

PROGRAM

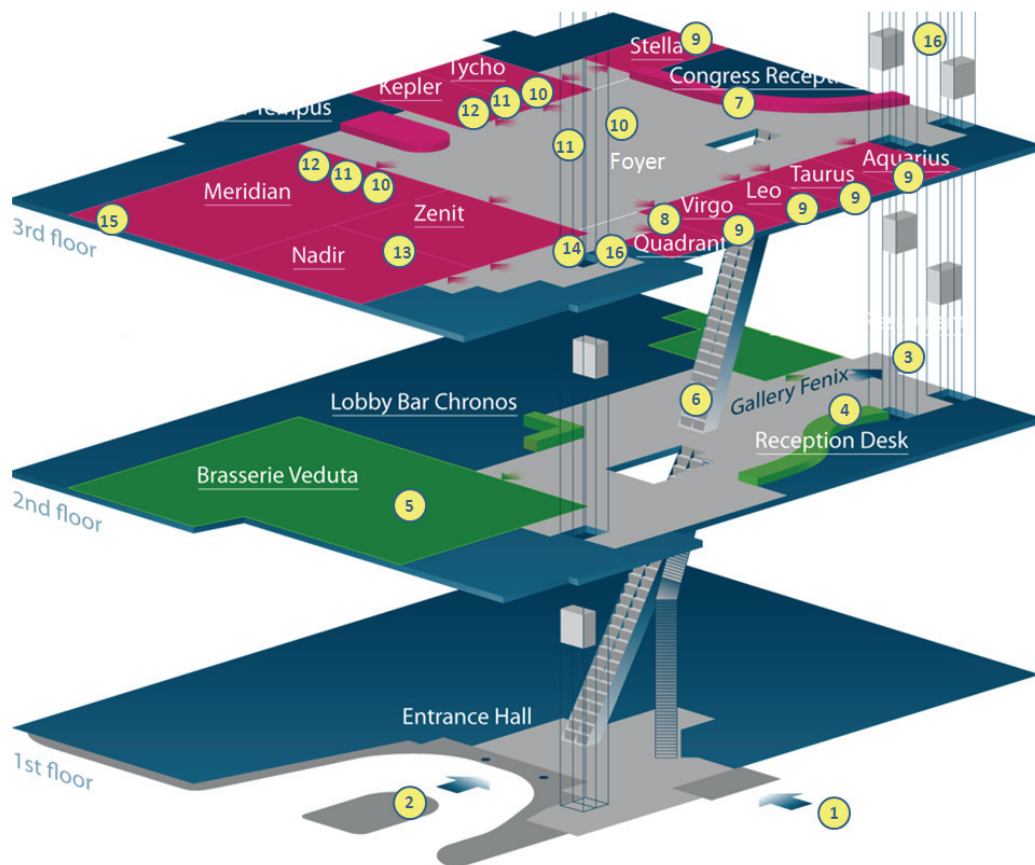
5th International Symposium on
**RECENT ADVANCES IN
FOOD ANALYSIS**

November 1–4, 2011
Prague, Czech Republic



RAFA 2011 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 2011 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: Conference hall
- 14: PCs with high-speed Internet connection
- 15: Freight elevator
- 16: 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
- Internet corner
- Lift
- Lifts

Plan of the Clarion Congress Hotel Prague Conference area



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Congress Reception

QUADRANT

**VIRGO, LEO, TAURUS,
AQUARIUS, STELLA**

**FOYER, TYCHO & KEPLER,
MERIDIAN**

**FOYER, TYCHO & KEPLER,
MERIDIAN**

TYCHO & KEPLER, MERIDIAN

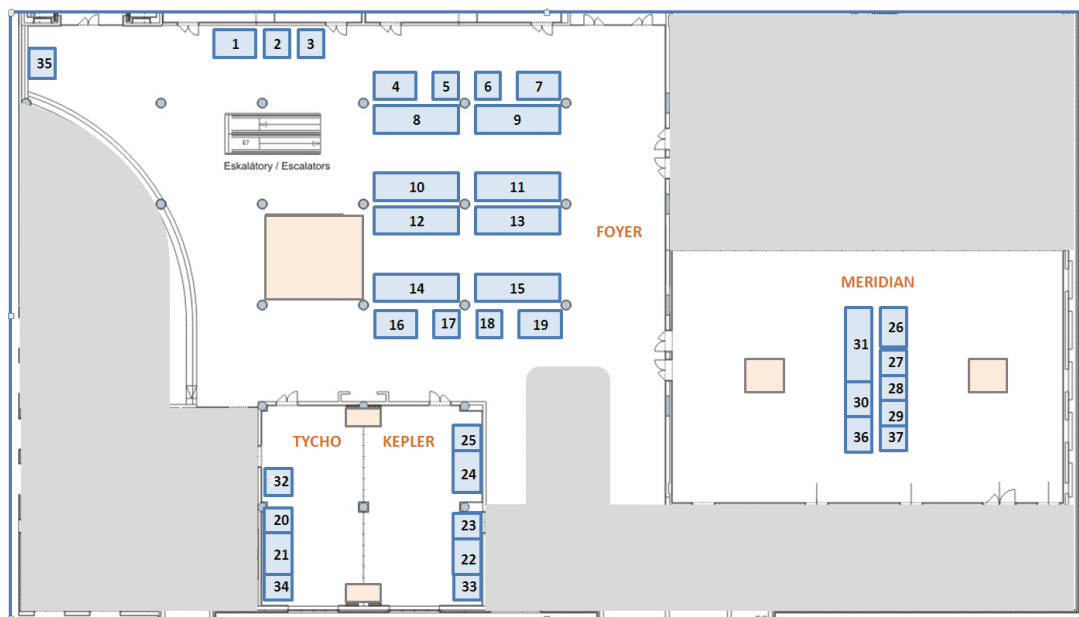
ZENIT & NADIR

Internet corner

Lift

Lifts

EXHIBITION – FLOOR PLAN



- | | |
|-----------------------------------------------------------------------------------|--------------------------------------------------------------------|
| 1 ALMSCO International | 20 Nicolet CZ s. r. o. |
| 2 KR Analytical Ltd | 21 UNISENSOR & RnAssays |
| 3 IonSense Inc | 22 Advanced Chemistry Development UK Ltd. |
| 4 Shimadzu Europa GmbH | 23 EuroProxima BV |
| 5 Sigma-Aldrich Chemie GmbH | 24 JRC-IRMM |
| 6 Picarro | 25 TEST VERITAS |
| 7 Neogen Europe Ltd | 26 Restek Corp. |
| 8 AGILENT TECHNOLOGIES | 27 FAPAS |
| 9 AB SCIEX | 28 G.A.S. Gesellschaft für analytische
Sensorsysteme mbH |
| 10 Radox Laboratories Ltd | 29 Ionicon Analytik Gesellschaft m.b.H. |
| 11 Fluid Management Systems Inc.
& Campro Scientific GmbH | 30 R-Biopharm AG |
| 12 Thermo Scientific
(part of Thermo Fisher Scientific) | 31 Bayer Technology Services GmbH |
| 13 Bruker (Bruker Daltonics, Bruker Biospin,
Bruker AXS, Bruker Optics) | 32 LGC Standards |
| 14 LECO INSTRUMENTE PLZEŇ s.r.o. | 33 SPEX CertiPrep Ltd |
| 15 WATERS | 34 Luminex |
| 16 Biotage AB, Sweden | 35 BUCHI Labortechnik AG |
| 17 GENEVAC - SP SCIENTIFIC LTD | 36 CHARM Sciences Inc. & O.K SERVIS BioPro
s.r.o. |
| 18 Dynex Technologies, spol. s r.o.
& Romer Labs Diagnostic GmbH | 37 BIPEA |
| 19 POLYINTELL S.A. | |

RAFA 2011 – PROGRAM AT A GLANCE

Morning

Time / Date	TUESDAY November 1, 2011	WEDNESDAY November 2, 2011	THURSDAY November 3, 2011	FRIDAY November 4, 2011
7:30–8:30		Registration for the conference Lobby of the Clarion Congress Centre	Vendor seminars Shimadzu R-Assays & Unisensor	
8:30–9:00				
9:00–9:30		Opening ceremony Zenit & Nadir hall	Oral session 5 Flavour and Food Quality Markers Zenit hall	Oral session 10 Natural Toxins Analysis I Zenit hall
9:30–10:30		Plenary session Zenit & Nadir hall		Oral session 11 Food Contaminants I Nadir hall
10:30–11:00		Exhibition / Coffee break Foyer / Meridian / Tycho & Kepler halls	Exhibition / Coffee break Foyer / Meridian / Tycho & Kepler halls	Exhibition / Coffee break Foyer / Meridian / Tycho & Kepler halls
11:00–12:30		Oral session 1 Recent Issues and Novel Technologies Zenit & Nadir hall	Oral session 7 Food Allergens Zenit hall	Oral session 12 Natural Toxins Analysis II Zenit hall
12:30–13:30		Lunch Conference centre restaurant Veduta	Oral session 8 Rapid Methods II Nadir hall	Oral session 13 Food Contaminants II Nadir hall
13:15–14:15		Vendor seminars AB Sciex FMS IonSense R-Biopharm Waters	Vendor seminars Bruker Leco & Restek & Gerstel Sigma-Aldrich Thermo Scientific	Vendor seminars Agilent Technologies

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

Afternoon

	TUESDAY November 1, 2011		WEDNESDAY November 2, 2011		THURSDAY November 3, 2011		FRIDAY November 4, 2011	
13:00–14:00					Exhibition / Poster session 1 / E-Presentations / Nanolys Open Day / Chat with RAFA experts / Coffee break Foyer / Meridian / Tycho & Kepler / Stella halls		Exhibition / Poster session 3 Foyer / Meridian / Tycho & Kepler halls	
14:00–14:30					Exhibition / Poster session 2 / E-Presentations / CONFIDENCE Open day / Chat with RAFA experts / Coffee break Foyer / Meridian / Tycho & Kepler / Stella halls		Summary & Discussion PLATFORM: Industry Needs versus Scientific Dreams: Approaches for Food Chain Control Closing address Including Poster Awards Zenit & Nadir hall	
14:30–16:00	<p>Registration for the conference Lobby of the Clarion Congress Centre</p> <p>Workshop I Young scientists in EU research activities: Research activities and opportunities for collaboration strengthening in the EU Virgo hall</p> <p>Workshop II Infrared and Raman spectroscopy for monitoring of agricultural food and feed products Leo hall</p>		<p>Oral session 2 Emerging POPs issues Zenit hall</p> <p>Oral session 3 Food Authenticity and Traceability Nadir hall</p> <p>Oral session 4 Analysis of Nanoparticles in Food Leo & Virgo halls</p> <p>Oral session 9 General Food Analysis Zenit hall</p> <p>Seminar Food safety issues beyond the EU Nadir hall</p> <p>Interactive seminar Fast development of analytical method: LET'S FIND THE BEST SOLUTION TOGETHER Leo & Virgo halls</p>					
16:00–17:00								
17:00–17:30								
17:30–18:00								
18:00–18:30								
18:30–19:00								
19:00–19:30								
19:30–20:30								
20:30–23:00								
			<p>Welcome Cocktail Clarion Congress Hotel Prague Foyer & Meridian & Tycho & Kepler halls</p>		<p>Symposium Dinner Kaisersteinsky palace, historical centre of Prague</p>			

TUESDAY, November 1, 2011

RAFA 2011 SATELLITE EVENT

14:00–17:30
Virgo hall

WORKSHOP I YOUNG SCIENTISTS IN EU RESEARCH ACTIVITIES Research activities and opportunities for collaboration strengthening



Registration for the workshop and welcome coffee from 13:30

14:00–14:10

OPENING AND WELCOME

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

Nada Konickova, Technology Centre AS CR, Prague, Czech Republic

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

14:10–14:40

EU RESEARCH IN SUPPORT OF THE KNOWLEDGE BASED BIO-ECONOMY (KBBE)

Antonio di Giulio, EC–DG Research, Brussels, Belgium

14:40–15:10

CHALLENGES IN FOOD RESEARCH AND COLLABORATION OPPORTUNITIES OFFERED BY THE JOINT RESEARCH CENTRE (JRC)

Franz Ulberth, EC–JRC–Institute for Reference Materials and Measurements (IRMM), Geel, Belgium

15:10–16:10

YOUNG SCIENTISTS' CAREERS: WHAT ARE THE REQUIREMENTS TO GET EMPLOYED IN ACADEMIA, INDUSTRY AND / OR PUBLIC SECTOR? ROUNDTABLE DISCUSSION

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

Panelists representing various sectors:

Michel Nielen, Wageningen University, The Netherlands

Antonio di Giulio, Franz Ulberth, European Commission, Belgium

Hans-Gerd Janssen, Unilever, The Netherlands

Michele Suman, Barilla Food Research Labs, Italy

Rainer Malisch, European Union Reference Laboratory (EU–RL), Germany

16:10–16:30

Coffee break

16:30–16:50

7TH EU FRAMEWORK PROGRAM – SPECIFIC PROGRAMME “PEOPLE” FOR RESEARCHERS' MOBILITY

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

16:50–17:00

PERSONAL EXPERIENCE OF A YOUNG SCIENTIST: MY MSC AND PHD STUDIES ABROAD

Anastasia Meimaridou, RIKILT–Institute of Food Safety and Wageningen UR, The Netherlands

17:00–17:20

PORTAL EURAXESS – A GATEWAY TO RESEARCH CAREER

Viktoria Bodnarova, Euraxess Czech Republic, Prague, Czech Republic

17:20–17:30

QUESTIONS / ANSWERS CLOSING OF THE WORKSHOP

14:00–19:00

Registration for RAFA 2011 conference

Lobby of the Clarion Congress Centre

TUESDAY, November 1, 2011**RAFA 2011 SATELLITE EVENT**

14:00–17:00
Leo hall

WORKSHOP II**INFRARED AND RAMAN SPECTROSCOPY FOR MONITORING OF AGRICULTURAL FOOD AND FEED PRODUCTS**

Registration for the workshop from 13:30

14:00–14:40

NIR INFRARED SPECTROSCOPY: 30 YEARS OF EXPERIENCE AT THE SERVICE OF THE FOOD AND FEED SECTORS

Pierre Dardenne, Walloon Agricultural Research Centre (CRA-W), Gembloux, Belgium

14:40–15:10

MOLECULAR SPECTROSCOPY TECHNIQUES: TOOLS FOR THE DETECTION OF CONTAMINANTS. SAMPLING AND ANALYTICAL CONSIDERATIONS

Vincent Baeten, Walloon Agricultural Research Centre (CRA-W), Gembloux, Belgium

15:10–15:30

Pause

15:30–16:00

ANALYSIS OF MILK BY NIR, MIR AND RAMAN SPECTROSCOPY: SUCCESS STORIES

Quissam Abbas, Walloon Agricultural Research Centre (CRA-W), Gembloux, Belgium

16:00–16:30

PRESENTATION / DEMO ON NIR/MIR INSTRUMENTATION AND APPLICATIONS

Foss company

16:30–17:00

PRESENTATION / DEMO NIR/MIR/RAMAN INSTRUMENTATION AND APPLICATIONS

Bruker company

14:00–19:00

Registration for RAFA 2011 conference

Lobby of the Clarion Congress Centre

WEDNESDAY, November 2, 2011

8:00–9:00

Registration for RAFA 2011 conference

9:00–9:30

Zenit & Nadir
hall**OPENING CEREMONY AND WELCOME***ICT Prague representatives, Institute of Chemical Technology, Prague, Czech Republic**Jana Hajslova, chairwoman of RAFA 2011, Institute of Chemical Technology, Prague, Czech Republic**Michel Nielen, co-chairman of RAFA 2011, RIKILT–Institute of Food Safety, The Netherlands***MUSIC WELCOME:** *String quartet (A. Dvorak, W.A. Mozart)*

9:30–10:30

Zenit & Nadir
halls**PLENARY SESSION**chair *Jana Hajslova*

9:30–10:00

L1

EC PRIORITIES CONCERNING AGRI-FOOD RESEARCH AND INNOVATION*Antonio Di Giulio, European Commission–DG Research, Unit Food, Health and Well-being, Brussels, Belgium*

10:00–10:30

L2

INTRODUCTION TO EMERGING ISSUES ON NANOPARTICLES IN THE FOOD CHAIN*Elke Anklam, European Commission, Joint Research Centre, Institute for Health and Consumer Protection, Ispra, Italy*

10:30–11:00

Coffee Break / EXHIBITION

11:00–12:30

Zenit & Nadir
hall**ORAL SESSION 1: Recent Issues and Novel Technologies**chair *Michel Nielen*

11:00–11:30

L3

FOOD CRISES & NEW POPs: CHALLENGES IN ANALYSIS*Jean-François Focant, Chemistry Department, University of Liege, Belgium*

11:30–12:00

L4

PEPTIDE AND OLIGONUCLEOTIDES APTAMERS AS NEW LIGANDS FOR FOOD ANALYSIS*Marco Mascini, University of Florence, Italy*

12:00–12:30

L5

FINGERPRINTING / PROFILING: A NOVEL APPROACH FOR A HIGH THROUGHPUT AND COMPREHENSIVE ASSESSMENT OF QUALITY AND SAFETY OF FOOD LIPIDS*Jana Hajslova, Institute of Chemical Technology, Prague, Czech Republic*

12:30–13:30

Lunch

WEDNESDAY, November 2, 2011

13:15–14:15

VENDOR SEMINARS

AQUARIUS
hall **INNOVATIVE NOMINAL AND ACCURATE MASS BASED
LCMSMS WORKFLOWS AND SOLUTIONS FOR ADVANCED
QUALITATIVE AND QUANTITATIVE FOOD ANALYSIS**



TAURUS
hall **RAPID SCREENING FOR FOOD ADULTERATION AND
QUALITY BY DART MS**



LEO
hall **QUALITY ASSURANCE FOR MYCOTOXIN MONITORING IN A
HACCP BASED APPROACH - REFERENCE MATERIALS AND
PROFICIENCY TESTING**



www.r-biopharm.com

VIRGO
hall **WATERS TODAY. FEATURED: SCIENTIFIC INNOVATION,
FOOD AUTHENTICITY, PROFILING & QUANTITATION**



ZENIT
hall **FROM LIQUID OR SOLID FOOD SAMPLE TO GC VIAL WITH
TRP - TOTAL RAPID PREP SYSTEM
ONE STEP EXTRACTION, SAMPLE CLEANUP AND
CONCENTRATION FOR FOOD ANALYSIS**



