

PROGRAM

Version from 24 September 2024

11th International Symposium on
**RECENT ADVANCES IN
FOOD ANALYSIS
(RAFA 2024)**

November 5-8, 2024

Organized by

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

&

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



*RAFA 2024 is held under auspices of the Minister of Agriculture of the
Czech Republic, Marek Výborný.*

RAFA 2024 - PROGRAM AT A GLANCE

Date / Time	TUESDAY November 5, 2024	WEDNESDAY November 6, 2024	THURSDAY November 7, 2024	FRIDAY November 8, 2024						
7:30-8:30	<p>Registration for the conference</p> <p>Pre-Workshops (9:00-13:00)</p> <p>Opportunities to collaborate in a European research and innovation area Leo hall</p> <p>Vibrational spectroscopy and chemometrics Virgo hall</p>	Registration desk open Vendor seminars (7:45-8:30)			Registration desk open					
8:30-9:00										
9:00-10:30		<p>Session 5 Workshop Experiences, achievements and challenges by EU Reference Laboratories I Zenit hall</p>	<p>Session 6 Migrants from food contact materials Nadir hall</p>	<p>Session 7 Workshop Smart data handling and AI in food analysis Leo & Virgo halls</p>	<p>Session 14 Progress in general food analysis I Zenit hall</p>	<p>Session 15 Omics strategies in food analysis I Nadir hall</p>	<p>Session 16 Food integrity from an EU - Asia perspective I Leo & Virgo halls</p>	<p>Session 23 Food contaminants II Zenit hall</p>	<p>Session 24 Progress in general food analysis III Nadir hall</p>	<p>Session 25 Omics strategies in food analysis II Leo & Virgo halls</p>
10:30-11:00		<p>Exhibition Coffee break Foyer / Meridian / Tycho & Kepler halls</p>			<p>Exhibition Coffee break Foyer / Meridian / Tycho & Kepler halls</p>					
11:00-11:30		<p>Session 8 Workshop Experiences, achievements and challenges by EU Reference Laboratories II Zenit hall</p>	<p>Session 9 Process induced contaminants Nadir hall</p>	<p>Session 10 Natural toxins Leo & Virgo halls</p>	<p>Session 17 Progress in general food analysis II Zenit hall</p>	<p>Session 18 Food Authenticity & Fraud III Nadir hall</p>	<p>Session 19 Food integrity from an EU - Asia perspective II Leo & Virgo halls</p>	<p>Exhibition Coffee break Foyer / Meridian halls</p>		
11:30-12:30								<p>Session 26 Food analysis beyond imagination Zenit & Nadir halls</p>		
12:30-13:00		<p>Lunch Conference centre restaurant Veduta</p>			<p>Lunch Conference centre restaurant Veduta</p>					
13:00-13:30								<p>Closing address, Poster Awards Zenit & Nadir halls</p>		

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

Date / Time	TUESDAY November 5, 2024			WEDNESDAY November 6, 2024			THURSDAY November 7, 2024		
13:00-14:00				Exhibition Poster session I			Exhibition Poster session II		
14:00-14:30	Opening ceremony & Welcome Zenit & Nadir halls			Vendor seminars (13:30-14:15) Vendor seminars (14:45-15:30)			Vendor seminars (13:30-14:15) Vendor seminars (14:45-15:30)		
14:30-15:30	Session 1 - Plenary Recent issues and novel approaches in food analysis I Zenit & Nadir halls			Exhibition Coffee break Foyer / Meridian / Tycho & Kepler halls			Exhibition Coffee break Foyer / Meridian / Tycho & Kepler halls		
15:30-16:00									
16:00-16:30	Exhibition Coffee break Foyer / Meridian halls			Session 11 Food authenticity & Fraud II Zenit hall	Session 12 Food contaminants I Nadir hall	Session 13 Interactive seminar Step by step strategies for fast development of smart analytical methods Leo & Virgo halls	Session 20 Green food analysis Zenit hall	Session 21 Alternative proteins & Circular economy Nadir hall	Session 22 AOAC INTERNATIONAL: Method Validation & Harmonization Leo & Virgo halls
16:30-18:00	Session 2 Recent issues and novel approaches in food analysis II Zenit hall	Session 3 Food authenticity & Fraud I Nadir hall	Session 4 Food allergens Leo & Virgo halls						
18:00-18:30									
18:30-19:30	Welcome Cocktail Foyer / Meridian halls								
From 20:00							Symposium Dinner Hard Rock Cafe, Prague Old Town		

REGISTRATION

MONDAY, November 4, 2024

16:00-19:00

Registration for the RAFA 2024 conference

Foyer of the Clarion Congress Centre

TUESDAY, November 5, 2024

8:00-18:00

Registration for the RAFA 2024 conference

Foyer of the Clarion Congress Centre

WEDNESDAY, November 6, 2024

8:00-18:00

Registration desk open

Foyer of the Clarion Congress Centre

THURSDAY, November 7, 2024

8:00-18:00

Registration desk open

Foyer of the Clarion Congress Centre

FRIDAY, November 8, 2024

8:00-14:00

Registration desk open

Foyer of the Clarion Congress Centre

WORKSHOPS

TUESDAY, November 5, 2024

9:00-13:00

Leo hall

Opportunities to collaborate in a European research and innovation area

Moderators:

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

Nada Konickova, Technology Centre Prague, Czech Republic



9:00-9:30

Registration & Welcome Coffee

9:30-9:35

Opening & Welcome

Jana Hajslova & Monika Tomaniova, University of Chemistry and Technology Prague, Prague, Czech Republic & EIT Food Hub Czech Republic

Nada Konickova, Technology Centre Prague, Czech Republic

9:35-10:20 **E1**

Opportunities for food scientists to participate in the Horizon Europe programme and an outline of specific measures for the widening countries to increase their participation

Nada Konickova, Technology Centre Prague, Horizon Europe NCP - cluster 6

Jana Cejkova, Technology Centre Prague, Horizon Europe NCP - cluster 6, JRC

Anna Voseckova, Technology Centre Prague, Horizon Europe NCP - Widening participation

10:20-10:50 **E2**

Collaboration opportunities and support to innovation offered by the EIT Food

Programmes dedicated to students, start-ups, researchers and government

Justyna Kulawik-Dutkowska, European Institute of Innovation & Technology (EIT) Food, Warsaw, Poland

10:50-11:20

Coffee break

11:20-12:00 **E3**

Examples of EIT Food supported projects and activities

12:00-12:45 **E4**

Examples of projects and activities in the European Research Area

12:45-13:00

Questions & Answers & Networking

Closing of the workshop

WORKSHOPS

November 5, 2024

TUESDAY, November 5, 2024

9:00-13:00

Virgo hall

WORKSHOP

Vibrational spectroscopy and chemometrics

Moderators:

Vincent Baeten & François Stevens

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



8:30-9:00

Registration & Welcome Coffee

9:00-10:00

W1

BASICS OF VIBRATIONAL SPECTROSCOPY

Vincent Baeten, Walloon Agricultural Research Centre, Belgium

10:00-11:00

W2

BASICS OF CHEMOMETRICS

François Stevens & Juan A. Fernández Pierna, Walloon Agricultural Research Centre, Belgium

11:00-11:30

Coffee break

11:30-11:55

W3

COMPARATIVE ANALYSIS OF SPECTROSCOPIC TECHNIQUES FOR ENHANCING HAZELNUT VARIETAL AND GEOGRAPHICAL AUTHENTICATION

Berta Torres Cobos, University of Barcelona, Spain

11:55-12:20

W4

STRESS DETECTION/ASSESSMENT IN DAIRY COWS BY THE DETERMINATION OF CORTISOL IN HAIRS BY NEAR-INFRARED (NIR), MID-INFRARED (MIR) AND RAMAN SPECTROSCOPY

