen UR, Wageningen, The Netherlands

* Young scientist presentation

THURSDAY, November 7, 2013

ORAL SESSION 12

& SEMINAR: Food safety issues beyond the EU

& TUTORIAL on tools for mass spectrometry-based metabolomic data processing and analysis

in parallel

16:00–18:00

Nadir hall

SEMINAR 'Food safety issues beyond the EU'

Chair: James Lindsay



16:00–16:20

L79

PREHARVEST MYCOTOXIN CONTAMINATION OF AGRICULTURAL COMMODITIES: CURRENT ISSUES ON DETECTION AND CONTROL

Deepak Bhatnagar, U.S. Department of Agriculture, Agricultural Research Service (USDA-ARS), New Orleans, MD, USA

16:20–16:40

L80

"MASKED" MYCOTOXIN DETECTION: WHAT IS A POOR CHEMIST TO DO?

Chris Maragos, U.S. Department of Agriculture, Agricultural Research Service (USDA-ARS), Peoria, IL, USA

16:40–17:00

L81

QUANTITATION OF AFLATOXINS FROM CORN AND OTHER FOOD RELATED MATERIALS BY DIRECT ANALYSIS IN REAL TIME – MASS SPECTROMETRY (DART-MS)

Mark Busman, U.S. Department of Agriculture, Agricultural Research Service (USDA-ARS), Peoria, IL, USA

17:00–17:20

L82

HEXABROMOCYCLODODECANE AS A PROTOTYPE OF THE ANALYTICAL CHALLENGES OF EMERGING FLAME RETARDANTS IN FOODS

Heldur Hakk, U.S. Department of Agriculture, Agricultural Research Service (USDA-ARS), Fargo, ND, USA

17:20–17:40

L83

DIOXIN, FURAN, PCB, AND PBDE LEVELS IN U.S. FOODS: SURVEY TRENDS AND CONSUMER EXPOSURE

Sara Lupton, U.S. Department of Agriculture, Agricultural Research Service (USDA-ARS), Fargo, ND, USA

17:40–18:00

L84

MULTI-CLASS, MULTI-RESIDUE ANALYSIS OF ENVIRONMENTAL CONTAMINANTS AND PESTICIDES IN FISH USING FAST, LOW-PRESSURE GAS CHROMATOGRAPHY-TANDEM MASS SPECTROMETRY

Yelena Sapozhnikova, U.S. Department of Agriculture, Agricultural Research Service (USDA-ARS), Wyndmoor, PA, USA

16:00–18:00

Leo & Virgo halls

TUTORIAL

on tools for mass spectrometry-based metabolomic data processing and analysis

Moderator:

Tomas Cajka, Metabolomics Fiehn Lab, Genome Center, University of California, Davis, CA, USA

THURSDAY, November 7, 2013

From 20:00

**Symposium Dinner Event
(Martinicky Palace, Prague Castle area)****PROGRAM:** *MUSIC:*

- *Jazz Spirit band (jazz quintet)*
- *Renaissance music*

PERFORMANCE:

- *Alchemist and Siraël (renaissance story from Emperor Rudolph II era)*
- *Creation of Golem (renaissance story from Emperor Rudolph II era)*
- *Living statues*
- *Fire show*

FOOD:

- *Czech traditional cuisine*
- *Czech wine, special beers and mead*
- *Demonstration of molecular gastronomy*

LOTTERY

Registration for dinner in advance at the registration desk, until Tuesday, November 5, 18:00

FRIDAY, November 8, 2013

ORAL SESSIONS 13 & 14 & 15

in parallel

9:00–11:00 Zenit hall		ORAL SESSION 13: Food Contaminants	
<i>Chairs: Arjen Gerssen & Martin Rose</i>			
9:00–9:20	L85	ESTABLISHMENT AND APPLICATION OF A ROBUST MASS SPECTRAL LIBRARY FOR SCREENING POTENTIAL CONTAMINANTS IN FEED	<i>Shuming Yang, Institute of Quality Standards and Testing Technology for Agri-food, Beijing, China</i>
9:20–9:40	L86	BUILDING FOOD CONTAMINATION EARLY WARNING SYSTEM WITH UPLC–TOF–MS	<i>Elodie Dubin, Eurofins Analytics France, Nantes, France</i>
9:40–10:00	L87	APPLICATION OF APGC–MS/MS FOR THE DETERMINATION OF PCDD/FS AND PCBS IN FEED AND FOOD MATRICES	<i>Alexander Kotz, European Union Reference Laboratory for Dioxins and PCBs in Feed and Food, State Institute for Chemical and Veterinary Analysis, Freiburg, Germany</i>
10:00–10:20	L88	SIMULTANEOUS DETECTION OF RESIDUES FROM NINE ANTIBIOTICS FAMILIES IN MEAT SAMPLES USING A MICROSPHERE-BASED AFFINITY ASSAY	<i>Celia Suárez Pantaleón, CER Groupe, Marloie, Belgium</i>
10:20–10:40	L89	THE USE OF ION MOBILITY ENABLED MASS SPECTROMETRY (IM–MS) FOR THE DEVELOPMENT AND CHARACTERISATION OF ROBUST ANALYTICAL METHODS FOR THE QUANTITATION OF VETERINARY DRUG RESIDUES IN FOODS OF ANIMAL ORIGIN	<i>Richard Fussell, Food and Environment Research Agency, Sand Hutton, York, UK</i>
10:40–11:00	L90	CRITICAL COMPARISON OF EU IDENTIFICATION CRITERIA VS EXPERIMENTAL METHOD PERFORMANCE: ARE CURRENT CRITERIA FOR LC–MS/MS FIT-FOR-PURPOSE?	<i>Andre de Kok, NVWA – Netherlands Food and Consumer Product Safety Authority, Wageningen, The Netherlands</i>
11:00–12:00		Brunch / EXHIBITION	

FRIDAY, November 8, 2013

ORAL SESSIONS 13 & 14 & 15

in parallel

9:00–11:00 Nadir hall	ORAL SESSION 14: General Food Analysis II <i>Chairs: Gaud Dervilly-Pinel & Erich Leitner</i>	
9:00–9:30	L91	METALS AND METALLOIDS IN FOOD: SPECIATION AND –OMICS <i>Ryszard Lobinski, CNRS–University of Pau, Pau, France</i>
9:30–9:50	L92	METHYLMERCURY DETERMINED BY HPLC–ICPMS IN MARINE FOOD AND FEED; IN-HOUSE METHOD VALIDATION AND INTERLABORATORY COMPARISON <i>Rie R Rasmussen, National Food Institute, Technical University of Denmark, Søborg, Denmark</i>
9:50–10:10	L93	ANALYSIS OF MIGRATING COMPOUNDS FROM PLASTIC BABY BOTTLES WITH GC–QQMS AND LC–QTOFMS: DEVELOPMENT AND APPLICATION OF A NON-TARGETTED EXTRACTION METHOD <i>Onghena Matthias, University of Antwerp, Toxicological Center, Antwerp, Belgium</i>
10:10–10:30	L94	DIRECT ANALYSIS OF INTACT GLYCIDYL FATTY ACID ESTERS IN EDIBLE OILS USING GAS CHROMATOGRAPHY – MASS SPECTROMETRY <i>Hans-Gerd Janssen, Unilever Research and Development, Vlaardingen, The Netherlands</i>
10:30–10:40	L95*	TRAVELING–WAVE ION MOBILITY PROVIDES ADDITIONAL CONFIDENCE IN THE ASSIGNMENT OF THE NATURAL AND RECOMBINANT FORMS OF BOVINE SOMATOTROPIN <i>Laure Beucher, ONIRIS–LABERCA, Nantes, France</i>
10:40–11:00	L96	TOWARDS LABEL-FREE QUANTITATIVE ANALYSIS OF PEPTIDES IN PROTEIN HYDROLYSATES <i>Peter Wierenga, Wageningen University, Wageningen, The Netherlands</i>
11:00–12:00	Brunch / EXHIBITION	

* Young scientist presentation

FRIDAY, November 8, 2013

ORAL SESSIONS 13 & 14 & 15

in parallel

9:00–11:00 Leo & Virgo halls	ORAL SESSION 15: Food Allergens <i>Chair: Bert Popping</i>
9:00–9:30	L97 THE EVOLUTION OF ALLERGEN METHODS – WILL TOMORROWS METHOD JUST BE BETTER OR ALSO FASTER? <i>Bert Popping, Eurofins, Hamburg, Germany</i>
9:30–9:50	L98 MULTI-ALLERGEN DETECTION IN THERMALLY-PROCESSED BAKED GOODS BY MASS SPECTROMETRY <i>Christine H. Parker, U.S. Food and Drug Administration, College Park, MD, USA</i>
9:50–10:00	L99* LYSOZYME DETECTION IN WINES USING AN APTAMER-BASED BIOSENSOR AND SPR DETECTION <i>Iuliana Mihai, International Centre of Biodynamics, Bucharest, Romania</i>
10:00–10:20	L100 SCREENING OF MULTIPLE ALLERGENIC INGREDIENTS IN FOOD MATRICES BY HPLC–ESI–ION TRAP MS <i>Rosa Pilolli, Institute of Sciences of Food Production (ISPA), National Research Council (CNR), Bari, Italy</i>
10:20–10:40	L101 DEVELOPMENT AND VALIDATION OF A TRIPLEX REAL-TIME PCR ASSAY FOR THE SIMULTANEOUS DETECTION OF CELERY (APIUM GRAVEOLENS) AND THREE MUSTARD SPECIES (SINAPIS ALBA, BRASSICA NIGRA AND BRASSICA JUNCEA) IN FOOD <i>Monika Palle-Reisch, University of Vienna, Vienna, Austria & AGES, Austrian Agency for Health and Food Safety, Institute for Food Safety, Vienna, Austria</i>
10:40–11:00	L102* QUANTITATION OF GLUTEN IN WHEAT STARCH BY GEL PERMEATION CHROMATOGRAPHY WITH FLUORESCENCE DETECTION <i>Katharina Konitzer, German Research Center for Food Chemistry, Freising, Germany</i>
	TOWARDS A MULTI COMPONENT INCURRED REFERENCE MATERIAL FOR FOOD ALLERGEN ANALYSIS <i>Kitti Török, Budapest University of Technology and Economics, Budapest, Hungary</i>
11:00–12:00	Brunch / EXHIBITION

* Young scientist presentation

FRIDAY, November 8, 2013

12:00–13:00

Zenit & Nadir
halls

SUMMARY & DISCUSSION PLATFORM:

Food Analysis Beyond Imagination

Chair:

Michele Suman, Barilla Food Research Labs, Italy

Panellists:

Hans-Gerd Janssen, Unilever Research and Development, Vlaardingen, The Netherlands

Jana Hajslova, Institute of Chemical Technology, Prague, Czech Republic

Michel Nielen, RIKILT–Wageningen UR, Wageningen, The Netherlands

Katerina Mastovska, Covance Laboratories, Greenfield, IN, USA

12:00–12:15

L103

TOWARDS FOOD ANALYSIS ON YOUR CELLPHONE

Susann Ludwig, RIKILT–Wageningen UR, Wageningen, The Netherlands

12:15–12:30

L104

SUMMARY FROM INDUSTRY PERSPECTIVES

Nestlé representative, to be confirmed

12:30–12:45

L105

CHALLENGING PERSPECTIVES FOR ROUTINE LABORATORIES

Katerina Mastovska, Covance Laboratories, Greenfield, IN, USA

12:45–13:00

Discussion

13:00–13:15

Zenit & Nadir
halls

RAFA 2013 poster award / Sponsored poster awards

Announcement: RAFA 2015, Prague, Czech Republic

13:15–13:30

Zenit & Nadir
halls

CLOSING ADDRESS

Jana Hajslova, chairwoman of RAFA 2013 & Michel Nielen, co-chairman of RAFA 2013

POSTER SESSIONS

WEDNESDAY, November 6, 2013

13:00–16:00**POSTER SESSION 1**

ALLERGENS (A-1 – A-20)
AUTHENTICITY, TRACEABILITY, FRAUD (B-1 – B-53)
BIOTECHNOLOGY BASED METHODS (C-1 – C-4)
BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS (D-1 – D-39)
FLAVOURS AND ODOURS (E-1 – E-19)
FOODOMICS (G-1 – G-8)
GENERAL FOOD ANALYSIS (H-1 – H-79, F-41)
GENETICALLY MODIFIED ORGANISMS (GMO's) (I-1 – I-7)
NANOPARTICLES (K-1 – K-12)
NOVEL FOODS AND SUPPLEMENTS (M-1 – M-10)
ORGANIC CROPS AND FOODSTUFFS (N-1 – N-5)
PROCESSING CONTAMINANTS (P-1 – P-19)

THURSDAY, November 7, 2013

13:00–16:00**POSTER SESSION 2**

MYCOTOXINS, MARINE AND PLANT TOXINS (J-1 – J-72)
FOOD CONTAMINANTS (ENVIRONMENTAL) (F-1 – F-54)
PACKAGING CONTAMINANTS (O-1 – O-19)
RESIDUES – PESTICIDES (R-1 – R-70)
RESIDUES – VETERINARY DRUGS ET AL. (S-1 – S-59)
LAST MINUTE POSTERS (LM-1 – LM-11)

