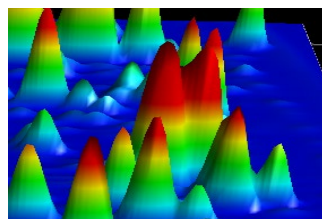


# PROGRAM



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

**November 5-8, 2024**  
**Prague, Czech Republic**



# **INFORMATION**

**Committees**

**Social program**

**Plan of the venue - Clarion Congress Hotel Prague**

**Exhibition - Floor plan**

**Sponsors & Exhibitors & Media partners**

**Useful information**

**Contact details**

**RAFA 2024 Application**

## RAFA 2024 Symposium chairs:

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

## RAFA 2024 Symposium Co-chair:

Prof. Michele Suman	Barilla Analytical Food Science, Parma, Italy & University of Chemistry and Technology, Prague, Czech Republic
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## RAFA 2024 Honorary chairs:

Prof. Jana Hajslova	University of Chemistry and Technology Prague, Prague, Czech Republic
Prof. Michel Nielen	Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, The Netherlands

## RAFA 2024 Scientific Committee:

Prof. Marco Arlorio	University of Piemonte Orientale, Novara, Italy
Prof. Chiara Dall'Asta	University of Parma, Parma, Italy
Prof. Christopher Elliott	Queen's University Belfast, Belfast, United Kingdom
Dr. Carsten Fauhl-Hassek	Federal Institute for Risk Assessment, Berlin, Germany
Prof. Hans-Gerd Janssen	Unilever Research and Development, Vlaardingen, The Netherlands
Prof. Henryk Jelen	Poznan University of Life Sciences, Poznan, Poland
Dr. Christian Klampfl	Johannes Kepler University Linz, Linz, Austria
Prof. Rudolf Krska	University of Natural Resources and Life Sciences, Vienna, IFA-Tulln, Austria
Prof. Bruno Le Bizec	LABERCA - ONIRIS, Nantes, France
Prof. Erich Leitner	Graz University of Technology, Graz, Austria
Dr. Katerina Mastovska	AOAC INTERNATIONAL, United States of America
Dr. Eystein Oveland	Institute of Marine Research, Bergen, Norway
Dr. Laura Righetti	Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, The Netherlands
Prof. Michael Rychlik	Technical University of Munich, Munich, Germany
Prof. Jens Sloth	National Food Institute, Technical University of Denmark, Lyngby, Denmark
Prof. Milena Stranska	University of Chemistry and Technology Prague, Prague, Czech Republic
Dr. Frans Verstraete	European Commission, DG Health and Consumers (DG SANTE), Brussels, Belgium
Prof. Yongning Wu	China National Center for Food Safety Risk Assessment, Beijing, China

## RAFA 2024 Organizing Committee:

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

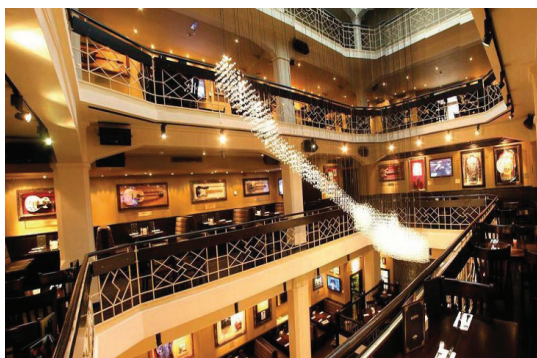
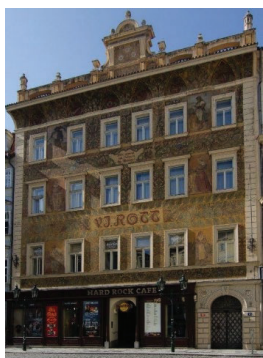
## Social program:

### WELCOME COCKTAIL

**Date:** Tuesday, November 5, 2024 | 18:30-19:30  
**Venue:** Clarion Congress Hotel Prague  
**Entry:** Free of charge for all who have registered it.

### SYMPOSIUM DINNER

**Date:** Thursday, November 7, 2024 | 20:00-24:00  
**Venue:** Hard Rock Cafe Prague  
Dům U Rotta, Malé náměstí 3, Prague, Czech Republic 11000  
<https://cafe.hardrock.com/prague/>  
**Entry:** Be sure to have your badge! Admission is by scanning your personal QR code only, for all who have ordered a voucher for dinner at 80 €.  
**Dress code:** Smart casual or Rock style 😊

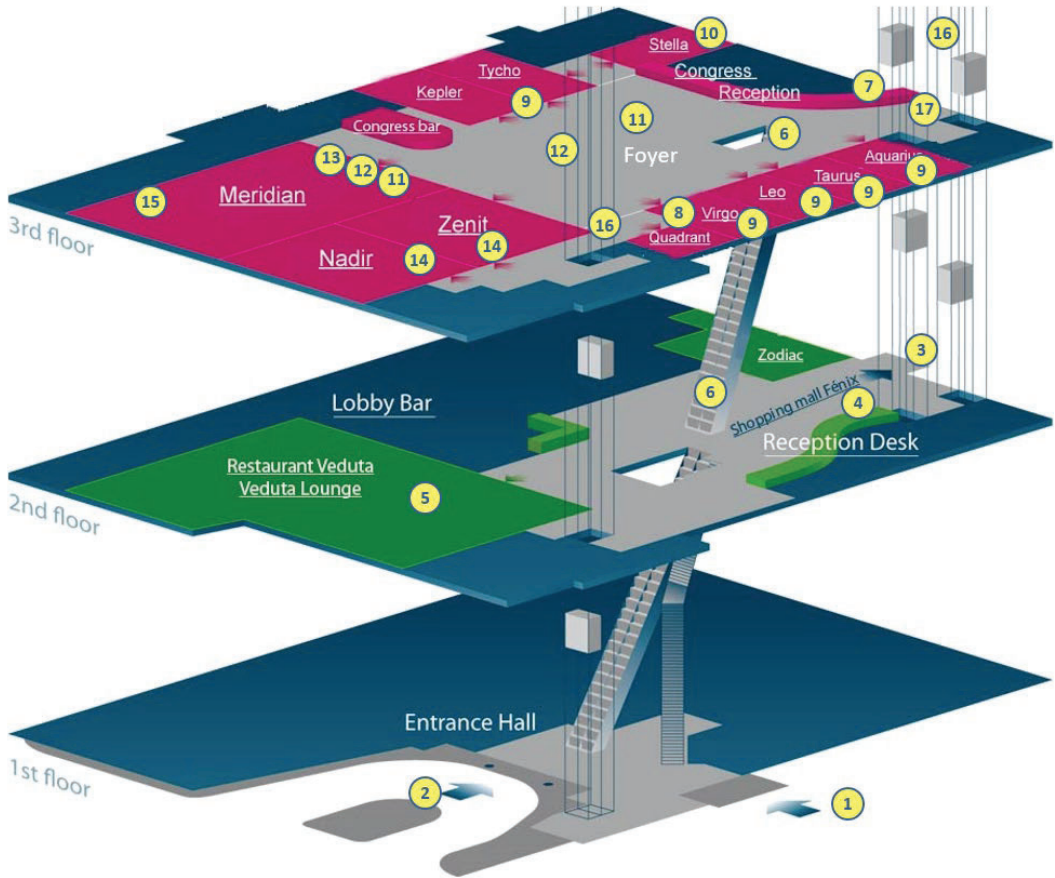


### PROGRAM:

Enjoy the evening event in one of Europe's largest Hard Rock Cafes that is situated in the four-story V. J. Rott building, which features a beautifully decorated neo-Renaissance façade with colourful frescos. This house is a UNESCO World Heritage Site. Prague Cafe stands out amongst other Hard Rock Cafes thanks to the stunning, guitar-shaped chandelier that hangs in the centre of the atrium, which was custom made just for this Cafe and is 5 meters wide.

- ENTERTAINMENT:**
- Photo corner - bring home nice memories from RAFA 2024
  - Airbrush Tattoo
  - Casino (Roulette, Blackjack, Poker, ...)
  - Rock live band
  - and then enjoy the RAFA disco with DJ
- FOOD & DRINKS:**
- Czech and international cuisine
  - Czech wines and beer

# Plan of the Clarion Congress Hotel Prague:



- 1: Entrance from the street Freyova
- 2: Side entrance from the street and parking area
- 3: Entrance from shopping Gallery Fenix linked to the Metro station Vysocanska
- 4: Clarion hotel reception desk
- 5: Conference restaurant (lunches)
- 6: Entrance to the conference floor
- 7: RAFA 2024 registration desk & Cloakroom
- 8: Office - organizers
- 9: **Vendor seminars** and conference satellite workshops, seminars
- 10: **Storage of the boxes used for a shipment**
- 11: Catering area - coffee breaks, Welcome Cocktail
- 12: **Exhibition area**
- 13: Poster area
- 14: Main conference hall
- 15: **Freight elevator**
- 16: Lifts to the hotel rooms
- 17: Speakers ready corner

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

\* Areas dedicated to Exhibitors & Sponsors

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

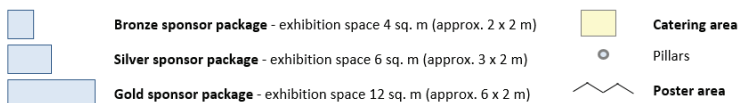
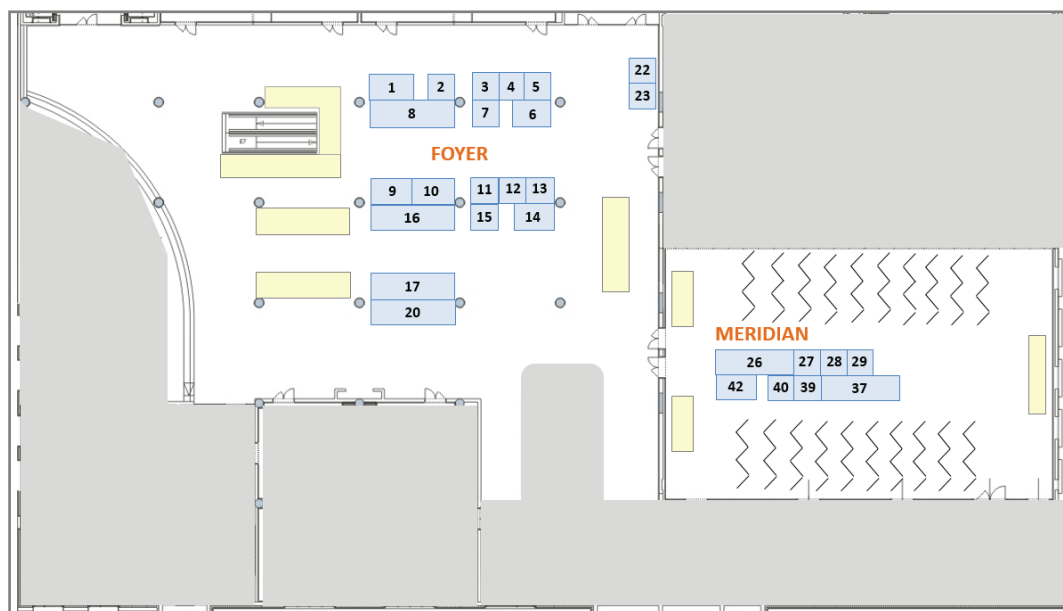