WEDNESDAY, November 2, 2011

ORAL SESSIONS 2 & 3 & 4 in parallel

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

**POSTER SESSION I / E-PRESENTATIONS / EXHIBITION /
GLOBAL CHAT WITH RAFA EXPERTS**



POSTER SESSION I

FOOD CONTAMINANTS (ENVIRONMENTAL) (F-1 – F-55)
MYCOTOXINS, MARINE AND PLANT TOXINS (H-1 – H-52)
PACKAGING CONTAMINANTS (M-1 – M-21)
RESIDUES – DRUGS ET AL. (P-1 – P-62)

15:20–16:00

Coffee break

ORAL SESSIONS 2 & 3 & 4 in parallel

16:00–18:00
Nadir hall

ORAL SESSION 2: Food Authenticity and Traceability

chairs *Hans-Gerd Janssen & Vincent Baeten*

16:00–16:20 **L6**

**TRACEABILITY AND AUTHENTICITY ISSUES:
REQUIREMENTS FOR ADEQUATE ANALYTICAL METHODS**
Vincent Baeten, Walloon Agricultural Research Centre (CRA-W), Gembloux, Belgium

16:20–16:40 **L7**

**USE OF PROTEIN- AND METABOLITE PROFILING TECHNIQUES ON
WHEAT GRAIN IN SEARCH OF BIOMARKERS DISTINGUISHING
SAMPLES GROWN UNDER DIFFERENT AGRICULTURAL SYSTEMS**
Anja Bonte, Max Rubner-Institut, Detmold, Germany

16:40–17:00 **L8**

**MULTIDIMENSIONAL GC (MDGC) AND CARBON ISOTOPE RATIO
MASS SPECTROMETRY (GC-C-IRMS) FOR THE AUTHENTICITY
ASSESSMENT OF CITRUS ESSENTIAL OILS**
Ivana Bonaccorsi, University of Messina, Italy

17:00–17:10 **L9***

**MASS SPECTROMETRY-BASED METABOLOMICS FOR
AUTHENTICITY ASSESSMENT OF FRUIT JUICES**
Lukas Vaclavik, Institute of Chemical Technology, Prague, Czech Republic

17:10–17:30 **L10**

**PRESERVATION OF PRIMER AND PROBES ON “READY-TO-USE” 96-
WELL MICROTITER PLATES: A STEP FORWARD TOWARDS
ENHANCING THROUGHPUT OF REAL TIME PCR APPLICATIONS IN
FOOD AND FEED TRACEABILITY**
Hermann Broll, Federal Institute for Risk Assessment (BfR), Berlin, Germany

17:30–17:40 **L11***

**AUTHENTICITY AND QUALITY OF SPIRIT VINEGAR: METHODS FOR
DETECTION OF SYNTHETIC ACETIC ACID**
Adéla Grégrová, Institute of Chemical Technology, Prague, Czech Republic

17:40–18:00 **L12**

**METHODS APPLIED IN ORGANIC FOOD AUTHENTICATION WITH
FOCUS ON CRYSTALLIZATION WITH ADDITIVES**
Johannes Kahl, University of Kassel, Germany

18:30–20:30

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

* Young scientist presentation

WEDNESDAY, November 2, 2011

ORAL SESSIONS 2 & 3 & 4 in parallel

16:00–18:00 Leo & Virgo halls			ORAL SESSION 3: Analysis of Nanoparticles in Food chairs <i>Stefan Weigel & Elke Anklam</i>	
16:00–16:30	L13	CUTTING-EDGE ANALYTICAL TECHNIQUES FOR NANOPARTICLES IN FOOD <i>Stefan Weigel, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands</i>		
16:30–16:50	L14	PIXE: A TOOL FOR NANOPARTICLE QUANTIFICATION IN FOOD ANALYSIS <i>Omar Lozano García, University of Namur (FUNDP), Belgium</i>		
16:50–17:10	L15	PRODUCTION AND CHARACTERIZATION OF ANTIBODIES AGAINST CROSSLINKED GELATIN NANOPARTICLES AND THEIR USE FOR ELISA SCREENING KIT DEVELOPMENT <i>Philippe Delahaut, CER Groupe, Marloie, Belgium</i>		
17:10–17:30	L16	DETECTION AND CHARACTERIZATION OF ENGINEERED NANOPARTICLES IN FOOD BY FLOW FIELD-FLOW FRACTIONATION COUPLED TO INDUCTIVELY COUPLED PLASMA-MASS SPECTROMETRY <i>Katrin Loeschner, Technical University of Denmark, National Food Institute, Soeborg, Denmark</i>		
17:30–17:40	L17*	IMAGING TECHNIQUES FOR DETECTION AND CHARACTERIZATION OF INORGANIC NANOPARTICLES IN FOOD <i>Agnieszka Dudkiewicz, The Food and Environment Research Agency (FERA), The University of York, UK</i>		
17:40–18:00	L18	NANOPARTICLES IN FOOD: RECENT METHODS AND MEASUREMENTS <i>Ruud Peters, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands</i>		
18:30–20:30		Symposium Welcome Cocktail (Clarion Congress Hotel Prague)		

* Young scientist presentation

WEDNESDAY, November 2, 2011

ORAL SESSIONS 2 & 3 & 4 in parallel

16:00–18:00
Zenit hall

ORAL SESSION 4: Emerging POPs issues

chairs *Jean-François Focant & Jacob de Boer*

16:00–16:20 **L19**

DEVELOPMENTS IN THE APPLICATION OF FLAME RETARDANTS AND CONSEQUENCES FOR THE ANALYSIS IN FOOD

Jacob de Boer, Institute for Environmental Studies (IVM), VU University, Amsterdam, The Netherlands

16:20–16:40 **L20**

DETERMINATION OF THE 15+1 EU PRIORITY POLYCYCLIC AROMATIC HYDROCARBONS (PAH) IN CHOCOLATE BY LIQUID CHROMATOGRAPHY HYPHENATED TO DOPANT ASSISTED ATMOSPHERIC PRESSURE PHOTO IONISATION TANDEM MASS SPECTROMETRY

Philippe Verlinde, European Commission–Directorate General Joint Research Centre–Institute for Reference Materials and Measurements, Geel, Belgium

16:40–17:00 **L21**

MONITORING PERFLUORINATED ALKYL SUBSTANCES IN FOODS – CURRENT METHODS AND QUALITY PERSPECTIVES

Stefan van Leeuwen, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands

17:00–17:10 **L22***

ANALYSIS OF 18 PERFLUORINATED COMPOUNDS IN BIOLOGICAL MATRICES BY ON-LINE TURBO FLOW–LC–MS/MS

Marta Llorca, IDAEA–CSIC, Barcelona, Spain

17:10–17:30 **L23**

MULTI-RESIDUE MONITORING OF ENVIRONMENTAL TOXICANTS IN ANIMAL-DERIVED FOOD DURING COOKING BASED ON COMPREHENSIVE TWO-DIMENSIONAL GAS CHROMATOGRAPHY-TIME OF FLIGHT MASS SPECTROMETRY

Weeraya Khummueng, Prince of Songkla University, Pattani, Thailand

17:30–17:50 **L24**

APPLICABILITY OF GC-MS/MS FOR DETERMINATION OF PCDD/FS AND PCBS IN FEED AND FOOD

Alexander Kotz, EU–RL for Dioxins and PCBs in Feed and Food, CVUA Freiburg, Germany

17:50–18:00 **L25***

FORMATION OF DIOXINS AND DIOXIN-LIKE POLYCHLORINATED BIPHENYLS IN COOKING OIL FUMES

Shujun Dong, Research Center for Eco-Environmental Sciences, Chinese Academy of Sciences, Beijing, China

18:30–20:30

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

* Young scientist presentation

THURSDAY, November 3, 2011

7:30–8:30

BREAKFAST VENDOR SEMINARS

AQUARIUS
hall **INNOVATIVE TOOLS FOR FOOD ANALYSIS WITH
HYPHENATED TECHNIQUES**



TAURUS
hall **HOW TO DETECT MULTIPLE ANALYTES FROM ONE
SAMPLE, INCLUDING ANTIBIOTIC RESIDUES AND
BACTERIAL CONTAMINANTS**



THURSDAY, November 3, 2011

ORAL SESSIONS 5 & 6 in parallel

9:00–10:30
Zenit hall

ORAL SESSION 5: Flavour and Food Quality Markers

chairs Henryk Jelen & Peter H. Schieberle

9:00–9:30 **L26**

THE USE OF “OMICS” APPROACHES IN DEORPHANIZING THE KEY AROMA COMPOUNDS RESPONSIBLE FOR AROMA PERCEPTION OF ROASTED HAZELNUTS

Peter H. Schieberle, Food Chemistry, Technical University of Munich, Garching, Germany

9:30–9:50 **L27**

ION MOBILITY SPECTROMETRY: A NEW GREEN ANALYTICAL TECHNIQUE FOR DETERMINATION OF VOLATILE COMPOUNDS IN FOOD SAMPLES

Lourdes Arce, University of Córdoba, Spain

9:50–10:00 **L28***

RAPID AND SIMULTANEOUS ANALYSIS OF XANTHINES AND POLYPHENOLS AS POTENTIAL BITTER TASTE MARKERS IN BAKERY PRODUCTS BY FOURIER-TRANSFORM NEAR INFRARED (FT-NIR) SPECTROSCOPY

Alessandro Bedini, University of Parma, Italy

10:00–10:20 **L29**

ANALYTICAL AND SENSORY METHODS FOR THE DETECTION OF OFF-FLAVORS

Erich Leitner, Graz University of Technology, Austria

10:20–10:30 **L30***

PTR-TOF-MS ANALYSIS OF FLAVOUR PROFILES: A NEW TOOL FOR CLASSIFYING APPLE CLONES

Luca Cappellin, IASMA-FEM, San Michele all'Adige, Italy

10:30–11:00

Coffee Break / EXHIBITION

ORAL SESSIONS 7 & 8 in parallel

11:00–12:30
Zenit hall

ORAL SESSION 7: Food Allergens

chairs Bert Popping & Steven Musser

11:00–11:20 **L31**

RECENT PROBLEMS ENCOUNTERED IN THE ANALYSIS OF FOODS FOR THE PRESENCE OF LOW LEVEL FOOD ALLERGENS

Steven Musser, Center for Food Safety and Applied Nutrition, College Park, MD, USA

11:20–11:40 **L32**

FOOD ALLERGENS PROFILING WITH AN IMAGING SURFACE PLASMON RESONANCE-BASED BIOSENSOR

Sabina Rebe Raz, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands

11:40–11:50 **L33***

MULTISCREENING OF SEVEN ALLERGENS WITH MASS SPECTROMETRY AND COMPARISON WITH COMMERCIALY AVAILABLE ELISA SYSTEMS

Julia Heick, Eurofins Analytik GmbH, Hamburg, Germany

11:50–12:10 **L34**

DEVELOPMENT AND VALIDATION OF A DUPLEX REAL-TIME PCR METHOD FOR THE SIMULTANEOUS DETECTION OF CELERY AND WHITE MUSTARD IN FOOD

Margit Cichna-Markl, Department of Analytical Chemistry, University of Vienna, Austria

12:10–12:30 **L35**

ALLERGENS TESTING BY ELISA KITS, BENEFITS FROM A STANDARDISED CALIBRANT

Mark Sykes, The Food and Environment Research Agency (FERA), York, UK


12:30–13:30

Lunch


* Young scientist presentation

THURSDAY, November 3, 2011

ORAL SESSIONS 5 & 6 in parallel

9:00–10:30 Nadir hall	ORAL SESSION 6: Rapid Methods I chairs <i>Jacob de Jong & Franz Ulberth</i>	
9:00–9:30	L36 RECENT PROGRESS IN RAPID METHODS FOR FOOD QUALITY AND SAFETY CONTROL <i>Jacob de Jong, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands</i>	
9:30–9:50	L37 A NOVEL SOLUTION FOR THE RAPID CONTROL OF MULTIPLE PESTICIDE RESIDUES IN TEA <i>Tomas Cajka, Institute of Chemical Technology, Prague, Czech Republic</i>	
9:50–10:10	L38 INORGANIC ARSENIC DETERMINED BY SPE SEPARATION AND AAS DETECTION – A NOVEL SPECIATION APPROACH <i>Rie R. Rasmussen, Technical University of Denmark, Soeborg, Denmark</i>	
10:10–10:20	L39* HIGH-THROUGHPUT GC-MS/MS ANALYSIS OF BFRS (INCLUDING EMERGING COMPOUNDS) IN FISH/SEAFOOD <i>Kamila Kalachova, Institute of Chemical Technology, Prague, Czech Republic</i>	
10:20–10:30	L40* MULTIPLEX SCREENING OF PERSISTENT ORGANIC POLLUTANTS IN FISH USING SPECTRALLY-ENCODED MICROSPHERES <i>Anastasia Meimaridou, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands</i>	
10:30–11:00	Coffee Break / EXHIBITION	

ORAL SESSIONS 7 & 8 in parallel

11:00–12:30 Nadir hall	ORAL SESSION 8: Rapid Methods II chairs <i>Jacob de Jong & Christopher Elliott</i>	
11:00–11:30	L41 MEASURING ALGAL BIOTOXINS AND THE ANALYTICAL CHALLENGES STILL AHEAD <i>Christopher Elliott, Queen's University, Belfast, UK</i>	
11:30–11:40	L42* DEVELOPMENT OF QUANTUM DOTS-BASED LATERAL FLOW IMMUNOASSAY FOR DETECTION OF CHLORAMPHENICOL IN MILK <i>Anna Berlina, Russian Academy of Sciences, Moscow, Russian Federation</i>	
11:40–12:00	L43 DETERMINATION OF PYRROLIZIDINE, TROPANE AND ERGOT ALKALOIDS IN HONEY, FEED AND CEREALS AND DETECTION OF ERGOT CONTAMINATION IN CEREALS <i>Hans van Egmond, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands</i>	
12:00–12:30	L44 FOOD SAFETY ISSUES, WITH FOCUS ON CONTAMINANTS - THE IMPORTANCE OF QUICK BUT RELIABLE ANALYTICAL RESULTS FOR AN EFFECTIVE ENFORCEMENT OF EU LEGISLATION <i>Frans Verstraete, European Commission, DG Health Consumer Protection, Brussels, Belgium</i>	
12:30–13:30	Lunch	

* Young scientist presentation

THURSDAY, November 3, 2011

13:15–14:15

VENDOR SEMINARS

AQUARIUS hall **BRUKER – INNOVATION AND TRADITION IN FOOD ANALYSIS**



TAURUS hall **HIGH-END SOLUTION FOR YOUR FOOD ANALYSIS CHALLENGES: SAMPLE PREP – SEPARATION – MS DETECTION**



LEO hall **NEW INNOVATIVE CHROMATOGRAPHY COLUMNS AND METHOD OPTIMIZATION FOR FOOD APPLICATIONS**

SIGMA-ALDRICH®

VIRGO hall **USING ADVANCED TECHNOLOGY TO SOLVE NEW CHALLENGES IN FOOD ANALYSIS**

Thermo
SCIENTIFIC

Part of Thermo Fisher Scientific

13:00–16:00

Foyer /
Meridian /
Tycho & Kepler/
Stella halls

**POSTER SESSION 2 / E-PRESENTATIONS / EXHIBITION /
GLOBAL CHAT WITH RAFA EXPERTS /**



OPEN DAY

POSTER SESSION 2:
AUTHENTICITY, TRACEABILITY, FRAUD (B-1 – B-44)
BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS (C-1 – C-30)
BIOTECHNOLOGY BASED METHODS (D-1 – D-3)
NANOPARTICLES (I-1 – I-8)
NOVEL FOODS (J-1 – J-9)
ORGANIC FOODS (K-1 – K-6)
PROCESSING CONTAMINANTS (N-1 – N-19)
RESIDUES – PESTICIDES (O-1 – O-52)

15:20–16:00

Coffee break

THURSDAY, November 3, 2011

ORAL SESSION 9

& SEMINAR "Food safety issues beyond the EU"

& INTERACTIVE SEMINAR "Fast development of analytical method: LET'S FIND THE BEST SOLUTION TOGETHER"

in parallel

16:00–18:00

Zenit hall

ORAL SESSION 9: General Food Analysis

chairs *Erich Leitner & Ivana Bobeldijk-Pastorova*

16:00–16:20

L45

GREEN ANALYTICAL METHODS IN FOOD ANALYSIS

Miguel de la Guardia, University of Valencia, Spain

16:20–16:40

L46

LC/MS ANALYSIS OF GLUTEN PEPTIDES DERIVED FROM SIMULATED GASTROINTESTINAL DIGESTION OF DIFFERENT WHEAT VARIETIES: QUALITY AND SAFETY IMPLICATIONS

Stefano Sforza, University of Parma, Italy

16:40–17:00

L47

EXPLOITING HIGH PRESSURE CONDITIONS IN COMPREHENSIVE TWO-DIMENSIONAL LIQUID CHROMATOGRAPHY AS A NOVEL APPROACH IN FOOD ANALYSIS

Francesco Cacciola, Chromaleont S.r.l., Spin-off of the University of Messina, Italy

17:00–17:10

L48*

A NEW PROCEDURE TO DETERMINE POLYMERIC PROANTHOCYANINDINS IN PLANT FOODS

Javier Zurita, Institute of Food Science, Technology and Nutrition, Madrid, Spain

17:10–17:30

L49

INVESTIGATION OF THE INFLUENCE OF HOUSING SYSTEM ON THE CHEMICAL COMPOSITION OF EGGS: A METABOLOMICS APPROACH

Ivana Bobeldijk-Pastorova, TNO Triskelion B.V., Zeist, The Netherlands

17:30–17:40

L50*

APTAMERS FOR FOOD SAFETY AND QUALITY ASSURANCE: SELECTION OF THE APTAMERS AGAINST LIVE BACTERIAL CELLS

Riikka Kärkkäinen, University of Chester, UK

17:40–18:00

L51

BACK-TRACING POULTRY EXPOSURE TO RAPIDLY METABOLIZED ENVIRONMENTAL TOXICANTS BASED ON VOLATILE COMPOUND METABOLIC SIGNATURES IN EDIBLE TISSUES

Erwan Engel, INRA, Saint-Genes-Champagnelle, France

18:00–18:10

L52*

QUANTIFICATION OF FURANIC COMPOUNDS PRESENT IN ESPRESSO AND AROMATIZED ESPRESSO COFFEE SAMPLES USING SPME–GC/MS

Catarina Petisca, University of Porto, Portugal

* Young scientist presentation

THURSDAY, November 3, 2011

ORAL SESSION 9

& SEMINAR “Food safety issues beyond the EU”

& INTERACTIVE SEMINAR “Fast development of analytical method:
LET’S FIND THE BEST SOLUTION TOGETHER”

in parallel

16:00–18:00
Nadir hall

SEMINAR “Food safety issues beyond the EU”

chairs James Lindsay & Steven Lehotay



16:00–16:25 **L53**

RAPID DETECTION METHODS FOR FOOD SAFETY AND DEFENSE WITH SPECTROSCOPIC AND IMAGING SYSTEMS

Kurt Lawrence, USDA, Agricultural Research Service, Athens, USA

16:25–16:50 **L54**

ADVANCED PATHOGEN DETECTION SYSTEMS

Arun Bhunia, Purdue University, West Lafayette, USA

16:50–17:15 **L55**

RAPID ANALYSIS OF FOOD ADDITIVES AND CONTAMINANTS: APPLICATIONS WITHIN A REGULATORY FRAMEWORK

Gregory Noonan, US Food and Drug Administration, College Park, USA

17:15–17:40 **L56**

IMPROVED PESTICIDE ANALYSIS WITH GC-MS WITH SUPERSONIC MOLECULAR BEAMS

Aviv Amirav, Tel Aviv University, Israel

17:40–18:00 **L57**

HIGH THROUGHPUT MONITORING APPROACH FOR MULTIPLE VETERINARY DRUG RESIDUES IN ANIMAL TISSUES

Steven Lehotay, USDA Agricultural Research Service, Wyndmoor, USA

16:00–18:00
Leo & Virgo
halls

INTERACTIVE SEMINAR “Fast development of analytical method: LET’S FIND THE BEST SOLUTION TOGETHER”

chairs

Tomas Cajka, Institute of Chemical Technology, Prague, Czech Republic

Katerina Mastovska, Covance Laboratories, Greenfield, IN, USA

Hans Mol, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands

From 20:00

Symposium Dinner Event (Kaisersteinsky palace, historical centre of Prague)

PROGRAM: MUSIC:

- Mini-concert, memory of world-famous Czech opera singer Emma Destinn
- Jazz Spirit band (jazz quintet)
- Quartetto Telemann (romantic music from the 2nd half end of 19th century)

DANCE:

- Demonstration and teaching of folk dances

FOOD:

- Czech traditional cuisine including Czech special beers
- Demonstration of molecular gastronomy – challenge for food scientists?