Octave Christophe, Walloon Agricultural Research Centre, Belgium

12:20-12:45

Last remarks

Vincent Baeten, Walloon Agricultural Research Centre, Belgium

12:45-13:00

Discussion & Conclusions

ORAL SESSIONS

TUESDAY, November 5, 2024

14:00-14:30

Zenit & Nadir
halls

OPENING CEREMONY & WELCOME

14:00-14:20

OPENING & WELCOME

Jana Pulkrabova & Stefan van Leeuwen, RAFA 2024 chairs, University of Chemistry and Technology Prague, Prague, Czech Republic & Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, The Netherlands

Milan Pospisil, Rector, University of Chemistry and Technology Prague, Prague, Czech Republic

Birgit Loos, Director, Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, The Netherlands

Representative of the Ministry of Agriculture of the Czech Republic

14:20-14:30

MUSIC WELCOME

14:30-16:00

Zenit & Nadir
halls

SESSION 1 - PLENARY:

Recent issues and novel approaches in food analysis I

14:30-15:00

L1

AUTHENTICITY & TRACEABILITY CLAIMS IN FOOD: HOW INDUSTRY CAN OBJECTIVATE THEM THROUGH ANALYTICAL STRATEGIES

Michele Suman, Barilla Analytical Food Science, Parma, Italy & Catholic University Sacred Heart, Piacenza, Italy

15:00-15:30

L2

ARTIFICIAL INTELLIGENCE IN FOOD SAFETY: FROM METHODOLOGY TO APPLICATIONS

Bas van der Velden, Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, Wageningen, The Netherlands

15:30-16:00

FRITZ PREGL AWARD CEREMONY

Laudatio for the award

Prof. Rudolf Krska, president of The Austrian Society of Analytical Chemistry

Award celebration lecture

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

16:00-16:30

Coffee Break / EXHIBITION

ORAL SESSIONS

November 5, 2024

TUESDAY, November 5, 2024

SESSIONS 2 & 3 & 4, *in parallel*

16:30-18:00

Zenit hall

SESSION 2:

Recent issues and novel approaches in food analysis II

16:30-16:50 **L3**

HIGH THROUGHPUT EFFECT-DIRECTED ANALYSIS FOR IDENTIFICATION OF CHEMICAL MIXTURES IN ENVIRONMENTAL AND HUMAN SAMPLES

Marja Lamoree, Vrije Universiteit Amsterdam, Amsterdam, The Netherlands

16:50-17:10 **L4**

FOOD AND THE CHEMICAL EXPOSOME, WHERE DO WE STAND? SUCCESSES, CHALLENGES, IMPACT ON PUBLIC POLICY

Bruno Le Bizec, ONIRIS/INRAE, LABERCA, Nantes, France

17:10-17:30 **L5**

ANALYTICAL CHALLENGES AND DECISION-MAKING PROCESS IN SCREENING FOR HIGHLY-POLAR POTENTIAL EMERGING CONTAMINANTS RELEVANT FOR THE EFSA'S PROCESS OF IDENTIFICATION OF EMERGING RISKS

Vit Kosek, University of Chemistry and Technology Prague, Prague, Czech Republic

17:30-17:40 **L6***

BRIDGING THE GAP FROM MICRO- TO NANO-PLASTIC ANALYSIS IN FOOD

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

17:40-18:00 **L7**

NATURAL TOXINS IN PLANT-BASED FOOD: DOES A SHIFT IN THE DIET COME WITH A SHIFT IN THE EXPOSURE?

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

18:30-19:30

Symposium Welcome Cocktail (Clarion Congress Hotel Prague)

ORAL SESSIONS

TUESDAY, November 5, 2024

SESSIONS 2 & 3 & 4, *in parallel*

16:30-18:00

Nadir hall

SESSION 3: Food authenticity & Fraud I

16:30-16:50 **L8**

QUALITY, SAFETY, AUTHENTICITY AND TRACEABILITY OF BOTANICALS AND FOOD SUPPLEMENTS: A NEW HOLISTIC CHALLENGE FOR THE FOOD CHEMISTS?

Marco Arlorio, University of Piemonte Orientale, Novara, Italy

16:50-17:10 **L9**

A NOVEL MULTI-TECHNIQUE APPROACH FOR ORGANIC FOOD AUTHENTICITY

Lucie Tsamba, Eurofins Analytics France, Nantes, France

17:10-17:20 **L10***

LC-TWIMS-HRMS TO ADDRESS BOTANICAL FOOD SUPPLEMENTS QUALITY AND AUTHENTICITY

Guillem Campmajó, University of Parma, Parma, Italy

17:20-17:40 **L11**

CHICKEN GEOGRAPHICAL ORIGIN VERIFICATION VIA MULTI-ELEMENTAL, ISOTOPIC, SPECTROSCOPIC AND METABOLOMIC FINGERPRINTS

Zora Jandric, Austrian Competence Centre for Feed and Food Quality, Safety and Innovation FFOQSI GmbH, Tulln, Austria

17:40-18:00 **L12**

IDENTIFICATION OF MECHANICALLY SEPARATED MEAT IN MEAT PRODUCTS: THE NEW APPROACHES DEVELOPED BY THE "MPSQA" PROJECT IN ITALY

Marco Iammarino, Istituto Zooprofilattico Sperimentale della Puglia e della Basilicata, Foggia, Italy

18:30-19:30

Symposium Welcome Cocktail
(Clarion Congress Hotel Prague)

ORAL SESSIONS

November 5, 2024

TUESDAY, November 5, 2024

SESSIONS 2 & 3 & 4, in parallel

16:30-18:10

Leo & Virgo
halls

SESSION 4: Food allergens

16:30-16:50 L13

NOVEL FOODS IN THE EU - REGULATORY FRAMEWORK AND RISK ASSESSMENT. A CLOSE-UP LOOK AT THE ALLERGENICITY RISK ASSESSMENT CHALLENGES: REQUIREMENTS, KNOWLEDGE GAPS AND RESEARCH NEEDS

Marcello Laganaro, European Food Safety Authority (EFSA), Parma, Italy

16:50-17:10 L14

A ROBUST MULTI-ALLERGEN PROTEOTYPIC SCREENING METHOD FOR FOOD CONTROL

Alexander Scherl, Official Food Control Authority of the State of Geneva, Geneva, Switzerland

17:10-17:30 L15

THE CHANGING FOOD ALLERGEN LANDSCAPE IN EUROPE CALLS FOR HARMONISED FOOD MONITORING

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

17:30-17:50 L16

MULTI-ALLERGEN DETECTION BY UHPLC-MS/MS METHOD IN PROCESSED FOODSTUFFS

Anne-Catherine Huet, CER Groupe, Marloie, Belgium

17:50-18:10 L17

STANDARDIZATION OF A REFERENCE METHOD FOR MULTIPLE ALLERGEN DETERMINATION IN FOODS, PRECAUTIONARY ALLERGEN LABELLING AND REFERENCE DOSES: THREE ISSUES IN FOOD ALLERGY RESEARCH

Linda Monaci, CNR-ISPA, Bari, Italy

18:30-19:30

Symposium Welcome Cocktail
(Clarion Congress Hotel Prague)

VENDOR SEMINARS

WEDNESDAY, November 6, 2024

7:45-8:30

VENDOR SEMINARS

CCS - Catching Contaminants Speedily: The role of ion mobility in rapid contaminant detection for food and feed safety



MOBILion
SYSTEMS, INC.