WEDNESDAY, November 6, 2013

13:00–16:00

POSTER SESSION I

ALLERGENS (A-1 – A-20)
AUTHENTICITY, TRACEABILITY, FRAUD (B-1 – B-53)
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ORGANIC CROPS AND FOODSTUFFS (N-1 – N-5)
PROCESSING CONTAMINANTS (P-1 – P-19)

A: ALLERGENS

- A-1** **QUALITATIVE AND QUANTITATIVE CHARACTERIZATION OF CHOSEN LOW MOLECULAR WEIGHT ALLERGENS ISOLATED FROM CEREAL FLOUR AND CEREAL FOOD STUFFS**
 Dana Flodrová, Dagmar Benkovská, [Markéta Laštovičková](#)
- A-2** **IMPROVED DETERMINATION OF ALLERGENIC FRAGRANCES IN DETERGENTS AND PERSONAL CARE PRODUCTS IN MULTIPLE REACTION MONITORING GC-MS**
[Gordon van't Slot](#)
- A-3** **THE OAT MYSTERY – ARE THEY GLUTEN-FREE?**
[Elisabeth Halbmayr-Jech](#), Lukas Frank, Adrian Rogers
- A-4** **A BREAKTHROUGH IN FOOD ALLERGEN TESTING – DEVELOPMENT OF A 1 MINUTE EXTRACTION PROCEDURE COUPLED TO A FAST ELISA ASSAY**
[Elisabeth Halbmayr-Jech](#), Lukas Frank, Adrian Rogers, Martin Röder, Tobias Hein
- A-5** **INFLUENCE OF CLEANING PRODUCTION LINES FOR THE PRESENCE OF PEANUTS IN THE FINAL PRODUCT WITHOUT PEANUTS**
[Danica Milinkov Gujas](#), Monika Markovic BordJoski, Gordana Novic
- A-6** **MASS SPECTROMETRY BASED ALLERGEN DETECTION: APPLICABILITY OF PUBLISHED PEPTIDE SEQUENCES FOR THE QUANTIFICATION OF DIFFERENT PEANUT VARIETIES AND PROCESSED PEANUTS USING TRIPLE QUADRUPOLE LC/MS**
 Martin Röder, Nick Gundermann, Wolfgang Weber, [Thomas Glauner](#)
- A-7** **MEASUREMENT OF SI TRACEABLE QUANTIFIED ALPHA SI CASEIN IN COMMERCIAL CASEIN ELISAS – TOWARDS METROLOGICAL TRACEABILITY**
 Maria Martinez Marquiegui, Kate Groves, Malvinder Singh, Michael Walker, Milena Quaglia, [Joanna Topping](#)
- A-8** **BIACORE AND ELISA DETECTION OF MILK PROTEINS IN RED WINE AS HIDDEN ALLERGENS AFTER THE FINING PROCESS: A COMPARATIVE STUDY**
 Ana Frangolho, [Cristiano Garino](#), Fabiano Travaglia, Jean Daniel Cod'sson, Michael Recupero, Willem Haasnoot, Marco Arlorio
- A-9** **LABEL-FREE QUANTITATIVE PROTEOMIC ASSESSMENT OF ALLERGENIC PROTEINS EXTRACTED FROM PEANUT USING MOBILITY ASSISTED DATA INDEPENDENT LC-MS**
[Ramesh Rao](#), Lee Gethings, Phil Johnson, Antonietta Gledhill, Anuradha Balasundaram, Gareth Cleland, James Langridge, E. N. Clare Mills
- A-10** **RIDASCREEN®FAST SOYA (R7102) SANDWICH ELISA TO DETECT TRACES OF SOYA IN NATIVE AS WELL AS IN PROCESSED FOOD**
 Ronald Niemeijer, Susanne Siebeneicher, Ulrike Immer, Tina Dubois, [Sigrid Haas-Lauterbach](#), Thomas Weiß
- A-11** **ALLERGEN DETECTION IN WINE BY LC-MS/MS**
[Ashley Sage](#), Stephen Lock

- A-12** A PRELIMINARY STUDY ON THE OCCURENCE OF PYRROLIZIDINE ALKALOIDS IN ITALIAN HONEY
Lorena Lucatello, Alessandra Rossi, Clara Montesissa, Roberta Merlanti, [Francesca Capolongo](#)
- A-13** DIFFERENTIATION OF SCOMBROIDS BY PCR-BASED DNA ANALYSIS OF THE CYTOCHROME B AND PARVALBUMIN GENE
[Asadatun Abdullah](#), Hartmut Rehbein
- A-14** UPLC ANALYSIS OF BIOGENIC AMINES IN DIFFERENT CHEESE VARIETIES
[Helmut K. Mayer](#), Gregor Fiechter
- A-15** ORGANISING A PROFICIENCY TEST FOR FOOD ALLERGENS
[Monique Bremer](#), Ingrid Elbers, Saskia Sterk
- A-16** DETECTION OF CELERY BY ISOTHERMAL AMPLIFICATION OF DNA
[Kurt Brunner](#), Celine Zahradnik, Roland Martzy, Rudolf Krska, Robert Mach
- A-17** TOWARDS A MULTI COMPONENT INCURRED REFERENCE MATERIAL FOR FOOD ALLERGEN ANALYSIS
[Kitti Török](#), Livia Hajas, Vanda Horváth, Zsuzsanna Bugyi, Sándor Tömösközi
- A-18** QUANTITATION OF GLUTEN IN WHEAT STARCH BY GEL PERMEATION CHROMATOGRAPHY WITH FLUORESCENCE DETECTION
[Katharina Konitzer](#), Herbert Wieser, Peter Koehler
- A-19** MATRIX VALIDATION: DETECTION OF BARLEY GLUTEN CONTAMINATION IN GLUTEN-FREE BEER USING THE EZ GLUTEN AND ALLER-TEK GLUTEN ELISA
[Laura Allred](#)
- A-20** DEVELOPMENT OF A SURFACE PLASMON RESONANCE BASED BIOSENSOR FOR OVALBUMIN DETECTION IN WHITE WINES
[Rosa Pilolli](#), Linda Monaci, Angelo Visconti

B: AUTHENTICITY, TRACEABILITY, FRAUD

- B-1** STUDY OF STABLE ISOTOPE COMPOSITION OF POLISH APPLES
[Ryszard Wierchnicki](#)
- B-2** CHARACTERIZATION OF STABLE CARBON, NITROGEN AND OXYGEN ISOTOPE COMPOSITIONS OF TOMATO PASTES
[Yaeko Suzuki](#), Yuko Iwasaki, Kiyoshi Tanaka, Shoji Ubukata
- B-3** AUTHENTICITY RESEARCH AND LABEL CONTROL ARE INEVITABLE PARTS OF PROPER FOOD AND FEED SAFETY
Leo van Raamsdonk, [Jacob de Jong](#), Grishja van der Veer, Ingrid Scholtens, Maryvon Noordam, Saskia van Ruth
- B-4** RAPID DIFFERENTIATION BETWEEN NATURAL AND ARTIFICIAL VANILLA FLAVORINGS USING DSA/TOF WITH NO SAMPLE PREPARATION
[Joanne Mather](#), Avinash Dalmia, George Perkins, Craig Whitehouse, Sean Daugherty
- B-5** CHARACTERIZATION OF WHITE TEAS AND GREEN TEAS USING HS-SPME-GC/MS
[Isabelle Kölling-Speer](#), Karl Speer
- B-6** LUMICHROME AS A MARKER SUBSTANCE FOR THE DIFFERENTIATION OF UNIFLORAL CORNFLOWER- AND POLYFLORAL CORNFLOWER MIXED HONEYS
Nicole Beitlich, [Karl Speer](#)
- B-7** DEVELOPMENT OF A SCREENING METHOD FOR THE DETECTION OF 23 ILLEGAL DYES IN FOOD AND SPICES
Kirstin Gray, Malcolm Burn, Magdalena Mazur, Joanna Topping, Michael Walker, [Iain Patterson](#)
- B-8** PEPTIDES NATURALLY GENERATED FROM UBIQUITIN-60S RIBOSOMAL PROTEIN AS POTENTIAL BIOMARKERS OF DRY-CURED HAM PROCESSING TIME
Leticia Mora, Marta Gallego, M-Concepción Aristoy, Paul Fraser, [Fidel Toldrá](#)
- B-9** STUDY OF PHYSIOLOGICAL WATER CONTENT OF POULTRY REARED IN THE EU
Joanna Topping, Andrew Campbell, Jayanie Meinerikandathevan, Bhathuvi Subaskaran, Cristina Rosa, [Iain Patterson](#)
- B-10** INTER-LABORATORY VALIDATION OF AN IMPROVED METHOD FOR DETECTING PREVIOUSLY FROZEN POULTRYMEAT BY DETERMINATION OF HADH ACTIVITY
Paul Lawrance, [Joanna Topping](#), Selvarani Elahi

- B-11 THE USE OF RAMAN SPECTROSCOPY FOR THE DETECTION OF CONTAMINATION AND TRACEABILITY COMMODITIES USED IN THE ANIMAL FEED SECTOR**
Simon A. Haughey, Pamela Galvin-King, Stewart F. Graham, Emmanuelle Cancouët, Steven Bell, Christopher T. Elliott
- B-12 CLASSIFYING THE GEOGRAPHICAL ORIGIN OF DDGS BY NEAR INFRARED SPECTROSCOPY COMBINED WITH CHEMOMETRICS**
Xingfan Zhou, Zengling Yang, Simon A. Haughey, Pamela Galvin-King, Lujia Han, Christopher T. Elliott
- B-13 OPTIMIZATION OF A POST-ANALYSIS PROCESSING FOR THE INTERPRETATION OF SSR FINGERPRINTS: RICE TRACEABILITY AS CASE STUDY**
Maurizio Rinaldi, Cristiano Garino, Elisabetta Cereti, Fabiano Travaglia, Jean Daniel Cod'sson, Marco Arlorio
- B-14 VOLATILE COMPOUNDS FINGERPRINTING ANALYSIS USING A FAST-GC SYSTEM: BOTANICAL AND GEOGRAPHICAL ORIGIN IDENTIFICATION OF HONEY**
Scaramagli Sonia, Gottardi Fernando, Gagliano Annalisa, Tumino Giorgio, Marcazzan Gian Luigi, Morcia Caterina, Terzi Valeria, Vicenty Marie-Laure
- B-15 CLASSIFICATION OF NEW ZEALAND HONEY BY MASS SPECTROMETRY AND CHEMOMETRICS**
Zora Jandric, Andrew Cannavan, Russell Frew, Dominic Roberts
- B-16 AUTHENTICITY OF VINEGAR BY GAS CHROMATOGRAPHY-COMBUSTION- ISOTOPE RATIO MASS SPECTROMETRY (GC-C-IRMS): A SURVEY OF VINEGARS IN THE SINGAPORE MARKET**
Yun Wei Yat, Lin Min Lee, Sheot Harn Chan
- B-17 A NEW APPROACH TO IDENTIFICATION OF GEOGRAPHICAL AND SPECIES-SPECIFIC ORIGIN OF MEAT AND ROE**
Alexey Tretyakov, Andrej Solovyov, Ivan Podkolzin
- B-18 WINE AUTHENTICITY, QUALITY AND SAFETY ASSESSMENT BY MEANS OF 1H-NMR SCREENING**
Lea Heintz, Christian Kost, Fred Langenwalter, Karine Brand, David Krings, Birk Schuetz, Hartmut Schaefer, Manfred Spraul
- B-19 DETECTION OF ADULTERATED COFFEE BY 1H-NMR AND CHEMOMETRICS METHODS**
Lea Heintz, Victoria Arana, Jessica Medina, Rodrigo Alarcon, Edgar Moreno, Julien Wist, Manfred Spraul
- B-20 DNA-BASED ANALYSIS OF GENETIC DIVERSITY AND TRACEABILITY FOR IVORY SHELL (BABYLONIA AREOLATA)**
Tsai-Hsin Chiu , Ching-Wen Guo, Hui-Chiu Lin, Ting-Shih Huang, Po-Long Wu
- B-21 ADULTERATION IN FRUIT JUICES: A SOLUTION TO A COMMON PROBLEM WITH THE USE OF HIGH RESOLUTION LIQUID CHROMATOGRAPHY, UV DETECTION, QUADRUPOLE-TIME OF FLIGHT MS AND MULTIVARIATE DATA ANALYSIS**
Ramesh Rao, Antonietta Gledhill, Marion Twohig, Jennifer Burgess
- B-22 DETECTION OF SHIIKUWASHA JUICE ADULTERATION BY CALAMONDIN JUICE USING VOLATILE COMPONENTS**
Kenta Yamamoto, Ayumi Yahada, Kumi Sasaki, Atsuko Yoshida-Funakoshi, Hideaki Ohta
- B-23 DETECTION OF UNDECLARED ADDITION OF SYNTHETIC ACETIC ACID TO CANNED PRODUCTS USING SNIF-NMR AND IRMS**
Adéla Grégrová, Helena Čížková, Eva Neradová, Jiří Mazáč, Pavel Havelec, Michal Voldřich
- B-24 EVALUATION OF HERB AND FRUIT JUICE ADULTERATION AND AUTHENTICITY BY COULOMETRIC ARRAY DETECTION AND PATTERN RECOGNITION ANALYSIS**
Qi Zhang, Bruce Bailey, Marc Plante, David Thomas , Ian Acworth , Laszlo Hollosi
- B-25 DETERMINATIONS OF INORGANIC ANIONS AND ORGANIC ACIDS IN BEVERAGES USING SUPPRESSED CONDUCTIVITY AND CHARGE DETECTION**
Terri Christison, Alex Zhang, Linda Lopez, Ebru Ates
- B-26 A NEW APPROACH TO SPECIES DIFFERENTIATION IN FOOD AND FEED**
Cecilia Diaz, Matthias Kotthoff, Mark Bücking
- B-27 POLYPHENOL ANALYSIS OF RED WINES USING LC-MS/MS**
Matthew Trass
- B-28 DNA-BASED CALIBRANTS FOR QUANTIFICATION OF COFFEE ADULTERANTS**
Thiago Ferreira, Edna Oliveira, Tatiane Oliveira, Ivanilda Lima, Felipe Vitória, Adriana Farah