Registration for dinner in advance at the registration desk, until Wednesday, November 2, 13:00

FRIDAY, November 4, 2011

ORAL SESSIONS 10 & 11 in parallel

9:00–10:30
Zenit hall

ORAL SESSION 10: Natural Toxins Analysis I

chairs *Rudolf Kraska & Michele Suman*

9:00–9:30 **L58**

NATURAL TOXINS IN PLANTS AND FOODS: FROM TARGET ANALYSIS TOWARDS METABOLOMICS

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

9:30–9:50 **L59**

EFSA CONTAM PANEL'S RISK ASSESSMENT ON MYCOTOXINS: INFLUENCE AND CHALLENGES OF THE ANALYTICAL METHODS

Mari Eskola, European Food Safety Authority (EFSA), Parma, Italy

9:50–10:00 **L60***

ASSESSMENT OF EXPOSURE TO THE FUSARIUM TOXIN DEOXYNIVALENOL: A BIOMARKER APPROACH

Benedikt Warth, University of Natural Resources and Life Sciences, Vienna, IFA-Tulln, Austria

10:00–10:20 **L61**

HIDDEN FUMONISINS: A STEP BEYOND THE ANALYTICAL ISSUE

Chiara Dall'Asta, University of Parma, Italy

10:20–10:30 **L62***

LC-MS MULTI-MYCOTOXIN ANALYSIS EMPLOYING QUECHERS LIKE SAMPLE PREPARATION PROCEDURE

Milena Zachariasova, Institute of Chemical Technology, Prague, Czech Republic

10:30–11:00

Coffee Break / EXHIBITION

ORAL SESSIONS 12 & 13 in parallel

11:00–12:30
Zenit hall

ORAL SESSION 12: Natural Toxins Analysis II

chairs *Rudolf Kraska & Chiara Dall'Asta*

11:00–11:20 **L63**

SCREENING OF PLANT TOXINS IN FOOD AND BOTANICALS USING LC WITH FULL SCAN HIGH RESOLUTION (ORBITRAP) MASS SPECTROMETRY

Hans Mol, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands

11:20–11:30 **L64***

PYRROLIZIDINE ALKALOIDS – CURRENT TRENDS IN ANALYSIS OF HONEY AND MATERIALS OF PLANT ORIGIN

Vytautas Tamosiunas, Joint Research Centre–European Commission – Institute for Reference Materials and Measurements, Geel, Belgium

11:30–11:50 **L65**

RECENT TRENDS IN THE ANALYSIS OF PHYCOTOXINS: THE PERSPECTIVE OF THE EUROPEAN UNION REFERENCE LABORATORY FOR MARINE BIOTOXINS

Ana Gago-Martinez, EU Reference Lab for Marine Biotoxins/ University of Vigo, Spain

11:50–12:10 **L66**

EVOLVING TO THE OPTOELECTRONIC MOUSE FOR PHYCOTOXIN ANALYSIS IN SHELLFISH

Katrina Campbell, Queen's University, Belfast, UK

12:10–12:30 **L67**

DNA-APTAMERS FOR MYCOTOXINS: APPLICATION OF OCHRATOXIN A APTAMER TO WHEAT ANALYSIS

Annalisa De Girolamo, National Research Council of Italy, Bari, Italy

12:30–13:30

Lunch

* Young scientist presentation

FRIDAY, November 4, 2011

ORAL SESSIONS 10 & 11 in parallel

9:00–10:30
Nadir hall

ORAL SESSION 11: Food Contaminants I

chairs *Hans Mol & Jan Poustka*

- 9:00–9:20 **L68** **CHALLENGES IN TARGETED AND NON-TARGETED ANALYSIS OF PESTICIDE RESIDUES**
Katerina Mastovska, Covance Laboratories, Greenfield, USA
- 9:20–9:40 **L69** **INFLUENCE OF MATRIX EFFECTS IN QUALITATIVE ANALYSIS BY LC-MS: PROBLEMS AND SOLUTIONS**
Amadeo R. Fernandez-Alba, European Union Reference Laboratory (DG SANCO) for Residues of Pesticides in Fruits and Vegetables, University of Almeria, Spain
- 9:40–10:00 **L70** **ION MOBILITY-TIME-OF-FLIGHT MASS SPECTROMETRY AS A NEW TOOL FOR THE SCREENING OF PESTICIDES RESIDUES IN FOOD**
Séverine Goscinny, Scientific Institute of Public Health-Pesticide Unit, Brussels, Belgium
- 10:00–10:20 **L71** **QUANTITATION OF 3-MCPD ESTERS AND GLYCIDYL ESTERS VIA STABLE ISOTOPE DILUTION ASSAYS IN EDIBLE FATS AND OILS**
Michael Granvogl, German Research Center for Food Chemistry, Freising, Germany
- 10:20–10:30 **L72*** **STUDIES ON THE FORMATION OF IMPORTANT FLAVOUR COMPOUNDS IN WHEAT BEER AS WELL AS OF THE TOXICOLOGICAL RELEVANT STYRENE FROM PHENOLIC ACIDS**
Daniel Langos, German Research Centre for Food Chemistry, Freising, Germany
- 10:30–11:00 **Coffee Break / EXHIBITION**

ORAL SESSIONS 12 & 13 in parallel

11:00–12:30
Nadir hall

ORAL SESSION 13: Food Contaminants II

chairs *Stefan van Leeuwen & Katerina Mastovska*

- 11:00–11:20 **L73** **NON-TARGET STEP-WISE ANALYTICAL SCREENING OF PAPER FOOD CONTACT MATERIALS TO ASSESS THE SAFETY**
Sander Koster, TNO, Zeist, The Netherlands
- 11:20–11:40 **L74** **ANALYSIS OF FOOD PACKAGING CONTAMINANTS BY LC-MS**
Martin Schlummer, Fraunhofer IVV, Freising, Germany
- 11:40–11:50 **L75*** **QUANTITATIVE TRACE ANALYSIS OF EIGHT CHLORAMPHENICOL ISOMERS IN URINE BY CHIRAL LIQUID CHROMATOGRAPHY COUPLED TO TANDEM MASS SPECTROMETRY**
Bjorn Berendsen, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands
- 11:50–12:00 **L76*** **ANALYSIS OF ALPHA-DICARBONYL COMPOUNDS IN HIGH FRUCTOSE CORN SYRUP AND CARBONATED SOFT DRINKS**
Sabrina Gensberger, University of Erlangen–Nuremberg, Germany

* Young scientist presentation

- 12:00–12:10 **L77*** **RAPID SPE-GC-FID DETERMINATION OF MOSH (MINERAL OIL SATURATED HYDROCARBONS) AND MOAH (MINERAL OIL AROMATIC HYDROCARBONS) IN PRINTING INKS, RECYCLED CARDBOARD AND IN DRIED FOOD AS A CONSEQUENCE OF MIGRATION UNDER ACCELERATED TEST CONDITION**
Laura Barp, University of Udine, Italy
- 12:10–12:30 **L78** **ADVANCED ANALYTICAL STRATEGIES FOR MEASURING MIGRANTS AT TRACE LEVELS IN FOOD SAMPLES USING TANDEM OR HIGH RESOLUTION MASS SPECTROMETRY – PARTICULAR CASES OF BISPHENOL A, PHTHALATE DIESTERS AND PERFLUORINATED COMPOUNDS**
Ronan Cariou, ONIRIS, LABERCA, Nantes, France and Université Nantes Angers Le Mans, France

12:30–13:30 **Lunch**

13:15–14:15 **VENDOR SEMINAR**

AQUARIUS **AGILENT TECHNOLOGIES: FLEXIBLE STRATEGIES FOR**
hall **YOUR FOOD ANALYSIS**



FRIDAY, November 4, 2011

13:00–14:30

Foyer /
Meridian /
Tycho & Kepler
halls

POSTER SESSION 3 / EXHIBITION

POSTER SESSION 3:

ALLERGENS (A-1 – A-12)

FLAVOURS AND ODOURS (E-1 – E-26)

GENERAL FOOD ANALYSIS (G-1 – G-75)

LAST MINUTE POSTERS (LM)

14:30–15:30

Zenit & Nadir
hall

SUMMARY & DISCUSSION PLATFORM:

Industry Needs versus Scientific Dreams: Approaches for Food Chain Control

PANELISTS

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

Richard Stadler, Nestlé Product Technology Centre, Orbe, Switzerland

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

Michel Nielen, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands

Steven Lehotay, USDA Agricultural Research Service, Wyndmoor, USA

L79

ANALYTICAL METHODS FOR FOOD CHAIN CONTROL - CURRENT LANDSCAPE, OPPORTUNITIES, NEEDS AND CHALLENGES FOR THE FOOD INDUSTRY

Richard Stadler, Nestlé Product Technology Centre, Orbe, Switzerland

L80

HOLISTIC TECHNOLOGIES IN FOOD ANALYSIS, THE SKY IS THE LIMIT!

Michel Nielen, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands

15:30–15:45

Zenit & Nadir
hall

RAFA 2011 poster award / Sponsored poster awards

Announcement: RAFA 2013, Prague, Czech Republic

15:45–16:00

Zenit & Nadir
hall

CLOSING ADDRESS

Jana Hajslova, chairwoman of RAFA 2011 & Michel Nielen, co-chairman of RAFA 2011

POSTER SESSIONS

WEDNESDAY, November 2, 2011

13:00–16:00

POSTER SESSION 1

FOOD CONTAMINANTS (ENVIRONMENTAL) (F-1 – F-55)
MYCOTOXINS, MARINE AND PLANT TOXINS (H-1 – H-52)
PACKAGING CONTAMINANTS (M-1 – M-21)
RESIDUES – DRUGS ET AL. (P-1 – P-62)

THURSDAY, November 3, 2011

13:00–16:00

POSTER SESSION 2

AUTHENTICITY, TRACEABILITY, FRAUD (B-1 – B-44)
BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS (C-1 – C-30)
BIOTECHNOLOGY BASED METHODS (D-1 – D-3)
NANOPARTICLES (I-1 – I-8)
NOVEL FOODS (J-1 – J-9)
ORGANIC FOODS (K-1 – K-6)
PROCESSING CONTAMINANTS (N-1 – N-19)
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FRIDAY, November 4, 2011

13:00–14:30

POSTER SESSION 3

ALLERGENS (A-1 – A-12)
FLAVOURS AND ODOURS (E-1 – E-26)
GENERAL FOOD ANALYSIS (G-1 – G-75)
LAST MINUTE POSTERS (LM)

WEDNESDAY, November 2, 2011

14:00 – 16:00

POSTER SESSION I

FOOD CONTAMINANTS (ENVIRONMENTAL) (F-1 – F-55)
MYCOTOXINS, MARINE AND PLANT TOXINS (H-1 – H-52)
PACKAGING CONTAMINANTS (M-1 – M-21)
RESIDUES – DRUGS ET AL. (P-1 – P-62)

F: FOOD CONTAMINANTS (ENVIRONMENTAL)

- F-1 DETERMINATION OF PAHS IN HONEY**
Milada Vávrová, Stanislav Navrátil, Michaela Stoupalová, Lenka Wanecká
- F-2 NEW SIMPLE AND FAST GC-MS/MS METHOD FOR THE SIMULTANEOUS ANALYSIS OF VARIOUS GROUPS OF ORGANOHALOGEN POLLUTANTS AND PAHS**
Kamila Kalachova, Jana Pulkrabova, Tomas Cajka, Michal Stupak, Jana Hajslova
- F-3 EPA METHOD 1699: HIGH SELECTIVE MULTIRESIDUE HRGC/HRMS PESTICIDE ANALYSIS APPLIED TO FOOD SAMPLES**
Heinz Mehlmann, Dirk Krumwiede, Frank Theobald
- F-4 THE ESTIMATION DAILY INTAKE OF PCDD, PCDF AND DL-PCB VIA HUMAN MILK**
Danuta Ligocka, Joanna Kaminska, Marek Zielinski, Marta Czerska, Marek Jakubowski
- F-5 THE QUECHERS EXTRACTION APPROACH AND COMPREHENSIVE TWO – DIMENSIONAL GAS CHROMATOGRAPHY OF HALOGENATED PERSISTENT ORGANIC POLLUTANTS IN COW MILK AND HUMAN BREAST MILK**
Jaap de Zeeuw, Jack Cochran, Michelle Misselwitz, Julie Kowalski
- F-6 BIVALVE MOLLUSCS AS BIOINDICATOR OF HEAVY METALS CONTAMINATION: CASE STUDY AT MANGROVE PARK LOCATED IN THE METROPOLITAN REGION OF RECIFE, PERNAMBUCO, BRAZIL**
Helida Karla Philippini Silva, Maria Da Glória Ephanio Silva, Fatima Maria Miranda Brayner, Silvio José Macedo
- F-7 SIMULTANEOUS DETERMINATION OF PCB/PBDE IN MILK FAT BY GC-ITMS. EVALUATION OF THE UNCERTAINTY OF MEASUREMENT**
Marek Roszko, Mieczysław Obiedziński, Piotr Karpiński
- F-8 ASSESSMENT OF SPATIAL AND TEMPORAL DISTRIBUTION OF PCB AND PBDE IN MILK FAT FROM POLAND**
Marek Roszko, Mieczysław Obiedziński
- F-9 SEARCHING FOR THE HOLY GRAIL: SEPARATION OF ALL PRIORITY POLYCYCLIC AROMATIC HYDROCARBONS AND THEIR KNOWN INTERFERENCES BY SERIAL COMBINATION OF DIFFERENT HPLC COLUMNS**
Julie Kowalski, Sharon Lupo, Ty Kahler, Shane Stevens, Jack Cochran
- F-10 MULTIANALYSIS OF CELLULAR BIOMARKERS IN VARIOUS TOX CHIP-FORMATS**
Geraldine Graser, Patricia Buchegger, Ursula Sauer, Hedvig Toth-Szekely, Claudia Preininger
- F-11 VOLATILE COMPOUND METABOLIC SIGNATURES IN POULTRY FAT FOR BACK-TRACING DIETARY EXPOSURE TO HEXABROMOCYCLODODECANE (HBCD)**
Jérémy Ratel, Agnès Fournier, Philippe Berge, Patrick Blinet, Catherine Jondreville, Cyril Feidt, Bruno Le Bizec, Erwan Engel
- F-12 A RAPID AND SENSITIVE MULTIDIMENSIONAL LIQUID-GAS CHROMATOGRAPHY (LC-GC) METHOD FOR THE DETERMINATION OF HYDROCARBON CONTAMINATION IN FOODS**
Peter Tranchida, Mariosimone Zoccali, Giorgia Purcaro, Sabrina Moret, Lanfranco Conte, Paola Dugo, Luigi Mondello
- F-13 RAPID GC-MS METHOD FOR ANALYSIS OF POLYCYCLIC AROMATIC HYDROCARBONS (PAHS) IN SEAFOOD: AOAC COLLABORATIVE STUDY**
Lucie Drabova, Jana Pulkrabova, Kamila Kalachova, Katerina Mastovska, Vladimir Kocourek, Jana Hajslova
- F-14 DETECTION OF DEHP IN EDIBLE OILS AND ELUCIDATION OF SOURCES**
Martin Schlummer, Ludwig Gruber, Michael Barwitz, Sonja Smolic