Expect the unexpected - Climate change and (emerging) mycotoxins



ORAL SESSIONS

November 6, 2024

WEDNESDAY, November 6, 2024

SESSIONS 5 & 6 & 7, in parallel

9:00-10:30
Zenit hall

SESSION 5: WORKSHOP
Experiences, achievements and challenges by EU Reference Laboratories I

9:00-9:20 **L18**

SAVING TIME, ORGANIC WASTE, AND MONEY: NEW NEEDS IN MULTI-RESIDUE METHODS FOR DETECTING PESTICIDE RESIDUES IN FOOD (tbc)

Amadeo R. Fernández Alba, European Union Reference Laboratory for Pesticide Residues in Fruit and Vegetables, University of Almeria, Almeria, Spain

9:20-9:40 **L19**

DEALING WITH PESTICIDES REQUIRING DE-CONJUGATION OR ESTER HYDROLYSIS PRIOR TO ANALYSIS (tbc)

Michelangelo Anastassiades, European Union Reference Laboratory for Pesticides requiring Single Residue Methods, Chemical and Veterinary Investigation Office (CVUA) Stuttgart, Germany

9:40-10:00 **L20**

EXPERIENCES AND CHALLENGES FROM THE PERSPECTIVE OF THE EURL FOR PESTICIDE RESIDUES IN CEREALS AND FEEDING STUFFS

Mette Ercius Poulsen, European Union Reference Laboratory for Pesticide Residues in Cereals and Feeding Stuffs, Technical University of Denmark, National Food Institute, Lyngby, Denmark

10:00-10:20 **L21**

HARMONISATION OF RESIDUE CONTROL IN EUROPE - EXAMPLES OF TOOLS OF THE EURL FOR RESIDUES OF VETERINARY DRUGS

Joachim Polzer, German Federal Office of Consumer Protection and Food Safety - European Reference Laboratory for Residues of Veterinary Drugs, Berlin, Germany

10:20-10:30

Discussion

10:30-11:00

Coffee Break / EXHIBITION

SESSIONS 8 & 9 & 10, in parallel

11:00-12:40
Zenit hall

SESSION 8: WORKSHOP
Experiences, achievements and challenges by EU Reference Laboratories II

11:00-11:20 **L22**

UPDATE ON THE WORK OF THE EURL/NRL NETWORK FOR HALOGENATED POPS IN FEED AND FOOD

Alexander Schaechtele, European Union Reference Laboratory for Halogenated Persistent Organic Pollutants, Freiburg, Germany

11:20-11:40 **L23**

PROGRESS MADE AND CHALLENGES ON SAMPLING AND ANALYSIS OF MYCOTOXINS AND PLANT TOXINS IN FOOD AND FEED

Patrick Mulder, European Union Reference Laboratory for Mycotoxins and plant Toxins, Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, Wageningen, The Netherlands

11:40-12:00 **L24**

NEW FOOD CHALLENGES AND EXPERIENCES FROM THE EUROPEAN UNION REFERENCE LABORATORY FOR PROCESSING CONTAMINANTS

Arvid Fromberg, European Union Reference Laboratory for Processing Contaminants, National Food Institute, Technical University of Denmark, Lyngby, Denmark

ORAL SESSIONS

12:00-12:20 **L25** **RECENT ANALYTICAL ADVANCES BY THE EURL-MN**
Jens J. Sloth, European Union Reference Laboratory for Metals and Nitrogenous compounds in feed and food, National Food Institute, Technical University of Denmark, Lyngby, Denmark

12:20-12:40 **L26** **EUROPEAN METROLOGY NETWORK FOR SAFE AND SUSTAINABLE FOOD (EMN FOOD): PRIORITIES AND STRATEGIES FOR DRIVING METROLOGY IN SUPPORT OF FOOD SAFETY AND SUSTAINABILITY**
Andrea Mario Rossi, National Metrology Institute of Italy (INRiM), Turin, Italy

12:30-13:30 **Lunch**

ORAL SESSIONS

November 6, 2024

WEDNESDAY, November 6, 2024

SESSIONS 5 & 6 & 7, in parallel

9:00-10:30
Nadir hall

SESSION 6: Migrants from food contact materials

9:00-9:20 L27

SAFETY ASSESSMENT OF FOOD CONTACT MATERIALS IN THE CONTEXT OF EUROPEAN REGULATIONS

Erich Leitner, Graz University of Technology, Institute of Analytical Chemistry and Food Chemistry, Graz, Austria

9:20-9:40 L28

INCREASING THE RELIABILITY OF MOSH AND MOAH ANALYSIS IN FOOD BY IMPROVED SAMPLE PREPARATION AND HYPHENATED CHROMATOGRAPHIC TECHNIQUES

Giorgia Purcaro, Gembloux Agro-Bio Tech, University of Liège, Gembloux, Belgium

9:40-10:00 L29

INVESTIGATION OF SEMI-QUANTIFICATION ACCURACY AND DETECTOR UNIVERSALITY FOR PACKAGING SAFETY ANALYSIS

Elsa Omer, Department of Advanced Packaging Sciences & Technology, Société des Produits Nestlé SA, Research Centre Lausanne, Switzerland

10:00-10:10 L30*

CP-MIMS: A NEW FRONTIER FOR THE REAL-TIME MONITORING OF HAZARDOUS CHEMICAL MIGRATION FROM FOOD CONTACT MATERIALS

Maurizio Piergiovanni, University of Parma, Parma, Italy

10:10-10:30 L31

INVESTIGATION OF POTENTIAL MIGRATABLES FROM PAPER AND BOARD FOOD CONTACT MATERIALS INTENDED FOR TAKEAWAY

Mélanie Di Mario, Sciensano, Ixelles, Belgium

10:30-11:00

Coffee Break / EXHIBITION

SESSIONS 8 & 9 & 10, in parallel

11:00-12:30
Nadir hall

SESSION 9: Process induced contaminants

11:00-11:20 L32

ACRYLAMIDE: 6 YEARS OF REGULATION (EU) 2158/2017 - RESULTS OF AN OFFICIAL CONTROL LABORATORY (OCL)

Carmen Breitling-Utzmann, Chemical and Veterinary Investigations Office (CVUA) Stuttgart, Fellbach, Germany

11:20-11:40 L33

IMPLEMENTING IMAGE DATA ANALYSIS TO PREDICT THE ACRYLAMIDE CONTENT IN CARROT CRISPS PROCESSED BY DIFFERENT FRYING TECHNOLOGIES

Aristeidis Tsagkaris, University of Chemistry and Technology Prague, Prague, Czech Republic

11:40-12:00 L34

QUANTIFICATION, EXPLORATION AND MITIGATION OF FURAN AND ITS DERIVATIVES IN INFANT FOODS

Erwan Engel, French National Research Institute for Agriculture, Food and Environment (INRAE), UR QuaPA, MASS Group, Saint-Genès-Champagnelle, France

12:00-12:10 L35*

SEARCH FOR CHLORINATED LIPIDS IN REFINED VEGETABLE OILS

Tomas Kourimsky, University of Chemistry and Technology Prague, Prague, Czech Republic

ORAL SESSIONS

12:10-12:30 **L36** ANALYSIS OF OXIDIZED AND GLYCATED AMINO ACIDS IN FOOD:
WHY MASS SPECTROMETRY IS ESSENTIAL
Michael Hellwig, Technical University of Dresden, Dresden, Germany

12:30-13:30 **Lunch**

ORAL SESSIONS

WEDNESDAY, November 6, 2024

November 6, 2024

SESSIONS 5 & 6 & 7, in parallel

9:00-10:30
Leo & Virgo
halls

SESSION 7: WORKSHOP
Smart data handling and AI in food analysis

9:00-9:40 **L37** **STATISTICAL APPROACHES TO METABOLOMICS DATA HANDLING**
Vit Kosek, University of Chemistry and Technology Prague, Prague, Czech Republic

9:40-10:00 **L38** **DATA FUSION AND ARTIFICIAL INTELLIGENCE BASED NOVEL TESTING SYSTEM FOR TEA GEOGRAPHICAL ORIGIN AUTHENTICATION**
Yicong Li, Queen's University Belfast, Belfast, United Kingdom