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- Congress Reception
- QUADRANT
- VIRGO, LEO, TAURUS, AQUARIUS, TYCHO & KEPLER\*
- STELLA\*
- FOYER, TYCHO & KEPLER, MERIDIAN
- FOYER, MERIDIAN\*
- MERIDIAN
- ZENIT & NADIR
- Lift\*
- Lifts
- Speakers ready corner

\* Areas dedicated to Exhibitors & Sponsors

## Exhibition - floor plan:



## List of companies:

Exhibitor	Booth no.	Exhibitor	Booth no.
Affidia	40	LECO	37
Affinisep	13	Merck Life Science KGaA	42
Agilent Technologies	8	Milestone srl	11
Antec Scientific	15	MOBILion Systems	28
Biotage GB Limited	9	PROGNOSIS BIOTECH	12
BIPEA	23	R-Biopharm Group	1
Bruker	10	Restek	26
Cambridge Isotope Laboratories	4	SCIEX	17
CEM GmbH Germany	3	SHIMADZU EUROPA GmbH	16
Cole-Parmer GmbH	39	Thermo Fisher Scientific	7
DSP-Systems	5	TOFWERK	29
Gerstel	22	Trajan Scientific and Medical	6
Gilson	2	Verder Scientific	20
HPC Standards	27	Waters	14

## GOLD Sponsors



## SILVER Sponsors





## BRONZE Sponsors



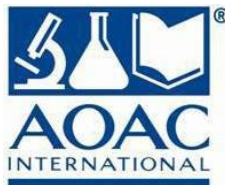
We Simplify Science



## Media & Supporting partners

**affidia**  
THE JOURNAL  
OF FOOD DIAGNOSTICS

the **Analytical Scientist**



**LCGC**<sup>™</sup>  
INTERNATIONAL  
solutions for separation scientists

**FOOD** engineering & ingredients

 *molecules*  
an Open Access Journal by MDPI

 **PhytoLab**  
SAFEGUARDING BOTANICAL QUALITY.

**RECEPTOMIX**  
powered by INSECTSENSE



**chrom+  
food**  
FIOIRIUM

**Technology  
Networks**



**EU Food Safety Platform**  
MULTI-STAKEHOLDER PLATFORM  
FOR FOOD SAFETY IN EUROPE

## Useful information:

### Important local telephone numbers:

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

### Prague public transport:

**All RAFA 2024 delegates will receive during their registration a FREE TICKET FOR PUBLIC TRANSPORT for the whole duration of the symposium.**

- Enjoy your free ticket and travel by metro and tram as you need!
- Please, do not mark this ticket in any means of transport.
- For the case of a ticket control, show your conference badge to document your participation in the RAFA 2024 conference.
- Website - where to find a connection: <http://www.dpp.cz/en>

### Taxi:

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

### WiFi Access:

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

**WiFi name:** RAFA2024

**Password:** RAFA2024

## Contact details:

### Address of the Clarion Congress Hotel Prague:

CPI Hotels, a.s.

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

Freyova 33

190 00 Prague 9 - Vysocany

Czech Republic

Phone: +420 211 131 139

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

### RAFA 2024 secretariat:

University of Chemistry and Technology, Prague (UCT Prague)

Technicka 5

166 28 Prague 6, Czech Republic

Telephone: +420 731 625 010

Email: [RAFA2024@vscht.cz](mailto:RAFA2024@vscht.cz)

## RAFA 2024 Application:

RAFA 2024 'green' & digital - take part and enjoy the RAFA App!

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

- (i) By scanning your personal QR code on the badge
- (ii) Using your personal PIN code from the website <https://app.rafa2024.eu/>

It will provide you with an opportunity to:

- Create your own conference program and view abstracts of selected presentations.
- Anonymously ask questions to speakers; speakers are expected to answer them.
- Network with other RAFA 2024 delegates.
- Please provide feedback on the RAFA 2024 and support the RAFA team in its effort to improve the event organization next time.

Participate in the final RAFA 2024 session for lottery from those who will take part in providing feedback!



# PROGRAM

11<sup>th</sup> 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**



MINISTRY OF AGRICULTURE  
OF THE CZECH REPUBLIC

*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	Registration for the conference	Registration desk open <b>Vendor seminars (7:45-8:30)</b>	Registration desk open <b>Vendor seminars (7:45-8:30)</b>	Registration desk open																		
8:30-9:00	<b>Pre-Workshops (9:00-13:00)</b>	<table border="1"> <tr> <td><b>Session 5</b> <b>Workshop</b> Experiences, achievements and challenges by EU Reference Laboratories I Zenit hall</td> <td><b>Session 6</b> Migrants from food contact materials Nadir hall</td> <td><b>Session 7</b> <b>Workshop</b> Smart data handling and AI in food analysis Leo &amp; Virgo halls</td> </tr> </table>	<b>Session 5</b> <b>Workshop</b> Experiences, achievements and challenges by EU Reference Laboratories I Zenit hall	<b>Session 6</b> Migrants from food contact materials Nadir hall	<b>Session 7</b> <b>Workshop</b> Smart data handling and AI in food analysis Leo & Virgo halls	<table border="1"> <tr> <td><b>Session 14</b> Progress in general food analysis I Zenit hall</td> <td><b>Session 15</b> Omics strategies in food analysis I Nadir hall</td> <td><b>Session 16</b> Food integrity from an EU - Asia perspective I Leo &amp; Virgo halls</td> </tr> </table>	<b>Session 14</b> Progress in general food analysis I Zenit hall	<b>Session 15</b> Omics strategies in food analysis I Nadir hall	<b>Session 16</b> Food integrity from an EU - Asia perspective I Leo & Virgo halls	<table border="1"> <tr> <td><b>Session 23</b> Food contaminants II Zenit hall</td> <td><b>Session 24</b> Progress in general food analysis III Nadir hall</td> <td><b>Session 25</b> Omics strategies in food analysis II Leo &amp; Virgo halls</td> </tr> </table>	<b>Session 23</b> Food contaminants II Zenit hall	<b>Session 24</b> Progress in general food analysis III Nadir hall	<b>Session 25</b> Omics strategies in food analysis II Leo & Virgo halls									
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9:00-10:30	<p>Opportunities to collaborate in a European research and innovation area Leo hall</p> <p>Vibrational spectroscopy and chemometrics Virgo hall</p>	<table border="1"> <tr> <td colspan="3"><b>Exhibition</b> Coffee break Foyer / Meridian / Tycho &amp; Kepler halls</td> </tr> <tr> <td><b>Session 8</b> <b>Workshop</b> Experiences, achievements and challenges by EU Reference Laboratories II Zenit hall</td> <td><b>Session 9</b> Process induced contaminants Nadir hall</td> <td><b>Session 10</b> Natural toxins Leo &amp; Virgo halls</td> </tr> </table>	<b>Exhibition</b> Coffee break Foyer / Meridian / Tycho & Kepler halls			<b>Session 8</b> <b>Workshop</b> Experiences, achievements and challenges by EU Reference Laboratories II Zenit hall	<b>Session 9</b> Process induced contaminants Nadir hall	<b>Session 10</b> Natural toxins Leo & Virgo halls	<table border="1"> <tr> <td colspan="3"><b>Exhibition</b> Coffee break Foyer / Meridian / Tycho &amp; Kepler halls</td> </tr> <tr> <td><b>Session 17</b> Progress in general food analysis II Zenit hall</td> <td><b>Session 18</b> Food Authenticity &amp; Fraud III Nadir hall</td> <td><b>Session 19</b> Food integrity from an EU - Asia perspective II Leo &amp; Virgo halls</td> </tr> </table>	<b>Exhibition</b> Coffee break Foyer / Meridian / Tycho & Kepler halls			<b>Session 17</b> Progress in general food analysis II Zenit hall	<b>Session 18</b> Food Authenticity & Fraud III Nadir hall	<b>Session 19</b> Food integrity from an EU - Asia perspective II Leo & Virgo halls	<table border="1"> <tr> <td colspan="3"><b>Exhibition</b> Coffee break Foyer / Meridian halls</td> </tr> <tr> <td colspan="3"><b>Session 26</b> Food analysis beyond imagination Zenit &amp; Nadir halls</td> </tr> </table>	<b>Exhibition</b> Coffee break Foyer / Meridian halls			<b>Session 26</b> Food analysis beyond imagination Zenit & Nadir halls		
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10:30-11:00																						
11:00-11:30																						
11:30-12:30																						
12:30-13:00		Lunch Conference centre restaurant Veduta	Lunch Conference centre restaurant Veduta																			
13:00-13:30				<b>Closing address, Poster Awards</b> Zenit & Nadir halls																		

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

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

## 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

*Chairs: Jana Pulkrabova & Stefan van Leeuwen*

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

## TUESDAY, November 5, 2024

SESSIONS 2 &amp; 3 &amp; 4, in parallel

16:30-18:00  
Zenit hall**SESSION 2:**  
**Recent issues and novel approaches in food analysis II**  
*Chairs: Jana Hajslova & Michele Suman*

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)

## TUESDAY, November 5, 2024

SESSIONS 2 & 3 & 4, *in parallel*

16:30-18:00

Nadir hall

### SESSION 3: Food authenticity & Fraud I

Chairs: *Marco Arlorio & Carsten Fauhl-Hassek*

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)

## TUESDAY, November 5, 2024

SESSIONS 2 &amp; 3 &amp; 4, in parallel

16:30-18:10

Leo & Virgo  
halls**SESSION 4: Food allergens**Chairs: *Linda Monaci & Nathalie Smits*

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-ISPRA, 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**

*Aquarius hall*

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



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*Taurus hall*

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## 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

Chairs: *Amadeo R. Fernández Alba & Jana Hajslova*

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

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

*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 RESIDUE DEFINITIONS ENTAILING ESTERS AND CONJUGATES

*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 Erecius 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

Chairs: *Jana Hajslova & Jens J. Sloth*

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

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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*

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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*

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12:30-13:30

**Lunch**

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## WEDNESDAY, November 6, 2024

SESSIONS 5 &amp; 6 &amp; 7, in parallel

9:00-10:30  
Nadir hall**SESSION 6: Migrants from food contact materials**Chairs: *Erich Leitner & Giorgia Purcaro*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 &amp; 9 &amp; 10, in parallel

11:00-12:30  
Nadir hall**SESSION 9: Process induced contaminants**Chairs: *Hans-Gerd Janssen & Aristeidis Tsagkaris*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*

\* Young scientists' presentation

## ORAL SESSIONS

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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*

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12:30-13:30

**Lunch**

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**November 6, 2024**

## WEDNESDAY, November 6, 2024

SESSIONS 5 &amp; 6 &amp; 7, in parallel

9:00-10:30  
Leo & Virgo  
halls**SESSION 7: WORKSHOP**  
**Smart data handling and AI in food analysis**Chairs: *Vit Kosek & Bas van der Velden*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 &amp; 9 &amp; 10, in parallel

11:00-12:30  
Leo & Virgo  
halls**SESSION 10: Natural toxins**Chairs: *Chiara Dall'Asta & Rudolf Krška*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 EURO CIGUA 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**