- F-15 ANALYSIS OF PCDD/FS AND DL PCBs IN DIFFERENT SPECIES OF FISH FROM LAKE GARDA-NORTHERN ITALY**
Simonetta Menotta, Stefano Raccanelli, Maria Vitellino, Luana Adelizzi, Giorgio Fedrizzi, Giorgio Varisco
- F-16 CONTENT OF MERCURY IN CANED FISH PRODUCTS AVAILABLE ON SERBIAN MARKET**
Sasa Jankovic, Tatjana Radicevic, Srdjan Stefanovic, Dragica Nikolic, Tamara Boskovic, Dragan Milicevic
- F-17 STUDY OF BENZO(A)PYRENE PHOTOOXIDATION PROCESS IN NON POLAR LIQUID MEDIA IN THE PRESENCE OF FOOD ANTIOXIDANTS**
Božena Skláršová, Alena Bednáriková, Emil Kolek, Peter Šimko
- F-18 APPLICATION OF QUECHERS METHOD FOR DETERMINATION OF PAHS AND CHLOROBENZENES IN SELECTED FOOD SAMPLES**
Anna Sadowska-Rocielk, Magdalena Surma, Ewa Cieslik, Juan Manuel Molina Ruiz
- F-19 DETERMINATION OF PB, CD, HG, AS AND CU IN ALMOND AND PRODUCTS OF ALMOND BY ICP-MS**
Maja Lojović, Biljana Marošanić
- F-20 LEVELS OF PFAS IN SELECTED FOOD COMMODITIES AND FOOD CAULDRONS COLLECTED IN VARIOUS REGIONS OF EU**
Veronika Hlouskova, Petra Hradkova, Jan Poustka, Ondrej Lacina, Jana Pulkrabova, Stefania Paola De Filippis, Wendy D'Hollander, Dorte Herzke, Jana Hajslova
- F-21 DETERMINATION OF MUSK COMPOUNDS IN FISH (LEUCISCUS CEPHALUS) FROM THE RIVER SVRATKA**
Ludmila Mravcová, Milada Vávrová, Alena Soukupová, Libor Zouhar, Michaela Charvátová, Vladimír Večerek
- F-22 Determination of metals in food additives by means of laser ablation with inductively coupled plasma mass spectrometry after electrodeposition**
Jan Knápek, Tomáš Vaculovič, Josef Komárek
- F-23 QUANTITATION AND IDENTIFICATION OF PHTHALATES IN FOOD AND BEVERAGE SAMPLES USING HIGHLY SELECTIVE LC-MS/MS**
Alek Dooley, Olivia Yang, Eric Wan, Yves LeBlanc, André Schreiber
- F-24 DETERMINATION OF PCDDs, PCDFs, DIOXIN-LIKE AND NON DIOXIN-LIKE PCBs IN FISH SAMPLES – A COMPARISON BETWEEN PRESSURIZED SOLVENT EXTRACTION AND SOXHLET EXTRACTION**
Sabine Cleres, Stephan Hamm, Armin Maulshagen, Rudolf Hartmann, Barbara Mullis
- F-25 RESULTS OF FIRST WORLDWIDE UNEP INTERLABORATORY STUDY ON POPS**
Stefan van Leeuwen, Jacob de Boer, Bert van Bavel
- F-26 EFFECTS OF THE COLLISION INDUCED DISSOCIATION (CID) VOLTAGE AND THE DAMPING GAS FLOW ON CO-PLANAR POLY CHLORINATED BIPHENYLS (CO-PCBS) DETERMINATION BY QUADRUPOLE ION TRAP MASS SPECTROMETRY**
Ki-cheol Kim, Su-jung Yun, Cheol-young Kim, Jin-ho Jang, Hae-geun Hong, Mi-hye Yoon, Jeung-bok Lee
- F-27 ANALYSIS OF PERFLUORINATED ALKYLATED SUBSTANCES IN BIOTA SAMPLES BASED ON FAST AND SIMPLE ACTIVATED CHARCOAL CLEAN-UP PROCEDURE FOLLOWED BY LIQUID CHROMATOGRAPHY-TANDEM MASS SPECTROMETRY: METHOD INTERLABORATORY STUDY**
Petra Hradkova, Veronika Hlouskova, Ondrej Lacina, Jan Poustka, Jana Pulkrabova, Jana Hajslova
- F-28 TRACE MICROELEMENT CONTENT IN EDIBLE FISH FROM BULGARIAN BLACK SEA COAST**
Ivanka Dakova, Irina Karadjova, Metody Karadjov, Valeri Dakov
- F-29 MERCURY DETERMINATION AND SPECIATION IN WINE BY NEW ION-IMPRINTED SORBENTS**
Ivanka Dakova, Tanya Yordanova, Irina Karadjova
- F-30 DETERMINATION OF METALS AS MARKERS OF OIL CONTAMINATION IN SEAFOOD**
David Bass, Lee Davidowski, Laura Thompson, Zoe Grosser, Ben Perston
- F-31 OCCURENCE OF PERFLUORINATED COMPOUNDS IN FOODSTUFFS IN SWITZERLAND: PRIMARY FOOD AND PACKAGING CONTRIBUTION**
Aurélie Bugey, Véronique Schweizer, Vincent Dudler, Patrick Edder, Stefan Bierl
- F-32 METHYLMERCURY DETERMINATION IN FISH AND SHELLFISH BY GOLD AMALGAMATION – DIRECT MERCURY ANALYZER**
Kyung-Su Park, Joo-Ee Seo, Ji-Yeon Lee, Jae-Hoon Kim, Yoon-Mi Lee, Hye-Jin Lee, Young-Mi Yang, Hye-Jung Yoon

- F-33 VALIDATION OF HEAVY METALS ANALYSIS BY ICP-MS FOR REGISTRATION OF KOREAN FOOD CODE**
Kyung-Su Park, Joo-Ee Seo, Ji-Yeon Lee, Jae-Hoon Kim, Yoon-Mi Lee, Hye-Jin Lee, Young-Mi Yang, Hye-Jung Yoon
- F-34 REGIONAL VARIATION OF MEHG RATIO TO TOTAL HG IN FISHES FROM KOREAN CITIES**
Hyun-Mee Park, Min-Ji Jung, Sun-Hwa Lee, Joo-Ee Seo, Kyung-Su Park, Hee-Soo Pyo, Hye-Jung Yoon
- F-35 SIMULTANEOUS DETERMINATION OF, 1,4-DIOXANE AND FORMALDEHYDE IN WATER BY SOLID PHASE MICROEXTRACTION GAS CHROMATOGRAPHY-TIME OF FLIGHT MASS SPECTROMETRY**
Hyun-Mee Park, Warnadi Dirwono, Ki-Soo Lee, Dong-Ju Moon, Yeon-Hee Lee, Kang-Bong Lee
- F-36 PHTHALATE INTAKE OF INFANTS BASED ON THE RESULTS OF A DUPLICATE DIET STUDY IN GERMANY (INTEGRATED EXPOSURE ASSESSMENT SURVEY, INES II)**
Hermann Fromme, Ludwig Gruber, Sigrun Boehmer, Martin Schlummer, Gabriele Bolte, Wolfgang Völkel
- F-37 DETERMINATION OF ARSENOSUGARS IN ALGAL EXTRACTS BY HIGH-TEMPERATURE LIQUID CHROMATOGRAPHY – INDUCTIVELY COUPLED PLASMA MASS SPECTROMETRY**
Amanda Terol, Francisco Ardini, Marco Grotti, José Luis Todolí
- F-38 MERCURY IN ORGANIC AND CONVENTIONAL BABY FOODS MARKETED IN THE REGION OF LISBOA, PORTUGAL: OCCURRENCE AND EXPOSURE ASSESSMENT**
 Carla Martins, Elsa Vasco, Eleonora Paixão, Paula Alvito
- F-39 CHLOROPROPANOLS EXTRACTION FROM WATER AND FRUIT JUICE BASED ON DISPERSIVE LIQUID-LIQUID MICROEXTRACTION**
Rosa A. Lorenzo-Ferreira, Paula Gonzalez-Siso, Antonia M. Carro-Díaz
- F-40 VALIDATION OF A METHOD FOR THE DETERMINATION OF POLYCYCLIC AROMATIC HYDROCARBONS (PAH) IN CEREALS AND VEGETABLES BY GC-MS**
 Rudolf Hackenberg, Detlef Bohm, Carolin Stachel
- F-41 ENHANCEMENT OF PRODUCTIVITY FOR THE ANALYSIS OF FOOD SAMPLES WITH THE 7700X ICP-MS**
Sébastien Sannac, Jean Pierre Lener, Jérôme Darrouzes
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- M-20** **SAFETY IN USE OF FOOD PACKAGING: MIGRATION FROM POLYURETHANE ADHESIVES OF MULTILAYER FOOD PACKAGING INTO FOOD SIMULANTS**
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- P-2** **DETERMINATION OF CHLORAMPHENICOL BY VALIDATED LIQUID CHROMATOGRAPHY TANDEM MASS SPECTROMETRY METHOD IN CROATIAN HONEY**
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- P-3** **A STEP FORWARD THE DETECTION OF BOVINE RECOMBINANT SOMATOTROPIN IN MILK**
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- P-4** **DEVELOPMENT AND VALIDATION OF A LIQUID CHROMATOGRAPHY TANDEM MASS SPECTROMETRY METHOD FOR THE ANALYSIS OF CHLORAMPHENICOL IN HONEY**
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- P-5** **DEVELOPMENT OF AN EVIDENCE BIOCHIP ARRAY FOR THE MULTIPLEX DETERMINATION OF MORE THAN TWENTY ANTHELMINTIC DRUGS**
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- P-7** **SCREENING OF CARBADOX IN FEED AND MEAT THROUGH RAPID LIQUID CHROMATOGRAPHY METHODOLOGY**
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- P-8** **A SEMI-AUTOMATED METHOD FOR THE MULTICLASS ANALYSIS OF VETERINARY DRUGS IN HONEY BASED ON TURBULENT-FLOW LIQUID CHROMATOGRAPHY COUPLED TO ULTRA-HIGH PRESSURE LIQUID CHROMATOGRAPHY-ORBITRAP MASS SPECTROMETRY (TFC-UHPLC-ORBITRAP-MS)**
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- P-9** **OCCURRENCE OF ETHOXYQUINE AND ITS MAJOR METABOLITE, ETHOXYQUIN DIMER, IN AQUACULTURE PRODUCTS**
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- P-10** **THE PRODUCTIVE SECTOR OF HONEY IN BRAZIL AND THE PRESENCE OF RESIDUES AND CONTAMINANTS ACCORDING THE PNCRC/MAPA**
Leandro Feijó, Rodrigo Dantas, Aline Nunes
- P-11** **VALIDATION OF A MULTI-RESIDUE METHOD FOR THE DETERMINATION OF SEVERAL ANTIBIOTIC SUBSTANCE GROUPS IN HONEY BY LC-MS/MS**
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- P-12 ANALYSIS OF ESTROGENS COMPOUNDS, A CLASS OF ENDOCRINE DISRUPTING CHEMICALS USING SOLID PHASE EXTRACTION BASED ON MOLECULARLY IMPRINTED POLYMER FOR SELECTIVE EXTRACTION**
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- P-17 DEVELOPMENT AN ENZYME-LINKED IMMUNOSORBENT ASSAY SCREENING FOR FLUROQUINOLONES IN MILK, EGGS AND FISH**
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- P-19 VALIDATION OF TRISENSOR[®] ASSAY, THE FIRST DIPSTICK TEST DETECTING THREE OF THE MOST IMPORTANT ANTIBIOTICS FAMILIES IN MILK IN 6 MINUTES**
[Jean-Michel Romnee](#)
- P-20 BRAZILIAN PROFICIENCY TESTING SCHEME FOR THE SCREENING AND CONFIRMATION OF TETRACYCLINES RESIDUES IN MILK**
[Bernardete Spisso](#), Mychelle Monteiro, Marcus De La Cruz, Mararlene Pereira, Rosana Ferreira, Rafaela Costa, Armi Nóbrega, Veronica Lobato
- P-21 EFFECTIVE SAMPLE PREPARATION FOR MULTI-RESIDUE LC-MS DETERMINATION OF VETERINARY DRUGS IN MEAT AND MILK**
Michael S Young, Kim Van Tran, Kenneth J. Fountain, [Euan Ross](#)
- P-22 DISTRIBUTION OF TYLOSIN RESIDUES IN HONEY MATURATION TANK**
Damiano Accurso, Elisabetta Caprai, Annunziata Cannavacciuolo, Maria Grazia Caschetto, Roberto Martin, Bianca Maria Figarolli, [Giorgio Fedrizzi](#)
- P-23 LOW LEVEL DETERMINATION OF VOLATILE NITROSAMINES IN SMOKELESS TOBACCO USING GC-MS/MS**
Mary Dennis, Charles Lyle, Eric Phillips, [Paul Silcock](#)
- P-24 DISTRIBUTION OF TETRACYCLINES RESIDUES IN BEEHIVE**
Elisabetta Caprai, Damiano Accurso, Bianca Maria Figarolli, Annunziata Cannavacciuolo, Erica D'Angelo, Mirko Tolomelli, Simonetta Menotta, [Giorgio Fedrizzi](#)
- P-25 DEVELOPMENT OF FLUORESCENCE POLARIZATION IMMUNOASSAY FOR FLUROQUINOLONES**
[Sergei Eremin](#), Natalia Gasilova, Irina Nesterenko, Richard Dietrich, Erwin Martlbauer
- P-26 SIMULTANEOUS FLOW CYTOMETRIC DETECTION OF RESIDUES OF TETRACYCLINES, FLUROQUINOLONES AND AMPHENICOLS IN MEAT AND KIDNEY SAMPLES**
Vincent Dehalu, Wouter de Keizer, Maria Colombo, Giuseppe Cacciatore, Benoit Granier, Philippe Delahaut, [Aldert Bergwerff](#)
- P-27 MULTI-RESIDUE DETERMINATION OF VETERINARY DRUGS AND PHARMACEUTICAL RESIDUES IN DAIRY PRODUCTS AND EGG USING LIQUID CHROMATOGRAPHY-TANDEM MASS SPECTROMETRY**
[Marilena Dasenaki](#), Nikolaos Thomaidis
- P-28 PHARMACEUTICAL PRODUCTS IN SURFACE AND DRINKING WATER: A BELGIAN SURVEY**
Gillard Nathalie, Detry Bruno, Robert Christelle, Nonet Stéphane, Samou Yolande, Moise Eric, Bauwens Frederic, [Delahaut Philippe](#)

- P-29 DETERMINATION OF NON-STEROIDAL ANTI-INFLAMMATORY DRUGS AND THEIR METABOLITES IN MILK BY LIQUID CHROMATOGRAPHY–TANDEM MASS SPECTROMETRY**
Piotr Jedziński, Małgorzata Olejnik, Teresa Szprengier-Juskiewicz, Konrad Pietruk, Edyta Ledzińska, Jan Żmudzki
- P-30 I'SCREEN SULFA QL: A NEW QUALITATIVE ENZYME IMMUNOASSAY FOR A RAPID AND SENSITIVE DETECTION OF THIRTEEN SULFONAMIDES IN FOOD**
Francesca Diana, Giulia Rosar, Barbara Puppini, Elisa Paoluzzi, Lidija Persic, Maurizio Paleologo
- P-31 FIVEPLEX FLOW CYTOMETRIC IMMUNOASSAY FOR THE SIMULTANEOUS DETECTION OF SIX COCCIDIOSTATS IN FEED AND EGG**
Monique Bienenmann-Ploum, Anne-Catherine Huet, Katrina Campbell, Terence Fodey, Willem Haasnoot, Philippe Delahaut, Chris Elliott, Ursula Vincent, Jacob de Jong and Michel Nielen
- P-32 FAST, WIDE-RANGE SCREENING OF BANNED VETERINARY DRUGS IN URINE BY LIQUID CHROMATOGRAPHY COUPLED TO HIGH-RESOLUTION MASS SPECTROMETRY**
Nuria León, Vicent Yusf, Marta Roca, Carmen Igalada, Claudia Martins
- P-33 SUPERSCREEN TETRA HS: A SUPERSENSITIVE ENZYME-RECEPTOR ASSAY FOR HIGH THROUGHPUT DETECTION OF TETRACYCLINES IN FOODSTUFFS**
Lidija Persic, Barbara Puppini, Giulia Rosar, Maurizio Paleologo
- P-34 APPLICATION OF VERY HIGH PRESSURE NANO-LIQUID CHROMATOGRAPHY COUPLED TO TIME-OF-FLIGHT MASS SPECTROMETRY FOR VETERINARY DRUGS**
Arien Gerssen, Paula Balzer-Rutgers, Michel Nielen
- P-35 DATA WAREHOUSING IN RESIDUE AND CONTAMINANT ANALYSIS**
Arien Gerssen, Dieke van Doorn, Hans Mol
- P-36 DETERMINATION OF AMINOGLYCOSIDES IN RAW COW'S MILK**
Pavlna Navrátilová, Ivana Borkovcová, Petr Maršálek, Jana Vyháňková, Lenka Vorlová
- P-37 SURVEY OF TETRACYCLINE ANTIBIOTICS IN FOODS, KOREA**
Ji-yeon Yang, Jea-sang Song, Jung-yun Choi, Hye-yoon Jeong, Myung-hee Kang, Suenie Park
- P-38 ANTIBIOTIC RESIDUE CONTROL IN FRANCE: COLLABORATIVE STUDY FOR A MULTIRESIDUE TANDEM MASS SPECTROMETRIC METHOD USING SPIKED MUSCLE REFERENCE MATERIALS**
Murielle Gaugain, Marie-Pierre Fourmond, Sophie Gautier, Brigitte Roudaut, Eric Verdon
- P-39 DEVELOPMENT OF A MOLECULARLY IMPRINTED POLYMER-MATRIX SOLID PHASE DISPERSION METHOD FOR SELECTIVE DETERMINATION OF β -ESTRADIOL AS ANABOLIC GROWTH PROMOTER IN GOAT MILK**
Judith Gañan, Alejandrina Gallego, Rosa M^o Garcinuño, Pilar Fernandez, Isabel Sierra, Jeus Senen Durand
- P-40 MINIATURIZED ELISA FOR MONITORING ANTIBIOTIC RESIDUES IN MILK**
Geetesh Kumar Mishra, Gautam Bacher, Souvik Pal, Sunil Bhand
- P-41 DEVELOPMENT OF QUANTUM DOTS-BASED LATERAL FLOW IMMUNOASSAY FOR DETECTION OF CHLORAMPHENICOL IN MILK**
Anna Berlina, Nadezhda Taranova, Anatoly Zherdev, Boris Dzantiev
- P-42 CAN THE USE OF COCCIDIOSTATS IN POULTRY BREEDING LEAD TO RESIDUES IN VEGETABLES? AN EXPERIMENTAL STUDY**
Nathan Broekaert, Christof Van Poucke, Els Daeseleire, Evelyne Delezie, Bart Vandecasteele, Carlos Van Peteghem
- P-43 SCREENING OF ANTIBIOTIC RESIDUES IN MEAT USING LC-HIGH RESOLUTION MASS SPECTROMETRY**
Dominique Hurtaud-Pessel, Thota Jagadeshwar-Reddy, Eric Verdon
- P-44 DETERMINATION OF TWENTY ANTICOCCIDIALS IN EGG AND MUSCLE BY UPLC-MS/MS**
Mary Moloney, John O'Mahony, Lesa Clarke, Martin Danaher
- P-45 SIMULTANEOUS DETERMINATION OF 5 AMINOGLYCOSIDE RESIDUES IN FOODS OF ANIMAL ORIGIN BY UPLC-MS/MS**
Jin-wook Jang, Seong-hae Cho, Yong-un Shin, Su-min Lee, Hae-suck Jang, Ji-young Kim, Su-jin Jeon, Kwang-su Lee
- P-46 VALIDATION OF A HIGH SENSITIVITY ELISA KIT FOR A BROAD RANGE SULFONAMIDES DETECTION IN FOOD AND FEED**
Roberta Galarini, Roberta Buratti, Benedetta Bertini, Lidija Persic
- P-47 OCCURRENCE OF UNAVOIDABLE CARRY-OVER OF COCCIDIOSTATS IN FEED**
Roberta Galarini, Carmen Maresca, Danilo Giusepponi, Simone Moretti, Laura Fioroni