10:00-10:20 **L39** **MACHINE LEARNING ALGORITHMS AT THE BRIGHT SIDE OF FTIR-ATR ANALYSIS IN *LATHYRUS SATIVUS* L.**
Elsa Mecha, Instituto de Biologia Experimental e Tecnológica & Instituto de Tecnologia Química e Biológica António Xavier, Oeiras, Portugal

10:20-10:30 **L40*** **UNLOCKING TOMATO QUALITY ATTRIBUTES IRRIGATED WITH TREATED WASTEWATER USING MACHINE LEARNING**
Anja Vehar, Jozef Stefan Institute, Ljubljana, Slovenia

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

SESSIONS 8 & 9 & 10, in parallel

11:00-12:30
Leo & Virgo
halls

SESSION 10: Natural toxins

11:00-11:20 **L41** **SAFEGUARDING OUR FOOD CHAIN: NOVEL STRATEGIES FOR THE CONTROL AND ANALYSIS OF MYCOTOXINS AND OTHER EMERGING CONTAMINANTS**
Rudolf Krška, BOKU University, Department IFA-Tulln, Tulln, Austria & Queen's University Belfast, Belfast, United Kingdom & Austrian Competence Centre for Feed and Food Quality, Safety and Innovation FFoQSI GmbH, Tulln, Austria

11:20-11:40 **L42** **RECENT ADVANCES IN UNDERSTANDING OF MYCOTOXINS IN BEER**
Milena Stranska, University of Chemistry and Technology Prague, Prague, Czech Republic

11:40-12:00 **L43** **NAVIGATING COMPLEX MIXTURES: NON-TARGETED APPROACHES IN DETECTING EMERGING NATURAL TOXINS**
Laura Righetti, Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, Wageningen, The Netherlands

12:00-12:20 **L44** **THE ANALYTICAL CHARACTERIZATION OF THE CIGUATERA POISONING AS AN EMERGING RISK IN EUROPE THROUGH THE EFFORTS CARRIED OUT DURING THE TWO EDITIONS OF THE EUROCIGUA PROJECT**
Ana Gago Martínez, University of Vigo, Vigo, Spain

12:20-12:30 **L45*** **FATE OF MYCOTOXINS DURING GLUTEN-FREE PASTA PROCESSING: UNTARGETED ¹³C-LABELLING LC-HRMS BASED APPROACH**
Eleonora Rollo, University of Parma, Parma, Italy & Barilla G. R. F.lli SpA, Analytical Food Science, Parma, Italy

12:30-13:30 **Lunch**

POSTER SESSIONS

WEDNESDAY, November 6, 2024

13:30-16:00

POSTER SESSION I

EXHIBITION

VENDOR SEMINARS

POSTER SESSION I:

Distribution of posters into individual sessions and categories will be announced on October 18, 2024.

15:30-16:00

Coffee break

VENDOR SEMINARS

WEDNESDAY, November 6, 2024

13:30-14:15

VENDOR SEMINARS

Optimization strategies to deliver performant PFAS and pesticide quantitation in complex food matrices



Enhancing laboratory efficiency with Biotage® workflow solutions for streamlined sample preparation from a range of food matrices



Paradigm shifts in food analysis: breakthrough solutions for allergies, authenticity and traceability



Recent advances in LC-MS/MS techniques for food analysis



"In food we trust": a closer look on aroma- and authenticity analysis



November 6, 2024

VENDOR SEMINARS

WEDNESDAY, November 6, 2024

14:45-15:30

VENDOR SEMINARS

SamplePrep - improved analysis of organic pollutants in food products (pesticide residues) sample preparation by optimising bulk sample comminution alongside automated residue extraction equipment

Cole-Parmer®
an antylia scientific company

Advanced solutions for complex matrix multi-residues analysis

LECO

EMPOWERING RESULTS

Elemental Analysis | GC Mass Spectrometry | Metallography

Out of the routine - Automated analysis of contaminants like MOSH/MOAH and Mycotoxins in a contract lab

TRAJAN

The latest advancements in trace elemental analysis and isotope fingerprints in food authenticity

ThermoFisher
SCIENTIFIC

ORAL SESSIONS

WEDNESDAY, November 6, 2024

SESSIONS 11 & 12 & 13, *in parallel*

16:00-18:00
Zenit hall

SESSION 11: Food authenticity & Fraud II

16:00-16:20 **L46** **NMR SPECTROSCOPY - A VERSATILE TOOL IN FOOD CONTROL**
Carsten Fauhl-Hassek, German Institute for Risk Assessment, Berlin, Germany

16:20-16:40 **L47** **EVALUATION OF LOW-FIELD VERSUS HIGH-FIELD PROTON NMR SPECTROSCOPY FOR THE AUTHENTICITY TESTING OF PEPPER**
Dalal Werner, AERIAL, ILLKIRCH, France

16:40-16:50 **L48*** **1H-NMR AND RAMAN DATA FUSION: A NEW STRATEGY FOR THE DEVELOPMENT OF RELIABLE WINE AUTHENTICATION MODELS**
Ariana Raluca Hategan, Babeş-Bolyai University, Cluj-Napoca, Romania & National Institute for Research and Development of Isotopic and Molecular Technologies, Cluj-Napoca, Romania

16:50-17:10 **L49** **INTEGRATED LIBS-RAMAN SYSTEM FOR FOOD AUTHENTICATION AND SAFETY ANALYSIS**
Bartek Rajwa, Purdue University, West Lafayette, United States of America

17:10-17:30 **L50** **A HARMONIZED APPROACH FOR FOOD AUTHENTICITY MARKER VALIDATION AND ACCREDITATION**
Stéphane Bayen, McGill University, Montreal, Canada

17:30-17:40 **L51*** **EXPLOITING THE POTENTIAL OF DART-HRMS FOR RAPID AUTHENTICITY TESTING AND FOOD FRAUD DETECTION: INTRODUCING AN INTEGRATED WORKFLOW IN THE CASE STUDY OF EXTRA VIRGIN OLIVE OIL**
Sofia K. Drakopoulou, National and Kapodistrian University of Athens, Athens, Greece

17:40-18:00 **L52** **FIGHTING DEFORESTATION THROUGH ADVANCES IN ANALYTICAL CHEMISTRY**
Christopher Elliott, Queen's University, Belfast, United Kingdom & International Joint Research Center on Food Security, Thailand & Thammasat University, Thailand