**WEDNESDAY, November 6, 2024**

13:00-16:00

**POSTER SESSION I**

**EXHIBITION**

**VENDOR SEMINARS**

**POSTER SESSION I:**

ALLERGENS	A1-A13
ALTERNATIVE PROTEINS	B1-B9
AUTHENTICITY, TRACEABILITY, FRAUD	C1-C41
BIOANALYTICAL METHODS FOR FOOD CONTROL	D1-D6
CIRCULARITY AND SUSTAINABILITY	E1-E16
DATA HANDLING AND ARTIFICIAL INTELLIGENCE IN FOOD ANALYSIS	F1-F3
FLAVOUR AND OFF-FLAVOUR SIGNIFICANT COMPOUNDS	G1-G9
FOOD ADDITIVES	H1-H7
FOOD SUPPLEMENTS	J1-J12
GENERAL FOOD ANALYSIS	K1-K57
GREEN FOOD ANALYSIS	M1-M6
MAJOR NUTRIENTS AND VITAMINS	O1-O13
(MULTI)OMICS IN FOOD ANALYSIS	R1-R10
NANOPARTICLES	T1-T4

15:30-16:00

**Coffee break**



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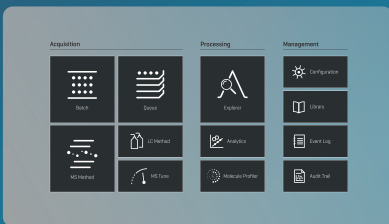


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WEDNESDAY, November 6, 2024

13:30-14:15

VENDOR SEMINARS

Virgo hall

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



Leo hall

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



Kepler hall

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



Taurus hall

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



Aquarius hall

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WEDNESDAY, November 6, 2024

14:45-15:30

VENDOR SEMINARS

Virgo hall

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



Taurus hall

**Advanced solutions for complex matrix multi-residues analysis**



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Aquarius hall

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



Leo hall

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



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## WEDNESDAY, November 6, 2024

SESSIONS 11 &amp; 12 &amp; 13, in parallel

16:00-18:00  
Zenit hall**SESSION 11: Food authenticity & Fraud II**Chairs: *Christopher Elliott & Carsten Fauhl-Hassek*

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*

## WEDNESDAY, November 6, 2024

SESSIONS 11 &amp; 12 &amp; 13, in parallel

16:00-18:00  
Nadir hall**SESSION 12: Food contaminants I**Chairs: *Darina Dvorakova & Stefan van Leeuwen*

- 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**  
*Cassandra 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 Pērkonis, 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*

**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

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**THURSDAY, November 7, 2024**

7:45-8:30

**VENDOR SEMINARS**

*Aquarius hall*

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



## THURSDAY, November 7, 2024

SESSIONS 14 & 15 & 16, in parallel

9:00-10:30  
Zenit hall

### SESSION 14: Progress in general food analysis I

Chairs: Marco Arlorio & Barbara Siegmund

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

Chairs: Arjen Gerssen & Eystein Oveland

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

- 
- 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*
- 
- 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**
-

## THURSDAY, November 7, 2024

SESSIONS 14 & 15 & 16, *in parallel*

9:00-10:30  
Nadir hall

### SESSION 15: Omics strategies in food analysis I

Chairs: *Gaud Dervilly & Milena Stranska*

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*

9:40-9:50 **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*

9:50-10:00 **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*

10:00-10:10 **L79\***

#### MACHINE-LEARNING BASED VOLATILOMICS FOR FAST SCREENING OF CULTURED-YEAST FERMENTED COFFEE

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

10:10-10:30

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

Chairs: *Carsten Fauhl-Hassek & Michele Suman*

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

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**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**

*Chairs: Christopher Elliott & Terence Lok Ting Lau & Di Wu*

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**

*Chairs: Christopher Elliott & Nitsara Karoonuthaisiri & Di Wu*

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 OF PORTABLE DETECTION TECHNOLOGY FOR FOOD AUTHENTICITY**

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

12:00-12:30

**Discussion**

12:30-13:30

**Lunch**

**THURSDAY, November 7, 2024**

13:00-16:00 **POSTER SESSION II**  
**EXHIBITION**  
**VENDOR SEMINARS**

**POSTER SESSION II:**

FOOD CONTAMINANTS (ENVIRONMENTAL)	I1-I64
HUMAN BIOMONITORING AND EXPOSOMICS	N1-N8
METALS AND METALLOIDS AND SPECIATION	P1-P11
MIGRANTS FROM FOOD CONTACT MATERIALS	Q1-Q18
MYCOTOXINS, MARINE AND PLANT TOXINS	S1-S53
PROCESSING CONTAMINANTS	U1-U14
RESIDUES - PESTICIDES	V1-V31
RESIDUES - VETERINARY DRUGS	W1-W24

15:30-16:00 **Coffee break**



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**THURSDAY, November 7, 2024**

**November 7, 2024**

13:30-14:15

**VENDOR SEMINARS**

*Aquarius hall*

**Innovative workflows for the multi-residue analysis of organic contaminants**



*Taurus hall*

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



14:45-15:30

**VENDOR SEMINARS**

*Aquarius hall*

**Integrated gluten management - Gluten testing along the food production chain**



## THURSDAY, November 7, 2024

SESSIONS 20 & 21 & 22, in parallel

16:00-18:00  
Zenit hall

### SESSION 20: Green food analysis

Chairs: *Christian Klampfl & Rudolf Krska*

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 Muñoz-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)

## THURSDAY, November 7, 2024

SESSIONS 20 &amp; 21 &amp; 22, in parallel

16:00-18:00  
Nadir hall**SESSION 21: Alternative proteins & Circular economy**Chairs: *Hans-Gerd Janssen & Stefan van Leeuwen*

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

**DRIVERS FOR INCREASE OF CIRCULARITY IN THE FEED SECTOR VERSUS CONTROL MEASURE CHALLENGES***Wilma Taverne, European Feed Manufacturers' Federation (FEFAC)*

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)

## THURSDAY, November 7, 2024

SESSIONS 20 & 21 & 22, in parallel

16:00-18:00

Leo & Virgo  
halls

### SESSION 22:

#### AOAC INTERNATIONAL: Method Validation & Harmonization

Chair: *Katerina Mastovska & Lukas Vaclavik*

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

*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)

## FRIDAY, November 8, 2024

SESSIONS 23 &amp; 24 &amp; 25, in parallel

9:00-11:00  
Zenit hall**SESSION 23: Food contaminants II**Chairs: *Jacob de Boer & Bruno Le Bizec*

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

## FRIDAY, November 8, 2024

SESSIONS 23 &amp; 24 &amp; 25, in parallel

9:00–11:00  
Nadir hall**SESSION 24: Progress in general food analysis III**Chairs: *Christian W. Klampfl & Eystein Oveland*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 Looc, 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  $\alpha$ -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**

## FRIDAY, November 8, 2024

SESSIONS 23 &amp; 24 &amp; 25, in parallel

9:00-11:00

Leo & Virgo  
halls**SESSION 25: Omics strategies in food analysis II**Chairs: *Laura Righetti & Philipp Weller*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**

## FRIDAY, November 8, 2024

11:30-13:00  
Zenit & Nadir  
halls

**SESSION 26: Food analysis beyond imagination**

Chairs: *Jana Pulkrabova & Stefan van Leeuwen*

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 12<sup>th</sup> RAFA 2026, Prague, Czech Republic**

*Jana Pulkrabova & Stefan van Leeuwen, RAFA 2024 chairs*



## POSTER SESSIONS

### WEDNESDAY, NOVEMBER 6, 2024

**13:00-16:00**

**POSTER SESSION I**

ALLERGENS	A1-A13
ALTERNATIVE PROTEINS	B1-B9
AUTHENTICITY, TRACEABILITY, FRAUD	C1-C41
BIOANALYTICAL METHODS FOR FOOD CONTROL	D1-D6
CIRCULARITY AND SUSTAINABILITY	E1-E16
DATA HANDLING AND ARTIFICIAL INTELLIGENCE IN FOOD ANALYSIS	F1-F3
FLAVOUR AND OFF-FLAVOUR SIGNIFICANT COMPOUNDS	G1-G9
FOOD ADDITIVES	H1-H7
FOOD SUPPLEMENTS	J1-J12
GENERAL FOOD ANALYSIS	K1-K57
GREEN FOOD ANALYSIS	M1-M6
MAJOR NUTRIENTS AND VITAMINS	O1-O13
(MULTI)OMICS IN FOOD ANALYSIS	R1-R10
NANOPARTICLES	T1-T4
SENSORS AND PORTABLE FOOD ANALYSIS	X1-X13

### THURSDAY, NOVEMBER 7, 2024

**13:00-16:00**

**POSTER SESSION II**

FOOD CONTAMINANTS (ENVIRONMENTAL)	I1-I64
HUMAN BIOMONITORING AND EXPOSOMICS	N1-N8
METALS AND METALLOIDS AND SPECIATION	P1-P11
MIGRANTS FROM FOOD CONTACT MATERIALS	Q1-Q18
MYCOTOXINS, MARINE AND PLANT TOXINS	S1-S53
PROCESSING CONTAMINANTS	U1-U14
RESIDUES - PESTICIDES	V1-V31
RESIDUES - VETERINARY DRUGS	W1-W24

**WEDNESDAY, NOVEMBER 6, 2024**

**13:00-16:00**

**POSTER SESSION I**

ALLERGENS	A1-A13
ALTERNATIVE PROTEINS	B1-B9
AUTHENTICITY, TRACEABILITY, FRAUD	C1-C41
BIOANALYTICAL METHODS FOR FOOD CONTROL	D1-D6
CIRCULARITY AND SUSTAINABILITY	E1-E16
DATA HANDLING AND ARTIFICIAL INTELLIGENCE IN FOOD ANALYSIS	F1-F3
FLAVOUR AND OFF-FLAVOUR SIGNIFICANT COMPOUNDS	G1-G9
FOOD ADDITIVES	H1-H7
FOOD SUPPLEMENTS	J1-J12
GENERAL FOOD ANALYSIS	K1-K57
GREEN FOOD ANALYSIS	M1-M6
MAJOR NUTRIENTS AND VITAMINS	O1-O13
(MULTI)OMICS IN FOOD ANALYSIS	R1-R10
NANOPARTICLES	T1-T4
SENSORS AND PORTABLE FOOD ANALYSIS	X1-X13