- P-48 DEVELOPMENT AND VALIDATION OF A METHOD FOR THE DETERMINATION OF ELEVEN COCCIDIOSTATS IN FEED USING LIQUID CHROMATOGRAPHY / TANDEM MASS SPECTROMETRY**
Roberta Galarini, Laura Fioroni, Laura Pettinacci, Simone Moretti
- P-49 MONITORING OF TETRACYCLINES IN MEAT AT THE LEVEL REQUIRED BY THE RUSSIAN FEDERATION**
Anneli Niemi, Kimmo Peltonen
- P-50 MS AND MS TANDEM PERFORMANCE IN PROFICIENCY TESTING FOR VETERINARY DRUGS RESIDUES IN FOOD**
Eva Perez, Barbara Cini
- P-51 LC-MS/MS FAST ANALYSIS OF ANDROGENIC STEROIDS IN URINE USING POROSHELL 12-EC C18 COLUMN**
Barbara Wozniak, Iwona Matraszek-Zuchowska, Jan Zmudzki
- P-52 SCREENING AND CONFIRMATORY GC-MS METHODS FOR THE DETECTION OF TRENBOLONE IN BOVINE URINE**
Barbara Wozniak, Iwona Matraszek-Zuchowska, Stanislaw Semeniuk, Alicja Klopot, Jan Zmudzki
- P-53 DEVELOPMENT AND VALIDATION OF A MULTICLASS MULTIRESIDUE U-HPLC-HR-ORBITRAP-MS METHOD FOR THE QUANTITATIVE SCREENING OF VETERINARY DRUG RESIDUES IN MEAT**
Julie Vanden Bussche, Hubert F. De Brabander, Lynn Vanhaecke
- P-54 STABILITY OF THYREOSTATIC DRUGS, IN PARTICULAR THIOURACIL IN BOVINE AND PORCINE URINE**
Julie Vanden Bussche, Hubert F. De Brabander, Marco H. Blokland, Saskia Sterk, Yoann Deceuninck, Bruno Le Bizec, Lynn Vanhaecke
- P-55 IDENTIFICATION OF 'UNKNOWN' MICROBIAL GROWTH INHIBITORS IN ANIMAL FEED BY LC-TOF-MS WITH ACCURATE MASS DATABASE SEARCHING**
Efraim Oosterink, Wilma Driessen, Tina Zuidema, Mariel Pikkemaat, Linda Stolker
- P-56 THE ANALYSIS OF HONEY FOR THE PRESENCE OF CHLORAMPHENICOL USING IMMUNOAFFINITY COLUMNS**
Claire Milligan
- P-57 DETERMINATION OF SULFONAMIDES AND ANTIBIOTICS IN FOOD OF ANIMAL ORIGIN AND FEEDSTUFFS BY LC-MS**
Dragana Stojković, Biljana Marošanić
- P-58 THE DETECTION OF COCCIDIOSTATS IN FOOD SAMPLES BY LCMSMS**
Bertram Nieland, Stephen Lock, Tina Zuidema, Linda Stolker
- P-59 IMPROVEMENT TO THE EXISTING TETRASENSOR AND EXTENSION OF SCOPE TO FEED, URINE AND THERMALLY PROCESSED MEAT MATRICES**
Vincent Chabottaux, Benoit Lemmens, Sara Stead, Katarzyna Wolodko-Cierniak, Jean-Marc Diserens, Benoit Granier
- P-60 TRACE ANALYSIS OF FUMAGILLIN IN HONEY BY ULTRA-HIGH PERFORMANCE LIQUID CHROMATOGRAPHY-ORBITRAP MASS SPECTROMETRY**
Tomas Cajka, Hana Danhelova, Katerina Riddellova, Jana Hajslova, Martin Kamler, Michal Bednar, Dalibor Titera
- P-61 A SURVEY OF TOTAL AMITRAZ RESIDUES IN HONEY PRODUCED IN SLOVENIA**
Veronika Kmecl, Helena Baša Česnik
- P-62 RAPID DETECTION OF (LEUCO)MALACHITE GREEN IN FISH: A COMPARATIVE STUDY BETWEEN ANTIBODY, APTAMER AND RECEPTOR MG-BINDERS**
Vincent Chabottaux, Sara Stead, Maria Colombo, Noan Nivarlet, Anne Catherine Huet, Philippe Delahaut, Benoit Granier

THURSDAY, November 3, 2011

13:00–16:00

POSTER SESSION 2

AUTHENTICITY, TRACEABILITY, FRAUD (B-1 – B-44)
BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS (C-1 – C-30)
BIOTECHNOLOGY BASED METHODS (D-1 – D-3)
NANOPARTICLES (I-1 – I-8)
NOVEL FOODS (J-1 – J-9)
ORGANIC FOODS (K-1 – K-6)
PROCESSING CONTAMINANTS (N-1 – N-19)
RESIDUES – PESTICIDES (O-1 – O-53)

B: AUTHENTICITY, TRACEABILITY, FRAUD

- B-1** **A COORDINATED RESEARCH PROJECT ON THE IMPLEMENTATION OF NUCLEAR TECHNIQUES TO IMPROVE FOOD TRACEABILITY**
 Andrew Cannavan, Zora Jandrić, Britt Maestroni
- B-2** **APPLICATION OF MASS SPECTROMETRY-BASED FINGERPRINTING/PROFILING AND MULTIVARIATE DATA ANALYSIS FOR AUTHENTICITY/TRACEABILITY OF OLIVE OILS**
Vojtech Hrbek, Tomas Cajka, Lukas Vaclavik, Jana Hajslova
- B-3** **CITRUS LIQUEURS QUALITY CONTROL EMPLOYING HEADSPACE-SOLID PHASE MICROEXTRACTION (HS-SPME) COUPLED TO GAS CHROMATOGRAPHY-COMBUSTION-ISOTOPE RATIO MASS SPECTROMETRY (GC-C-IRMS), ENANTIOSELECTIVE-GAS CHROMATOGRAPHY (ES-GC) AND GAS CHROMATOGRAPHY-MASS SPECTROMETRY**
Luisa Schipilliti, Peter Tranchida, Ivana Bonaccorsi, Paola Dugo, Giovanni Dugo, Luigi Mondello
- B-4** **IDENTIFICATION OF THE VEGETABLE AND ANIMAL FOOD ORIGIN**
Aleksey Tretyakov, Vasily Amelin, Olga Abramenkova
- B-5** **MULTICOMPONENT ANALYSIS OF SEED OILS BY DIRECT Silylation AND CAPILLARY COLUMN GAS CHROMATOGRAPHY-MASS SPECTROMETRY**
Agnieszka Obiedzińska, Mieczysław Obiedziński
- B-6** **AUTHENTICATION OF PARMIGIANO-REGGIANO GRATED CHEESES BY MEANS OF NMR ANALYSIS**
Stefano Sforza, Tullia Tedeschi, Claudia Napoli, Anna Minoja, Arnaldo Dossena
- B-7** **DETECTING ADULTERATION OF ANIMAL FEED OILS BY NEAR-INFRARED AND RAMAN SPECTROSCOPES**
Simon Haughey, Stewart Graham, Emmanuelle Cancouet, Christopher Elliott
- B-8** **QUALITY AND AUTHENTICITY OF PLUM JAM**
 Aleš Rajchl, Aneta Jodasová, Helena Čížková, Rudolf Ševčík, Michal Voldřich
- B-9** **PROFILING OF HERBAL SUPPLEMENTS USING A NOVEL RAPID VAPORIZATION SYSTEM COMBINED WITH DIRECT ANALYSIS IN REAL TIME (DART) MASS SPECTROMETRY**
Brian Musselman, Jordan Krechmer, Joseph Tice, Elizabeth Crawford
- B-10** **HPAE-PAD DETECTION OF UNDECLARED SUGAR ADDITION**
 Jitka Šnebergrová, Aleš Rajchl, Helena Čížková, Michal Voldřich
- B-11** **ALTERNATIVE PROFILING APPROACHES TO TEA ANALYSIS**
Sarka Prinosilova, Katerina Riddellova, Jaromir Hradecky, Tomas Cajka, Hana Danhelova, Jana Hajslova
- B-12** **TRACING THE GEOGRAPHICAL ORIGIN OF CHINESE AND JAPANESE APPLE USING STABLE CARBON AND OXYGEN ISOTOPE ANALYSIS AND TRACE ELEMENT ANALYSIS**
Yaeko Suzuki, Jyun Takeuchi, Rumiko Nakashita, Ryo Kobe, Izumi Watanabe
- B-13** **CHARACTERIZATION OF THE GEOGRAPHICAL ORIGIN OF APULIAN VIRGIN OLIVE OILS BY INSTRUMENTAL AND MULTIVARIATE STATISTICAL ANALYSES**
Andrea Ventrella, Francesco Longobardi, Lucia Catucci, Angela Agostiano, Daniela Sacco, Vincenzo Mazzilli, Michael G. Kontominas, Antonio Sacco

- B-14 FRAUDULENT TREATMENT OF FISH WITH CARBON MONOXIDE USING A SPECTROPHOTOMETRIC METHOD.**
Claudia Focardj, Enrica Droghetti, Mila Nocentini, Giulietta Smulevich
- B-15 LINEAR DISCRIMINANT ANALYSIS ON TRIACYLGLYCEROL STEREOSPECIFIC COMPOSITION FOR THE DETECTION OF MILK ADULTERATION**
Germana Lombardi, Francesca Blasi, Pietro Damiani, Laura Giua, Lina Cossignani
- B-16 FT-IR SPECTROSCOPY AND CHEMOMETRICS FOR DETECTION OF CONTAMINATED OR COUNTERFEIT INGREDIENTS**
Ben Perston, Svenja Goth
- B-17 GEOGRAPHICAL AND BOTANICAL CLASSIFICATION OF ITALIAN CHERRIES BY MEANS OF 1H NMR AND ISOTOPIC RATIOS COMBINED WITH CHEMIOMETRICS**
Francesco Longobardi, Alessandro Bianco, Grazia Casiello, Antonio Sacco, Angela Agostiano, Isa Cafagna, Vito Gallo, Piero Mastrorilli
- B-18 DEVELOPMENT OF TWO COMPLEMENTARY REAL-TIME PCR METHODS FOR THE QUANTIFICATION OF FISH NUCLEAR DNA**
Marta Prado Rodríguez, Ana Boix, Christoph von Holst
- B-19 WINE ORIGIN DIFFERENTIATION USING UHPLC-QTOF MS AND METABOLOMIC APPROACHES**
Ramon Díaz, Tatiana Zamora, Raúl González, Ángel Castillo, Juan Vicente Sancho, Félix Hernández
- B-20 MOLECULAR TRACKING USING CAVITY RING-DOWN: A NEW, PRACTICAL APPROACH TO FOOD TRACEABILITY USING STABLE ISOTOPES**
Iain Green, Nabil Saad, Andre Bals, Robert Panetta
- B-21 CHARACTERIZATION OF SPANISH HONEYS WITH PROTECTED DESIGNATION OF ORIGIN "MIEL DE GRANADA" ACCORDING TO THEIR MINERAL CONTENT**
Cristina de Alda, Alejandrina Gallego, Juan Carlos Bravo, Pilar Fernandez, Jesus Senen Durand
- B-22 VERIFICATION OF THE TYPE OF FERTILIZER USED DURING ORGANIC AND CONVENTIONAL CULTIVATION OF LETTUCE BY MULTIVARIATE ANALYSIS OF STABLE ISOTOPE, METABOLITE AND MINERAL COMPOSITION**
Pilar Flores, Simon Kelly, Alicia López, Pilar Hellín, José Fenoll
- B-23 QUANTIFICATION OF THE RED DEER CONTENT BY REAL-TIME PCR TO DETECT FOOD ADULTERATION**
Stephanie Grandits, Walter Mayer, Rupert Hochegger, Margit Cichna-Markl
- B-24 DISCRIMINATION OF SLOVAKIAN ORGANIC AND CONVENTIONAL WINES ACCORDING TO ELEMENTAL AND AMINO ACID PROFILES**
Mária Koreňovská, Alena Bednáriková
- B-25 CLASSIFICATION OF OLIVE OILS ACCORDING TO GEOGRAPHICAL ORIGIN BY USING 1H NMR FINGERPRINTING COMBINED WITH MULTIVARIATE ANALYSIS**
L. Heintz, F. Longobardi, A. Ventrella, C. Napoli, E. Humpfer, B. Schuetz, M.G. Kontominas, A. Sacco
- B-26 QUALITY VALIDATION OF BRUKER NMR-BASED SCREENING: THE EXAMPLE OF FRUIT JUICE**
Daniel Vláčil, Lea Heintz, Birk Schütz, Fang Fang, Eberhard Humpfer, Peter Rinke, Hartmut Schaefer, Manfred Spraul
- B-27 DIFFERENTIATION OF WINE GRAPE VARIETIES BY MEANS OF 1H-NMR PROFILING**
L. Heintz, R. Godelmann, F. Fang, E. Humpfer, B. Schütz, H. Schaefer, M. Spraul
- B-28 ISOTOPES RATIOS OF LEAD IN BRAZILIAN WINES AND GRAPE JUICES BY INDUCTIVELY COUPLED PLASMA MASS SPECTROMETRY**
Cibele Almeida, José Godoy, Ana Almeida, Maria Godoy
- B-29 AUTHENTICATION AND TRACEABILITY OF HAZELNUT (CORYLUS AVELLANA L., TONDA GENTILE TRILOBATA CV) EXPLOITING CHEMOTYPING, GENOTYPING AND CHEMOMETRIC ANALYSIS**
Jean Daniel Coisson, Fabiano Travaglia, Monica Locatelli, Matteo Bordiga, Cristiano Garino, Elisabetta Cereti, Marco Arlorio
- B-30 COUNTERFEITING: USING LC-MS TO DETECT AND DIFFERENTIATE BETWEEN CAMELS E150 A, B, C AND D**
Simon Cubbon, Daniel McMillan, Craig Owen, Ian Goodall
- B-31 METHOD VALIDATION FOR ISOTOPIC RATIOS DETERMINATION (¹⁸O/¹⁶O AND ¹³C/¹²C) IN WINE**
Gabriela Ioana Cristea, Stela Cuna, Dana Alina Magdas, Edina Dordai

- B-32 STABLE ISOTOPES COMPOSITION OF SOME AUTHENTIC TRANSYLVANIAN FRUIT JUICES**
Dana Alina Magdas, Romulus Puscas, Gabriela Cristea
- B-33 UHPLC–HRMS UNTARGETED METABOLOMICS APPLIED TO THE DISCRIMINATION OF SPANISH WINES**
Antonio Checa, Hector Gallart-Ayala, Oscar Nuñez, Santiago Hernández-Cassou, Javier Saurina
- B-34 CHARACTERIZATION OF SERBIAN MONOFLORAL HONEY ACCORDING TO THEIR AMINO ACIDS COMPOSITION**
Filip Andrić, Jelena Trifković, Aleksandra Radoičić, Jelena Kečkeš, Živoslav Tešić, Dušanka Milojković-Opsenica
- B-35 FISH SPECIES IDENTIFICATION BY RFLP ON THE AGILENT 2100 BIOANALYZER**
Steffen Mueller, Jens Bahrs-Windsberger, Petra Buß, Ravi Harini, Robert Kincaid, Natalia Novoradovskaya
- B-36 APPLICATION OF UPLC-MS/MS FOR DETERMINATION OF SYNTHETIC ADULTERANTS IN SLIMMING FOOD SUPPLEMENTS**
Anna Gadaj, Dilip Rai, Ambrose Furey, Martin Danaher
- B-37 UTILISING THE INCREASED PEAK CAPACITY OF UPLC ION MOBILITY TOF MS AND MSE TO OVERCOME SAMPLE COMPLEXITY**
Michael McCullagh, Ramesh Rao, Antonietta Gledhill, Janete Yariwake, Cinitia Pereira
- B-38 PROFILING AND QUANTITATION OF C-GLYCOSIDIC MARKER FLAVONOIDS IN NATURAL PRODUCTS USING UPLC TIME OF FLIGHT MASS SPECTROMETRY**
Michael McCullagh, Antonietta Gledhill, Ramesh Rao, Janete Yariwake, Cintia Pereira
- B-39 THE DETERMINATION OF FRUIT JUICE AUTHENTICITY USING HIGH RESOLUTION CHROMATOGRAPHY, UV, TIME OF FLIGHT MS AND MULTIVARIATE ANALYSIS**
Marian Twohig, Antonietta Gledhill, Jennifer Burgess
- B-40 APPLICATION OF UPLC–MS/MS FOR DETERMINATION OF SYNTHETIC ADULTERANTS IN SLIMMING FOOD SUPPLEMENTS**
Anna Gadaj, Dilip Rai, Ambrose Furey, Martin Danaher
- B-41 GEOGRAPHICAL INDICATIONS FOR HONEY: A PHYSICO-CHEMICAL PROFILE OF ACACIA HONEY PRODUCED IN ROMANIA**
Mariana Niculina Madas, Liviu Alexandru Marghitas, Severus Daniel Dezmirean, Otilia Bobis, Bach Kim Nguyen, Eric Haubruge
- B-42 THE OLIVE OIL CHARACTERIZATION OF SOME NATIVE AND FOREIGN OLIVE CULTIVARS FROM ALBANIA**
Dritan Topi, Fadil Thomaj, Rudina Cakraj, Ana Carvalho, Ana Gomes
- B-43 TRACEABILITY AND AUTHENTICITY OF FEED MATERIALS – REPORT ON QSAFFE WORK PACKAGE 2 ACTIVITIES**
Thorben Nietner, Susanne Esslinger, Monika Lahrssen-Wiederholt, Carsten Faulh-Hassek
- B-44 APPLICATION OF METABOLOMIC FINGERPRINTING/PROFILING FOR HONEY AUTHENTICITY**
Tomas Cajka, Hana Danhelova, Katerina Riddellova, Jana Hajslova, Michal Bednar, Dalibor Titera