November 6, 2024

ORAL SESSIONS

WEDNESDAY, November 6, 2024

SESSIONS 11 & 12 & 13, *in parallel*

16:00-18:00
Nadir hall

SESSION 12: Food contaminants I

- 16:00-16:20 **L53** **THE KNOWN AND THE UNKNOWN: THE ANALYTICAL TOOLBOX TO TACKLE THE PFAS CHALLENGE**
Stefan van Leeuwen, Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, Wageningen, The Netherlands
- 16:20-16:30 **L54*** **SIMULTANEOUS ACTIVATION OF 3 LEVERS TO EXTEND THE SPECTRUM OF PFAS STUDIED IN FOOD MATRICES, THE APPROACH THAT MAKES ALL THE DIFFERENCE**
Cassandre Jeannot, ONIRIS/INRAE, LABERCA, Nantes, France
- 16:30-16:50 **L55** **PFAS ANALYSIS IN FOOD: A MULTI-TECHNIQUE APPROACH FOR REGULATORY COMPLIANCE AND CONSUMER PROTECTION**
Xanthippi Theurillat, Nestlé Research Lausanne, Lausanne, Switzerland
- 16:50-17:00 **L56*** **PFAS IN FRUITS AND VEGETABLES: AN INTERLABORATORY VALIDATION STUDY ON THE ACHIEVABILITY OF EU TARGETED LOQS**
Consolato Schiavone, National Metrology Institute of Italy (INRiM), Turin, Italy
- 17:00-17:10 **L57*** **NON-TARGETED SCREENING FOR PFAS IN COMPLEX FOOD MATRICES: FOCUS ON THE KEYS TO DATA PRIORITIZATION**
Nicolas Macorps, ONIRIS, INRAE, LABERCA, Nantes, France
- 17:10-17:20 **L58*** **MAKING POLYCHLORINATED ALKANE ANALYSIS IN FOOD MORE ACCESSIBLE: EXPLORING LOW-RESOLUTION LC-MS/MS AS A SUITABLE ALTERNATIVE TO LC-HRMS AND GC-HRMS**
Ingus Pērkons, Institute of Food Safety, Animal Health and Environment "BIOR", Riga, Latvia
- 17:20-17:30 **L59*** **STUDY OF MINERAL OIL HYDROCARBONS IN DIFFERENT TYPES OF UNPROCESSED MEAT BY LC-GC×GC-FID/MS**
Paula Albendea, Gembloux Agro-Bio Tech, University of Liège, Gembloux, Belgium
- 17:30-17:40 **L60*** **SHORT- AND MEDIUM-CHAIN CHLORINATED PARAFFINS IN INSECT-BASED FOODS**
Jakub Tomasko, University of Chemistry and Technology Prague, Prague, Czech Republic
- 17:40-18:00 **L61** **ANALYTICAL STRATEGIES TO DETERMINE 3-7 RING MOAH IN FOOD AND FOOD CONTACT MATERIALS: DACC-HPLC-GC AND GCXGC**
Martin Lommatzsch, Laboratory Lommatzsch & Säger, Cologne, Germany

ORAL SESSIONS

WEDNESDAY, November 6, 2024

SESSIONS 11 & 12 & 13, *in parallel*

16:00-18:00 **L62**

*Leo & Virgo
halls*

SESSION 13: INTERACTIVE SEMINAR

Step by step strategies for fast development of smart analytical methods

Moderators:

Katerina Mastovska, *AOAC International, United States of America*

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

Michal Stupak, *University of Chemistry and Technology Prague, Prague, Czech Republic*

Octavian Augustin Mihalache, *University of Parma, Parma, Italy*

November 6, 2024

VENDOR SEMINARS

THURSDAY, November 7, 2024

7:45-8:30

VENDOR SEMINARS

Precision and innovation: Inert columns in mycotoxin and pesticide analysis & automated alkaloid analysis in honey



ORAL SESSIONS

THURSDAY, November 7, 2024

SESSIONS 14 & 15 & 16, *in parallel*

9:00-10:30
Zenit hall

SESSION 14: Progress in general food analysis I

9:00-9:20 **L63** SENSORY EVALUATION AS ESSENTIAL TECHNIQUE FOR THE DETERMINATION OF OFF-FLAVOURS IN FOOD
Barbara Siegmund, Graz University of Technology, Institute of Analytical Chemistry and Food Chemistry, Graz, Austria

9:20-9:30 **L64*** RESPONSE SURFACE METHODOLOGY (RSM) AND UNTARGETED-TARGETED METABOLOMIC ANALYSIS AS TOOL TO OBTAIN POLYPHENOLS-ENRICHED EXTRACT FROM CITRUS MEDICA L. WITH PROMISING USE IN NUTRACEUTICAL FIELD
Vittorio Carlucci, University of Basilicata, Potenza, Italy

9:30-9:40 **L65*** USING HRMS TO IDENTIFY POTENTIAL MIGRANTS IN BIOBASED AND BIODEGRADABLE FOOD CONTACT MATERIALS: POLYESTER AND POLYLACTIC ACID BASED MATERIALS AS A STUDY CASE
Patricia Vazquez-Loureiro, ONIRIS/INRAE, LABERCA, Nantes, France & University of Santiago de Compostela, Santiago de Compostela, Spain

9:40-10:00 **L66** SIMULTANEOUS ANALYSIS OF 17 ANTIVIRAL SUBSTANCES IN POULTRY MUSCLE BY UHPLC-MS/MS
Christelle Robert, CER Groupe, Marloie, Belgium

10:00-10:10 **L67*** DEVELOPMENT OF A DNA METABARCODING METHOD FOR PLANT SPECIES IDENTIFICATION IN FOOD
Andrea Nicole Aigner, Austrian Agency for Health and Food Safety (AGES), Vienna, Austria

10:10-10:20 **L68*** PAPER-IMMOBILIZED LIQUID PHASE MICROEXTRACTION FOR DIRECT PAPER SPRAY MASS SPECTROMETRY AND IMMUNO-DETECTION OF ATROPINE IN BABY FOOD, BUCKWHEAT CEREALS, AND EDIBLE OILS AT REGULATORY LEVELS
Ids Lemmink, Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, Wageningen, The Netherlands

10:20-10:30 **L69*** ELEMENTOMICS, METABOLOMICS, AND CHEMOMETRIC APPROACHES AS TOOLS IN EXPLORING BLACK PEPPER IDENTITY
Cynthia Adaku Chilaka, Queen's University, Belfast, United Kingdom

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

SESSIONS 17 & 18 & 19, *in parallel*

11:00-12:30
Zenit hall

SESSION 17: Progress in general food analysis II

11:00-11:20 **L70** EMERGING CONTAMINANTS EXPOSED: COMBINING EFFECT-BASED TESTING AND ANALYTICAL CHEMISTRY FOR FOOD AND FEED SAFETY
Arjen Gerssen, Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, Wageningen, The Netherlands

ORAL SESSIONS

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- 11:20-11:40 **L71** **EXPLORING MASS SPECTROMETER LIMITS: UHPLC-MS/MS METHOD FOR DETERMINATION OF 1,000 TOXINS IN 10 MINUTES**
Lidija Kenjeric, Austrian Competence Centre for Feed and Food Quality, Safety and Innovation FFoQSI GmbH, Tulln, Austria
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- 11:40-11:50 **L72*** **INVESTIGATION OF DIFFERENT SEPARATION STRATEGIES IN COMPREHENSIVE TWO-DIMENSIONAL LIQUID CHROMATOGRAPHY FOR CHARACTERIZATION OF SECONDARY METABOLITES IN COMPLEX FOOD MATRICES**
Roberto Laganà Vinci, University of Messina, Messina, Italy
-
- 11:50-12:10 **L73** **ANALYTICAL DEVELOPMENTS AND CHALLENGES FOR MICRO-/NANOPLASTICS ANALYSIS IN FOOD**
Haiyan Li, National Centre for Food Science, Singapore Food Agency, Singapore
-
- 12:10-12:30 **L74** **THE FRACTIONATION PROCESSING AFFECTS THE AMOUNT OF ANTINUTRIENTS IN DIFFERENT PLANT-BASED FOOD INGREDIENTS**
Giovanni D'Auria, University of Naples Federico II, Portici, Italy
-
- 12:30-13:30 **Lunch**
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ORAL SESSIONS

THURSDAY, November 7, 2024

SESSIONS 14 & 15 & 16, in parallel

9:00-10:30
Nadir hall

SESSION 15: Omics strategies in food analysis I

9:00-9:20 **L75** PROTEOMICS TO ANSWER PROTEIN-RELATED FOOD SAFETY QUESTIONS

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

9:20-9:40 **L76** PROTEOMIC IDENTIFICATION OF INSECT SPECIES IN FOOD PRODUCTS USING MASS SPECTROMETRY

Stepanka Kuckova, University of Chemistry and Technology, Prague, Czech Republic

9:40-10:00 **L77** QUANTITATIVE PEPTIDE PROFILING OF HYDROLYSED INFANT FORMULA BY AN UNTARGETED diaPASEF APPROACH ON A microLC-IM-QTOF-MS/MS

Alina Kupfer, Friedrich-Alexander-Universität Erlangen-Nürnberg, Erlangen, Germany

10:00-10:10 **L78*** INNOVATIONS AND CHALLENGES IN QUANTITATIVE VOLATILOMICS: THE ROLE OF FID/MS CHROMATOGRAM FUSION IN ENHANCING PATTERN RECOGNITION