**A: ALLERGENS**

- A1 UNINTENDED ALLERGEN PRESENCE (UAP): CROSS-CONTACT, CONTAMINATION OR FRAUD. REAL-LIFE CASES FROM THE FOOD INDUSTRY  
Marleen Voorhuijzen, Nathalie Smits, Andries Koops, Yvonne Westphal
- A2 MULTI-ALLERGEN QUANTIFICATION IN FOOD USING CONCATEMER-BASED ISOTOPE DILUTION MASS SPECTROMETRY: A COLLABORATIVE STUDY  
Maxime Gavage, Kaatje Van Vlierberghe, Marc De Loose, Christof Van Poucke, Anne-Catherine Huet, Nathalie Gillard
- A3 DETECTION OF FOOD ALLERGENS IN MICROBIAL FERMENTATION FOOD PRODUCTS USING UNTARGETED LC-HRMS PROTEOMICS  
Christof Van Poucke, Marie-Alice Fraiture, Nancy H.C. Roosens, Rik Orval, Frederic Debode, Mathieu Dubois, Nathalie Gillard, Marc De Loose
- A4 IDENTIFICATION OF GLUTEN-SPECIFIC DNA MARKERS  
Tamara Kutateladze, Tamar Koberidze, Kakha Bitskinashvili, Nelly Datukishvili, Boris Vishnepolsky
- A5 EFFECT OF FOOD PROCESSING ON PCR-BASED DETECTION OF MAIZE AND WHEAT ALLERGENS  
Tata Ninidze, Tamar Koberidze, Kakha Bitskinashvili, Tamara Kutateladze, Boris Vishnepolsky, Nelly Datukishvili
- A6 COMPARISON OF FIVE ELISA KITS FOR THE DETERMINATION OF SOY IN PEA-BASED PRODUCTS  
Anne-Catherine Huet, Amandine Lamote, Rogier De Back, Frederic Mansy, Nathalie Gillard
- A7 PROFICIENCY-TESTING SCHEME FOR HISTAMINE DETECTION IN FISHERY PRODUCTS  
Sabrina Bouakache, Abdelkader Boubetra, Antoine Gorse, Anne Tirard
- A8 VALIDATION STUDY OF LATERAL FLOW DEVICE FOR DETECTING SHELLFISH PROTEINS  
Takao Kurata, Kenichi Aburatani, Daichi Tanaka, Masatoshi Sakai, Masayoshi Tomiki, Takako Nishi
- A9 ALLERLIST: A PROOF-OF-PRINCIPLE DATA SPACE TO IMPROVE POST-MARKETING MONITORING OF POTENTIAL NEW FOOD ALLERGENS  
Christof Van Poucke, Maxime Gavage, Femke Van Zwynvoorde, Samuel Bosch, Anne-Catherine Huet, Romy Gaddiseur, Isabel Taverniers, Marc De Loose, Nathalie Gillard

## POSTER SESSIONS

- A10 2023-2024 ALLERGENS IN FOOD MONITORING IN LOMBARDIA AND EMILIA ROMAGNA REGIONS (ITALY), THE EXPERIENCE OF FOOD CONTROL DEPARTMENT, IZSLER, BRESCIA  
Barbara Bertasi, Laura Ragni, Renato Bertolassi, Sara Arnaboldi, Marina Nadia Losio, Enrico Pavoni
- A11 LC-HRMS/MS FOR DETECTION OF MUSTARD AND GLUTEN IN BAKERY PRODUCTS  
Sabina Noviello, Manila Bianchi, Sara Morello, Chiara Dalvit, Giancarlo Biancotto, Roberto Stella
- A12 VALIDATION OF A HIGHLY SENSITIVE PEANUT ELISA KIT FOR DETECTING PEANUT IN PROCESSED FOODS  
Masayoshi Tomiki, Mitsuko Takahashi, Masatoshi Sakai, Takao Kurata, Takako Nishi
- A13 VALIDATION OF A GREEN EXTRACTION PROTOCOL FOR THE DETECTION AND QUANTIFICATION OF GLUTEN PROTEINS USING A LATERAL FLOW TEST  
Evanthia Angeli, Dimitrios Foulos, Theodora Kapsali, Georgios Papageorgiou, Antonios Ntantasios

## B: ALTERNATIVE PROTEINS

- B1 EVALUATION OF LOCUSTA MIGRATORIA PROTEIN DIGESTIBILITY  
Marta Barberis, Raffaella Colombo, Adele Papetti
- B2 NOVEL PROTEINS IN THE EU: EXPLORING THE INTERPLAY BETWEEN RISK ASSESSMENT AND SOCIETAL INSIGHTS FOR COMMUNICATION  
Marcello Laganaro, Giorgia Zamariola, Domagoj Vrbos, Esther Garcia Ruiz, Maria Glymenaki, Vania Mendes, Alejandra Munoz Gonzalez, Irene Nuin Garciaarena, Gabriela Precup, Ruth Roldan-Torres, Ermolaos Ververis, Andrea Germini, Anthony Smith
- B3 BLACK SOLDIER FLY (HERMETIA ILLUCENS L.) WHOLE AND FRACTIONATED LARVAE: IN VITRO PROTEIN DIGESTIBILITY AND EFFECT OF LIPID AND CHITIN REMOVAL  
Maria Giulia Bonomini, Barbara Prandi, Augusta Caligiani
- B4 CHARACTERIZATION OF EGGS FROM CHICKENS FED WITH INSECT-ENRICHED DIET  
Maria Giulia Bonomini, Katia D'ambra, Giovanna Minelli, Domenico Pietro Lo Fiego, Augusta Caligiani
- B5 RAPID AND EFFICIENT MICROWAVE DIGESTION FOR TRACE METALS ANALYSIS OF ALTERNATIVE PROTEINS  
Samuel Heckle, Macy Harris, Layla Abu-Al-Halaweh, Axel Schoener, Bobbie McManus
- B6 EMULSIFYING AND PHYSICO-CHEMICAL PROPERTIES OF MAILLARD REACTION PRODUCTS FORMED BY SPIRULINA PROTEIN EXTRACT WITH SACCHARIDES  
Dohyoung Lee, Kwang-Geun Lee
- B7 PLANT-BASED PROTEINS: EVALUATING THE POTENTIAL APPLICATIONS AS ALTERNATIVE PROTEINS IN TOMATO POWDER  
Neriman Ezgi Cifte, Mecit Halil Oztop
- B8 CHARACTERIZATION OF BIOACTIVE SENSORY SIGNIFICANT SUBSTANCES IN PLANT-BASED PROTEINS  
Anna Louckova, Jan Kyselka, Frantisek Benes, Jana Hajslova
- B9 ANALYSIS OF INSECT-BASED FEED: INTEGRATION OF CHITIN DETERMINATION INTO THE WEENDE METHOD  
Michael Hellwig, Patrick Sudwischer, Werner Sitzmann, Björn Krüger

## C: AUTHENTICITY, TRACEABILITY, FRAUD

- C1 DETECTION OF 5-HMF CONTENT AS AN INDICATOR OF HONEY ADULTERATION WITH INVERTED SUGAR SYRUP  
Somaiah Almubayedh, Amani Albalawi, Abdullah Akbar, Tagreed Alsalem
- C2 EVALUATION OF INNOVATIVE TOOLS FOR RAPID AND ACCURATE AUTHENTICATION OF GROUND BLACK PEPPER  
Ilona Nordhorn, Andrea Massaro, Michele Suman, Roberto Piro, Alessandra Tata, Carmela Zacometti, Carsten Baessmann
- C3 COMBATING HAZELNUT FRAUD: A SYSTEMATIC COMPARISON BETWEEN MULTI-ISOTOPE, SPECTROSCOPIC AND LIPIDOMIC FINGERPRINTING METHODS  
Berta Torres-Cobos, Soriana Beatrice Nicotra, Monica Rosell, Albert Soler, Merce Rovira, Agusti Romero, Vincent Baeten, Juan Antonio Fernandez Pierna, Francesc Guardiola, Alba Tres, Stefania Vichi
- C4 DETECTION OF GELATIN SPECIATION, HEAVY METAL CONTAMINATION AND FRAUDULENT LABELING OF UNREGISTERED DIETARY SUPPLEMENTS AVAILABLE IN ONLINE STORES  
Alanoud Alsagabi, Khalid Alshehail, Faisal Alrowais, Hassan Almalki, Bandar Bin Helel, Mohammed Alkhidhr
- C5 NON-TARGETED LC-HRMS FINGERPRINT AND MULTIVARIATE CHEMOMETRIC METHODS FOR CHARACTERIZATION AND CLASSIFICATION OF HONEY FROM DIFFERENT GEOGRAPHICAL ORIGINS  
Benedetta Fanesi, Danica Mostoles, Andrea Mara, Gavino Sanna, Sonia Sentellas, Javier Saurina, Oscar Nunez, Deborah Pacetti, Paolo Lucci
- C6 CHARACTERIZATION AND DETECTION OF FRASS FROM TENEBRIO MOLITOR LARVAE BY NEAR INFRARED SPECTROSCOPY TECHNIQUES  
Abigaël Anselmo, Pascal Veys, Audrey Pissard, Vincent Baeten
- C7 ADVANCE OF PCR APPROACHES FOR EFFICIENT TRACKING OF OIL CROPS IN PROCESSED FOODS  
Nelly Datukishvili, Tamara Kutateladze, Kakha Bitskinashvili, Kakha Karchkhadze, Boris Vishnepolsky, Tata Ninidze