C: BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS

- C-1 DEVELOPMENT AND VALIDATION OF A NOVEL MICRO-ASSAY FOR THE DETERMINATION OF THE ANTIOXIDANT CAPACITY OF LIPOPHILIC COMPOUNDS**
E. Rodrigues, L.R.B. Mariutti, R. C. Chisté, A.Z. Mercadante
- C-2 METABOLOMICS: A NEW STRATEGY FOR THE EVALUATION OF MICROALGAE AS A SOURCE OF BIOLOGICALLY ACTIVE SUBSTANCES**
Voitech Hrbek, Jana Kohoutkova, Jana Hajslova
- C-3 DETERMINATION OF ROS AND RNS SCAVENGING CAPACITY IN LIPOSOMES USING C11-BODIPY AS PROBE: DEVELOPMENT OF SEMI-AUTOMATED MICRO-ASSAYS USING MICROPLATE READER IN 96-WELL FORMAT**
Lilian Mariutti, Eliseu Rodrigues, Adriana Mercadante
- C-4 COMPARISON OF CAROTENOIDS CONTENT IN BIO-OILS OBTAINED BY MEANS OF COLD PRESSING AND SUPERCRITICAL FLUID EXTRACTION**
Agnieszka Obiedzińska, Ewelina Hallmann, Bożena Waszkiewicz-Robak

- C-5 CHARACTERIZATION AND ANALYSIS OF THE ANTIOXIDANT CAPACITY OF FUNCTIONAL PHENOLICS**
Betul Soyler, Sensoy Ilkay, Zumrut Ogel
- C-6 UTILIZATION OF DART-MS FOR CHARACTERIZATION OF ROSE HIP PRODUCTS**
Hana Novotna, Vera Schulzova, Jana Hajslova
- C-7 STABILITY OF PREBIOTIC INULIN IN FRUIT BABY FOODS**
Helena Čížková, Jitka Šnebergrová, Aleš Rajchl, Vojtěch Kružík, Michal Voldřich
- C-8 THE DETECTION OF TRENBOLONE AND MELENGESTROL IN MEAT SAMPLES BY LCMSMS**
Pamela Stoddart, Stephen Lock, Loic Beyet, Fabrice Monteau, Bruno Le Bizec
- C-9 DIRECT ANALYSIS OF CAFFEINE IN VARIOUS TYPES OF COFFEE**
Hana Danhelova, Jaromir Hradecky, Sarka Prinosilova, Katerina Riddelova, Tomas Cajka, Jana Hajslova
- C-10 DEVELOPMENT OF LC/MS/MS METHODS FOR THE SIMULTANEOUS DETERMINATION OF TOTAL VITAMIN B, CHOLINE AND CARNITINE IN INFANT FORMULA, PET-FOOD AND HEALTHCARE PRODUCTS**
Lars Tanderup, Stephen Lock
- C-11 DETERMINATION OF CARBOHYDRATE COMPOSITION OF YACON (SMALLANTHUSSONCHIFOLIUS) TUBERS**
Aleš Rajchl, Eloy Fernández, Helena Čížková, Rudolf Ševčík, František Kvasnička, Jaromír Lachman, Luigi Milella
- C-12 VARIETAL DIFFERENCES AMONG THE PHENOLIC PROFILES OF TOMATOES AND DIFFERENCES BETWEEN TWO TOMATO JUICE RECIPES**
Miriam Martínez-Huélamo, Palmira Valderas-Martínez, Olga Jáuregui, Montse Illán, Rosa M. Lamuela-Raventós
- C-13 CISTUS EXTRACTS AND THEIR ANTIBACTERIAL ACTIVITY AGAINST STREPTOCOCCUS MUTANS**
Isabelle Kölling-Speer, Gesche Wittpahl, Christian Hannig, Karl Speer
- C-14 INVESTIGATION OF TOPINAMBUR (HELIANTHUS TUBEROSUS L.) AS A RAW MATERIAL FOR PRODUCING MULTIFUNCTIONAL BIOLOGICALLY ACTIVE FOOD ADDITIVE**
Nino Omiadze, Nana Aroshidze, Nani Mchedlishvili, Marine Abutidze, Levan Gulua
- C-15 STUDY ON CANDIDA RUGOSA LIPASE SELECTIVITY TOWARDS T,C- AND C,T- CLA ISOMERS**
Laura Giua, Lina Cossignani, Maria Stella Simonetti, Germana Lombardi, Francesca Blasi
- C-16 PLANT COMPOSITE WITH HIGH ANTIOXIDANT ACTIVITY**
Nani Mchedlishvili, Levan Gulua, Nino Omiadze, Marine Abutidze, Nikoloz Pruidze
- C-17 FATTY ACID COMPOSITION OF OYSTER MUSHROOMS – PLEUROTUS OSTREATUS**
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- O-47 5975-SMB – A NEW TYPE OF GC-MS WITH ADVANCED CAPABILITIES FOR IMPROVED FOOD SAFETY**
Aviv Amirav, Alexander B. Fialkov, Alexander Gordin, Tal Alon
- O-48 DETERMINATION OF HERBICIDES AT LOW TRACE LEVEL (PPT), USING WATER SAMPLE DIRECT INJECTION IN UHPLC/MS/MS COUPLE WITH RP AMIDE AND F5 ASCENTIS EXPRESS FUSED CORE HPLC COLUMN**
Enio Belotti, Luca Meni, Marco Ruggeri, Roberto Ferrari
- O-49 NEW PERSPECTIVES FOR THE ANALYSIS OF TRIAZOLE-BASED METABOLITES: DIFFERENTIAL MOBILITY SPECTROMETRY & TIME OF FLIGHT**
Julia Jasak, J. C. Yves Le Blanc, Karl Speer, Patrick Billian, Ralf Schöning, Mauro Aiello, Holm Sommer
- O-50 GC- μ ECD ANALYSIS AND CONFIRMATION OF CLP PESTICIDES IN OLIVE OIL**
Laura Provoost, Kenneth Lynam, Doris Smith, Joan Stevens

- O-51 DEVELOPMENT OF AN ELECTROCHEMICAL IMMUNOSENSOR BASED ON SPECIFIC ANTIBODIES LABELLED WITH CDS NANOPARTICLES FOR IN-SITU PARAQUAT MONITORING IN SPIKED POTATO SAMPLES**
Enrique Valera, Raúl García-Febrero, M.I. Pividori, Diana Kolberg, Richard J. Fussell, Hans MoJ, M.-P. Marco, Francisco Sánchez-Baeza
- O-52 OVERCOMING MATRIX EFFECTS USING THE DILUTION APPROACH IN MULTIRESIDUE METHODS FOR FRUITS AND VEGETABLES**
Carmen Ferrer, Ana Lozano, Ana Agüera, Ana Jiménez Girón, Amadeo Rodríguez Fernández-Alba
- O-53 THE HALF-LIVES OF BIOLOGICAL ACTIVITY OF ETHABOXAM AND SPINOSAD ON LETTUCE**
Hee-Yeon Lee, Gyeong-ho Seo, Kie-chul Jung, Du-hwan Ko, Sang-Guk Han

FRIDAY, November 4, 2011

13:00–14:30

POSTER SESSION 3

ALLERGENS (A-1 – A-12)
FLAVOURS AND ODOURS (E-1 – E-26)
GENERAL FOOD ANALYSIS (G-1 – G-75)
LAST MINUTE POSTERS (LM)

A: ALLERGENS

- A-1 A STUDY ON PROPERTIES OF GLIADIN REFERENCE MATERIAL CANDIDATE**
Kitti Török, Attila Bagdi, Zsuzsanna Bugyi, Livia Hajas, Tamás Langó, Zsanett Adonyi, Sándor Tömösközi
- A-2 QUANTIFICATION OF RESIDUAL MILK ALLERGENS IN CASEINATE-FINED WHITE WINES BY HPLC COUPLED WITH SINGLE-STAGE ORBITRAP MASS SPECTROMETRY**
Linda Monaci, Ilario Losito, Michal Godula, Angelo Visconti
- A-3 PROPOSAL FOR GUIDELINES AND GENERAL CRITERIA TO PRODUCE REFERENCE MATERIALS FOR FOOD ALLERGEN ANALYTICAL METHODS**
 Valery Dumont, Bert Popping, Roland Poms, Philippe Delahaut
- A-4 COMPREHENSIVE ANALYSIS OF THE B-VITAMIN COMPLEX IN FOOD AND BEVERAGES BY LC-MS/MS**
 Stacy Tremintin, Christopher Borton, Rebecca E. Wittrig, Andre Schreiber, Bertram Nieland
- A-5 VALIDATION OF A RAPID, ON-SITE TESTING METHOD FOR FOOD ALLERGENS**
Elisabeth Hammer, Alois Fellinger, Jacqueline Coutts, Richard Fielder
- A-6 DEVELOPMENT AND VALIDATION OF A REAL-TIME PCR METHOD FOR THE SIMULTANEOUS DETECTION OF BLACK MUSTARD (BRASSICA NIGRA) AND BROWN MUSTARD (BRASSICA JUNCEA)**
Monika Palle-Reisch, Margit Cichna-Markl, Rupert Hochegger
- A-7 ASSESSMENT OF HISTAMINE LEVELS IN FISH PRODUCTS: A 3-YEARS CONTROL ACTIVITY OF A EU LABORATORY**
Marilena Muscarella, Sonia Lo Magro, Maria Campaniello, Augusto Alberto Pastorelli, Paolo Stacchini
- A-8 COMPARING THE PERFORMANCE OF DIFFERENT ANTIBODIES OF GLUTEN USING ELISA KITS AND LATERAL FLOW DEVICES**
Sonia Jose Miguel
- A-9 RAPID IDENTIFICATION OF ALLERGENIC COMPOUNDS IN COMPLEX FRAGRANCES USING A HIGH SENSITIVITY GC TIME-OF-FLIGHT MASS SPECTROMETER WITH CHEMOMETRIC DATA ANALYSIS**
Gareth Roberts
- A-10 DETERMINATION OF BIOGENIC AMINES IN FISH AND FISHERIES PRODUCTS USING IC-MS/MS**
Andrej Štavníčan, Matevž Pompe, Drago Koúar, Sevim Köse, Bekir Tufan
- A-11 MULTISCREENING OF SEVEN ALLERGENS WITH MASS SPECTROMETRY AND COMPARISON WITH COMMERCIALY AVAILABLE ELISA SYSTEMS**
Julia Heick, Markus Fischer, Bert Popping
- A-12 A NOVEL APPROACH TO DETECT ALMOND ALLERGENS BY THE USE OF HIGH RESOLUTION MELTING ANALYSIS**
Joana Costa, M.B.P.P. Oliveira, Isabel Mafra

E: FLAVOURS AND ODOURS

- E-1 VOLATILE ORGANIC COMPOUNDS EMITTED BY QUARANTINE POTATO PATHOGENS: NEW PERSPECTIVES FOR BACTERIAL BROWN ROT AND RING ROT DIAGNOSIS**
Sonia Blasioli, Enrico Biondi, Antonella Galeone, Ilaria Braschi, Umberto Mazzucchi, Carlo E. Gessa

- E-2 ANALYSIS OF THE ODOUR PROFILE OF FOOD PRODUCTS USING A MICRO CHAMBER THERMAL EXTRACTION SYSTEM AND THERMAL DESORPTION (TD) GC-TOF (MS) DETECTION**
Gareth Roberts
- E-3 COMPREHENSIVE PTR-MS/TRIBOLOGIC STUDY ON AROMA RELEASE FROM DAIRY-EMULSIONS: THE INFLUENCE OF FRICTION AND FAT LEVEL**
Antonio D'Aloise, Remo Bucci, Federico Marini, Kerstin Burseg
- E-4 COMPARISON OF THE KEY AROMA COMPOUNDS IN BARTLETT (WILLIAMS CHRIST) PEAR BRANDIES**
Bianca Willner, Michael Granvogl, Peter Schieberle
- E-5 ANALYSIS OF 4-METHYLIMIDAZOLE: CREAMY CARAMEL COLORS, COLA AND CANCER?**
Julie Kowalski, Sharon Lupo, Ty Kahler, Jonathan Keim
- E-6 LATEST DEVELOPMENTS IN PROTON-TRANSFER-REACTION MASS SPECTROMETRY (PTR-MS) TO IMPROVE FOOD AND FLAVOR ANALYSIS IN REAL-TIME**
Stefan Jaksch, Simone Jürschik, Lukas Märk, Philipp Sulzer, Eugen Hartungen, Alfons Jordan, Tilmann Märk
- E-7 ODOUR-IMPACT COMPOUNDS OF AN ODOUR REPRESENTATIVE HS-SPME-EXTRACT OF A RED BERRIES YOGHURT DRINK: A D-GC-O AND GC-MS/FID-O STUDY**
Katharina Breme, Barbara Guggenbühl
- E-8 CHARACTERISATION OF LIGHT INDUCED OFF-FLAVOUR COMPOUNDS IN BEER WITH EMPHASIS ON 3-METHYL-2-BUTENTHIOL FORMATION**
Susanne Stingl, Peter Schieberle
- E-9 RELEASE OF CARVACROL AND THYMOL FROM POLYPROPYLENE ACTIVE FILMS FOR BREAD AND STRAWBERRIES PACKAGING BASED ON HS-SPME-GC-MS ANALYSIS**
Marina Ramos, Ana Beltrán, Arantzazu Valdés, Mercedes Peltzer, María del Carmen Garrigós
- E-10 VOLATILE COMPOSITION OF FONTINA PDO CHEESE RIPENED IN DIFFERENT CAVES**
Laura Thedy, Antonella Sado, Sabina Valentini, Hervé Lale Murix, Andrea Barmaz
- E-11 CLASSIFICATION OF TURKISH EXTRA VIRGIN OLIVE OILS BASED ON THEIR VOLATILE PROFILES USING SPME-GC-MS IN COMBINATION WITH CHEMOMETRICS DURING STORAGE**
Pýnar Kadýrodlu, Figen Korel
- E-12 NOVEL APPLICATION FOR THERMAL DESORPTION GC-MS SYSTEM ANALYSIS OF AGING COMPOUNDS IN BEER**
Jana Gierds, Nina Baumjohann, Stefan Castritius, Diedrich Harms
- E-13 MULTIVARIATE MODELLING OF THE FRESHNESS OF COOKED HAM**
Eva Schrampf, Erich Leitner
- E-14 IDENTIFICATION OF IMPORTANT VOLATILES IN CARROT VARIETIES USING METABOLIC PROFILING AND OLFACTORY DETECTION**
Tomohiko Fukuda, Hiroki Tanaka, Hidetoshi Ihori, Yasunori Fukumori
- E-15 DOEHLERT MATRIX OPTIMIZATION OF A HS-SPME-GC×GC-QMS METHOD DETERMINATION OF BOAR TAIN T COMPOUNDS ON PORK FAT**
Fabio Augusto, Paulo Março, Leandro Hantao, Stanislaw Bogusz Jr, Soraia Braga
- E-16 REAL-TIME MONITORING OF VOLATILE ORGANIC COMPOUNDS FROM FOODS AND BEVERAGES BY HYBRID LINEAR ION TRAP-TRIPLE QUADRUPOLE MS SYSTEM**
Pamela Stoddart, Feng Zhong, Peter Kovarik, Jeffrey Rivera, Eva Duchoslav, Robert I. Ellis, Becky Wittrig, Takeo Sakuma
- E-17 EFFECT OF STARTER CULTURES ON VOLATILE AROMATIC PROFILE IN GOATS' AND EWES' CHEESES - FOLLOWING THE CONSUMER'S TASTE**
Iva Boltar, Andreja Čanžek Majheniú, Mojca Bavcon Kralj
- E-18 ESTABLISHMENT OF GAS CHROMATOGRAPHICALLY UNIVERSAL PLATFORM METHOD FOR IDENTIFICATION OF AROMA-KEY COMPOUNDS IN HERBS/SPICES AS QUALITY INDEX**
Bussayarat Maikhunthod, Philip Marriott
- E-19 HPLC DETERMINATION OF STEVIOL GLYCOSIDES AND MOGROSID V IN SWEETENERS**
Deanna Hurum, Deepali Mohindra, Brian De Borba, Jeffrey Rohrer
- E-20 CHARACTERIZATION OF THE KEY AROMA COMPOUNDS IN RAPE HONEY BY MEANS OF MOLECULAR SENSORY SCIENCE**
Brigitte Ruisinger, Peter Schieberle

- E-21 CHARACTERIZATION OF AROMA-ACTIVE COMPOUNDS IN RAPESEED OILS**
Gwendola Pollner, Peter Schieberle
- E-22 EFFECT OF TEXTURE AND AGING ON THE AVAILABILITY OF IMPORTANT WHEAT BREAD AROMA COMPOUNDS DURING CONSUMPTION (PTR-MS)**
Buket Sahin, Peter Schieberle
- E-23 HS-SPME/GC-MS ANALYSIS OF VOC AND MULTIVARIATE TECHNIQUES APPLIED TO THE DISCRIMINATION OF BRAZILIAN VARIETIES OF MANGO**
Clícia Benevides, Pedro Pereira, Jailson de Andrade
- E-24 EVALUATION AND APPLICATION OF SOLID-PHASE MICROEXTRACTION METHOD FOR ANALYSIS OF ESSENTIAL OILS IN HERBAL TEA INFUSIONS**
Martin Adam, Petra Pavlíková, Andrea Čížková, Aleš Eisner, Karel Ventura
- E-25 DIRECT ANALYSIS OF FOOD AND BEVERAGES USING SPME-GC-MS/MS – NO CLEANUP, AUTOMATED AND HIGHLY SPECIFIC**
Katerina Bousova, Klaus Mittendorf
- E-26 ANALYSIS OF KEY ODORANTS IN GREEN TEA INFUSIONS: COMPARISON OF STEAMED AND PAN-FIRED TEA**
E.A.E. Rosing, L. Jublot, A.M. Batenburg