- B-29 LABEL-FREE DNA DETECTION AND QUANTIFICATION METHOD BASED ON FUNCTIONALIZED LPGS**
Luis Moreira, Helena M.R. Gonçalves, Cláudia Castro, Carlos Gouveia, Raquel Queirós, Leonor Pereira, Pedro Jorge, Paula Martins-Lopes, José R.A. Fernandes
- B-30 LPAS BASED DETECTABILITY OF METHANOL IN ALCOHOLIC BEVERAGES**
Gianfranco Giubileo, Adriana Puiu
- B-31 DISCRIMINATION OF VEGETABLE OILS USING NMR SPECTROSCOPY AND CHEMOMETRICS**
Raluca Popescu, Diana Costinel, Oana Dinca, Adrian Marinescu, Ioan Stefanescu, Roxana Ionete
- B-32 FINGERPRINTING ANALYTICAL STRATEGY USED FOR AUTHENTICATION OF HONEY**
Oana Dinca, Roxana Ionete, Raluca Popescu, Radu Tamaian, Diana Costinel, Gabriel Radu
- B-33 STUDY PROTOCOL TO ASSESS THE WATER RETENTION IN POULTRY ORGANS AIMING ON THE CONTROL OF ECONOMIC FRAUDS**
Erick Lins, Angelo Mauricio, João Cavalcante
- B-34 ASSESSING THE WATER RETENTION IN POULTRY AIMING ON THE CONTROL OF ECONOMIC FRAUDS**
Angelo Mauricio, Erick Lins, João Cavalcante
- B-35 VALIDATION OF PCA-ASSISTED ANALYTICAL METHODS FOR FOOD AUTHENTICITY CONTROL**
Panagiotis Steliopoulos
- B-36 ANALYSIS OF WOOD RELATED CHEMICAL MARKERS IN AGED WINE DISTILLATES BY CAPILLARY ZONE ELECTROPHORESIS**
Rodica Sturza, Serghei Cernisev
- B-37 A MULTIRESIDUE METHOD FOR THE SIMULTANEOUS DETERMINATION OF ILLEGAL DYES IN EGGS BY LIQUID CHROMATOGRAPHY – TANDEM MASS SPECTROMETRY**
Marta Piątkowska, Piotr Jedziniak, Jan Żmudzki
- B-38 NOVEL REAL-TIME DATA MINING FOR GC–TOFMS: THE FIGHT AGAINST FOOD ADULTERATION**
Nick Bukowski, Joe Blanch, Patrick Henry, Laura McGregor, Steve Smith
- B-39 COMPARISON AND DISCRIMINATION OF BLUE, WHITE AND OTHER POPPY SEEDS ACCORDING TO ELEMENTAL AND AMINO ACIDS PROFILES**
Mária Koreňovská, Alena Bednáriková, Jana Sádecká
- B-40 CAN LCMSMS BE USED IN HORSE MEAT DETECTION?**
Stephen Lock
- B-41 METABOLIC PROFILING IN ASPERGILLUS FLAVUS TO DETERMINE GENE FUNCTION**
José Diana Di Mavungu, Svetlana Malysheva, Zheng Han, Jeffrey Cary, Kenneth Ehrlich, Lynn Vanhaecke, Deepak Bhatnagar, Sarah de Saeger
- B-42 PROFILING OF WHISKIES FROM DIFFERENT ORIGINS WITH ACCURATE MASS LC/MS**
Catherine Stacey, Robert Seward, Sharon Palmer
- B-43 CHARACTERIZATION OF VOLATILE FINGERPRINTING AND QUALITY OF MUSCAT- AND NEBBIOLO-BASED WINES USING HEADSPACE SOLID-PHASE MICROEXTRACTION COMPREHENSIVE TWO-DIMENSIONAL GAS CHROMATOGRAPHY TIME-OF-FLIGHT MASS SPECTROMETRY (HS–SPME/GC×GC/TOF–MS)**
Fabiano Travaglia, Matteo Bordiga, Jean Daniel Coisson, Monica Locatelli, Maurizio Rinaldi, Marco Arlorio
- B-44 DETECTION OF COW MILK ADDED TO MORE EXPENSIVE MILKS FOR ECONOMICALLY MOTIVATED FRAUD BY LC–MS**
Catherine Stacey, Jonathan Wilson, Nadia Sargaeva, Sharon Palmer
- B-45 RAPID MEASUREMENT OF POMEGRANATE JUICE ADULTERATION WITH MINIMAL SAMPLE PREPARATION USING DSA/TOF**
Sean Daugherty, Avinash Dalmia
- B-46 POTENTIALS AND CAVEATS WITH OXYGEN AND SULFUR STABLE ISOTOPE ANALYSES IN AUTHENTICITY AND ORIGIN CHECKS OF FOOD AND FOOD COMMODITIES**
Nicole Krivachy, Andreas Rossmann, Hanns-Ludwig Schmidt
- B-47 DISCRIMINATION OF MINOR COLD PRESSED OILS BY FLAVOR ANALYSIS**
Agnieszka Obiedzińska, Bożena Waszkiewicz-Robak

- B-48** NEAR-INFRARED REFLECTANCE FOR THE RAPID PREDICTION OF QUALITY PARAMETERS OF QUINOA (*CHENOPODIUM QUINOA*)
Daniela Ferreira, Juliana Pallone, Ronei Poppi
- B-49** IDENTIFICATION AND QUANTIFICATION OF ROE DEER (*CAPREOLUS CAPREOLUS*) IN FOOD FOR DETECTION OF FOOD ADULTERATION
Barbara Druml, Walter Mayer, Rupert Hochegger, Margit Cichna-Markl
- B-50** EXPLOITING DNA MARKERS FOR THE BOTANICAL ORIGIN IDENTIFICATION OF HONEY
Sónia Soares, Joana Amaral, Maria Beatriz Oliveira, Isabel Mafra
- B-51** RAPID GC-MS DETERMINATION OF ETHANOL IN SPIRITS
Michal Stupak, Vladimír Kocourek, Jana Pulkrabova, Jana Hajslova
- B-52** HS-SPME-GC-TOF MS METHOD FOR TESTING OF ORANGE JUICE AUTHENTICITY
Jaromir Hradecky, Katerina Riddellova, Tomas Cajka, Eliska Humlova, Hana Danhelova, Jana Hajslova
- B-53** CRITICAL ASSESSMENT OF METABOLOMIC PROFILING OF WINE VOLATILES EMPLOYING MASS SPECTROMETRY
Jaromir Hradecky, Katerina Riddellova, Tomas Cajka, Sona Vytejkova, Eliska Humlova, Jana Hajslova

C: BIOTECHNOLOGY BASED METHODS

- C-1** DEVELOPMENT AND OPTIMIZATION OF LIQUID CHROMATOGRAPHY – HIGH RESOLUTION MASS SPECTROMETRIC (U-HPLC-HRMS) METHOD FOR ASSESSMENT OF POLYHYDROXYALCANOATES (PHA) IN PSEUDOMONAS BACTERIAL BIOMASS
Katerina Hajkova, Ondrej Lacina, Milena Zachariasova, Petra Lovecka, Zbynek Dzuman, Jana Hajslova
- C-2** DEVELOPMENT OF ELECTROCHEMICAL SENSORS FOR THE DETECTION OF TOXINS AND CHEMICAL CONTAMINANTS IN FOOD
Gerard Duffy, Gerard McGlacken, Eric Moore
- C-3** DEVELOPMENT AND EVALUATION OF LATEX AGGLUTINATION TESTS, IMMUNOMAGNETIC BEADS AND ELISAS FOR NON-O SHIGA TOXIN-PRODUCING *E. COLI* (STEC)
Fernando Rubio, Thomas Glaze, Marjorie Medina, Xuetong Fan, Pina Fratamico
- C-4** DETECTION OF STRESS HORMONE IN THE MILK USING QCM METHOD
Takeshi Ito, Nobuyoshi Aoki, Akihisa Tsuchiya, Kiyoshi Akiyama, Koji Suzuki

D: BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS

- D-1** CURRENT IODINE INTAKE AMONG CHILDREN AND WOMEN OF REPRODUCTIVE AGE IN KAZAKHSTAN
Arailym Beisbekova, Zhanar Tolysbayeva, Feruza Ospanova, Shamil Tazhibayev, Toregeldy Sharmanov
- D-2** ULTRA-HIGH PERFORMANCE LIQUID CHROMATOGRAPHY COUPLED WITH MASS SPECTROMETRY AS A TOOL FOR RAPID AND RELIABLE DETERMINATION OF FREE AMINOACIDS IN FOOD MATRICES
Monika Jiru, Milena Zachariasova, Zbynek Dzuman, Petra Lovecka, Jana Hajslova
- D-3** ALGINATE-HYDROXYPROPYLCELLULOSE MICROBEADS FOR RETINOL ENCAPSULATION
Kinga Tataruch, Anna Karewicz, Maria Nowakowska
- D-4** THE INFLUENCE OF DIFFERENT EXTRACTION METHODS OF ELEUTHERO (*ELEUTHEROCOCCUS SENTICOSUS* /RUPR. ET MAXIM./ MAXIM.) UNDERGROUND ORGANS ON THE CONTENT AND COMPOSITION OF OBTAINED ISOLATES
Katarzyna Baczek, Jaroslav Przybyl, Zenon Weglarz
- D-5** PHENOLIC COMPOUNDS IN RAW AND BOILED YELLOW COLOMBIAN DIPLOID POTATO GENOTYPES
Clara-Janneth Piñeros-Niño, Elizabeth Moreno-Gómez, Juan-Nicolás Tarquino-Chía, Teresa Mosquera-Vasquez, Carlos-Eduardo Narváez-Cuenca
- D-6** DETERMINATION OF PHENOLIC COMPOUNDS IN ABOVE- AND UNDERGROUND ORGANS OF DROPWORT (*FILIPENDULA VULGARIS MOENCH*)
Jaroslav Przybyl, Katarzyna Baczek, Mirosław Angielczyk, Zenon Weglarz