## POSTER SESSIONS

- C8 EXPLORING THE CHEMICAL PROFILE OF GREEK HONEY VARIETIES VIA UHPLC-TIMS-QTOF-MS: CHEMICAL CHARACTERIZATION AND STATISTICAL ANALYSIS  
Panagiotis Loukas Gialouris, Eleni Nastou, Dafni Preza-Mayo-Katakaki, Reza Aalizadeh, Marilena Dasenaki, Nikolaos Thomaidi
- C9 DIRECT ANALYSIS IN REAL TIME COMBINED WITH HIGH RESOLUTION MASS SPECTROMETRY FOR RAPID FOOD AUTHENTICITY TESTING: EXAMPLE OF BLACK TRUFFLES  
Ilona Nordhorn, Klemens Losso, Matthias Rainer, Carsten Baessmann
- C10 SAMPLE PREPARATION- AND CHROMATOGRAPHY-FREE ANALYSIS OF CINNAMON PRODUCTS ENABLED BY DIRECT ANALYSIS IN REAL TIME  
Ilona Nordhorn, Carsten Baessmann
- C11 USE OF CHEMICAL AND ISOTOPIC FINGERPRINTS TO ESTABLISH THE GEOGRAPHICAL ORIGIN OF "NERO DEI NEBRODI" PIG MEAT  
Federica Litrenta, Matteo Perini, Carmelo Cavallo, Silvia Pianezze, Vincenzo Lo Turco, Angela Giorgia Potorti, Giuseppa Di Bella, Luigi Liotta
- C12 ENSURING TRACEABILITY OF ITALIAN CURED MEAT PRODUCTS TREATED WITH HIGH-PRESSURE PROCESSING USING NEAR-INFRARED SPECTROSCOPY  
Maria Olga Varra, Sergio Ghidini, Alessandra Negri, Riccardo Ghidini, Riccardo Soldesti, Adriana Ianieri, Emanuela Zanardi
- C13 AUTHENTICITY OF PIEDMONT EXTRA VIRGIN OLIVE OIL: ADVANCED AND NON-TARGETED ANALYSIS AND CHEMOMETRICS TO PROMOTE AN UNDERSTUDIED FUNCTIONAL OIL  
Ambra Bonciolini, Giulia Potenziani, Virginia Glicerina, Vladimiro Cardenia
- C14 FOOD FRAUD OR GMP DEFECTS? A PRAGMATIC APPROACH TO AUTHENTICITY ASSESSMENT OF CITRUS JUICES  
Markus Jungen
- C15 NMR-BASED METABOLOMICS TO VALIDATE FINGERPRINTS OF DIFFERENT SAUDI HONEYS  
Somaiah Almubayeh, Amani Albalawi, Upendra Singh, Mariusz Jaremko, Abdul-Hamid Emwas
- C16 DETECTION OF PEPPER ADULTERATION USING MALDI-TOF SPECTROMETRY  
Paul Rentz, Martine Bergaentzle, Morane Lointier, Elisa Bard, Dalal Werner
- C17 REGULATORY REGIME AND FOOD FRAUD VULNERABILITY: IMPACT OF BREXIT  
Amodya Theekshani Kolamunna, Fiona Lalor, Sinead Furey
- C18 METHOD FOR THE DETERMINATION OF PARAFFIN AND STEARIN/STEARIC ACID FRACTIONS IN BEESWAX BY USING GC/MS  
Chiara Manzinello, Franco Mutinelli
- C19 ANALYSIS OF MELAMINE AND CYANURIC ACID IN DAIRY PRODUCTS: INTERLABORATORY TESTS AS A QUALITY TOOL  
Julien Leprovost, Antoine Gorse, Anne Tirard, François Roussey, Abdelkader Boubetra
- C20 ORGANIC ACIDS AS MARKERS FOR WINE FRAUDS IDENTIFICATION  
Gianina Marian (Toca), Gabriela Rapeanu
- C21 HONEY AUTHENTICITY: THE POWER OF ICP-MS TRIPLE QUADRUPOLE TO DETERMINE THE GEOGRAPHICAL AND BOTANICAL ORIGINS OF HONEY  
Laurent Naels, Jean-François Garnier
- C22 COMPOSITIONAL PROFILING FOR THE QUALITY ASSESSMENT OF CANADIAN HONEYS  
Mile Shao, Asma Mdimagh, Lan Liu, Stéphane Bayen, Salwa Karboune
- C23 RAPESEED OR NOT RAPESEED? RAPID ANOMALY DETECTION USING RAMAN SPECTROSCOPY COMBINED WITH ONE CLASS CLASSIFICATION  
Lena Weckend, Michael Pfister, Janet Riedl, Carsten Fauh-Hassek, Tanja Schwerdtle, Marcus Glomb, Felix Wustrack
- C24 UNIVARIATE AND MULTIVARIATE QUANTIFICATION AND AUTHENTICATION OF BEER ON THE BASIS OF 1H-NMR SPECTRA  
Sabine Milbert, Olga Krenz, Teresa M. Müller, Johannes Fuchs, Leane L
- C25 FOODSAFER: IS TURMERIC A SUPER-FOOD OR A SUPER-FRAUD?  
Simon Haughey, Wilfred Abia, Holly Montgomery, Heidi Russel, Paul Williams, Chris Elliott
- C26 MONOFLOREAL HONEY AUTHENTICATION BY LC-HRMS/MS PROFILING  
Roberto Stella, Andrea Massaro, Carmela Zacometti, Alessandra Tata, Giancarlo Bianco
- C27 CREATING A RELIABLE LC-HRMS-BASED METABOLOMICS APPROACH TO ENSURE AUTHENTICITY OF PDO FETA CHEESE FROM RAW MATERIAL TO THE FINAL PRODUCT  
Eleni Nastou, Sofia Karanikolopoulou, Anastasia Kritikou, Panagiotis Loukas Gialouris, Nikolaos Thomaidis
- C28 A METABOLOMICS-BASED MODEL TO ASSESS THE ANTIBIOTIC-FREE LABEL CLAIM IN PORK  
Maria Pia Fabrice, Maria Olga Varra, Sergio Ghidini, Giovanni Loris Alborali, Nicolo Riboni, Maurizio Piergiiovanni, Monica Mattarozzi, Federico Scali, Maria Medugno, Adriana Ianieri, Federica Bianchi, Maria Careri, Emanuela Zanardi
- C29 HEAT-STABLE PEPTIDE MARKERS OF BOVINE HEART, KIDNEY, LIVER, LUNG, AND SPLEEN FOR AUTHENTICITY-TESTING OF MINCED BEEF PRODUCTS  
Thomas Braunersreuther, Dagmar Brüggemann, Wolfgang Jira, Andreas Römpf
- C30 THE NEXT GENERATION LC-IRMS FOR HONEY AUTHENTICITY INVESTIGATION  
Daniel Felsmann, Nils Stoeberer, Qiong Li, Mario Tuthorn

## POSTER SESSIONS

- C31 HIGH PRECISION ISOTOPE RATIO-ORBITRAP-MS – A NEW TOOL FOR VANILLIN AND CAFFEINE AUTHENTICATION  
Mario Tuthorn, Nils Kuhlbusch, Dieter Juchelka, Andreas Hilkert, Qiong Li
- C32 NON-TARGETED ANALYSIS OF WHISKY USING SPME ARROW AND ORBITRAP EXPLORIS GC 240 MASS SPECTROMETER  
Adam Ladak, Dominic Roberts, Giulia Giulia, Nicholas Warner, Daniel Kutscher
- C33 MEAT AND POULTRY ORIGIN WITH ISOTOPE RATIO MASS SPECTROMETRY: A RAPID AND ROBUST SAMPLE PREPARATION METHOD  
Alexander Scherl, Khadijetou Ahmed Ethmane, Pierre Zimmerli, Didier Ortelli, Patrick Edder
- C34 CONFRONTING FOOD FRAUD IN A "GREEN" WAY: DEVELOPMENT AND OPTIMIZATION OF A CHROMATOGRAPHY-FREE METHODOLOGY UTILIZING DART-HRMS FOR THE DETECTION OF EXTRA VIRGIN OLIVE OIL ADULTERATION  
Dimitrios Papelis, Sofia Drakopoulou, Eleni Nastou, Evagelos Gikas, Ilona Nordhorn, Carsten Baessmann, Nikolaos Thomaidis
- C35 DETECTION OF FOOD COMMODITIES ADULTERATION USING HIGH-PERFORMANCE THIN LAYER CHROMATOGRAPHY (HPTLC)  
Paul Rogeboz, Helia Latado, Julie Zwahlen, Mathieu Dubois, Loic Dayon, Amaury Patin, Maricel Marin-Kuan
- C36 APPLICATION OF CARBON AND NITROGEN ISOTOPE RATIOS IN THE AUTHENTICATION OF LOCALLY GROWN VERSUS IMPORTED POTATOES IN THE CANARY ISLANDS  
Raul S. Suarez-Torres, Gabriel Santanta-Diepa, Samara M. Dionis, Ricardo Diaz-Diaz
- C37 ASSESSMENT AND AUTHENTICATION OF EDIBLE INSECTS AVAILABLE AT THE MARKET  
Ondrej Pospisil, Katerina Sebelova, Jana Hajslova
- C38 A SUITE OF FOUR LC-MS/MS ASSAYS FOR ANALYSIS OF PHARMACEUTICAL ADULTERANTS IN DIETARY SUPPLEMENT PRODUCTS  
John Schmitz, Lukas Vaclavik, Michael Buhrman, Grace Bandong, Jeff Stassi
- C39 UNTARGETED ANALYSIS WITH LC-HRMS AS A TOOL FOR AUTHENTICATION OF PEPPER  
Voitech Hrbek, Karel Wunsche, Kamila Stehnova, Kamila Bechynska, Vit Kosek, Jana Hajslova
- C40 METABOLOMIC AND STABLE ISOTOPE SIGNATURES FOR WINE AUTHENTICATION AND CLASSIFICATION  
Marius Gheorghe Miricioiu, Oana Botoran, Diana Costinel, Roxana Elena Ionete
- C41 INVESTIGATION OF GEOGRAPHIC ORIGIN OF SUSPICIOUS "CYPRIOT" POTATOES FROM THE MARKET BY PERFORMING ISOTOPIC ANALYSES AND CHEMOMETRICS  
Maria Tarapoulouzi, Charalampos Louka, Elena Ioannou Papayianni, Eleni Tzioni, Chara Savvidou, Constantinos Damaskinos, Rebecca Kokkinofa

## D: BIOANALYTICAL METHODS FOR FOOD CONTROL

- D1 MILLIFLUIDIC CELL-BASED BIOASSAY AS NEW PROMISING TOOL TO INVESTIGATE FOOD COMPOUNDS BIOACCESSIBILITY  
Rafaella Colombo, Mayra Paolillo, Adele Papetti
- D2 ASSESSING THE AUTHENTICITY AND PURITY OF COMMERCIAL RENNET PRODUCTS THROUGH (META)GENOMICS APPROACHES  
Yari Van Laere, Marie-Alice Fraiture, Andrea Gobbo, Tom Van Nieuwenhuysen, Julien Masquelier, Sigrid De Keersmaecker, Kathleen Marchal, Nancy Roosens, Kevin Vanneste
- D3 IDENTIFICATION OF PAPS DERIVING FROM AUTHORIZED INSECTS IN FEED BY HIGH-RESOLUTION LC-MS/MS  
Elisabeth Reiter, Irmengard Strnad, Sara Schlachter, Stefano D'Amico, Evelyn Rampler
- D4 LABEL-FREE RELATIVE QUANTIFICATION OF MAJOR PROTEINS AND TRYPSIN INHIBITOR TYPES IN SOY BY HIGH-RESOLUTION LC-MS/MS  
Elisabeth Reiter, Stefano D'Amico, Sara Schlachter, Irmengard Strnad, Evelyn Rampler, Matthias Trimmel
- D5 DIRECT & REAL-TIME HEADSPACE ANALYSIS OF ESSENTIAL OILS BY SICRIT-WATERS ACQUITY™ QDA™ MS DETECTOR  
Jan Bucek, Ciara Conway, Jan-Christoph Wolf
- D6 YEAST-BASED ASSAY FOR THE DETECTION OF THYROIDAL ACTIVITY IN FOOD AND FOOD CONTACT MATERIAL  
Martin Jähne, Karina Hettwer, Kapil Nichani, Kirsten Simon, Steffen Uhlig

## E: CIRCULARITY AND SUSTAINABILITY

- E1 UTILIZING WASTE FROM THE AGRI-FOOD CHAIN FOR THE PRODUCTION OF ACTIVE PACKAGING  
Francesco Romaniello, Consolato Schiavone, Andrea Mario Rossi, Andrea Mario Giovanozzi, Gabriele Alo, Pierangela Rovellini, Paola Fusari, Antonio Perna, Chiara Portesi
- E2 RECOVERY OF CAROTENOIDS AND EXTRACTABLE POLYPHENOLS FROM GRAPEFRUIT PEELS BY MICROWAVE-ASSISTED EXTRACTION WITH BIOBASED SOLVENTS AND SUBSEQUENT SUSTAINABLE EXTRACTION OF NON-EXTRACTABLE POLYPHENOLS  
Gloria Dominguez-Rodriguez, Maria Concepción García, María Castro-Puyana, María Luisa Marina
- E3 SUSTAINABLE RECOVERY OF PROTEINS FROM LIME PEELS USING SUBCRITICAL WATER EXTRACTION COMBINED WITH ENZYME-ASSISTED EXTRACTION  
Rosa María Palma-Manrique, María Luisa Marina, María Concepcion Garcia, María Castro-Puyana