Andrea Caratti, University of Turin, Turin, Italy

10:10-10:20 **L79*** MACHINE-LEARNING BASED VOLATILOMICS FOR FAST SCREENING OF CULTURED-YEAST FERMENTED COFFEE

Catherine Kiefer, Mannheim University of Applied Sciences, Mannheim, Germany

10:20-10:30 Discussion

10:30-11:00 Coffee Break / EXHIBITION

SESSIONS 17 & 18 & 19, in parallel

11:00-12:30
Nadir hall

SESSION 18: Food Authenticity & Fraud III

11:00-11:20 **L80** SPECTROSCOPIC APPROACHES FOR RAPID FOOD AUTHENTICITY SCREENING - RECENT APPLICATIONS AT FAO/IAEA

Alina Mihailova, Joint FAO/IAEA Centre of Nuclear Techniques in Food and Agriculture, Department of Nuclear Sciences and Applications, International Atomic Energy Agency, Vienna, Austria

11:20-11:30 **L81*** PORTABLE NIR SPECTROSCOPY AND MACHINE LEARNING FOR A GLOBAL HONEY AUTHENTICATION AND FRAUD DETECTION

Andrea Mara, University of Sassari, Sassari, Italy

11:30-11:40 **L82*** ELEMENTAL PROFILE OF HONEY: INSIGHTS INTO THE ENVIRONMENTAL INFLUENCES AND THE DEVELOPMENT OF AUTHENTICATION MODELS

Maria David, Babeş-Bolyai University & National Institute for Research and Development of Isotopic and Molecular Technologies, Cluj, Romania

ORAL SESSIONS

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- 11:40-11:50 **L83*** **SOYA ELEMENTOMIC FINGERPRINTING AND PREDICTIVE MODELING: PAVING THE WAY TOWARDS ADDRESSING DEFORESTATION CHALLENGES**
Maria del Mar Aparicio Muriana, Queen's University Belfast, Belfast, United Kingdom
-
- 11:50-12:00 **L84*** **SPECIES IDENTIFICATION OF SEAFOOD IN COMPLEX FOOD MATRICES USING NEXT GENERATION SEQUENCING TECHNOLOGY**
Julia Andronache, Austrian Agency for Health and Food Safety (AGES), Vienna, Austria
-
- 12:00-12:10 **L85*** **AUTHENTICATION OF RAW NUT PRODUCTS: IDENTIFICATION OF UNEXPECTED ADULTERATIONS BY TRULY UNTARGETED PEPTIDE PROFILE ANALYSIS VIA MICROLIC-IM-QTOF-MS/MS AND DE NOVO SEQUENCING**
Sammy Venegas, Friedrich-Alexander-Universität Erlangen-Nürnberg, Erlangen, Germany
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- 12:10-12:30 **L86** **SPECIES AND CULTIVAR DIFFERENTIATION BY DNA BARCODING COUPLED TO HIGH RESOLUTION MELTING ANALYSIS TO DETECT FOOD ADULTERATION**
Margit Cichna-Markl, University of Vienna, Vienna, Austria
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- 12:30-13:30 **Lunch**
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ORAL SESSIONS

THURSDAY, November 7, 2024

SESSIONS 14 & 15 & 16, in parallel

9:00-10:30

Leo & Virgo
halls

SESSION 16: Food integrity from an EU - Asia perspective I

9:00-9:15 **L87**

AN HOLISTIC SAFETY ASSESSMENT OF PLANT-BASED PROTEIN SOURCES: WHERE WE ARE AND WHAT THE MYCOBEANS ALLIANCE CAN DO

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

9:15-9:35 **L88**

MYCOSMART: AN ON-SITE MYCOTOXINS DETECTION SYSTEM FROM THE SYNERGY OF EU-SE ASIA COLLABORATION

Nitsara Karoonuthaisiri, National Science and Technology Development Agency, National Center for Genetic Engineering and Biotechnology, Pathumtani, Thailand

9:35-9:55 **L89**

RAPID NATURAL TOXIN TESTING - EU AND SE ASIA PERSPECTIVES

Nicholas Birse, Queen's University Belfast, Belfast, United Kingdom

9:55-10:10 **L90**

EVALUATING THE RISKS ASSOCIATED TO CHRONIC EXPOSURE TO CHEMICAL CONTAMINANTS IN FOOD

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

10:10-10:30 **L91**

SIMULTANEOUS DETECTION OF 29 ANTIMICROBIAL RESIDUES: A SUCCESSFUL STORY OF THAI-UK COLLABORATION

Awanwee Petchkongkaew, International Joint Research Center on Food Security, Thammasat University, Thailand

10:30-11:00

Coffee Break / EXHIBITION

SESSIONS 17 & 18 & 19, in parallel

11:00-12:30

Leo & Virgo
halls

SESSION 19: Food integrity from an EU - Asia perspective II

11:00-11:20 **L92**

PROMOTING MULTI-OMICS APPROACHES FOR BLACK TEA GEOGRAPHICAL INDICATIONS TRACING WITH AI AND MACHINE LEARNING

Di Wu, Queen's University of Belfast, Belfast, United Kingdom

11:20-11:40 **L93**

NON-TARGETED DETECTION OF FOOD ADULTERATION USING AN ENSEMBLE MACHINE-LEARNING MODEL

Terence Lok Ting Lau, Hong Kong Baptist University, Hong Kong, China

11:40-12:00 **L94**

BAD APPLES OR BAD BARRELS - INTEGRITY IN EUROPEAN AND ASIAN FOOD BUSINESSES

Saskia van Ruth, University College Dublin, Dublin, Ireland

12:00-12:20 **L95**

DEVELOPMENT AND APPLICATION OF FAST DETECTION METHODS FOR ANIMAL DERIVED FOOD AUTHENTICITY (tbc)

Guoliang Li, Shannxi University of Science & Technology, Shaanxi, China

12:00-12:30

Discussion

12:30-13:30

Lunch

POSTER SESSIONS

THURSDAY, November 7, 2024

13:30-16:00

POSTER SESSION II

EXHIBITION

VENDOR SEMINARS

POSTER SESSION II:

Distribution of posters into individual sessions and categories will be announced on October 18, 2024.

15:30-16:00

Coffee break

VENDOR SEMINARS

THURSDAY, November 7, 2024

13:30-14:15

VENDOR SEMINARS

Innovative workflows for the multi-residue analysis of organic contaminants

ThermoFisher
SCIENTIFIC

Tackling separation challenges: Strategies for identifying plant toxin isomers and analyzing Glyphosate & Co. in complex matrices

Waters™

14:45-15:30

VENDOR SEMINARS

Integrated gluten management - Gluten testing along the food production chain

r-biopharm®



November 7, 2024

ORAL SESSIONS

THURSDAY, November 7, 2024

SESSIONS 20 & 21 & 22, in parallel

16:00-18:00
Zenit hall

SESSION 20: Green food analysis

16:00-16:20 **L96**

NATURAL DEEP EUTECTIC SOLVENTS FOR GREEN SAMPLE PREPARATION: FROM BIOACTIVES TO CONTAMINANTS EXTRACTION

Laura Carbonell-Rozas, University of Almeria, Almeria, Spain & Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, Wageningen, The Netherlands

16:20-16:30 **L97***

MULTIDETERMINATION OF MYCOTOXINS IN SOLID AND LIQUID FOODSTUFFS USING SUPRAMOLECULAR SOLVENTS COMBINED WITH LC-MS/MS

Luis Muñiz-Bustamante, University of Córdoba, Córdoba, Spain

16:30-16:50 **L98**

PROFILING OF PHENOLIC COMPOUNDS IN HERBS AND SPICES BY A SUSTAINABLE EXTRACTION COMBINED WITH A MINIATURIZED LC METHOD

Francesca Rigano, University of Messina, Messina, Italy

16:50-17:00 **L99***

STRAIGHTFORWARD WHEAT QUALITY ASSESSMENT BY COMBINING NEAR-INFRARED SPECTROSCOPY AND ANALYSIS OF VARIANCE SIMULTANEOUS COMPONENT ANALYSIS