- D-7** **HYDROXYCCINAMIC ACID-LIKE COMPOUNDS IN COLOMBIAN BOILED DIPLOID POTATO GENOTYPES**
Carlos-Eduardo Narváez-Cuenca, Clara-Janneth Piñeros-Niño, Teresa Mosquera-Vásquez
- D-8** **CAROTENES IN PROCESSED TOMATO AFTER THERMAL TREATMENT**
Svietlana Luterotti, Dane Bicanic, Ksenija Marković, Mladen Franko, Azamela Madžgalj
- D-9** **PHENOLIC COMPOUNDS CONTENT AND ANTIOXIDANT ACTIVITY IN THE LEAVES OF STEVIA (*STEVIA REBAUDIANA*) INTRODUCED INTO GEORGIA**
Nino Omiadze, Giorgi Kvesitadze, Jose Neptuno Rodriguez-Lopez, Marine Abutidze, Soledad Chazarra, Nani Mchedlishvili, Tinatin Sadunishvili, Nino Tsertsvadze
- D-10** **INULIN CONTENT IN DRY EXTRACTS OF TOPINAMBUR (*HELIANTHUS TUBEROSUS* L.) OBTAINED BY DIFFERENT DRYING METHODS**
Giorgi Kvesitadze, Nino Omiadze, Jose Neptuno Rodriguez-Lopez, Nani Mchedlishvili, Marine Abutidze, Soledad Chazarra, Tinatin Sadunishvili, Nikoloz Pruidze
- D-11** **STABILITY OF BIOLOGICALLY ACTIVE NATURAL FOOD RED COLORANT FROM POKEBERRY (*PHYTOLACCA AMERICANA* L.) FRUITS**
Nani Mchedlishvili, Jose Neptuno Rodriguez-Lopez, Nino Omiadze, Marine Abutidze, Tinatin Sadunishvili, Soledad Chazarra, Nikoloz Pruidze, Giorgi Kvesitadze
- D-12** **HPLC METHOD FOR QUALITATIVE AND QUANTITATIVE ANALYSIS OF CAROTENOIDS IN CARROT**
Elena Zelenkova, Polina Shabunya, Svetlana Fatykhava, Zinaida Yegorova
- D-13** **QUERCETIN AND KAEMPFEROL MALONYLGLUCOSIDES IN BLACK CURRANT LEAVES**
Isabelle Kölling-Speer, Annika Böhme, Karl Speer
- D-14** **ANALYSIS OF VITAMIN D IN FEED BY UPLC-MS/MS**
Martina Bolechová, Petra Kosubová, Zuzana Nehybová, Marie Mrkvicová
- D-15** **OXIDATION OF PHENOLIC COMPOUNDS IN PLANTS AND PLANT FOODS**
Jiri Gruz, Hana Kozubikova, Tomas Pospisil, Karel Dolezal, Miroslav Strnad
- D-16** **METHODS FOR EVALUATION OF ANTIOXIDANT ACTIVITY OF HERBS**
Iva Roubickova, Lenka Kourimska, Diana Chrpova, Monika Sabolova, Jan Panek
- D-17** **ANTIOXIDANT PEPTIDE DERIVED FROM OVOMUCIN HYDROLYSATE OBTAINED AFTER MICROBIAL PROTEASE TREATMENT**
Oun Ki Chang, Kuk Hwan Seol, Hyouon Wook Kim, Seok Geun Jeong, Mi Hwa Oh, Beom Young Park, Jun Sang Ham
- D-18** **(-)-EPICATECHIN METABOLISM IN HUMANS; FROM FOOD COMPONENT TO HIS BIOEFFICACY**
Antoine Leveques, Amaury Patin, Lucas Actis-Goretta, Fedor Romanov-Mikhailidis
- D-19** **NOVEL, UNIVERSAL APPROACH FOR THE MEASUREMENT OF NATURAL PRODUCTS IN A VARIETY OF BOTANICALS AND SUPPLEMENTS, PART 2**
Ian N. Acworth, Bruce A. Bailey, Marc Plante, Qi Zhang, David Thomas, Mark C. Roman, Cesare Rossini
- D-20** **ANTIOXIDANT CAPACITY AND CHEMICAL ANALYSIS OF AÇAI (*EUTERPE OLERACEA* MART.) FRUIT FRACTIONS**
Daniela Ferreira, Alex Gomes, Marta Silva, Adriana Alves, Wellington Agnol, Roseli Ferrari, Paulo Carvalho, Maria Bertoldo
- D-21** **FAST AND ACCURATE SECOND ORDER FLUORESCENCE-CHEMOMETRIC PROCEDURE TO QUANTIFY THE PRINCIPAL FLAVAN-3-OLS CATABOLITES AFTER THE CONSUMPTION OF VEGETAL FOODSTUFF**
Marco Mora, David González-Gómez, Alejandrina Gallego, Rosa María Garcinuño, Pilar Fernández, Jesús Senén Durand
- D-22** **EVOLUTION AND HPLC ANALYSIS OF TRANS-RESVERATROL IN ROMANIAN GRAPE BERRIES SKINS AND WINES**
Irina Geana, Oana Dinca, Roxana Ionete, Victoria Artem, Violeta Niculescu
- D-23** **SIMULTANEOUS ANALYSIS OF VITAMIN B12, FOLIC ACID AND BIOTIN IN A VARIETY OF SAMPLES USING IMMUNOAFFINITY COLUMN CLEAN-UP PRIOR TO UV-HPLC**
Claire Milligan, Jennifer Mackie
- D-24** **SIMULTANEOUS DETERMINATION OF WATER-SOLUBLE VITAMINS IN BABY FOOD BY LC-ESI-MS/MS**
Maria Mastrogiannopoulou, Anna Bletsou, Marilena Dasenaki, Nikolaos Thomaidis

- D-25** **QUALITY ANALYSIS OF WHOLE AND CRUSHED COFFEE BEANS BY DIFFERENT ROASTING METHODS**
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 Dayoung Kim, Jayoung Seol, Yuna Youn, Soyeon Jin, Soonim Kim, Nami Joo, Soonyoung Choi
- H-75 VALIDATION OF AN ALTERNATIVE METHOD FOR SALMONELLA DETECTION IN FEED: A PRAGMATIC APPROACH TO THE CHALLENGES**
Nigel Cook, Martin D'Agostino, Susana Robles
- H-76 A LOOP-MEDIATED AMPLIFICATION-BASED DETECTION METHOD FOR SALMONELLA IN SOYA MEAL**
 Martin D'Agostino, Nigel Cook
- H-77 EXPLORING RANCIDITY ASSESSMENT AND PREDICTION USING THE OXITEST**
Angela Calder, Rachel Burch
- H-78 COMBINATION OF MALDI-MS, DART-MS AND H-NMR SPECTROSCOPY IN THE STUDY OF EDIBLE OILS COMPOSITION**
Sergei Gorjainov, Anna Goryainova, Konstantin Eller, Elena Chernetsova, Roman Borisov, Gennady Kalabin
- H-79 GENERALISED FUZZY HOUGH TRANSFORM: AN ALIGNMENT TOOL FOR COMPLEX DATA**
 Erik Tengstrand, Johan Lindberg, Magnus Lberg
- F-41 EFFECTS OF "MASTER CURVE CALIBRATION" ON THE PERFORMANCES OF SOME ELISAS FOR FOOD CONTAMINANTS**
Giulia Rosar, Valeria Bassani, Francesco Gon, Francesca Diana

I: GENETICALLY MODIFIED ORGANISMS (GMO's)

- I-1 VALIDATIONS OF THE GMO ANALYSIS METHODS IN THE ACCREDITED LABORATORY**
Magdalena Zurawska-Zajfert, Slawomir Sowa, Anna Linkiewicz, Katarzyna Grelewska-Nowotko, Ewelina Zmijewska, Jaroslaw Nowosielski
- I-2 NEW APPROACH OF A QUALITATIVE METHOD VALIDATION APPLIED TO THE DETECTION OF ROUNDUP READY® SOY IN SOYBEANS BY NESTED PCR**
Carolina Sheng Whei Miaw, Gláucia Celeste de Souza Amâncio, Vivane Netto Rocha, Carina de Souza Gondim, Jovita Eugenia Gazzinelli Cruz Madeira, Scheilla Vitorino Carvalho de Souza
- I-3 DEVELOPMENTS IN GMO TESTING: A NEW SEMI-QUANTITATIVE LATERAL FLOW COMB USING A PORTABLE LATERAL FLOW DEVICE READER**
Vera Traar, Donna Houchins, Alois Schiessl
- I-4 DEVELOPMENT OF A NOVEL STANDARD PLASMID FOR DETECTING EVENTS OF UNAPPROVED GENETICALLY MODIFIED PAPAYA**
Hyo-Jeong Roh, Saet-Byul Park, Jae-Hwan Kim, Min-Ki Shin, Gui-Im Moon, Jin-Hwan Hong, Hae-Young Kim
- I-5 DEVELOPMENT OF EVENT-SPECIFIC MULTIPLEX PCR METHOD FOR FOUR EVENTS OF GM CANOLA**
Saet-Byul Park, Hyo-Jeong Roh, Jae-Hwan Kim, Hae-Young Kim
- I-6 EVALUATION OF STABILITY OF PRE-SPOTTED AND READY-TO-USE PLATE FOR GMO DETECTION TO ASSIST A NATIONAL BIOSAFETY PROGRAM**
Edna Oliveira, Felipe Vitorio, Tatiane Oliveira, Ivanilda Lima, Thiago Ferreira

- I-7** **MONITORING OF ILLEGAL USE OF SOYBEAN IN PROCESSED TURKISH MEAT PRODUCTS AND DETECTION OF GENETICALLY MODIFIED SOYA**

Handan Balta, Pelin Ulca

K: NANOPARTICLES

- K-1** **PREPARATION AND CHARACTERIZATION OF CHIOS MASTIC GUM FRACTIONS BEFORE AND AFTER ENCAPSULATION IN LIPOSOMES BY THREE DIFFERENT METHODS**
Olga Gortzi, Vasilios Athanasiadis, Stavros Lalas, John Tsaknis
- K-2** **SINGLE PARTICLE ANALYSIS OF NANOMATERIALS WITH AGILENT ICP-MS**
Sébastien Sannac
- K-3** **PRELIMINARY ASSESSMENT OF E171 PARTICLE SIZE DISTRIBUTION: THE IMPORTANCE OF PH AND DISPERSION METHOD**
Claudia Cascio, Douglas Gilliland, Luigi Calzolari, Francois Rossi
- K-4** **NANOTECHNOLOGY IN PRODUCTION OF KETCHUPS AND SEASONINGS**
Yakov Verkhivker, Ella Altman, Volodymir Yefremov
- K-5** **CHARACTERIZATION OF SILVER NANOPARTICLE INTERACTIONS WITH SERUM AND WHEY PROTEINS**
Anna Burcza, Birgit Hetzer, Ralf Greiner
- K-6** **CHARACTERIZATION OF NANOPARTICLES USING ICP-MS – ADVANTAGES AND CHALLENGES FOR NANOPARTICLES IN FOOD**
Daniel Kutscher, Torsten Lindemann, Shona McSheehy-Ducos, Lothar Rottmann, Jörg Bettmer, Erik H. Larsen, Michal Godula
- K-7** **EXPLORING THE USE OF INULIN AS A VEHICLE FOR THE DELIVERY OF COLONIC DRUGS**
Jose Neptuno Rodriguez-Lopez, Chen How, Soledad Chazarra, Nani Mchedlishvili, Lana Tolordava, Mariam Gamkrelidze, Georgi Kvesitadze
- K-8** **HIGHLY ORDERED SBA-15 FOR RETENTION OF POLYPHENOLS FROM RED WINE**
Violeta Niculescu, Irina Geana, Roxana Ionete, Nadia Paun, Viorica Parvulescu
- K-9** **ONE-POT NANOCOMPOSITE SYNTHESIS, CHARACTERIZATION AND APPLICATION**
Shivani Tanwar
- K-10** **ZINC-NANOPARTICLES EFFECTS ON TOXIGENIC FUNGI DEVELOPMENT**
Geovana Savi, Stephanie Stein, Maria Eduarda do Vale Pereira, Laura Garcia, Thamara Wisintainer da Silva, Vildes Scussel
- K-11** **PRODUCTION, MEASUREMENT AND TESTING OF NANO SIZE ELEMENTAL SELENIUM**
Timea Takács, Attila Sztrik, Péter Eszenyi, Beáta Babka, József Prokisch
- K-12** **ACCURATE NANOPARTICLE ANALYSIS USING FLOW- AND CENTRIFUGAL FFF**
Rainer Jünger, Markus J. Spallek, Thorsten Klein

M: NOVEL FOODS AND SUPPLEMENTS

- M-1** **PERMEABILITY OF ISOFLAVONES IN FOOD SUPPLEMENTS CONTAINING SOY, RED CLOVER AND KUDZU ACROSS CACO-2 CELL MONOLAYERS**
I.M.C. Almeida, B. Sarmiento, S. Soares, M.B.P.P. Oliveira
- M-2** **COMPARISON OF PHYSICOCHEMICAL PROPERTIES OF GELATINS EXTRACTED FROM SKINS OF TWO FRESHWATER FISH**
Venous Sanaei Ardekani, Fatemeh Mahmoodani, Sau fern See, Abdul Salam Babji
- M-3** **MULTI-TEMPERATION DESORPTION IONIZATION STRATEGY FOR HERBAL SUPPLEMENT CHARACTERIZATION USING DART-MS**
Brian Musselman, Robert Goguen, Joseph LaPointe
- M-4** **TWO-DIMENSIONAL GAS CHROMATOGRAPHY WITH TIME-OF-FLIGHT MASS SPECTROMETRIC DETECTION FOR TARGET ANALYSIS AND NON-TARGET SCREENING OF ANABOLIC STEROIDS IN FOOD SUPPLEMENTS**
Radim Stepan, Eva Stejskalova, Petr Cuhra, Martin Kubik