## POSTER SESSIONS

- E4 CHARACTERIZATION OF HYDROLYSATES FROM LIME PEELS PROTEIN EXTRACTS. PEPTIDE AND POLYPHENOL IDENTIFICATION BY UHPLC-HRMS  
Rosa Maria Palma-Manrique, Esther Gomez-Mejia, Maria Castro-Puyana, Maria Concepcion Garcia, Maria Luisa Marina
- E5 SUSTAINABLE EMERGING TECHNIQUES FOR A SEQUENTIAL EXTRACTION OF BIOACTIVE COMPOUNDS FROM CITRUS PEELS  
Gloria Dominguez-Rodriguez, Victor M. Amador-Luna, Maria Castro-Puyana, Elena Ibanez, Maria Luisa Marina
- E6 CLOVAMIDE EXTRACTION THROUGH UNCONVENTIONAL TECHNIQUES FROM COCOA BEAN SHELLS  
Vincenzo Disca, Fabiano Travaglia, Chiara Carini, Jean Daniel Coisson, Gian Carlo Cravotto, Marco Arlorio, Monica Locatelli
- E7 INVESTIGATION OF A WHEAT-BASED PHARMACEUTICAL WASTE PRODUCT TO ANALYZE ITS PROPERTIES AND EXPLORE POTENTIAL NOVEL APPLICATIONS  
Lidia Ciriaco, Antonio Paolillo, Ivana Ledenko, Vincenzo Armini, Sonia Lombardi, Barbara Maglione, Paolo Grieco, Luana Izzo
- E8 EVALUATION OF SELECTED QUALITY PARAMETERS OF MUFFINS ENRICHED WITH UPCYCLED INGREDIENTS. A REVIEW  
Ewa Biażik, Alicja Kulik
- E9 A BIOREFINERY PROCESS FOR THE EXTRACTION OF TERPENES AND PHENOLIC COMPOUNDS FROM EUCALYPTUS GLOBULUS LABILL. AND SALVIA OFFICINALIS L.  
Enrico Romano, Gloria Dominguez-Rodriguez, Mattia Spano, Luisa Mannina, Elena Ibanez, Alejandro Cifuentes
- E10 THE HEPARIN REVOLUTION: ENZYMATIC SWINE LIVER EXTRACTION FOR NEXT-LEVEL HEMODIALYSIS  
Maria Martingo, Sara Baptista-Silva, Manuela Pintado, Ines Cruz
- E11 ALTERNATIVE HIGH-QUALITY PROTEIN INGREDIENTS AS KEY NITROGEN SOURCE FOR PROBIOTICS  
Maria Leonor Teixeira Pinto de Castro, Sandra Borges, Ana Rosa, André Almeida, Manuela Pintado
- E12 VALORIZING GRAPE POMACE AS INGREDIENT OF BEVERAGES WITH FUNCTIONAL PROPERTIES  
Alessio Buono, Francesco Romaniello, Simona Lucia Bavaro, Loredana Loredana Tarraran, Giovanna Giovinazzo, Carmela Gerardi
- E13 BIOBASED PACKAGING FOR W-3 FORTIFIED BISCUITS: AROMA QUALITY STABILITY OVER TIME  
Floisa Bagnulo, Erica Liberto, Chiara Cordero, Monica Locatelli
- E14 SUSTAINABLE PACKAGING EDIBLE FILMS WITH ANTIOXIDANT AND ANTIMICROBIAL PROPERTIES FROM DIFFERENT VEGETABLE WASTES: A COMPARATIVE STUDY  
Nicoleta Corina Predescu, Gheorghe Valentin Goran, Carmen Daniela Petcu, Camelia Papuc
- E15 PHYSICO-CHEMICAL CHARACTERIZATION OF INDUSTRIAL AND AGRICULTURAL BY-PRODUCTS FOR SUSTAINABLE BIOFERTILIZER DEVELOPMENT IN ORGANIC RASPBERRY CULTIVATION  
Oana Romina Botoran, Elisabeta-Irina Geana, Corina-Teodora Ciucure, Andreea Maria Iordache, Claudia Sandru, Marius Gheorghe Miricioiu, Roxana Elena Ionete
- E16 ENHANCING BIOMASS YIELD AND ELEMENTAL COMPOSITION OF ALFALFA (MEDICAGO SATIVA L.) PLANTS VIA BIOSTIMULANT APPLICATION COMBINED WITH FOLIAR FERTILIZATION  
Ebenezer Ayew Appiah, Erika Kutasy

## F: DATA HANDLING AND ARTIFICIAL INTELLIGENCE IN FOOD ANALYSIS

- F1 MINERALS AND AMINO ACIDS PROFILE OF BEE POLLEN FROM A SELECTED APIARY IN SOKOTO STATE, NIGERIA  
Muhammad Sirajo
- F2 A TECHNOLOGICAL FRAMEWORK FOR ENHANCED FOOD QUALITY CONTROL AND TRANSPARENCY IN FOOD SUPPLY CHAINS  
Paraskevas Bourgos, Amalia Ntemou, Ioanna Drigkopoulou, Eleni Provopoulou, Pantelis Lappas, Spyros Evangelatos
- F3 NOVEL MACHINE LEARNING PIPELINES FOR THE DISCOVERY OF FOOD AUTHENTICITY MARKERS VIA NON-TARGETED LC-MS ANALYSIS: HONEY AS A CASE STUDY  
Stephane Bayen, Shawninder Chahal, Lei Tian, Shaghig Bilamjian, Ferenc Balogh, Lorna De Leoz, Tarun Anumol, Daniel Cuthbertson

## G: FLAVOUR AND OFF-FLAVOUR SIGNIFICANT COMPOUNDS

- G1 IMPROVING TASTE AND FLAVOR IN DAIRY PRODUCT THROUGH MILK ANALYSIS OF FREE FATTY BY MID-INFRARED (MIR) SPECTROMETRY  
Octave Christophe, Romain Reding, Julie Leblois, Denis Pittois, Cedric Guignard, Frederic Dehareng
- G2 PHYSICO-CHEMICAL PROPERTY AND SENSORY ATTRIBUTES OF NUT-BASED MILK COFFEE  
Woorin Lee, Kwang-Geun Lee
- G3 COMPARISON AND DIFFERENTIATION OF FLAVOR PROFILES IN VEGAN FOOD AND THEIR NON-VEGAN PRECURSORS BY A NOVEL GC-HRMS TECHNOLOGY  
Marleen Vetter, Eliska Ceznerova, Sonja Klee, Steffen Bräkling, Arnd Ingendoh
- G4 THE CHEMISTRY BEHIND CHANGES IN COFFEE FLAVOR DURING STORAGE IN COMPOSTABLE AND STANDARD CAPSULES  
Giulia Stocchi, Eloisa Bagnulo, Gloria Pellegrino, Carlo Bicchi, Erica Liberto

## POSTER SESSIONS

- G5 FOODOMICS APPROACH FOR THE CHARACTERIZATION DEFECTIVE COCOA LIQUORS IN ENSURING COCOA QUALITY  
Eloisa Bagnulo, Cristian Bortolini, Alessandro Guglielmetti, Irene Chetschik, Carlo Bicchi, Chiara Cordero, Erica Liberto
- G6 COMPARATIVE VOLATILOMIC STUDY OF GRANA PADANO-TYPE CHEESE USING DIFFERENT RENNET TYPES  
Manuela Giordano, Vladimiro Cardenia, Marta Bertolino, Daniela Ghirardello, Giuseppe Zeppa
- G7 AROMATIC FINGERPRINTING OF VALUABLE PRUNUS SEED OILS FOR THEIR CHARACTERIZATION THROUGH HS-SPME-GC-MS AND GC-IMS ANALYSIS OF VOCS  
Francesca Carra, Lorenzo Cecchi, Vincenzo Disca, Yassine Jaouhari, Matteo Bordiga, Marco Arlorio
- G8 EVALUATING BASIL VARIETIES: SENSORY, CHEMICAL, AND VISUAL ANALYSES FOR PESTO INDUSTRY APPLICATIONS  
Giulia Tapparo, Erica Liberto, Cosetta Galamini, Gianluca Cucco, Marta Bertolino
- G9 VOLATILE OFF-FLAVOURS IN PLANT PROTEIN CONCENTRATES  
Maria Filatova, Michal Stupak, Jana Hajslova

## H: FOOD ADDITIVES

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- O6 CHANGES IN THE FOLATE CONTENT OF KOMBUCHAS DERIVED FROM MILK AND PLANT DRINKS  
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- R5 CHEMICAL CHARACTERIZATION BY LC-HR-MS/MS OF AN INNOVATIVE AND ENRICHED TARALLO PUGLIESE FORTIFIED WITH LEGUME END-PRODUCTS  
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- R7 ADVANCING FECAL VOLATILOME PROFILING BY TWO-DIMENSIONAL GAS CHROMATOGRAPHY-TIME OF FLIGHT MASS SPECTROMETRY (GC×GC-TOF MS) AND IMAGE PATTERN RECOGNITION  
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- R8 FOOD METABOLOMICS SUPPORTS INDUSTRIAL QUALITY RESEARCH: UNREVEALING COMPOSITIONAL CHANGES IN GERMINATED PEANUTS BY MULTIDIMENSIONAL GAS CHROMATOGRAPHY PLATFORMS  
Angelica Fina, Andrea Caratti, Fulvia Trapani, Erica Liberto, Irene Cincera, Giuseppe Genova, Cristina Casetta, Carlo Bicchi, Chiara Cordero
- R9 NON-TARGETED FINGERPRINTING OF THE VOLATILE AND NON-VOLATILE FRACTION OF SICILIAN COFFEA ARABICA L. LEAVES  
Davide Rovelli, Guillem Campmajo, Raquel Torrijos, Martina Cirlini, Chiara Dall'Asta
- R10 EXPLORING THE PROTEIN PROFILE OF COFFEE LEAF INFUSIONS: A STUDY ON COFFEA ARABICA L. LEAVES  
Davide Rovelli, Sara Cutroneo, Tullia Tedeschi, Chiara Dall'Asta

### T: NANOPARTICLES

- T1 PHYSICO-CHEMICAL CHARACTERISATION OF IRON OXIDES AND HYDROXIDES APPLIED AS FOOD ADDITIVE E 172  
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- T2 ANALYSIS OF (NANO)PARTICLES IN FOOD CONTACT MATERIALS USING ELECTRON MICROSCOPY  
Lisa Siciliani, Eveline Verleysen, Sara Bals, Heidi Demaegdt, Salvatore Ciano, Els Van Hoek, Jan Mast
- T3 STUDY OF DETOXIFICATION IN AQUATIC ENVIRONMENTS FOR THE ELIMINATION OF DECARBAMOYL-SAXITOXIN (DCSTX), USING MAGNETIC NANOPARTICLES  
Carmen Lopez, Alejandro Cao, Ana Botana, Luis Botana
- T4 PREPARATION AND CHARACTERIZATION OF VITAMIN E/CALCIUM/SOY PROTEIN ISOLATE NANOPARTICLES FOR SOYBEAN MILK BEVERAGE FORTIFICATION  
Neveen Agamy, Amira Darwish