G: GENERAL FOOD ANALYSIS

- G-1 DETERMINATION OF PHENYLALANINE CONTENT IN LOW PROTEIN FLOUR MIXTURES BY LC-MS**
Halise Gul Akilliglu, Vural Gokmen
- G-2 CE-AD APPLICATION IN FOOD ANALYSIS FOR NUTRIENTS, LEGAL ADDITIVES AND HAZARDOUS CONTAMINANTS**
Jiannong YE
- G-3 OPTIMIZING SAMPLE PREPARATION TO SPEED UP THE ANALYTICAL WORKFLOW PROCESSES**
David Knowles, Bruce Richter, Brett Murphy, Richard Carlson
- G-4 COMPARISON OF POLARIMETRY AND HPLC METHOD-USING CROWN ETHER BASED HPLC CHIRAL STATIONARY PHASE (CSP), FOR THE DETERMINATION OF (L)-AMINO ACIDS OPTICAL PURITY**
Jong Sung Jin, Euh Duck Jeong, Mee Sung Lee, Hae Kyeong Moon, Yoon Jae Che, Hongsuk Suh, Myung Ho Hyun, F. Nawaz Khan
- G-5 DETERMINATION OF AMINO ACIDS IN TEA BY HYDROPHILIC INTERACTION LIQUID CHROMATOGRAPHY COUPLED TO HIGH RESOLUTION MASS SPECTROMETRY**
Vural Gökmen, Arda Serpen, Burçe Ataç Mogol
- G-6 CHEMICAL CHARACTERIZATION OF A TRADITIONAL FISH PREPARATION (MISSOLTINO) OBTAINED FROM SALTED AND DRIED TWAITE SHAD**
Vittorio Maria Moretti, Mauro Vasconi, Fabio Caprino, Maria Letizia Busetto, Federica Bellagamba
- G-7 ASSESSMENT OF THE LEVEL OF THERMOTOLERANT COLIFORMS AND TRACE METALS IN BIVALVE MOLLUSCS COMMERCIALIZED IN THE PUBLIC MARKETS FROM PERNAMBUCO, BRAZIL**
Meydson Gutemberg Souza, Ivanilda Ramos Melo, Helida Karla Philippini Silva, Eden Cavalcanti Albuquerque Junior
- G-8 QUANTITATIVE DETERMINATION OF SUGAR CONTENT IN SOFT DRINKS BY ATR-FTIR SPECTROMETRY AND CHEMOMETRICS**
Mohammadreza Khanmohammadi, Mohammadali Karimi, Keyvan Ghasemi, Masumeh Heidari
- G-9 SOLID-PHASE EXTRACTION APPROACH IN COMPREHENSIVE ANALYSIS OF WORT AND BEER SAMPLES**
Richard Cmelik, Jitka Zidkova, Janette Bobalova
- G-10 SPECTROPHOTOMETRIC DETERMINATION OF NITRITE IN CURING MEAT SAMPLES**
Hemn Qader, Nabil Fakhre
- G-11 PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES OF HONEY FROM NORTH-WESTERN REGIONS OF IRAN**
Razzaq Mahmoude, Payman Zare, Hossein Tajik, Atefeh Imani Jajarmi, Ehsan Ghofrani, Farzad Niyazpour

- G-12 MERCURY SPECIATION IN WILD MUSHROOMS**
Manuela Ruiz-de-Cenzano, M. Luisa Cervera, [Miguel de la Guardia](#)
- G-13 INCREASING SELECTIVITY IN LC/MS/MS ANALYSIS USING TECHNIQUES SUCH AS MRM³ (MS/MS/MS), DIFFERENTIAL ION MOBILITY AND HIGH RESOLUTION LC/MS/MS**
[Stephen Lock](#)
- G-14 SIMULTANEOUS DETERMINATION OF SYNTHETIC COLORANTS IN FOODSTUFFS AND BEVERAGES BY HPLC/DAD AND MONITORING RESULTS**
Stefania Bonan, Elisabetta Caprai, Sara Zerbinì, Mirka Bartolini, Fabiana Cappi, [Giorgio Fedrizzi](#), Simonetta Menotta
- G-15 MICROBIOLOGISTS MEET ANALYTICAL FOOD CHEMISTS: THE APPLICATION OF LIQUID CHROMATOGRAPHY COUPLED TO MASS SPECTROMETRY FOR THE QUANTIFICATION OF BACILLUS CEREUS TOXIN CEREULIDE IN FOOD**
Laurence Delbrassinne, Mirjana Andjelkovic, Kateljine Dierick, Jacques Mahillon, Andreja Rajkovic, [Joris Van Loco](#)
- G-16 PROFILING OF HIGHLY COMPLEX CITRUS JUICE SAMPLES USING UPLC ION MOBILITY TIME OF FLIGHT MASS SPECTROMETRY**
[Michael McCullagh](#), Antonietta Gledhill, Ramesh Rao
- G-17 EXPANDING SELENIUM SPECIATION IN WATER AND FOOD**
Zoe Grosser, Kenneth Neubauer, Pamela Perrone, [Ben Perston](#)
- G-18 READING NATURE'S BARCODE: HOW FOODS AND INGREDIENTS CAN BE AUTHENTICATED IN THE SUPPLY CHAIN**
Iain Green, Nabil Saad, [Robert Panetta](#)
- G-19 CHARACTERIZATION OF NITROGENOUS COMPOUNDS OF DIFFERENT TYPES OF BOVINE WHEY**
Gregor Fiechter, [Helmut K. Mayer](#)
- G-20 DEVELOPMENT OF NEW CERTIFIED REFERENCE MATERIALS FOR FOOD ANALYSIS BY CONTENT ASSIGNMENT WITH HIGH-PERFORMANCE QUANTITATIVE NMR**
[Frank Michel](#), Christine Hellriegel, Alexander Rueck
- G-21 HIGH MASS ACCURACY IDENTIFICATION OF TARGETED AND NON-TARGETED ANTI-FUNGAL COMPOUNDS PRODUCED BY LACTIC ACID BACTERIA USING THE LTQ-ORBITRAP XL HYBRID MASS SPECTROMETER**
[Brid Brosnan](#), Aidan Coffey, Elke Arendt, Ambrose Furey
- G-22 PACKAGING RAW TURKEY SKEWER IN MODIFIED ATMOSPHERE**
[Alberta Araújo](#), José Carvalho, Carla Barbosa
- G-23 DEVELOPMENT OF A SPECTROPHOTOMETRIC QUALITATIVE AND QUANTITATIVE METHOD TO DETECT THE AMOUNT OF CARBON MONOXIDE IN FRAUDULENTLY TREATED MEAT AND FISH PRODUCTS**
[Enrica Droghe](#), Gian Luca Bartolucci, Claudia Focardi, Mila Nocentini, Giulietta Smulevich
- G-24 MONITORING OF IMPORTED IRRADIATED LIVESTOCK PRODUCTS USING ELECTRON SPIN RESONANCE SPECTROSCOPY AND GAS CHROMATOGRAPHY MASS SPECTROMETRY**
[Sungok Song](#), Jaewoo Park, Jisung Park, Dookyung Jung, Miyoung Park, Jinhung Noh, Suyeon Cho, Sunghwan Wee
- G-25 ADVANCED MULTI-TARGET COMPARATIVE SCREENING USING HIGH RESOLUTION AND ACCURATE MASS LC-MS/MS**
[Andre Schreiber](#), Axel Besa
- G-26 ESTIMATION OF TOTAL EXPOSURE TO ALUMINIUM**
[Veronika Fekete](#), Stefanie Vandevijvere, Fabien Bolle, Khalid Boutakhrif, Joris Van Loco
- G-27 ION MOBILITY SPECTROMETRY AS NOVEL TECHNOLOGY FOR THE QUALITY CONTROL IN FOOD INDUSTRIES**
[Daniel Sanders](#), Stefanie Sielemann, Wolfgang DE Bruyn, Bolan CaoLau
- G-28 EVALUATION OF SOME OF THE MAIN INORGANIC IONS IN BRINE SOLUTIONS USED FOR SEA SALT PRODUCTION BY FLOW INJECTION ANALYSIS AND FOURIER-MID INFRARED SPECTROSCOPY**
[Andrea C. Galvis-Sánchez](#), Inês Santos, Raquel Mesquita, João Lopes, Ivonne Delgadillo, António Rangel
- G-29 THE DETECTION OF ARTIFICIAL SWEETENERS BY LC/MS/MS**
[Stefanie Kreppenhofer](#), Stephen J. Lock

- G-30 HIGH RESOLUTION TOF-MS PROFILING OF LISTERIA MONOCYTOGENES**
Stefanie Krepenhofer, Patrick Pribil, Lisa Waddington, Jeffrey VanDerRiet, David Cox, Amandine Boudreau, Takeo Sakuma
- G-31 AUTOFLUORESCENCE SPECTRAL TECHNIQUE FOR MONITORING MEAT DEGRADATION AND DETECTION OF CONTAMINANTS**
Goro Nishimura
- G-32 ANALYSING BEVERAGE STABILITY IN THE BOTTLE: DEVELOPMENT OF AN IN-SITU DATA LOGGER SYSTEM**
Stefan Castritius, Damian Wyrobek, Mirko Geier, Jana Gierds, Nina Baumjohann, Phuc Nguyen, Diedrich Harms
- G-33 A NEW SCREENING METHOD WITHIN THE FRAMEWORK OF QUALITY MONITORING FOR BEVERAGES USING HPLC-ESI-MS/MS**
Nina Baumjohann, Jana Gierds, Stefan Castritius, Diedrich Harms
- G-34 THE ADVANCED APPROACHES TO NUTRITIONAL AND BREADMAKING QUALITY DETERMINATION OF WHEAT, BARLEY AND RYE FLOUR AND THEIR BLENDS**
Marcela Sluková, Nikoleta Velebná, Lucie Krejčířová, Iva Honců, Eva Budilová
- G-35 IDENTIFICATION AND STRUCTURAL ELUCIDATION OF TWO NOVEL GLUCOSINOLATES IN AUBRIETA DELTOIDEA USING UPLC QTOF MS WITH ION MOBILITY**
Dominic Roberts, Don Clarke
- G-36 RELATION BETWEEN LOT SIZE AND SAMPLE SIZES IN SAMPLING PLANS FOR FOOD INSPECTION**
Yoshiki Tsukakoshi, Takahiro Watanabe
- G-37 AUTOFLUORESCENCE SPECTRAL TECHNIQUE FOR MONITORING MEAT DEGRADATION AND DETECTION OF CONTAMINANTS**
Goro Nishimura
- G-38 ANALYSING BEVERAGE STABILITY IN THE BOTTLE: DEVELOPMENT OF AN IN-SITU DATA LOGGER SYSTEM**
Stefan Castritius, Damian Wyrobek, Mirko Geier, Jana Gierds, Nina Baumjohann, Phuc Nguyen, Diedrich Harms
- G-39 A NEW SCREENING METHOD WITHIN THE FRAMEWORK OF QUALITY MONITORING FOR BEVERAGES USING HPLC-ESI-MS/MS**
Nina Baumjohann, Jana Gierds, Stefan Castritius, Diedrich Harms
- G-40 THE ADVANCED APPROACHES TO NUTRITIONAL AND BREADMAKING QUALITY DETERMINATION OF WHEAT, BARLEY AND RYE FLOUR AND THEIR BLENDS**
Marcela Sluková, Nikoleta Velebná, Lucie Krejčířová, Iva Honců, Eva Budilová
- G-41 NEW SOFTWARE FOR THE IDENTIFICATION AND CHARACTERIZATION OF PEPTIDES GENERATED DURING FONTINA CHEESE RIPENING USING MASS SPECTROMETRY DATA**
Sabina Valentini, Massimo Natale, Andrea Barmaz
- G-42 IN VITRO ANTIFUNGAL EFFECT OF THYMOQUINONE AGAINST DAIRY SPOILAGE YEASTS IN MILK MEDIUM**
Eva Pastorkova, Ladislav Kokoska, Pavel Novy, Jitka Novakova
- G-43 EVALUATION OF THERMAL STABILITY OF COW'S AND DONKEY MILK MAJOR PROTEINS BY SIZE EXCLUSION AND BY REVERSED-PHASE HIGH-PERFORMANCE LIQUID CHROMATOGRAPHY**
Zita Martins, Carina Pinho, Catarina Petisca, Olívia Pinho, Isabel Ferreira
- G-44 EFFECT OF COOKING PROCESSES ON THE OXIDATIVE STABILITY OF COMMERCIAL PACKED ALMONDS AND SUNFLOWER SEEDS UNDER ACCELERATED CONDITIONS**
Arantzazu Valdés García, Ana Beltrán Sanahuja, Maria del Carmen Garrigós Selva
- G-45 DETERMINATION OF SYNTHETIC FOOD COLORANTS IN WATER SOLUBLE FOODS AND BEVERAGES BY HPLC AND NOVEL SPECTROPHOTOMETRIC ASSAYS**
Fatos Ayca Ozdemir Olgun, Birsen Demirata Ozturk
- G-46 USING MULTIPLE ANALYTICAL TECHNIQUES TO ASSIST WITH FEATURE SELECTION AND IDENTIFICATION IN COMPLEX MIXTURE ANALYSIS**
James McKenzie, Julie Wilson, Jane Thomas-Oates, Adrian Charlton
- G-47 UNRAVELING THE CHEMICAL COMPOSITION OF CARMEL**
Agnieszka Golon, Nikolai Kuhnert

- G-48** **VISIBLE EVIDENCE FOR THE FORMATION OF COPPER COMPLEXES IN GARLIC EXTRACTS TREATED WITH COPPER SULFATE AND SODIUM NITRITE MIXTURE**
Kwabena Justice Sarfo, Nicholas Sarfo-Sarpong, Ibok Nsa Oduro
- G-49** **INFRARED SPECTROSCOPY AS A TOOL TO PREDICT α -TOCOPHEROL AND PHENOLIC COMPOUNDS IN VIRGIN OLIVE OILS**
Sandra Silva, Marta Pina, Carmo Bonito, Ana Gomes, Paula Ares, Maria do Rosário Bronze
- G-50** **MINERAL PROFILE OF MENU SAMPLES: A TOOL FOR THE EVALUATION OF DAILY INTAKE**
Anna González-Masó, Alba Mir-Marqués, Oscar Lopez-Salazar, M. Luisa Cervera, Miguel de la Guardia
- G-51** **MEASUREMENT OF TRANS FAT IN EDIBLE FATS AND OILS BY FT-IR WITH A HEATED ATR ACCESSORY**
Ben Perston, Svenja Goth
- G-52** **METHOD VALIDATION FOR MULTI-ELEMENTAL ANALYSIS IN WINE BY INDUCTIVELY COUPLED PLASMA – OPTICAL EMISSION SPECTROMETRY**
Julie Vaudron, François Auger, Yolande Abdelnour, Sébastien Sannac, Evrin Kilicgedik
- G-53** **DETERMINATION OF FREE AND TOTAL ELLAGIC ACID IN THREE DIFFERENT RASPBERRY CULTIVARS GROWN IN SERBIA**
Maja Natic, Dragana Dabic, Aleksandra Lazic, Zivoslav Tesic
- G-54** **SIMPLE VISUALIZATION TECHNIQUE FOR THE OPTIMAL POSITIONING COUPLING PLANAR CHROMATOGRAPHY WITH DIRECT ANALYSIS IN REAL TIME MASS SPECTROMETRY**
Elena Chernetsova, Gertrud Morlock
- G-55** **NITROGEN / PROTEIN DETERMINATION IN FISH MEAL BY FLASH COMBUSTION METHOD IN COMPARISON WITH KJELDAHL METHOD**
Liliana Krotz, Kirsten Hecht, Lutz Elflein, Jil-Denise Bohmfalk, Guido Giuzzi
- G-56** **DETERMINATION OF TRACE AMOUNTS OF IRON AND COPPER IN WATER AND FOOD SAMPLES BASED ON ULTRASOUND ASSISTED EMULSIFICATION SOLIDIFICATION OF FLOATING ORGANIC DROP**
Gholamreza Khayatian, Shahed Hassanpoor
- G-57** **NON-DESTRUCTIVE SCREENING OF CHILI POWDERS FOR COLOUR VALUES AND CAPSAICINOIDS BY SPECTROSCOPIC TECHNIQUES**
Sven Meckelmann, Matthias Lüpertz, Christina Schröders, Dieter Riegel, Michael Petz
- G-58** **EASY AND FAST METHOD DEVELOPMENT FOR THE MERCURY SPECIATION IN FOOD BY HPLC-ICP-MS**
Sébastien Sannac, Yu-Hong Chen, Raimund Wahlen, Ed Mccurdy
- G-59** **DETECTION OF GENETICALLY MODIFIED POTATO EH92-527-1 (BPS-25271-9) IN FOOD AND FEED PRODUCTS COMMERCIALIZED IN SARDINIA**
Bruna Vodret, Iliaria Mascia, Maria Rosalba Mancuso, Gianfranca Serratrice, Maria Agostina Oggiano, Edoardo Marongiu
- G-60** **NEW TECHNOLOGICAL TOOLS FOR ISOLATING AND MEASURING GROWTH PROMOTING AGENTS IN EDIBLE TISSUES AND BIOLOGICAL FLUIDS**
Emmanuelle Bichon, Sandrine Rochereau, Ludivine Seree, Stéphanie Prevost, Fabrice Monteau, Bruno Le Bizec
- G-61** **MULTIVITAMIN CORN: TOXICITY AND ALLERGENICITY SAFETY ASSESSMENT**
Gemma Arjó, Teresa Capell, Paul Christou, Carme Piñol
- G-62** **INERTNESS PERFORMANCE OF CAPILLARY GC COLUMNS AND LINERS IN FOOD ANALYSIS**
Laura Provoost, Kenneth Lynam, Doris Smith
- G-63** **A PROTEOMICS APPROACH TO LISTERIA IDENTIFICATION BY MALDI MASS SPECTROMETRY**
Jianru Stahl-Zeng, Patrick Pribil, Amandine Boudreau, Lisa Waddington, Jacqueline Upham, Jeffrey van der Riet, David Cox, Takeo Sakuma
- G-64** **QUANTUM DOTS AS NEW LABEL FOR RAPID TESTS**
Elena Speranskaya, Irina Goryacheva, Natalia Beloglazova
- G-65** **APPLICATION OF CHEMOMETRIC METHODS TO ASSESS THE IMPACT OF INTENSIVE HORTICULTURE PRACTICES ON GROUNDWATER CONTENT OF NITRATES, SODIUM, POTASSIUM AND PESTICIDES**
Edgar Pinto, Armindo Melo, Ana Aguiar, Catarina Mansilha, Olivia Pinho, Isabel Ferreira
- G-66** **INVESTIGATION OF METALVOMICS OF VEGETABLES GROWN IN CONTAMINATED AREAS BY PRINCIPAL COMPONENTS & CLASSIFICATION ANALYSIS**
Iosif Gergen, Ioan Gogoasa, Despina Maria Bordean, Liana Maria Alda, Monica Harmanescu