- M-5 ANALYSES OF FAT-SOLUBLE VITAMINS, CAROTENOIDS AND LIPIDS BY SUPERCRITICAL FLUID CHROMATOGRAPHY WITH SUB-2 μ M PARTICLE COLUMNS**
Dominic Roberts, Jinchuan Yang, Rui Chen, Michael Jones, Giorgis Isaac
- M-6 SCREENING HERBAL SUPPLEMENTS USING STATISTICAL MODELING TO FIND AND IDENTIFY ADULTERANTS AND CONTAMINANTS USING DIRECT ANALYSIS IN REAL TIME (DART) –MS.**
Brian Musselman, Joseph LaPointe, Robert Goguen
- M-7 UPLC–ELSD METHOD FOR THE ROUTINE DETERMINATION OF GLUCOSAMINE, CHONDROITIN SULFATE AND HYALURONIC ACID IN JOINT SUPPLEMENTS**
Veronika Hlouskova, Jan Poustka, Jana Hajslova
- M-8 EFFECTS OF ANIMAL FAT SUBSTITUTION WITH RED PALM OIL ON THE PROPERTIES OF CHICKEN SAUSAGE**
Mandana Kamalimanesh, Venous Sanaei Ardekani, Abdul Salam Babji
- M-9 CHARACTERIZATION OF BIOACTIVE COMPOUNDS IN COMMERCIALIZED ALGAE**
Carla Soler, Josep Rubert, Milena Zachariasova, Apurva Bhave, Jesús Blesa, José Miguel Soriano, Jana Hajslova
- M-10 EFFECTS OF UV-B RADIATION ON COMPOSITIONAL PROFILE OF MUSHROOM POWDER USED AS DIETARY SUPPLEMENTS**
Yelena Sapozhnikova, Amada Lobato, Bill Romig

N: ORGANIC CROPS AND FOODSTUFFS

- N-1 PEROXIDASE ACTIVITY AND MULTIPLE MOLECULAR FORMS IN BACTERIAL SPOT AND BACTERIAL CANCER DISEASED TOMATO**
Tinatín Sadunishvili, Nanuli Amashukeli, Jose Neptuno Rodriguez-Lopez, Soledad Chazarra, Nani Mchedlishvili, Nino Omiadze, Giorgi Kvesitadze
- N-2 DETERMINATION OF THE MINERAL COMPOSITION (CA, FE, P, MG, K, NA) OF ORGANIC AND CONVENTIONAL GOAT'S AND EWE'S CHEESES USING NEAR INFRARED SPECTROSCOPY (NIRS)**
Isabel Revilla, I. González-Martín, C. Palacios, A.M. Vivar-Quintana
- N-3 DIFFERENTIATION OF SPANISH ORGANIC AND NON ORGANIC GOAT'S CHEESES USING NEAR INFRARED SPECTROSCOPY IN COMBINATION WITH INTERVAL EXTENDED CANONICAL VARIATE ANALYSIS (IECVA): A PRELIMINARY STUDY**
Isabel Revilla, I. González-Martín, C. Palacios, A.M. Vivar-Quintana, J.M. Hernández-Hierro
- N-4 SPECIFIC BACTERIOPHAGE FOR SAFE TOMATO PRODUCTION**
Sadunishvili Tinatin, Gaganidze Dali, Amashukeli Nanuli, Mchedlishvili Nani, Omiadze Nino, Abutidze Marine
- N-5 INFLUENCE OF GROWING CONDITIONS ON SELECTED PARAMETERS OF SPELT FLOURS**
Blanka Tobolková, Martin Polovka, Milan Suhaj, Elena Belajová, Mária Koreňovská, Ferenc Kajdi

P: PROCESSING CONTAMINANTS

- P-1 LEVEL OF DEGRADATION OF DEEP-FRYING OILS AND FATS FROM RESTAURANTS**
Danijela Vranic, Vesna Djordjevic, Radivoj Petronijevic, Vladimir Koricanac, Vesna Matekalo-Sverak, Dejana Trbovic, Slobodan Lilic
- P-2 OCCURRENCE OF N-NITROSAMINES IN PROCESSED MEAT PRODUCTS ON THE DANISH MARKET AND DIETARY EXPOSURE ESTIMATES**
Susan Strange Herrmann, Lene Duedahl-Olesen, Kit Granby
- P-3 DETERMINATION OF PROCESS-INDUCED TOXICANTS AND ODORANTS IN FOOD BY MULTIDIMENSIONAL GC TECHNIQUES HYPHENATED WITH OLFACTOMETRY AND MASS SPECTROMETRY**
Anupam Giri, Jérémy Ratel, Caroline Thomas, Frédéric Mercier, Nathalie Kondjoyan, Pascal Tournayre, Erwan Engel
- P-4 THE POTENTIAL TOXICITY OF RESIDUAL MICROBIOTA IN PRESERVED FOODS**
Inna Pylypenko, Liudmyla Pylypenko, Nickolaj Panchenko
- P-5 RAPID SCREENING IMMUNOASSAY METHODS FOR ASSESSMENT OF ACRYLAMIDE IN FOOD**
Milan Franek, Daniel Rubio, Iva Diblíková, Ludek Eyer, Kamil Stastny, Fernando Rubio

- P-6** **POSSIBILITY OF PAHs ELIMINATION FROM SMOKED MEAT PRODUCTS BY ADSORPTION ONTO PLASTIC PACKAGES**
Jana Semanova, Bozena Sklarsova, Peter Simko
- P-7** **ACCELERATED SOLVENT EXTRACTION WITH IN-CELL CLEAN UP – NEW EFFECTIVE SIMPLIFICATION OF BENZO[A]PYRENE ISOLATION FROM SMOKED SAUSAGES**
Bozena Sklarsova, Jana Semanova, Maria Suranova, Peter Simko
- P-8** **TRACE ANALYSIS OF NITROSAMINES IN BEER USING GC–MS/MS**
Alex Chen, Hans-Joachim Hübschmann, Paul Silcock, Li Fangyan, Chew Yai Foong, Chan Sheot Harn
- P-9** **DETERMINATION OF 3-MCPD DIESTERS AND MONOESTERS IN VEGETABLE OILS AND FATS**
Adriana Arisseto, Priscila Marcolino, Eduardo Vicente, Regina Furlani, Kumi Ozawa
- P-10** **2- AND 3-MONOCHLOROPROPANEDIOL AND GLYCIDOL FATTY ACID ESTERS IN FOODS**
Adam Becalski, Sherry Feng, Ben Lau, Tony Zhao
- P-11** **QUANTIFICATION OF 15+1 EU PRIORITY PAH IN REPRESENTATIVE GERMAN SMOKED MEAT PRODUCTS USING A FAST GC–HRMS METHOD**
Wolfgang Jira, Fredi Schwägele, Hans-Joachim Hübschmann, Heinz Mehlmann
- P-12** **THE ROLE OF HYGIENE OF ENVIRONMENTAL SURFACES IN PRODUCTION PLANTS IN THE PREVENTION OF MICROBIOLOGICAL CONTAMINATION OF FRESH-CUT VEGETABLES**
Hanna-Riitta Kymäläinen, Risto Kuisma, Maarit Mäki, Marja Lehto
- P-13** **REDUCTION OF CARCINOGENIC ()-METHYLIMIDAZOLE IN GLUCOSE-AMMONIUM HYDROXIDE MODEL SYSTEM: INFLUENCE OF THE FOOD ADDITIVES**
Seulgi Seo, Kwang-Geun Lee
- P-14** **DETERMINATION OF ACRYLAMIDE IN POTATO CHIPS SAMPLES USING DIFFERENT ANALYTICAL TECHNIQUES**
Nabil Fakhre, Bnar Ibrahim
- P-15** **INVESTIGATIONS OF POLYCYCLIC AROMATIC HYDROCARBONS AND STRATEGIES OF THEIR DECREASE IN SMOKED MEAT PRODUCTS**
Andrei Kulikovskiy, Andrei Ivankin, Irina Chernukha, Natalya Vostrikova
- P-16** **POTENTIAL OF FRONT-FACE FLUORESCENCE BASED FLUORALYS® ANALYZER TO MONITOR ACRYLAMIDE AND COLOR OF POTATO CRISPS**
Abdelhaq Acharid, Jad Rizkallah, Inčs Birlouez-Aragon
- P-17** **ROLE OF SUGARS ON THE FORMATION OF ACRYLAMIDE AND - HYDROXYMETHYLFURFURAL IN BISCUITS**
Ha Nguyen, H.J van der Fels-Klerx, R.J.B. Peters, M.A.J.S. van Boekel
- P-18** **MONITORING THE QUALITY OF CZECH COMMERCIAL POTATO CRISPS APPLYING DART–HRMS AND U-HPLC–MS**
Beverly Belkova, Simona Cernohorska, Jana Hajslova
- P-19** **ACRYLAMIDE FORMATION IN TRADITIONAL CZECH LEAVENED WHEAT-RYE BREADS AND WHEAT ROLLS**
Veronika Forstova, Katerina Riddellova, Beverly Belkova, Lukas Vaclavik, Josef Prihoda, Jana Hajslova

THURSDAY, November 7, 2013**13:00–16:00****POSTER SESSION 2**

MYCOTOXINS, MARINE AND PLANT TOXINS (J-1 – J-72)
FOOD CONTAMINANTS (ENVIRONMENTAL) (F-1 – F-54)
PACKAGING CONTAMINANTS (O-1 – O-19)
RESIDUES – PESTICIDES (R-1 – R-70)
RESIDUES – VETERINARY DRUGS ET AL. (S-1 – S-59)
LAST MINUTE POSTERS (LM-1 – LM-11)

J: MYCOTOXINS, MARINE AND PLANT TOXINS

- J-1 NEW ULTRA-HIGH PERFORMANCE LIQUID CHROMATOGRAPHY–HIGH RESOLUTION TANDEM MASS SPECTROMETRIC METHOD FOR QUANTIFICATION OF 323 PESTICIDES, 55 MYCOTOXINS AND 11 PYRROLIZIDINE ALKALOIDS**
Petra Slavikova, Zbynek Dzuman, Milena Zachariasova, Zdenka Veprikova, Marie Fenclova, Michal Godula, Jana Hajslova
- J-2 DETERMINATION OF AFLATOXIN LEVEL IN HAZELNUT GROWN IN AZERBAIJAN BY HIGH PERFORMANCE LIQUID CHROMATOGRAPHY**
Turkan Abbasova, Ulker Nuriyeva, Perihan Yolci Omeroglu
- J-3 MYCOTOXINS SCREENING IN MAIZE BY IMMUNOASSAYS: HOW EXTRACTION MIGHT AFFECT THE ACCURACY OF RESULTS**
 Giulia Rosar, Francesco Gon, Francesca Diana
- J-4 A RELIABLE AND WELL-CONTROLLED SCREENING TOOL: I'SCREEN AFLA MI MILK ELISA KIT**
Francesca Diana, Federica Vascotto, Giulia Rosar, Lidija Persic
- J-5 DEVELOPMENT AND VALIDATION OF A FAST UPLC–MS/MS METHOD FOR AFLATOXINS DETERMINATION IN PEANUTS SAMPLES**
Alessandra Jager, Fernando Tonin, Danilo Pompeu, Carlos Oliveira
- J-6 SIMULTANEOUS DETERMINATION OF BEAUVERICIN AND ENNIATINS IN GRAIN BY LIQUID CHROMATOGRAPHY–MASS SPECTROMETRY**
Keunhwa Choi, Chaemi Lim, Jisun Lee, Yoonjeong Han, Hyunghwa Choi, Jaekwan Seo, Junho Jeon, Gabyong Chae
- J-7 REDUCTION OF FUMONISIN CONTAMINATION IN MAIZE BY NEAR INFRARED SPECTROSCOPY**
Cecile Levasseur-Garcia, Didier Kleiber
- J-8 OCCURRENCE OF MYCOTOXINS IN ANIMAL FEED FROM ORGANIC FARMING PRODUCTION**
 Martina Bolechová, Petra Kosubová, Markéta Pospíchalová
- J-9 HIGH THROUGHPUT ONLINE AUTOMATED SAMPLE CLEAN-UP APPROACH FOR DETERMINATION OF DEOXYNIVALENOL AND DEOXYNIVALENOL-3-GLUCOSIDE IN CEREAL GRAINS AND COMPARISON WITH STANDARDISED MYCOTOXIN SAMPLE PREPARATION TECHNIQUES**
Alexis Nathanail, Marika Jestoi, Ebru Ates, Michal Godula, Kimmo Peltonen
- J-10 OCCURRENCE OF PATULIN IN PURE APPLE JUICE PRODUCED IN SERBIA**
Ljilja Torovic, Nina Dimitrov
- J-11 AFLATOXIN MI IN MILK AND BABY FORMULAE MARKETED IN SERBIA IN SUMMER 2013**
Ljilja Torovic, Nina Dimitrov
- J-12 DEVELOPMENT OF OPTIMIZED MULTICLASS CLEAN-UP METHODS FOR LC–MS/MS ANALYSIS OF MYCOTOXINS IN ANIMAL FEEDSTUFFS INCORPORATING A NOVEL SPE COLUMN**
Adam Senior, Geoff Davies, Claire Desbrow, Steve Jordan, Mats Leeman, Kerry Stephens, Lee Williams