Stephan Freitag, BOKU University, Department of Agrobiotechnology, IFA-Tulln, Tulln, Austria

17:00-17:20 **L100**

ADVANCED MATHEMATICAL MODELLING APPLIED TO WATER-BASED EXTRACTION OF BIOACTIVE COMPOUNDS FROM APPLE POMACE USING RSM, ANNS AND RANDOM FOREST MODELS

Francesca Carrà, University of Piemonte Orientale, Novara, Italy

17:20-17:30 **L101***

GREENER FLAVOROMICS IN QUALITY CONTROL: FAST HS-GC-IMS IN COMBINATION WITH MACHINE LEARNING FOR ANALYSIS OF COMPLEX FOOD SAMPLES

Lukas Bodenbender, Mannheim University of Applied Sciences, Mannheim, Germany

17:30-17:40 **L102***

MICROWAVE-ASSISTED METHODS FOR GREENER AND MORE PRACTICAL (BLUENESS) FATTY ACID PROFILING IN FOOD

Donatella Ferrara, Gembloux Agro-Bio Tech, University of Liège, Gembloux, Belgium & University of Turin, Turin, Italy

17:40-18:00 **L103**

DEVELOPMENT AND VALIDATION OF A RAPID AND GREEN ANALYTICAL TOOL FOR TOMATO PUREES AUTHENTICATION BY HIGH RESOLUTION MASS SPECTROMETRY BASED FLOW INJECTION ANALYSIS

Rosa Pilolli, National Research Council of Italy, Institute of Sciences of Food Production, Bari, Italy

From 20:00

Symposium Dinner
(Hard Rock Cafe, Prague Old Town)

ORAL SESSIONS

THURSDAY, November 7, 2024

SESSIONS 20 & 21 & 22, in parallel

November 7, 2024

16:00-18:00
Nadir hall

SESSION 21: Alternative proteins & Circular economy

16:00-16:20 **L104**

QUALITY ASPECTS OF PLANT PROTEINS FOR MEAT AND DAIRY ALTERNATIVES: MOLECULES AND METHODS

Hans-Gerd Janssen, Unilever Foods Innovation Centre, Wageningen, The Netherlands & Wageningen University, Wageningen, The Netherlands

16:20-16:40 **L105**

ARE MEAT ANALOGUES ADEQUATE TO SUBSTITUTE MEAT? A CASE STUDY ON SOY-BASED BURGER PROTOTYPES: NUTRITIONAL ADEQUACY, PROTEIN DIGESTIBILITY, AND SAFETY ASSESSMENT

Sara Cutroneo, University of Parma, Parma, Italy

16:40-17:00 **L106**

SAFETY OF NEW PROTEIN SOURCES: HOW EFSA'S UPDATED NOVEL FOOD GUIDANCE SAFEGUARDS CONSUMERS' HEALTH WHILE SUPPORTING INNOVATION IN THE EU AGRIFOOD SYSTEM

Ermolaos Ververis, European Food Safety Authority, Parma, Italy & National and Kapodistrian University of Athens, Greece

17:00-17:20 **L107**

METROLOGY FOR FOOD SAFETY IN THE CIRCULAR ECONOMY: TARGETED AND SCREENING METHODS FOR CONTAMINANTS IN FOOD AND RECYCLED PACKAGING

Chiara Portesi, National Metrology Institute of Italy (INRiM), Turin, Italy

17:20-17:40 **L108**

tbc

17:40-18:00 **L109**

FOOD AND FEED SAFETY VULNERABILITIES IN THE CIRCULAR ECONOMY

Angelo Maggiore, European Food Safety Authority, KNOW Unit, Parma, Italy

From 20:00

Symposium Dinner

(Hard Rock Cafe, Prague Old Town)

ORAL SESSIONS

THURSDAY, November 7, 2024

SESSIONS 20 & 21 & 22, in parallel

16:00-18:00

Leo & Virgo
halls

SESSION 22:

AOAC INTERNATIONAL: Method Validation & Harmonization

16:00-16:15 **L110**

140 YEARS OF AOAC INTERNATIONAL: ADDRESSING FOOD ANALYSIS CHALLENGES THROUGH COLLABORATION AND CONSENSUS

Katerina Mastovska, AOAC International, United States of America

16:15-16:35 **L111**

ANALYSIS OF DIETARY CARBOHYDRATES

Barry McCleary, FiberCarb, Greystones, Ireland

16:35-16:50 **L112**

AOAC INTERNATIONAL INITIATIVES IN CHEMICAL CONTAMINANT AND RESIDUE ANALYSIS

Lukas Vaclavik, Eurofins Food Chemistry Testing, Madison, WI, United States of America

16:50-17:10 **L113**

PFAS: AOAC ACTIVITIES AND COMPARISON OF TWO SINGLE LAB VALIDATED METHODS IN FOOD

Susan Genualdi, U.S. Food & Drug Administration, College Park, United States of America

17:10-17:30 **L114**

AOAC GUIDANCE FOR FOOD ALLERGEN METHOD VALIDATION

Melanie Downs, Food Allergy Research & Resource Program, University of Nebraska-Lincoln, Lincoln, United States of America

17:30-17:45 **L115**

CHALLENGES TO ASSESS SAFETY OF MIXTURES: "BEST PRACTICES FOR BIOASSAY TESTING OF FOOD AND OTHER COMPLEX MIXTURES"

Maricel Marin-Kuan, Societ  des Produits Nestl , Lausanne, Switzerland

17:45-18:00 **L116**

HARMONIZATION ON NON-TARGETED TESTING. BABYLONIAN LINGUISTIC DIVERSITY FOR MASS SPECTROMETRY (tbc)

Marios G. Kostakis, Method Validation Working Group, Eurachem, National and Kapodistrian University of Athens, Athens, Greece

From 20:00

Symposium Dinner

(Hard Rock Cafe, Prague Old Town)

ORAL SESSIONS

FRIDAY, November 8, 2024

November 8, 2024

SESSIONS 23 & 24 & 25, in parallel

9:00-11:00
Zenit hall

SESSION 23: Food contaminants II

9:00-9:20 **L117**

PFAS EXPOSURE - SENSE AND NONSENSE

Jacob de Boer, Vrije Universiteit Amsterdam, Amsterdam, The Netherlands

9:20-9:30 **L118***

OCCURRENCE AND EVALUATION OF ENVIRONMENTAL RISKS OF PFAS

Ondrej Parizek, University of Chemistry and Technology Prague, Prague, Czech Republic

9:30-9:50 **L119**

COCKTAILS OF ENDOCRINE DISRUPTORS IN THE DIFFERENT DIETS OF FRENCH CONSUMERS

Gaud Dervilly, ONIRIS/INRAE, LABERCA, Nantes, France

9:50-10:00 **L120***

ULTRA-TRACE ANALYSIS OF EXPOSURE CHEMICALS IN PLACENTAL TISSUE, MATERNAL- AND UMBILICAL CORD BLOOD

Max Lennart Feuerstein, University of Vienna, Vienna, Austria & Exposome Austria, Research Infrastructure and National EIRENE Node, Vienna, Austria

10:00-10:10 **L121***

ADVANCEMENTS IN MULTI-ELEMENT SPECIATION: A NOVEL APPROACH FOR THE IDENTIFICATION OF CHELATING COMPOUNDS USING SEC-ICP-MS/MS AND SEC-QTOF-MS WITH A FOCUS ON CADMIUM IN PLANT-BASED FOODS

Julian Cardini, Technical University of Denmark, Lyngby, Denmark

10:10-10:30 **L122**

SILICONE WRISTBANDS AS PASSIVE SAMPLERS TO MONITOR PESTICIDE EXPOSURE DURING FARMING PRACTICES

Chaymae El Amraoui Aarab, Sciensano, Ixelles, Belgium

10:30-10:50 **L123**

COMBINED HILIC-HRMS AND CE-HRMS APPROACHES TO CHARACTERIZE THE POLAR METABOLOME. APPLICATION TO THE BIOMARKERS OF EFFECT RELATED TO PCBS AND BPA IN HUMAN ANIMAL MODEL (PIG)

Maykel Hernández-Mesa, University of Granada, Granada, Spain

10:50-11:00

Discussion

11:00-11:30

Coffee break / EXHIBITION

ORAL SESSIONS

FRIDAY, November 8, 2024

SESSIONS 23 & 24 & 25, *in parallel*

9:00-11:00
Nadir hall

SESSION 24: Progress in general food analysis III

9:00-9:20 **L124** LIFESTYLE PRODUCTS FOR OUR HEALTH: CAN WE ALWAYS TRUST IN PRODUCT LABELLING?