### X: SENSORS AND PORTABLE FOOD ANALYSIS

- X1 ADVANCED INFRARED SPECTROSCOPIC TECHNOLOGIES: TOWARDS ON-SITE ANALYSIS OF MYCOTOXINS IN CEREALS  
Polina Fomina, Antoni Femenias, Miriam Aledda, Stephan Freitag, Michael Sulyok, Achim Kohler, Rudolf Krska, Boris Mizaikoff
- X2 AUTOMATED AND SENSITIVE ALLERGEN DETECTION WITH A PORTABLE MICROFLUIDIC PLATFORM INTEGRATING SAMPLE PREPARATION AND A SMART IMMUNOASSAY  
Maxime Gavage, Bastian Breiner, Daniel Kainz, Stefan Wagner, Serhat Sahakalkan, Riccardo Marega
- X3 ENZYME-FREE AMPLIFICATION DETECTION OF NOROVIRUS (NOV) RNA USING HYBRIDIZATION CHAIN REACTION AND GOLD NANOPARTICLES  
Prabir Kumar Kulabhusan, Andrey Ipatov, Marta Prado
- X4 A SENSITIVE AND FAST TETRODOTOXIN LATERAL FLOW BIOSENSOR BY ANTIBODY-APTAMER SANDWICH ASSAY  
Ulises Guillermo Díaz Avello, Vasso Skouridou, Monica Campas, Ciara Kathleen O'Sullivan
- X5 MINIATURIZED DEVICE FOR POINT-OF-CARE TESTING OF FOODBORNE PATHOGENS  
Ana Costa-Ribeiro, Sofia Araujo Pereira, Alexandre Lamas, Alejandro Garrido-Maestu, Marta Prado, Adrian Sanchez-Visedo

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- X6 NOVEL BIO-SENSING TECHNOLOGY FOR RAPID AND COST-EFFECTIVE ANALYSES OF BOAR TAINT COMPOUNDS AT THE POINT OF TEST  
Olena Doran, Adrian Crew, Kelly Westmacott, John Hart
- X7 APPLICATION OF FLUORESCENCE SPECTROSCOPY TO DETECT COLD CHAIN DISRUPTIONS DURING STORAGE OF MODIFIED-AIR PACKAGED MINCED PORK  
Johannes Schlosser, Martin Mühling, Heinar Schmidt
- X8 FLOWSENSE: SINGLE AND MULTIPLEX ON-SITE TESTING FOR DETECTION OF ANTIBIOTICS AND MYCOTOXINS  
Mark Squance, Kielan Toal, Nicola Kane, Morteza Afrasiabi
- X9 RECEPTOMIX: A CUSTOMIZABLE MULTIPLEX RECEPTOR BIOCHIP FOR THE ANALYSIS OF FLAVOUR AND HEALTH PROPERTIES OF FOOD INGREDIENTS  
Lorenzo Corsico, Maurice Henquet, Aria Samimi, Margriet Roelse, Maarten Jongmsa
- X10 ENHANCING ESCHERICHIA COLI DETECTION: INTEGRATING HYBRID PMMA/PAPER MICROFLUIDIC DEVICE FOR DNA PURIFICATION, AMPLIFICATION AND DETECTION  
Sofia Araujo Pereira, Ana Costa-Ribeiro, Rui Campos, Andrey Ipatov, Adrián Sanchez-Visedo, COLORIMETRIC
- X11 RAPID AND PORTABLE PYRROLIZIDINE ALKALOID SCREENING IN OREGANO USING SURFACE ENHANCED RAMAN SPECTROSCOPY (SERS)  
Aristeidis S. Tsagkaris, Ondrej Brabenec, Cinzia Cafarella, Jana Pulkrabova, Jana Hajslova
- X12 NEXTGENMICROFLUIDICS: HIGHLY-INTEGRATED, MODULAR LAB-ON-A-CARTRIDGE DEVICES TOWARDS MULTIPLEXED CONTAMINANT/ANALYTE DETECTION FOR FOOD SAFETY AND QUALITY MONITORING  
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- X13 VASTLY IMPROVED LEAD TIME FOR APTASENSOR DEVELOPMENT THROUGH THE UNCONVENTIONAL USE OF CLASSICAL BIOPHYSICAL TECHNIQUES IN APTAMER SEQUENCE SELECTION, OPTIMIZATION AND ASSAY INTEGRATION  
George Tsekenis

## THURSDAY, NOVEMBER 7, 2024

13:00-16:00

### POSTER SESSION II

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MIGRANTS FROM FOOD CONTACT MATERIALS	Q1-Q18
MYCOTOXINS, MARINE AND PLANT TOXINS	S1-S53
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- 11 PRELIMINARY RISK EXPOSURE ASSESSMENT OF CONTAMINANTS OF EMERGING CONCERN THROUGH THE CONSUMPTION OF TAP WATER  
Luis Muniz-Bustamante, Noelia Caballero-Casero, Soledad Rubio
- 12 FLUORINATED FEATURES IN FRESHWATER FISH: UNCOVERING UNKNOWN PFASS USING NON-TARGETED SCREENING AND MASS BALANCE EVALUATION  
Bas Van Dijk, Rosalie Nijssen, Ruben Kause, Federico Padilla Gonzalez, Stefan Van Leeuwen
- 13 DIETARY EXPOSURE ASSESSMENT TO INORGANIC ARSENIC AND SMALL ORGANOARSENIC SPECIES IN THE EUROPEAN POPULATION  
Jose Angel Gomez Ruiz
- 14 REGENERATION OF MAGNETIC NANOSTRUCTURED MATERIALS FOR REPEATED USES TO REMOVE CYANOTOXINS FROM WATER  
Alejandro Cao, Natalia Vilarino, Lisandra De Castro Alves, Jose Rivas, Yolanda Pineiro, Luis Rodriguez-Santos, M. Carmen Louzao, Sandra Raposo-García, Luis M. Botana
- 15 OCCURRENCE OF QUATERNARY AMMONIUMS IN FOODSTUFFS OF ANIMAL ORIGIN: 3RD FRENCH TOTAL DIET STUDY  
Kahina Slimani, Annaëlle Chailleux, Dominique Hurtaud-Pessel
- 16 QUANTIFICATION OF PFAS IN RICE AND MAIZE: VALIDATION OF A UHPLC-HRMS/MS ISOTOPIC DILUTION APPROACH IN SUPPORT TO FOOD SAFETY  
Consolato Schiavone, Francesco Romaniello, Andrea Mario Rossi, Chiara Portesi, Rosa Avolio, Maria Cesarina Abete
- 17 SIMULTANEOUS DETERMINATION OF C10-17 POLYCHLORINATED ALKANES IN FOOD BY A LIQUID CHROMATOGRAPHY-TANDEM MASS SPECTROMETRY  
Laura Lazdina, Ingus Perkons
- 18 HIGH METAL CONTENT IN MUSHROOMS OF THE GENUS MORCHELLA GROWN AFTER A FIRE  
Elena Ortega Caneda, Estrella Espada Bellido, Alejandro R. Lopez, Damiano Monticelli, José Gerardo Lopez Castillo, Miguel Palma Lovillo, Gerardo F. Barbero
- 19 OCCURRENCE AND DIETARY EXPOSURE OF PER- AND POLYFLUOROALKYL SUBSTANCES (PFAS) IN COMMONLY CONSUMED FOOD IN SINGAPORE  
Ignatius Lim, Ping Shen, Wesley Yu, Yee Soon Chin, Raymond Shi, Joanne Chan
- 110 COMPARISON OF ANALYTICAL TECHNIQUES FOR THE COMPREHENSIVE PFAS DETERMINATION: A MULTI-METHOD APPROACH  
Veronika Svobodova, Ondrej Parizek, Darina Dvorakova, Zbynek Dzuman, Denisa Parizkova, Aristeidis Tsagkaris, Jana Pulkrabova
- 111 SPECIATION ANALYSIS BY IC-ICP-MS – ARSENIC SPECIES AND METHYL MERCURY – AN OVERVIEW  
Klaudija Cavlovic, Clara John, Morhaf Ghadri, Pascal Schreiter, Lennart Schmiedeken, Mareike Reichel, Jan Sebastian Maenz

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- 112 STREAMLINED ANALYSIS OF SHORT-CHAIN PFAS USING DUAL-COLUMN INTEGRATION: A NOVEL APPROACH FOR HIGH-THROUGHPUT LABORATORIES  
Victoria Erdely, Torben Leifels, Claudia Rathmann, Linda Schlittenbauer
- 113 MINERAL OIL ANALYSIS: A QUALITATIVE & QUANTITATIVE WORKFLOW USING GC×GC-TOFMS/FID  
Sebastiano Panto, Dmitrii Rakov, Aous Khalefa, Lena Dubois, Nick Jones
- 114 AUTOMATED PFAS EXTRACTION FROM DIFFICULT FOOD AND FOOD PACKAGING MATRICES  
Alicia Stell, Benedict Liu, Brittany Fessler, Bobbie McManus
- 115 IN-HOUSE VALIDATION OF A SIMPLE RP-LC-ICPMS METHOD FOR MERCURY SPECIATION ANALYSIS: APPLICATION TO DANISH SEAFOOD SAMPLES  
Doaa Abouelenein, Yuka Omura Lund, Maria Haar, Katrin Loeschner, Lene Duedahl-Olesen, Jens J. Sloth
- 116 DEVELOPMENT OF A CANARY BIOSENSOR FOR RAPID AND SENSITIVE DETECTION OF SHIGA TOXIN-PRODUCING E. COLI IN FOOD  
Christina Tam, Wen-Xian Du, Xiaohua He
- 117 DEVELOPMENT AND OPTIMIZATION OF AN SS AND NTS STRATEGY TO EXTEND CONSUMER EXPOSOME CHARACTERIZATION TO OVER 900 CHEMICAL RESIDUES AND CONTAMINANTS  
Cassandre Jeannot, Bruno Le Bizec, Gaud Dervilly, Julien Parinet
- 118 DETERMINATION OF FURANIC COMPOUNDS IN SOUTH AFRICAN TRADITIONAL FOOD PRODUCTS USING HEADSPACE SOLID-PHASE MICROEXTRACTION WITH GAS CHROMATOGRAPHY-FLAME IONISATION DETECTOR  
Vusumzi Pakade, Lawrence Madikizela
- 119 THE EMERGENCE OF PHARMACEUTICAL RESIDUES IN HUMAN FOOD CROPS AND GARDEN-SOIL CULTIVATED UNDER ACTUAL ENVIRONMENTAL CONDITIONS  
Lawrence Madikizela, Ronewa Ronewa
- 120 DETERMINATION OF NO<sub>2</sub><sup>-</sup>, NO<sub>3</sub><sup>-</sup> AND N-NITROSAMINES IN VEGETABLES STORED AND PREPARED UNDER DIFFERENT CONDITIONS  
Daniel Clayton-Cuch, Agnieszka Anna Niklas, Heidi Amlund, Leise Leise Kjelmann
- 121 DEVELOPMENT OF METHODS TO IMPROVE AND VALIDATE MEASUREMENTS OF PFAS USING GAS CHROMATOGRAPHY – MASS SPECTROMETRY  
Charlotte Hauschildt, Christian Jung, Roland Becker
- 122 CONTRIBUTION TO TOXICITY OF PCDD AND PCDF IN PUYE (GALAXIAS SPP) COLLECTED FROM FRESH WATER, IN SOUTH OF CHILE  
Rodrigo Loyola-Sepulveda, Marco Salamanca O., Claudia Figueroa Sn. M., Alex Mendoza
- 123 THE EFFECT OF VARIOUS WASHING METHODS ON PESTICIDE RESIDUES, TOXIC AND ESSENTIAL ELEMENTS REMOVAL IN RICE  
Khulood Alnabati, Dalal Alqahtani, Rakan Alajami, Tagreed Alsaleem, Sara Almann
- 124 CHEMICAL HAZARD PROFILING OF BLACK SOLDIER FLY LARVAE (HERMETIA ILLUCENS)  
Marie Papin, Erwan Engel, Christelle Planche, Patrick Borel
- 125 A NOVEL APPROACH IN ADDRESSING THE CHALLENGES OF MONITORING MULTI-CLASSES OF DIOXINS AND OTHER POP IN A SINGLE RUN BY GC-ION MOBILITY-HRMS  
Carsten Baessmann, Javier Lopez, Miguel Angel Perez, Arnd Ingendoh, Hugo Mueller, Gauthier Eppe
- 126 DETECTING PFAS BEYOND THE CURRENT REGULATIVE REQUEST: A COMPREHENSIVE OVERVIEW OF THE CONTAMINATION IN DUTCH SURFACE WATER AND EFFLUENTS BY UPHLC-ION MOBILITY-HRMS  
Carsten Baessmann, David Liwara, Ilona Nordhorn, Birgit Schneider, Sicco Brandsma, Pim Leonards
- 127 ULTRA-SENSITIVE PFAS ANALYSIS ACCORDING TO EU REGULATIONS IN WATER AND FOOD  
Diego Martin Ortiz, Javier Lopez Flores, Rafaela Martin
- 128 PEROXIDASE MIMICKING AND SERS ACTIVITY OF  $\gamma$ -CYCLODEXTRIN SYNTHESIZED GOLD AND SILVER NANOPARTICLES FOR THE DETECTION OF PESTICIDES  
Natasha Logan, Cuong Cao, Xiaotong Liu
- 129 ACHIEVING EXCEPTIONAL ROBUSTNESS FOR PFAS ANALYSIS IN FOOD WITH THE NEXT-GENERATION SCIEX 7500+ SYSTEM  
Holly Lee, Ian Moore, Craig Butt, Elliott Jones
- 130 ADVANCED ULTRA-SHORT-CHAIN PFAS ANALYSIS USING – UNEXPECTEDLY – REVERSED PHASE CHROMATOGRAPHY  
Ruben Kause, Bas Van Dijk, Katja Van Dongen, Elise Hoek, Stefan Van Leeuwen
- 131 IS THE STRATEGIC APPROACH OF SENTINEL ANIMAL SPECIES REALISTIC FOR RAPIDLY IDENTIFYING HALOGENATED EMERGING CONTAMINANTS IN THE HUMAN FOOD CHAIN?  
Antonin Padioleau, Ronan Cariou, Bruno Le Bizec, Gaud Dervilly
- 132 MICROBIOLOGICAL STATUS OF DONOR HUMAN MILK INTENDED FOR PREMATURE INFANTS  
Elena Sinkiewicz-Darol, Iwona Adamczyk, Katarzyna Kaliszczak, Krzysztof Skowron, Katarzyna Grudlewska-Buda, Magdalena Twaruzek