- J-13 DEVELOPMENT OF OPTIMIZED MULTICLASS MYCOTOXIN CLEAN-UP METHODS FOR LC-MS/MS ANALYSIS USING A NOVEL SPE COLUMN**
Adam Senior, Mats Leeman, Johan Billing, Ecevit Yilmaz, Helen Lodder, Steve Jordan, Claire Desbrow
- J-14 APPLICATION OF TLC FOR SCREENING TOXIGENIC MICROMYCETES ISOLATED FROM CANNED FOOD AND OBJECTS OF INDUSTRIAL ENVIRONMENT OF BELARUSIAN CANNERIES**
Zinaida Yegorova, Oksana Gudinskaya
- J-15 THE FUTURE IN MULTI-MYCOTOXIN ANALYSIS – MYCOSPIN™ 400 CLEAN-UP AND STABLE ¹³C-LABELED INTERNAL STANDARDS IMPROVE ACCURACY AND SENSITIVITY IN MYCOTOXIN LC-MS/MS METHODS**
Alois Schiessl, Christina Brewe, Vera Traar
- J-16 LATERAL FLOW DEVICES: AGRASTIP® WATER BASED EXTRACTION FOR MYCOTOXIN ANALYSIS**
Vera Traar, Barbara Cvak, Julia Mayer
- J-17 DEVELOPMENT OF RAPID QUANTITATIVE DIPSTICK TESTS FOR FUMONISINS, AFLATOXINS AND DEOXYNIVALENOL IN GRAINS**
Heynen Olivier, Nivarlet Noan, Delphine Andrienne, Jessica Pirson, Benoit Granier
- J-18 DEVELOPMENT OF THE FIRST QUANTITATIVE MULTIPLEX DIPSTICK FOR THE SIMULTANEOUS DETECTION OF DON AND ZON MYCOTOXINS IN GRAINS**
Noan Nivarlet, Delphine Andrienne, Jessica Pirson, Benoit Granier
- J-19 VALIDATION STUDY OF A RAPID QUANTITATIVE DIPSTICK TEST FOR AFLATOXIN MI IN MILK**
Noan Nivarlet, Delphine Andrienne, Jessica Pirson, Gaetan Detilloux, Giorgi Matureli, Benoit Granier
- J-20 EVALUATION OF EMERGING FUSARIUM MYCOTOXINS BEAUVERICIN, ENNIATINS, FUSAPROLIFERIN, AND MONILIFORMIN IN DOMESTIC RICE IN IRAN**
Firouzeh Nazari, Michael Sulyok, Farzad Kobarfard, Hassan Yazdanpanah, Rudolf Krška
- J-21 DETERMINATION OF MYCOTOXINS IN DOMESTIC RICE IN IRAN USING LC-MS/MS**
Firouzeh Nazari, Michael Sulyok, Hassan Yazdanpanah, Farzad Kobarfard, Rudolf Krška
- J-22 DETERMINATION OF METABOLITES FORMED BY ENZYMATIC DEGRADATION OF ERGOT ALKALOIDS**
Irene Hahn, Michaela Thamhesl, Verena Klingenbrunner, Christian Hametner, Rudolf Krška, Wulf-Dieter Moll, Franz Berthiller, Heidi Schwartz
- J-23 STUDY OF AFLATOXINS INCIDENCE IN COW FEED AND MILK IN SERBIA**
Danka Spiric, Jasna Djinovic-Stojanovic, Vesna Jankovic, Branko Velebit, Tatjana Radicevic, Srdjan Stefanovic, Sasa Jankovic
- J-24 DETERMINATION OF NATURALLY-OCCURRING ALKALOIDS IN FEED BY UPLC-MS/MS**
Martina Bolechová, Petra Kosubová, Markéta Pospíchalová
- J-25 DEVELOPMENT AND VALIDATION OF A QUECHERS BASED LIQUID CHROMATOGRAPHY TANDEM MASS SPECTROMETRY METHOD FOR THE DETERMINATION OF ALTERNARIA-TOXINS IN TOMATO BASED PRODUCTS**
Theresa Zwickel, Keith Richards, Horst Klaffke, Monika Lahrssen-Wiederholt, Michael Rychlik
- J-26 BINDING AFFINITY STUDIES OF MYCOTOXIN APTAMERS USING DIFFERENT ANALYTICAL APPROACHES**
Stefania Valenzano, Annamaria Ruscito, Roberto Schena, Annalisa de Girolamo, Maria C. DeRosa, Angelo Visconti
- J-27 DEVELOPMENT AND APPLICATION OF AN EXACT MASS LC-MS/MS LIBRARY FOR THE SCREENING OF MYCOTOXINS AND FUNGAL METABOLITES IN FOOD AND FEED**
Elisabeth Varga, Thomas Glauner, Emma Rennie, Bernhard Wuest, Michael Sulyok, Rainer Schuhmacher, Rudolf Krška, Franz Berthiller
- J-28 THE OCCURRENCE OF MYCOTOXINS IN CORN PRODUCTS FOUND IN RETAIL STORES IN THE USA**
Ronald Niemeijer, Julie Brunkhorst, Bruce Malone
- J-29 EVALUATION OF A SINGLE EXTRACTION METHOD FOR USE IN MULTI MYCOTOXIN ANALYSIS**
Ronald Niemeijer, Julie Brunkhorst, Bruce Malone

- J-30 DETERMINATION OF MYCOTOXIN RESIDUES IN BEER BY UHPLC–HR–MS AND LIQUID CHROMATOGRAPHY WITH FLUORESCENCE DETECTION (LC–FL) IN COMBINATION WITH SOLVENT MICROEXTRACTION**
Ioanna Rebelaki, Vasileios Sakkas, Triantafyllos Albanis
- J-31 DETERMINATION OF FREE AND BOUNDED FUMONISINS IN FOOD PRODUCTS BY LIQUID CHROMATOGRAPHY–ION TRAP–MASS SPECTROMETRY**
Marcin Bryła, Renata Jędrzejczak, Krystyna Szymczyk, Mieczysław W. Obiedziński
- J-32 MATRIX REFERENCE MATERIALS FOR FUMONISIN B1 AND B2 IN MAIZE FLOUR**
Barbara Cini, Eva Perez
- J-33 THE IMPACT OF THE BAKING PROCESS ON THE CONCENTRATION OF FREE AND BOUNDED FUMONISINS B1, B2 & B3 IN GLUTEN FREE BREAD**
Marcin Bryła, Renata Jędrzejczak, Krystyna Szymczyk, Mieczysław W. Obiedziński
- J-34 DEVELOPMENT OF BIOCHIP BASED IMMUNOASSAYS FOR SIMULTANEOUS SCREENING OF ENDOPHYTE ALKALOIDS IN GRASS SEED**
M Plotan, R Devlin, J Porter, JMcKnight, M.E. Benchikh, R.I. McConnell, S.P. FitzGerald
- J-35 DEVELOPMENT AND IN-HOUSE VALIDATION OF AN UHPLC–HR–ORBITRAP MASS SPECTROMETRIC METHOD FOR THE ANALYSIS OF LIPOPHILIC MARINE TOXINS IN SHELLFISH**
Gabriel Orellana, Julie Vanden Bussche, Lieven Van Meulebroek, Michiel Vandegehuchte, Lynn Vanhaecke
- J-36 FATE OF MYCOTOXINS IN THE CORNMEAL PROCESSING FROM CARYOPSY TO PRE-COOKED PORRIDGE**
Silvia Generotti, Martina Cirlini, Michele Suman, Chiara Dall'Asta
- J-37 THE USE OF MICROFLOW UHPLC IN MYCOTOXIN ANALYSIS**
Jianru Stahl-Zeng, Stephen Lock
- J-38 THE USE OF ULTRA-PERFORMANCE CONVERGENCE CHROMATOGRAPHY – TANDEM MASS SPECTROMETRY (UPC2–MS/MS) IN MYCOTOXIN ANALYSIS**
Christof Van Poucke, Sarah de Saeger
- J-39 BROAD SCREENING OF PHYCOTOXINS IN TISSUE, WATER AND FOOD SUPPLEMENTS WITH USE OF LIQUID CHROMATOGRAPHY FULL SCAN HIGH RESOLUTION MASS SPECTROMETRY**
Mirjam Klijnsstra, Marlène Gaillot, Arjen Gerssen
- J-40 UPLC–MS/MS METHOD FOR THE ROUTINE QUANTIFICATION OF REGULATED AND NON-REGULATED LIPOPHILIC MARINE BIOTOXINS IN SHELLFISH**
Arjen Gerssen, Mirjam Klijnsstra, Simon Cubbon, Antonietta Gledhill, Daniel McMillan
- J-41 TRACE LEVEL DETECTION OF MYCOTOXIN CONTAMINATION IN ANIMAL FEEDINGSTUFFS**
Sara Stead, Dominic Roberts, Christof van Poucke, Sarah de Saeger, Theo de Rijk
- J-42 OCCURRENCE OF AFLATOXIN M1 IN MILK IN THAILAND**
Kingkeaw Charoenpornsook, Kanjana Motina, Pilai Kavisarasai
- J-43 OCCURRENCE OF AFLATOXIN B1 IN FOOD PRODUCTS IN THAILAND**
Kingkeaw Charoenpornsook, Kanjana Motina, Pilai Kavisarasai
- J-44 OCCURRENCE OF MOULDS AND AFLATOXIN IN PEANUT AND CEREAL PRODUCTS FROM WHOLE SALE MARKET IN THAILAND**
Kanjana Motina, Kingkeaw Charoenpornsook, Pilai Kavisarasai
- J-45 DEVELOPMENT OF A MULTI-MYCOTOXIN METHOD USING UPLC–MS/MS AND ITS APPLICATION TO ANALYSIS OF ANIMAL FEED MATERIALS**
Joanna Stratton, Emma Bradley, Jennifer Leak, Irene Leon, Susan MacDonald
- J-46 ANALYSIS OF MYCOTOXINS IN FOOD MATRICES USING QUECHERS AND LC–MS/MS**
Matthew Trass
- J-47 NOVEL, RAPID, SENSITIVE, FLUORESCENT PLANAR WAVEGUIDE IMMUNOASSAYS FOR THE DETECTION OF PARALYTIC SHELLFISH TOXINS IN MARINE ALGAE AND MICROCYSTINS IN FRESHWATER AND CYANOBACTERIAL EXTRACTS.**
Julie Meneely

- J-48 SINGLE LABORATORY VALIDATION OF AN EXTENSION OF THE PRECOLUMN OXIDATION HPLC FLUORESCENCE DETECTION METHOD FOR THE ANALYSIS OF PARALYTIC SHELLFISH POISONING TOXINS**
Begoña Ben-Gigirey, Araceli Escudeiro-Rossignoli, Maria Barreiro-Miranda, Ana Gago-Martinez
- J-49 DEVELOPMENT OF AN AUTOMATED SAMPLE PREPARATION AND ANALYSIS WORKFLOW FOR THE DETERMINATION OF MYCOTOXIN RESIDUES IN DIFFERENT FOOD MATRICES**
Oscar G. Cabrices, Andre Schreiber
- J-50 ALTERNATIVE DERIVATIZATION PROTOCOLS FOR THE DETERMINATION OF FUMONISINS B1 AND B2 IN WINES BY HPLC–FLD**
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- J-51 SIMULTANEOUS DETERMINATION OF TOTAL AFLATOXIN, OCHRATOXIN A AND FUMONISIN USING AOF MS–PREP® IN CONJUNCTION WITH LC–MS/MS**
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- J-52 LEVELS OF AFLATOXIN M1 IN MILK ON SERBIAN MARKET**
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- J-54 ANALYTICAL METHODS OF AFLATOXINS IN HERBAL MEDICINE AND HEALTH FUNCTIONAL FOODS**
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- J-55 A NOVEL METHOD FOR RAPID DETERMINATION OF AFLATOXIN M1 IN MILK BY USING LC–MS/MS**
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- J-56 NEW-FAST AND EASY METHOD FOR LC–MS/MS ANALYSIS OF PATULIN IN APPLE JUICE**
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- J-57 ARGENTINIAN & BRAZILIAN BOVINE MILK POWDER PRODUCING CHAIN PATHWAYS For aflatoxin M1 contamination prevention**
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- J-58 PYRROLIZIDINE ALKALOIDS: TOXIC PLANT METABOLITES IN OUR DIET – TAKING ON THE ANALYTICAL CHALLENGE**
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- J-59 ENHANCED LC–MS/MS–ANALYSIS OF CYLINDROSPERMOPIN IN PLANT AND FRESHWATER MATRICES USING THE STABLE ISOTOPE DILUTION ASSAY**
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- J-60 UPLC–MS/MS APPROACH FOR THE DETERMINATION OF REGULATED MYCOTOXINS IN CONTROL LABORATORIES**
Marta Vaclavikova, Shaun MacMahon, Timothy H. Begley
- J-61 APPLICATIONS OF GREEN AND EFFICIENT EXTRACTION METHODOLOGIES FOR THE DETERMINATION OF MYCOTOXINS IN DIFFERENT MATRICES**
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- J-62 OCHRATOXIN A RESIDUES IN TISSUES OF INDUSTRIAL BROILER AND NON-DESCRIPT (DESI) CHICKEN IN FAISALABAD PAKISTAN**
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- J-63 LINAMARIN IN CASSAVA LEAVES AND ROOTS: ANALYSIS BY LC–MS**
Sajid Latif, Iris Klaiber, Joachim Müller
- J-64 FAST, SIMPLE, AND REPRODUCIBLE SPE CLEANUP OF CORN, WHEAT, AND PEANUT EXTRACTS PRIOR TO HPLC ANALYSIS FOR MYCOTOXINS**
Frank Michel, David S. Bell, Ken Espenschied, Michael Ye, Olga Shimelis, Emily Barrey , Matilal Sarker
- J-65 LC–MS/MS MULTI-MYCOTOXIN DETERMINATION AFTER IMMUNOAFFINITY COLUMN CLEAN-UP: A SINGLE-LABORATORY VALIDATION DESIGN TO EVALUATE CONTRIBUTION OF SELECTED FACTORS TO METHOD PERFORMANCE CHARACTERISTICS**
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- J-66 DETERMINATION OF MOULDS AND OCHRATOXIN A IN RAPESEED SAMPLES FROM VOJVODINA – SERBIA**
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- J-67 STUDY OF THE INTERSPECIFIC INHIBITION-COMPETITION PHENOMENA IN BETWEEN OCHRATOXINOGENIC STRAINS PRESENT ON COFFEE BEANS**
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- J-68 ONLINE COUPLING OF COVALENT SOLID PHASE EXTRACTION TO LIQUID CHROMATOGRAPHY FOR AUTOMATED ANALYSIS OF ZEARALENONE**
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- J-69 NOVEL METHOD FOR THE ACCURATE MEASUREMENT OF ZEARALENONE AND DEOXYNIVALENOL IN CEREALS**
Monika Szabo-Vezse, Prof. Raymond Coker, Adam Scott
- J-70 DETERMINATION OF DEOXYNIVALENOL BY RAPID SCREENING TESTS AND COMPARISON OF RESULTS WITH LC–MS DATA**
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- J-71 DEVELOPMENT AND VALIDATION OF METHODS FOR THE AUTOMATED QUANTITATIVE ANALYSIS OF MYCOTOXINS IN VARIOUS COMMODITIES BY IMMUNOPREP® ONLINE CARTRIDGES**
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- J-72 A NEW, PRECISE AND ACCURATE METHODOLOGY FOR RAPID DETERMINATION OF 12 MYCOTOXINS IN DIFFERENT FOOD COMMODITIES IN ONE RUN BY USING LC-MS/MS**
 Mehmet Balci, İrfan Unlusayın, Gokce Goksu Gursu, Nezih Hekim