Christian W. Klampfl, Johannes Kepler University Linz, Linz, Austria

9:20-9:40 **L125** ANALYSING FOOD ADDITIVES: THE GOOD, THE BAD AND THE UGLY

Joris Van Looco, Sciensano, Brussels, Belgium

9:40-10:00 **L126** VALIDATION AND APPLICATION OF AN LC-ESI-MS/MS MULTI-COMPOUND METHOD SIMULTANEOUSLY DETERMINING SIX B-VITAMINS IN A BROAD RANGE OF FOODS

Eystein Oveland, Institute of Marine Research, Bergen, Norway

10:00-10:10 **L127*** DETERMINATION OF BIOACTIVE COMPOUNDS IN 19 ITALIAN VARIETIES OF CHILI PEPPERS BY MEANS OF LIQUID CHROMATOGRAPHY HIGH RESOLUTION MASS SPECTROMETRY AND IN VITRO ENZYME INHIBITORY EFFECT

Cinzia Cafarella, University of Messina, Messina, Italy

10:10-10:20 **L128*** ADVANCED CHARACTERIZATION OF NOVEL CANNABIS CULTIVARS

Matej Maly, University of Chemistry and Technology in Prague, Prague, Czech Republic

10:20-10:40 **L129** SUPPORTING THE OFFICIAL SENSORY EVALUATION OF VIRGIN OLIVE OILS WITH INNOVATIVE STRATEGIES BASED ON VOLATILE COMPOUNDS ANALYSIS: THE ROLE OF HS-GC-IMS AND MACHINE LEARNING

Enrico Valli, University of Bologna, Cesena, Italy

10:40-11:00 **L130** ANALYSIS OF VOLATILES AND α -DICARBONYL COMPOUNDS IN MAILLARD REACTION PRODUCTS DERIVED FROM 2'-FUCOSYLLACTOSE AND AMINO ACIDS

Kwanggeun Lee, Dongguk University, Seoul, South Korea

11:00-11:30 **Coffee break / EXHIBITION**

ORAL SESSIONS

FRIDAY, November 8, 2024

November 8, 2024

SESSIONS 23 & 24 & 25, *in parallel*

9:00-11:00
Leo & Virgo
halls

SESSION 25: Omics strategies in food analysis II

9:00-9:20 **L131** **UNTARGETED BENCHTOP VOLATILOMICS AT TRACE LEVELS IN FOODS AND FERMENATIONS - WHY THE GAS PHASE IS SO MUCH MORE THAN HOT AIR**
Philipp Weller, Mannheim University of Applied Sciences, Mannheim, Germany

9:20-9:30 **L132*** **ENTOMETABOLOMICS OF EDIBLE INSECT SPECIES REARED UNDER DIFFERENT CONDITIONS**
Katerina Sebelova, University of Chemistry and Technology Prague, Prague, Czech Republic

9:30-9:50 **L133** **TRANSLATION OF DART-HRMS TOOLS FROM THE BENCH TO THE INDUSTRIAL POULTRY PRODUCTION: A QUICK GUIDANCE FOR THE STANDARDIZATION OF POULTRY MEAT PIGMENTATION**
Alessandra Tata, Istituto Zooprofilattico Sperimentale delle Venezie, Legnaro, Italy

9:50-10:10 **L134** **QuEChUP A COMPREHENSIVE SAMPLE PREPARATION PARTICULARLY RELEVANT FOR THE FOOD EXPOSOME CHARACTERIZATION**
Julien Parinet, ANSES, Laboratory of Food Safety, Maisons-Alfort, France

10:10-10:30 **L135** **ULTRA-HIGH PERFORMANCE LIQUID CHROMATOGRAPHY-ION MOBILITY-HIGH-RESOLUTION MASS SPECTROMETRY METABOLOMICS ON PIG ORGAN EXPOSED TO ANTIBIOTICS FOR FOOD SAFETY ASSESSMENT**
Nicolo Riboni, University of Parma, Parma, Italy

10:30-10:40 **L136*** **FIRST PROOF OF CONCEPT: APPLYING UNTARGETED METABOLOMICS AND MOLECULAR NETWORKING VIA LC-ddA-HRMS/MS TO HIGHLIGHT QUALITY AND REACTION MARKERS IN PROCESSED FOODS**
Soha Farah, Université Paris Saclay, INRAE, AgroParisTech, UMR SayFood, Palaiseau, France

10:40-10:50 **L137*** **NMR METABOLOMICS TO STUDY THE EFFECT OF DIFFERENT DRYING TECHNIQUES ON EDIBLE INSECTS: THE CASE STUDY OF *ACHETA DOMESTICUS* (HOUSE CRICKET)**
Mattia Spano, Sapienza University of Rome, Rome, Italy

10:50-11:00 **Discussion**

11:00-11:30 **Coffee break / EXHIBITION**

ORAL SESSIONS

FRIDAY, November 8, 2024

11:30-13:00
Zenit & Nadir
halls

SESSION 26: Food analysis beyond imagination

11:30-12:00 **L138**

RECENT DEVELOPMENTS AND OUTLOOK OF EU POLICY ON CONTAMINANTS WITH A FOCUS ON RELATED ANALYTICAL CHALLENGES

Frans Verstraete, European Commission, DG Health and Food Safety, Brussels, Belgium

12:00-12:20 **L139**

ADDRESSING EXPOSOME CHALLENGES WITH STREAMLINED FOOD SAMPLE PREPARATION BASED ON SUPRAMOLECULAR SOLVENTS

Noelia Caballero-Casero, University of Córdoba, Córdoba, Spain

12:20-12:40 **L140**

CHALLENGES IN QUANTITATIVE VOLATILOMICS OPEN NEW OPPORTUNITIES IN FOOD QUALITY ASSESSMENT: THE ROLE OF MULTIDIMENSIONAL ANALYTICAL PLATFORMS

Chiara Cordero, University of Turin, Turin, Italy

12:40-13:00 **L141**

SUMMARY OF RAFA 2024 HIGHLIGHTS

Michele Suman, Barilla Analytical Food Science, Parma, Italy

13:00-13:20
Zenit & Nadir
halls

RAFA 2024 poster award

Sponsored poster awards

13:20-13:30
Zenit & Nadir
halls

CLOSING ADDRESS

Announcement of the 12th RAFA 2026, Prague, Czech Republic

Jana Pulkrabova & Stefan van Leeuwen, RAFA 2024 chairs

POSTER SESSIONS

POSTER SESSIONS

November 6 & 7, 2024

WEDNESDAY, November 6, 2024

13:30-16:00

POSTER SESSION I

THURSDAY, November 7, 2024

13:30-16:00

POSTER SESSION II

Distribution of posters into individual sessions and categories will be announced on October 18, 2024.