- G-67 LEVELS OF BENZOIC AND SORBIC ACID PRESERVATIVES IN PROCESSED FOOD IN TURKEY (2008–2011)**
Pelın Ulca, Beril Atamer, [Yeliz Ozturk](#)
- G-68 MONITORING THE ILLEGAL USE OF DYES IN CHILLI POWDERS IN TURKEY (2008–2011)**
Pelın Ulca, [Yeliz Ozturk](#), Beril Atamer
- G-69 CALIBRATION OF LOW COST ON-LINE VISIBLE-NEAR INFRARED SENSOR FOR THE MONITORING OF THE FERMENTATION PROCESS AND THE QUALITY OF THE CIDER**
[Alberto Villar](#), Eneko Gorritxategi, Deitze Otaduy, Jose Ignacio Santos, Luis Angel Fernández
- G-70 LEAST MEDIAN OF SQUARES CALIBRATION USING EXCEL**
[Panagiotis Steliopoulos](#)
- G-71 DEVELOPMENT, VALIDATION AND APPLICATION OF A METHODOLOGY FOR THE DETERMINATION OF α - β -UNSATURATED HYDROXY ALDEHYDES IN SAMPLES OF EDIBLE SOYBEAN OIL**
[Pedro Pereira](#), Luciane Bastos, Hortęnsia Rocha
- G-72 TWO NEW MODIFIED ACTIVATED CARBONS BY HISTIDINE AND ARGININE FOR THE SOLID PHASE EXTRACTION OF TRACE LEAD IN WATER SAMPLES AND SOME OF FOOD SAMPLES**
[Rostam Shabani](#), Maryam Majidi, Fatemeh Abedi
- G-73 THE APPLICATION OF HYPHENATED SEPARATION TECHNIQUES FOR RESEARCHING OF LUNG CANCER BIOMARKERS**
[Agnieszka Ulanowska](#), Grzegorz Strączyński, Bogusław Buszewski
- G-74 QUANTITATIVE LATERAL FLOW STRIPS FOR MULTI-ANALYTE ASSAYS OF FOOD CONTAMINANTS**
Boris Dzantiev, Yuri Vengerov, Anatoly Zherdev, [Nadezhda Byzova](#)
- G-75 COMPARISON OF DNA EXTRACTION METHODS TO DETECT TRACE AMOUNTS OF TREE NUT ALLERGENS IN CHOCOLATES**
[Joana Costa](#), Vitor S. Melo, Cristina G. Santos, Isabel Mafra, Joana S. Amaral, Letícia Estevinho, M.B.P.P. Oliveira

LM: LAST MINUTE POSTERS

- LM-1 RAPID ANALYSIS OF PESTICIDES IN DIFFERENT FOOD MATRICES USING A DIRECT SAMPLING ANALYSIS (DSA) SOURCE**
Avinash Dalmia, Shida Shen, Daniel Pentek, Craig Whitehouse, [Sean Daugherty](#)
- LM-2 AN ELISA TEST FOR THE DETECTION OF NIFURSOL RESIDUE IN CHICKEN MUSCLE AND SHRIMP TISSUE**
Karen Ong, Keng Yoon Yeong, [Michael Z. Zheng](#), Elisabeth Hammer
- LM-3 3-MCPD-ESTERS ANALYSIS IN EDIBLE OILS AND FATS USING LARGE VOLUME INJECTION AND COMPREHENSIVE GC \times GC-TOF MS**
Sjaak de Koning, Sonja Augustin, Zuzana Zelinkova, Karel Hrnůřík, [Hans-Gerd Janssen](#)
- LM-4 ANALYSIS OF POLYBROMINATED DIPHENYL ETHERS (PBDES) IN COMPLEX MATRICES BY GAS CHROMATOGRAPHY WITH HIGH RESOLUTION-TIME-OF-FLIGHT MASS SPECTROMETRY (GC-HRTOFMS)**
[Sjaak de Koning](#), Joe Binkley, Viatcheslav Ataev, John Heim, Mark Merrick, Kevin Siek, Dave Alonso
- LM-5 ANALYSIS OF POLYCHLORINATED BIPHENYLS (PCBS) IN FISH OIL SUPPLEMENTS BY GAS CHROMATOGRAPHY WITH HIGH-RESOLUTION TIME-OF-FLIGHT MASS SPECTROMETRY (GC-HRTOFMS)**
[Sjaak de Koning](#), Joe Binkley, Viatcheslav Artaev, John Heim, Mark Merrick, Kevin Siek, Dave Alonso
- LM-6 EASY ENZYMATIC TESTS FOR FOOD ALLERGENS DETECTION**
Kveta Korycanova, [Frantisek Stumr](#), Jan Plicka, Hana Lexmaulova, Dana Gabrovská, Jana Rysova
- LM-7 ELISA KIT FOR THE DETERMINATION OF PEANUT PROTEIN**
Kveta Korycanova, [Stępan Stumr](#), Jan Plicka, Hana Lexmaulova, Dana Gabrovská, Jana Rysova, Frantisek Stumr
- LM-8 MONITORING ANTI-IMPOTENCE DRUGS AND ITS ANALOGUES IN FOODS**
[Il-Hyun Kang](#), Kyeong-Mo Kang, Hyung Soo Kim, Jung-Ah Do, Jae-Ho Oh, Hee Ra Park, Kisung Kwon, Kwang-Ho Lee
- LM-9 ANALYSIS OF GLYCOSYLATED TERPENS IN LIQUEROUS MUSCATEL WINES BY LIQUID CHROMATOGRAPHY COUPLED WITH MASS SPECTROMETRY**
Valentim Almeida, [Luis Vilas Boas](#), Rosário Bronze

Nanoparticles in food

Analytical methods for detection and characterisation

Announcement

1st NanoLyse OPEN DAY

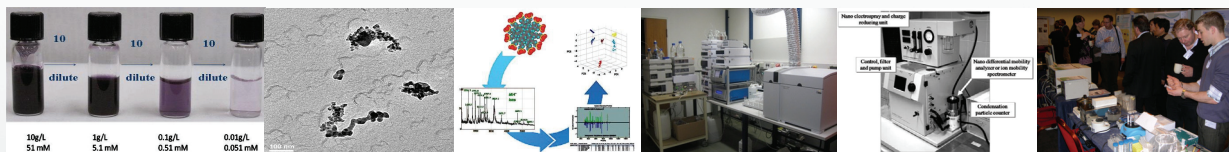
November 2, 2011 (14:00–16:00 h)

Stella hall

The objectives and first results of this European FP7 project will be presented through posters, (video) demonstration activities, handouts and oral explanations by the present NanoLyse members. Opportunities for discussions on the presented project activities with the involved scientists will be available.

Project outcomes in following areas will be presented:

- Reference materials for engineered nanoparticles
- Development of rapid imaging and screening methods for engineered nanoparticles
- Development of coupled separation / characterisation methods for inorganic nanoparticles
- Development of coupled separation / characterisation methods for organic and functionalised nanoparticles



Please register as a stakeholder via www.NanoLyse.eu to receive the agenda of the Open Day and further information on the project.

The Open Day is organised as satellite event of the



www.rafa2011.eu

SCIENTIFIC POSTERS PRESENTED AT THE 1st NanoLyse OPEN DAY

I: NANOPARTICLES

- I-2 DETERMINATION OF ORGANIC ENGINEERED NANOPARTICLES IN FOOD USING UPLC-TOF MS**
Veronika Krtkova, Ondrej Lacina, Vera Schulzova, Monika Tomaniova, Jana Hajslova
- I-3 SCREENING FOR ENGINEERED NANOPARTICLES IN FOOD USING SURFACE PLASMON RESONANCE-BASED BIOSENSOR**
Sabina Rebe Raz, Maria Leontaridou, Rung Boonpawa, Maria Bremer, Vincent Dehalu, Ruud Peters, Stefan Weigel
- I-4 DART-MS A POTENTIAL TOOL FOR DETECTION OF ORGANIC ENGINEERED NANOPARTICLES (ENPS) IN FOODSTUFFS**
Veronika Krtkova, Vojtech Hrbek, Ondrej Lacina, Vera Schulzova, Monika Tomaniova, Jana Hajslova
- I-8 SEPARATION AND CHARACTERIZATION OF ORGANIC NANOPARTICLES USING HYDRODYNAMIC CHROMATOGRAPHY AND MALDI-TOF ANALYSES**
Johannes Helsper, Stefan Weigel, Bert Brouwer, Ruud Peters

POSTERS AND SLIDE SHOW ON INDIVIDUAL PROJECT ACTIVITIES´ BACKGROUND AND OUTCOMES

- WP1: REFERENCE MATERIALS FOR ENGINEERED NANOPARTICLES**
- WP2: DEVELOPMENT OF RAPID IMAGING AND SCREENING METHODS FOR ENGINEERED NANOPARTICLES**
- WP3: DEVELOPMENT OF COUPLED SEPARATION / CHARACTERISATION METHODS FOR INORGANIC NANOPARTICLES**
- WP4: DEVELOPMENT OF COUPLED SEPARATION / CHARACTERISATION METHODS FOR ORGANIC AND FUNCTIONALISED NANOPARTICLES**



CONFIDENCE: Safer food through rapid and cost-efficient tests for chemical contaminants in the food chain

Open Day at RAFA 2011

3 November 2011, 14:00 – 16:00

Stella hall

The CONFIDENCE project (funded by the European Commission under Grant Agreement number 211326) aims to further improve food safety in Europe by the development of fast and cost-efficient methods for the detection of a wide range of chemical contaminants in different food and feed commodities.

Since the start of this project on May 1, 2008, much effort has been put into the development of rapid methods for food and feed safety. The project team would like to share its results so far with all interested stakeholders. For this, an open day will be organized on Thursday November 3, 2011 within the RAFA 2011 symposium (1-4 November 2011 in Prague, Czech Republic).

During the RAFA 2011 symposium, results will be presented through lectures, posters and demonstration activities. Opportunities for discussions on the presented project activities will be available.

The CONFIDENCE project team cordially invites all interested RAFA participants to attend this Open Day. A number of lectures within the RAFA session on 'Rapid methods' will present recent CONFIDENCE results, while a dedicated CONFIDENCE session in the afternoon will present practical applications and scientific results to interested stakeholders through posters, hands-on demonstration sessions and discussions.

Contacts CONFIDENCE

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Website : www.confidence.eu

Contacts RAFA 2011

E-mail : RAFA2011@vscht.cz

Website : www.rafa2011.eu

SCIENTIFIC POSTERS PRESENTED AT THE 2nd CONFERENCE OPEN DAY

F: FOOD CONTAMINANTS (ENVIRONMENTAL)

- F-2** NEW SIMPLE AND FAST GC-MS/MS METHOD FOR THE SIMULTANEOUS ANALYSIS OF VARIOUS GROUPS OF ORGANOHALOGEN POLLUTANTS AND PAHS
Kamila Kalachova, Jana Pulkrabova, Tomas Cajka, Michal Stupak, Jana Hajslova
- F-13** RAPID GC-MS METHOD FOR ANALYSIS OF POLYCYCLIC AROMATIC HYDROCARBONS (PAHS) IN SEAFOOD: AOAC COLLABORATIVE STUDY
Lucie Drabova, Jana Pulkrabova, Kamila Kalachova, Katerina Mastovska, Vladimir Kocourek, Jana Hajslova
- F-27** ANALYSIS OF PERFLUORINATED ALKYLATED SUBSTANCES IN BIOTA SAMPLES BASED ON FAST AND SIMPLE ACTIVATED CHARCOAL CLEAN-UP PROCEDURE FOLLOWED BY LIQUID CHROMATOGRAPHY-TANDEM MASS SPECTROMETRY: METHOD INTERLABORATORY STUDY
Petra Hradkova, Veronika Hlouskova, Ondrej Lacina, Jan Poustka, Jana Pulkrabova, Jana Hajslova
- F-49** ANALYSIS OF PERFLUORINATED COMPOUNDS IN FISH TISSUE: A PILOT STUDY FROM THE CZECH REPUBLIC
Jana Pulkrabova, Petra Hradkova, Veronika Hlouskova, Jan Poustka, Jana Hajslova
- F-50** IMPLEMENTATION OF GC×GC-TOFMS FOR THE SIMULTANEOUS DETERMINATION OF PCBs, PBDES AND PAHS IN ENVIRONMENTAL SAMPLES
Jana Pulkrabova, Kamila Kalachova, Tomas Cajka, Lucie Drabova, Jana Hajslova
- F-52** A NOVEL SPECIATION ALTERNATIVE FOR THE DETERMINATION OF INORGANIC ARSENIC IN MARINE SAMPLES
Rie R. Rasmussen, Rikke V. Hedegaard, Birgitte K. Herbst, Jens J. Sloth
- F-53** MERCURY SPECIATION ANALYSIS IN MARINE SAMPLES BY HPLC-ICPMS
Rie R. Rasmussen, Maja E. Svendsen, Birgitte K. Herbst, Jens J. Sloth
- F-54** DETECTION OF CONTAMINANTS IN CEREALS BY NEAR INFRARED HYPERSPECTRAL IMAGING
Philippe Vermeulen, Juan Antonio Fernández Pierna, Pierre Dardenne, Vincent Baeten
- F-55** ANALYSIS OF PERFLUORINATED COMPOUNDS (PFCS) IN FISH: A COMPARISON BETWEEN FARM AND OPEN SEA FISH
Marta Llorca, Marinella Farré, Jan Poustka, Petra Hradkova, Jana Pulkrabova, Jana Hajslova, Damia Barceló

H: MYCOTOXINS, MARINE AND PLANT TOXINS

- H-13** THE ANALYSIS OF TETRODOTOXINS IN FISH AND SHELLFISH USING UPLC-MS/MS
Arjen Gerssen, Diana Pereboom-de Fauw, Patrick Mulder
- H-43** MULTIPLEX LATERAL FLOW IMMUNOASSAYS FOR THE DETECTION OF PYRROLIZIDINE, TROPANE AND ERGOT ALKALOIDS
Noan Nivarlet, Delphine Andrienne, Katrina Campbell, Benoit Granier, Anne-Catherine Huet, Christopher Elliott, Hans van Egmond, Philippe Delahaut
- H-49** MULTIPLEX LATERAL FLOW IMMUNOASSAY FOR FUSARIUM TOXINS IN CEREALS
Noan Nivarlet, Veronica M.T. Lattanzio, Anne Catherine Huet, Angelo Visconti, Vincenzo Lippolis, Stefania Della Gatta, Philippe Delahaut, Benoit Granier
- H-51** MULTIPLEX DETECTION OF MARINE BIOTOXINS USING SPR TECHNOLOGY
Katrina Campbell, Sara McNamee, Natalia Vilariño, Luis Botana, Chris Elliott

O: RESIDUES – PESTICIDES

- O-51** DEVELOPMENT OF AN ELECTROCHEMICAL IMMUNOSENSOR BASED ON SPECIFIC ANTIBODIES LABELLED WITH CDS NANOPARTICLES FOR IN-SITU PARAQUAT MONITORING IN SPIKED POTATO SAMPLES
Enrique Valera, Raül García-Febrero, M.I. Pividori, Diana Kolberg, Richard J. Fussell, Hans Mol, M.-P. Marco, Francisco Sánchez-Baeza

P: RESIDUES – VETERINARY DRUGS ET AL.

- P-14** THE DEVELOPMENT OF A NEW MULTIPLEX DIPSTICK FOR THE SIMULTANEOUS DETECTION OF SULFONAMIDES, FLUROQUINOLONES, TYLOSIN AND CHLORAMPHENICOL IN HONEY
Vincent Chabottaux, Céline Bonhomme, Sara Stead, Anne-Catherine Huet, Wolodko-Cierniak K, Delphine Andrienne, Noan Nivarlet, Daniel G Pinacho, M-Pilar Marco, Jean-Marc Diserens⁰, Philippe Delahaut, Matthew Sharman, Benoit Granier
- P-31** FIVEPLEX FLOW CYTOMETRIC IMMUNOASSAY FOR THE SIMULTANEOUS DETECTION OF SIX COCCIDIOSTATS IN FEED AND EGG
Monique Bienenmann-Ploum, Anne-Catherine Huet, Katrina Campbell, Terence Fodey, Willem Haasnoot, Philippe Delahaut, Chris Elliott, Ursula Vincent, Jacob de Jong and Michel Nielen
- P-59** IMPROVEMENT TO THE EXISTING TETRASENSOR AND EXTENSION OF SCOPE TO FEED, URINE AND THERMALLY PROCESSED MEAT MATRICES
Vincent Chabottaux, Benoit Lemmens, Sara Stead, Katarzyna Wolodko-Cierniak, Jean-Marc Diserens, Benoit Granier
- P-62** RAPID DETECTION OF (LEUCO)MALACHITE GREEN IN FISH: A COMPARATIVE STUDY BETWEEN ANTIBODY, APTAMER AND RECEPTOR MG-BINDERS
Vincent Chabottaux, Sara Stead, Maria Colombo, Noan Nivarlet, Anne Catherine Huet, Philippe Delahaut, Benoit Granier

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