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- F-1 CHROMIUM (III) AND CHROMIUM (VI) CONTENT IN AGRICULTURAL PRODUCTS IN VICINITY OF CHROMIUM SMELTERS**
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- F-2 ANALYSIS OF POLYCHLORINATED BIPHENYLS (PCBs) IN FISH OIL SUPPLEMENTS BY GAS CHROMATOGRAPHY WITH HIGH RESOLUTION-TIME-OF-FLIGHT MASS SPECTROMETRY (GC–HR–TOF MS)**
Jitka Zrostlíková, Joe Binkley, Viatcheslav Artaev, John Heim, Mark Merrick, Kevin Siek
- F-3 GC×GC–TOFMS UTILIZED AS A BROAD-SPECTRUM ANALYSIS FOR ENDOCRINE DISRUPTOR COMPOUNDS IN URBAN AND RURAL WATERSHEDS**
Tomas Kovalczuk, Allen Zhang, John Heim, Joe Binkley
- F-4 A METHOD FOR THE QUANTITATIVE DETERMINATION OF CADMIUM, LEAD, ARSENIC AND TIN IN MUSCLE BY INDUCTIVELY COUPLED PLASMA MASS SPECTROMETRY (ICP–MS)**
 Paul Martin, Celine Mannion, Catherine Swan, Patrick Conaty, Joe Murphy, Marion Barrett, Montserrat Gutierrez
- F-5 METHOD VALIDATION AND OCCURRENCE OF PCDD/FS IN FISH FROM BRAZIL**
Rafael Pissinatti, Carolina Nunes, Eleonora Santos, Ravi Prates, Elisângela Magalhães, Daniella Augusti
- F-6 SAME SEPARATION WITH HALF THE COLUMN: EXTENDING THE LIFETIME OF YOUR GC COLUMN WITH COLUMN TRIMMING MAINTENANCE AND METHOD TRANSLATION**
Kristi Sellers, Jack Cochran, Michelle Misselwitz, Jason Thomas
- F-7 SYNTHESIS OF PAH-TETROL METABOLITES**
 Huiling Liu, Morten Karlsen, Hakon Midtaune, Trygve Andreassen, Jon Eigill Johansen
- F-8 EVALUATION OF THE CADMIUM DISTRIBUTION AND POTENTIAL RISK IN THE CONSUMPTION ON THE WHEAT GRAINS PRODUCED IN BRAZIL**
 Catarina Pereira, Helena Queiroz
- F-9 VALIDATION OF FAST METHOD FOR CADMIUM DETERMINATION IN MEAT SAMPLES SOLUBIZED WITH TMAH**
 Taise Aranha, Solange Cadore, Helena Queiroz
- F-10 EVALUATION OF NEW ZIRCONIA-BASED CLEANUP SORBENTS IN THE DETERMINATION OF PERSISTENT ORGANIC POLLUTANTS (POPs) IN FATTY FOODS AND BEVERAGES**
 Katherine K. Sternerson, Michael Halpenny, Olga Shimalis, Carole Garcia

- F-11 QUATERNARY AMMONIUM COMPOUNDS (QAC) IN FOODSTUFFS – CURRENT SITUATION AND ANALYTIC METHOD**
Heike Drinda, Anna Romanotto, Dorothea Wojciechowski
- F-12 ORGANOCHLORINE PESTICIDES AND POLYCHLORINATED BYPHENYL RESIDUES IN WILD ABRAMIS BRAMA AND CARASSIUS GIBELIO FROM THE DANUBE RIVER (SERBIA)**
Jasna Djinovic-Stojanovic, Jelena Spasic, Aleksandar Popovic, Danijela Vranic, Danka Spiric, Sasa Jankovic, Aurelija Spiric
- F-13 ANALYSIS OF AS, CD, CU, FE AND PB IN CHOCOLATE AND COCOA PRODUCTS BY ICP–MS**
Milana Stojicic, Marta Tot, Dzoana Klisara, Biljana Marosanovic
- F-14 ELABORATION OF THE GC–HRMS METHOD FOR SIMULTANEOUS DETERMINATION OF POLYBROMINATED, POLYCHLORINATED, MIXED POLYBROMINATED/CHLORINATED DIBENZO-P-DIOXINS AND DIBENZOFURANS, POLYCHLORINATED BIPHENYLS AND POLYBROMINATED DIPHENYL ETHERS IN FISH SAMPLES**
Dzintars Zacs, Jekaterina Rjabova, Arturs Viksna, Vadims Bartkevics
- F-15 ACID DIGESTION IN CLOSED SINGLE USE PP TUBES. CAN IT BE USED FOR AAS OF SEAWEEEDS?**
Lars Duelund, Ole G. Mouritsen
- F-16 IMPACT OF COOKING CONDITIONS AND FAT CONTENT ON THE BIOACCESSIBILITY OF PCBs, PCDDs AND PCDFs IN MEAT PRODUCTS**
Christelle Planche, J r my Ratel, Patrick Blinet, Erwan Engel
- F-17 THE APPLICATION OF REPORTER GENE ASSAYS FOR THE DETECTION OF ENDOCRINE DISRUPTORS IN MILK**
Ewa Wielogorska, Chris Elliott, Martin Danaher, Lisa Connolly
- F-18 DETERMINATION OF ENDOCRINE DISRUPTORS IN BOVINE MILK USING ULTRA HIGH PERFORMANCE LIQUID CHROMATOGRAPHY–TANDEM MASS SPECTROMETRY**
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- F-19 THE TOTAL PCB-TASK: A COMPREHENSIVE HRGC–HRMS METHOD FOR ANALYSIS OF ALL 209 PCB CONGENERS IN FISH MATRICES**
Frank Neugebauer, Cathrin Ast, Olaf Paepke, Nina Lohmann
- F-20 THE INFLUENCE OF THE CHICKEN HEN BREEDING METHOD ON THE PRESENCE OF PCDD/F, PCB AND PBDES IN EGGS**
Marek Roszko, Krystyna Szymczyk, Renata J drzejczak
- F-21 PREVALENCE AND ANTIBIOTIC RESISTANCE OF STAPHYLOCOCCUS AUREUS ISOLATED FROM ELEMENTARY SCHOOL CHILDREN'S HANDS IN SOUTH KOREA**
Suk-Ho Kang, Mi-Na Eom, Young-Sook Do, Nan-Young Kim, Han-Taek Kim, Mi-Hye Yoon, Jong-Bok Lee
- F-22 EFFICIENT EXTRACTION AND ANALYSIS OF PAHS FROM OLIVE OIL USING A NEW DUAL-LAYER SPE CARTRIDGE**
Katherine K. Stenerson, Olga Shimelis, Ken Espenschied, Michael Halpenny, Christine Dumas
- F-23 STUDYING THE ACCUMULATION AND DISTRIBUTION OF MN, CU, CD AND ZN BY SOME GEORGIAN FEED PLANTS**
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- F-24 INTEGRAL FOODS SAFETY DETERMINATION BY BIOLOGICAL METHODS**
Inna Pylypenko, Liudmyla Pylypenko
- F-25 16 EU PAH IN EDIBLE FATS BY STYRENE DIVINYLBENZENE SPE CLEAN-UP AND SOLVENT VENT PTY GC–MS ANALYSIS**
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- F-26 FROM GC–MS TO GC–MS/MS TRIPLE QUADRUPOLE ANALYSIS OF NDL PCBs IN FOOD: REDUCED CLEAN-UP AND INCREASED SENSITIVITY**
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- F-27 SELECTIVE AND SENSITIVE DETECTION AND QUANTIFICATION OF STOCKHOLM CONVENTION POPS, INCLUDING DIOXINS, USING ATMOSPHERIC PRESSURE GAS CHROMATOGRAPHY MS/MS**
Dominic Roberts, Jody Dunstan, Michael McCullagh, Kendon Graham, Ingrid Ericson Jogsten, Bert van Bavel

- F-28 HUMAN DIETARY EXPOSURE TO PERSISTENT ORGANIC POLLUTANTS: RESULTS OF THE SECOND FRENCH TOTAL DIET STUDY**
Ronan Cariou, Nawel Bemrah, Philippe Marchand, Véronique Sirot, Gaud Dervilly-Pinel, Jean-Charles Leblanc, Bruno Le Bizec
- F-29 EFFECTS OF FOOD QUALITY ON HEAVY METALS CONTENT IN HAIR OF RESIDENTS OF CITIES IN GEORGIA**
Tamara Chelidze, Liana Enukidz, Alexandre Didebulidz, Manana Chankashvili
- F-30 DETECTION OF FECAL CONTAMINATION ON BABY SPINACH LEAVES USING HYPERSPECTRAL FLUORESCENCE IMAGING AND PARTIAL LEAST SQUARES DISCRIMINANT ANALYSIS**
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- F-31 TOWARDS PROBLEMS IN THE DETERMINATION OF SHORT CHAIN PFAS BY UPLC-MS/MS IN FRUITS AND VEGETABLES**
Heinrich Jüriling, Josef Müller, Matthias Kotthoff
- F-32 INORGANIC ARSENIC –SPE HG-AAS METHOD FOR RICE TESTED IN-HOUSE AND COLLABORATIVELY**
Rie R Rasmussen, Yiting Qian, Jens S Sloth
- F-33 APPLICATION OF COLD VAPOR – ATOMIC ABSORPTION SPECTROPHOTOMETRY FOR HG ANALYSES OF FISH SAMPLES. VALIDATION OF THE METHOD**
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- F-34 USE OF HYDRIDE GENERATION ATOMIC ABSORPTION SPECTROMETRY TO DETERMINE ARSENIC CONTENT IN FORAGE SAMPLES**
Margareta Olteanu, Arabela Elena Untea, Rodica Diana Criste
- F-35 DETERMINATION OF HEXABROMOCYCLO-DODECANE STEREOISOMERS IN FISH BY SUPRAMOLECULAR SOLVENT-BASED MICROEXTRACTION AND LIQUID CHROMATOGRAPHY/TANDEM MASS SPECTROMETRY**
Ana Belén Lara, María Dolores Sicilia, Soledad Rubio
- F-36 DETERMINATION OF POLYCHLORINATED DIBENZO-P-DIOXINS, DIBENZOFURANS AND DIOXIN-LIKE BIPHENYLS IN FISH AND CANNED FISH AND INVESTIGATION OF THE CONGENER PROFILE AND SIMILARITY BETWEEN THE SAMPLES**
Adam Grochowalski, Ryszard Chrzęszcz, Anna Maślanka, Małgorzata Węgiel, Joanna Kuc
- F-37 INVESTIGATION OF CONTENT OF HEXABROMOCYCLODODECANE ISOMERS IN MARINE FISH AND CLUSTERING OF SAMPLES**
Joanna Kuc, Adam Grochowalski
- F-38 EPIDEMICS AND THE MICROBIOLOGICAL QUALITY OF CARROTS**
Marja Lehto, Hanna-Riitta Kymäläinen, Risto Kuisma, Maarit Mäki
- F-39 MEASUREMENTS OF TRACE METAL CONCENTRATIONS IN THE LIVER OF SHEEP AND GOATS FROM NORTHERN GREECE, USING RADIOISOTOPE-EXCITED ENERGY-DISPERSIVE XRF SPECTROMETRY**
Christina Papachristodoulou, Konstantinos Stamoulis, Panagiotis Tsakos, Vasileios Vozikis, Chrissanthy Papadopoulou, Konstantinos Ioannides
- F-40 SINGLE DROP MICROEXTRACTION OF DERIVATIZED PARABENS**
Aleksandra Prichodko, Vida Vickackaite
- F-42 RESULTS FOR PAH ANALYSIS ARE NOT METHOD-DEPENDENT IN PROFICIENCY TESTS**
Craig Eaton, Mark Sykes, Martin Rose, Joe Holland, Thomas Wenzl, Janet Kelly, Dominic Anderson
- F-43 DESIGN OF EXPERIMENT APPROACH (DOE) FOR THE OPTIMIZATION OF POLYBROMINATED DIPHENYL ETHERS (PBDEs) DETERMINATION IN FISH SAMPLES BY MICROWAVE-ASSISTED EXTRACTION AND GC-MS/MS**
Maribel Beser, Vicent Yusf
- F-44 DETERMINATION OF DICYANDIAMIDE BY LC-MS/MS IN DAIRY INGREDIENTS: A RESPONSE TO A DECISION OF THE MINISTRY OF PRIMARY INDUSTRIES IN NEW ZEALAND**
Mathieu Dubois, Nancy Frank, Karin Gartenmann, Adrienne Tarrès, Eric Gremaud, Pascal Mottier, Thierry Delatour
- F-45 IMPROVED APPROACH FOR THE DETERMINATION OF PERSISTENT ORGANIC POLLUTANTS (POPs) IN FATTY FOODS AND BEVERAGES USING QUECHERS EXTRACTION/CLEANUP AND GC/MS**
Frank Michel, Katherine K. Stenerson, Michael Halpenny, Michael Ye, Olga Shimelis, Emily Barrey, Leonard Sidisky

- F-46** OPTIMIZATION OF QUECHERS EXTRACTION METHOD FOR THE DETERMINATION OF EDCS IN DAIRY PRODUCTS VIA LC-HYBRID LTQ ORBITRAP MS
Vasiliki Kobotheke, Vasiliki Boti, Triantafyllos Albanis
- F-47** ANALYSIS OF QUATERNARY AMMONIUM COMPOUNDS IN VARIOUS DAIRY PRODUCTS BY LC-MS/MS
Christoph Czerwenka
- F-48** DETERMINATION OF POLYETHOXYLATED TALLOW AMINE (POEA) WITH HIGH RESOLUTION AND ACCURATE MASS SPECTROMETRY IN FOOD AND FEED
Thorsten Bernsmann, Dominik Baumerister, Sebastian Westrup, Peter Fürst
- F-49** MITIGATION OF STYRENE IN WHEAT BEER
Daniel Langos, Michael Granvogel, Peter Schieberle
- F-50** THE PHARMACOKINETICS OF TETRACYCLINE IN BRASSICA CHINENSIS L. GROWN HYDROPONICALLY
Chi-Chung Chou, Yu-Jie Wu, Huiru Chen
- F-51** DETERMINATION OF HEAVY METAL CONTENTS IN INDIAN MARINE FISH USING ICP-MS METHOD AFTER CLOSED VESSEL MICROWAVE DIGESTION
Sreenivasa R.J., Bhaskarachary K, Longvah T
- F-52** ANALYSIS OF BENZO(A)PYRENE AND PAH IN VEGETABLE OILS
Sergiy Melnychuk, Victoria Lohanska, Nataliya Hribova
- F-53** OCCURRENCE OF ORGANOHALOGENATED COMPOUNDS AND PAHs IN FISH FROM TURKEY PART A: UHPLC-MS/MS DETERMINATION OF PFASs, BFRs AND THEIR HYDROXYLATED METABOLITES IN FISH
Darina Lanková, Andrea Švarcová, Jana Pulkrabová, Jana Hajšlová
- F-54** OCCURRENCE OF ORGANOHALOGENATED COMPOUNDS AND PAHs IN FISH FROM TURKEY PART B: GC-MS/MS DETERMINATION OF HALOGENATED POPs AND PAHs IN FISH
Darina Lanková, Kamila Kalachová, Andrea Švarcová, Jana Pulkrabová, Jana Hajšlová

O: PACKAGING CONTAMINANTS

- O-1** DETERMINATION OF EPICHLOROHYDRIN IN EPOXY LACQUER USED IN CANS FOR FOOD AND BEVERAGE BY GC-MS
Tommy L. Cederberg, Jens H. Petersen
- O-2** ANALYSIS OF ADDITIVES IN BIODEGRADABLE POLYMERS USING DIRECT SAMPLING ANALYSIS (DSA) TIME-OF-FLIGHT MASS SPECTROMETRY
Joanne Mather, Sharanya Reddy, George Perkins, Rafael Auras
- O-3** QUANTITATIVE SCREENING OF POSSIBLE MIGRANTS FROM PAPERBOARD PACKAGING MATERIAL BY SOLID-PHASE MICRO EXTRACTION COUPLED TO GAS CHROMATOGRAPHY-MASS SPECTROMETRY
Katerina Bousova, Michal Godula, Michele Suman
- O-4** METHODS FOR IDENTIFICATION OF KNOWN AND UNKNOWN FOOD CONTACT MATERIALS BY MEANS OF HPLC-HIGH RESOLUTION-ACCURATE MASS SPECTROMETRY
Laszlo Hollosi, Michal Godula
- O-5** SCREENING AND CONFIRMATION FOR PHOTOINITIATORS IN FOOD PRODUCTS BY LC-MS/MS USING TRIGGERED MRM ACQUISITION AND LIBRARY COMPARISON
Thomas Glauner, Teelke Jung, Diane Fügel, Bernhard Wüst
- O-6** RISK ANALYSIS OF FOOD CONTAMINATION BY LEAD FROM GLASS PACKAGING
Svatopluk Kudláč, Rudolf Ševčík, Václav Pohůnek, Aleš Rajchl, Adéla Grégrová, Michal Voldřich, Jaroslav Dobiáš
- O-7** SINGLE-STEP EXTRACTION AND CLEANUP OF BISPHENOL A IN SOFT DRINKS BY HEMIMICELLAR MAGNETIC SPE PRIOR TO LIQUID CHROMATOGRAPHY/TANDEM MASS SPECTROMETRY
Samaneh Yazdinezhad, Ana Ballesteros-Gómez, Loreto Lunar, Soledad Rubio
- O-8** IS MINERAL OIL CONTAMINATION REALLY MINERAL OIL? DETAILED ELUCIDATION BY USING COMPREHENSIVE TWO-DIMENSIONAL GAS CHROMATOGRAPHY WITH DUAL DETECTION
Giorgia Purcaro, Luigi Mondello, Peter Q Tranchida, Laura Barp, Sabrina Moret, Lanfranco Conte

- O-9** **LOW LEVELS OF ALUMINIUM IN SOFT-DRINKS ON FINNISH MARKET**
Liv Kukkonen, Eija-Riitta Venäläinen, Kimmo Peltonen
- O-10** **NEW STANDARDS FOR PAPS – EMERGING FLUORINATED SURFACTANTS IN FOOD CONTACT MATERIALS**
Huiling Liu, Hakon Midtaune, Jon Eigill Johansen
- O-11** **DEVELOPMENT AND VALIDATION OF METHODS FOR THE DETERMINATION OF BENZOPHENONE AND 4-HYDROXYBENZOPHENONE IN FOOD PACKAGING AND BISCUIT**
Maja Pandurevic Todorovic, Katalin Sabo, Biljana Marosanovic
- O-12** **MONITORING OF REMNANTS OF PACKAGING MATERIAL IN FORMER FOOD PRODUCTS**
Leo van Raamsdonk, Harry van Egmond, Gerard van Bruchem, Jef Vliege, Vic Pinckaers
- O-13** **EVALUATION OF THE MIGRATION OF 14 PHOTO-INITIATORS FROM CARDBOARD PACKAGING INTO TENAX® AND CEREALS USING ULTRA PERFORMANCE LIQUID CHROMATOGRAPHY – TANDEM MASS SPECTROMETRY (UPLC–MS/MS)**
Kathy van den Houwe, Els van Hoeck, Joris van Loco, Fabien Bolle
- O-14** **A STUDY ON DIFFERENT STORAGE CONDITIONS AFFECTING MINERAL OILS MIGRATION FROM PACKAGING TO SEMOLINA AND EGG PASTA**
Laura Barp, Sabrina Moret
- O-15** **MULTI-RESIDUE ANALYSIS OF BISPHENOLS AND THEIR DIGLYCIDYL ETHERS IN CANNED FOODS FOR EVALUATION OF HUMAN EXPOSURE**
Adekunle Alabi, Noelia Caballero, Soledad Rubio
- O-16** **IDENTIFICATION OF POTENTIAL MIGRANTS FROM PRINTING INKS USED ON PAPER AND BOARD FOOD CONTACT MATERIALS**
Els van Hoeck, Caroline Evrard, Kathy van den Houwe, Fabien Bolle
- O-17** **A NOVEL METHOD FOR EVALUATION OF MIGRATION OF FLUOROTELOMER ALCOHOLS FROM FOOD CONTACT MATERIALS TO FOOD**
Michala Slovákova, Darina Lanková, Kamila Kalachová, Ondřej Lacina, Jana Pulkrabová, Jana Hajšlová
- O-18** **HUMAN DIETARY EXPOSURE TO BISPHENOL A: RESULTS OF THE SECOND FRENCH TOTAL DIET STUDY**
Ronan Cariou, Yoann Deceuninck, Nawel Bemrah, Alain-Claude Roudot, Gaud Dervilly-Pinel, Jean-Philippe Antignac, Jean-Charles Leblanc, Bruno Le Bizec
- O-19** **MIGRATION OF PHTHALATES FROM CARDBOARD BOXES AT THE EXAMPLE OF PACKED COFFEE FILTERS**
Jürgen Zapp, Thomas Nolte

R: RESIDUES – PESTICIDES

- R-1** **DISTRIBUTION OF PESTICIDE RESIDUE WITHIN A PAPAYA FRUIT AND ASSESSMENT OF SAMPLE PREPARATION ERROR**
Perihan Yolci Omeroglu, Arpad Ambrus, Dilek Boyacioglu, Etelka Solymosné Majzik
- R-2** **EVALUATION OF ATMOSPHERIC PRESSURE IONIZATION SOURCES (ESI, APCI AND APPI) IN LC–MS/MS FOR SELECTED PESTICIDE RESIDUE ANALYSIS IN CUCUMBER**
Susana Grimalt Brea, Stefan Harbeck, Berit Sejerøe-Olsen, Penka Shegunova, Marta Dabrio Ramos
- R-3** **APPLICATION OF GAS CHROMATOGRAPHY TIME-OF-FLIGHT HRMS MASS SPECTROMETRY TO FOOD ANALYSIS**
Noelia Belmonte Valles, Samanta Ucles, Milagros Mezcuca, Amadeo R. Fernandez-Alba
- R-4** **DETERMINATION OF SULFURYL(DI)FLUORIDE THROUGH SULFURYLCHLORIDE FLUORIDE IN FOOD SAMPLES USING HS-SPME-GC/MS**
Anna Romanotto, Matthias Groschke, Alexander Franke
- R-5** **HIGHLY SENSITIVE DETERMINATION OF PHOSPHINE IN FOOD**
Alexander Franke, Florian Mütze, Anna Romanotto
- R-6** **PESTICIDE RESIDUES IN BABY FOOD PRODUCED BY DOMESTIC MANUFACTURES OF THE REPUBLIC OF SERBIA 2010/2013**
Gorica Vuković, Vojislava Bursić, Bojana Špirović, Sanja Lazić, Milica Mojašević, Marinela Tadić

- R-7 APPLICATION OF QUECHERS AND DLLME FOR PESTICIDE AND VETERINARY DRUG RESIDUE ANALYSIS IN MILK SAMPLES BY UHPLC-MS/MS**
Mariela Viera, Tiele Rizzetti, Giovana Ferronato, Lucila Ribeiro, Manoel Martins, Martha Adaime, Renato Zanella, Osmar Prestes
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