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Tina Brandscher, Sandra Ruiz Perez, Jamie York
- 134 CONCENTRATIONS OF PER- AND POLYFLUOROALKYL SUBSTANCES (PFAS) IN EGGS: PRELIMINARY RESULTS IN THE REPUBLIC OF CROATIA  
Ines Varga, Jelena Kaurinovic, Nina Bilandzic, Maja Dokic, Ivana Varenina, Bozica Solomun Kolanovic, Marija Sedak, Bruno Calopek, Luka Cvetnic
- 135 PRESENCE OF POLYCHLORINATED BIPHENYLS IN DIFFERENT FISH FROM THE ADRIATIC SEA  
Nina Bilandzic, Maja Dokic, Tamara Nekic, Marija Sedak, Bruno Calopek, Ivana Varenina, Ines Varga, Bozica Solomun Kolanovic
- 136 PFAS AND ONE HEALTH APPROACH. IMPROVEMENTS IN THE ENVIRONMENTAL, FOOD, PACKAGING, COSMETIC AND PHARMA SECTORS. WHAT ELSE?  
Emiliano De Dominicis, Federica Cattapan, Andrea Vittadello, Paola Verza, Barbara Scantamburlo, Alessio Mattiazzo, Marco Redaelli, Michela Casarotto, Giulia Valente, Claudia Piazza, Cinzia Pellicorio, Francesca Faraon, Valentina Abbondandolo, Sylvain Dahiot, Sophie Robert, Natalia Serrano, Pascal Gonzalez, Giampaolo Perinello, Thomas Behnke, Jay Alappat, Walter Brandl, Juan Carrasco, Michael Ndlovu, Robert Deng, Asish Chakraborty, Paolo Matteini, Giuseppe Sammarco, Francesco Rosi, Cecilia Socolsky
- 137 PRELIMINARY STUDY OF PCNS CONCENTRATION IN FARM SAMPLES  
Sebastian Maszewski, Malgorzata Warenik-Bany
- 138 QUANTIFICATION OF 60 PLASTICIZERS AND OTHER SELECTED ADDITIVES BY GC- AND LC-MS/MS IN GERMANY'S FIRST TOTAL DIET STUDY "BFR MEAL"  
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- 140 TRACE ANALYSIS POLYCHLORINATED DIBENZO-P-DIOXINS/FURANS ANALYSIS USING GC-MS/MS IN ACCORDANCE WITH AMENDMENTS TO EU REGULATIONS 644/2017 AND 771/2017 FOR FOOD AND FEED  
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- 141 A FAST AND NOVEL WORKFLOW FOR SCREENING SMOKE FROM FOREST FIRES AFFECTING FOOD QUALITY BY SPMSH-DART-MS/MS  
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- 142 ENHANCED COMPOUND IDENTIFICATION IN NON-TARGET ANALYSIS USING A NOVEL GC-HRMS WITH SIMULTANEOUS EI AND CI  
Eliska Ceznerova, Sonja Klee, Steffen Bräkling, Arnd Ingendoh, Eva-Maria Niehaus
- 143 DETERMINATION OF PER- AND POLYFLUOROALKYL SUBSTANCES (PFAS) IN VEGETABLE ORIGIN FOODSTUFFS BY QUECHERS EXTRACTION AND LC-MS/MS DETECTION  
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- 144 DETERMINING PFAS IN FRUITS, VEGETABLES AND BABY FOOD USING LC-MS/MS  
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- 145 IDENTIFICATION OF SHORT CHAIN PER AND POLYFLUORINATED ALKYL SUBSTANCES (PFAS) USING ION RATIOS WITH LOW MASS PRODUCT IONS  
Claudia Rathmann, Stuart Adams, David Gordon, Kate Whyatt
- 146 SIMPLE AND EFFICIENT SPE AUTOMATION AND UPLC-MS/MS ANALYSIS OF PFAS IN MILK  
Cecile Pinto, Daniel Ng, Marcus Devakishen, Kai Xiang Kuah, Stuart Adams, Joanne Ho
- 147 SIMPLE AND FAST METHOD FOR PAHS QUANTIFICATION IN OIL & OIL-RICH FOOD USING MOLECULARLY IMPRINTED POLYMERS EXTRACTION  
Gisele Usanase, Aurelie Cortejade, Cecile Vincent, Roxane Chene, Sami Bayouhd, Michel Arotçarena, Kaynoush Naraghi, Mickaël Nicolas
- 148 TRACE ANALYSIS OF 30 PERFLUORINATED COMPOUNDS IN SALMON TROUT AND TAP WATER USING SOLID PHASE EXTRACTION (SPE)  
Sami Bayouhd, Michel Arotçarena, Kaynoush Naraghi, Corentin Germain, Juliette Gouley, Louna Moles
- 149 ULTRA-FAST MRM ACQUISITION AND QUANTITATION OF FOOD CONTAMINANTS IN MULTIPLE FOOD MATRICES  
Jianru Stahl-Zeng, Andre Schreiber, Gitte Barknowitz, Ian Moore, Hassan El Khallabi
- 150 QUANTITATION OF PFAS IN FOOD WITH PARTS PER TRILLION LEVELS OF SENSITIVITY  
Daniel McMillan, Jianru Stahl-Zeng, Michael Scherer, Xanthippe Theurillat, Ashley Griffin
- 151 UNVEILING THE COMPLEXITY OF ADVANCED GLYCATION END PRODUCTS (AGES): A NEW HILIC MS/MS METHOD FOR SIMULTANEOUS ANALYSIS OF 19 AGES AND THEIR COELUTING ISOMERS IN FOOD MODEL SYSTEMS  
Maria-Anna Kolovou, Misha Vrolijk, Dick Sijm, Frederik-Jan Schooten, Stefan Van Leeuwen



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- 152 BENCHMARK OF NON-TARGETED LC-HRMS DATA PROCESSING SOFTWARE TO DEVELOP A STANDARDIZED WORKFLOW FOR ASSESSING CONTAMINATION OF DIFFERENT FOOD MATRICES  
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- 153 FASTER ANALYSIS FOR FOREVER CHEMICALS: ACCELERATING PFAS ANALYSIS WITH UPLC-HRIM-MS  
Alan McKenzie-Coe, Jeremy Koelmel, Emma Rennie, David Weil, Paul Stelben, Sarah Stow, Krystal Pollitt, David Godri, Frederick Strathmann, Daniel DeBord
- 154 SIMULTANEOUS ANALYSIS OF PESTICIDES IN WATER USING AI PEAK INTEGRATION  
Waldemar Weber
- 155 VACUUM AND MINIATURIZED SOLID PHASE MICROEXTRACTION ANALYSIS OF PESTICIDES IN GRAPES  
Mereke Alimzhanova, Yerkanat Syrgabek
- 156 ANALYSIS OF GROUNDWATER CONTAMINATION BY PETROLEUM PRODUCTS USING MINI-SPME WITH GC-MS  
Mereke Alimzhanova, Bauyrzhan Abdykarimov
- 157 CONTAMINANTS IN FOOD STUFF: SOURCES AND STRATEGIES FOR DETECTION AND RESOLUTION BY LC/MS-MS  
Alexandra Paladi, Alejandro Ladreyt
- 158 A SURFACE ENHANCEMENT RAMAN SPECTROSCOPY (SERS) INVESTIGATION OF POTENTIAL RESIDUE CONTAMINATION OF MILK PRODUCTS FROM THE USE OF CHLORINE-FREE CLEANING PRODUCTS  
Daniela Lopez, Krishnakumar Chullipalliyalil, Killian Barton, Michael McAuliffe, Ambrose Furey
- 159 CHEMICAL IONIZATION MASS SPECTROMETRY FOR REAL-TIME MONITORING OF PFAS  
Manuel Hutterli, Luca Cappellin, Spiro Jorga, Abigail Koss, Omar El Hajj, Veronika Pospisilova
- 160 AUTOMATED SAMPLE PREPARATION FOR TARGETED QUANTITATION AND NON-TARGETED ANALYSIS OF PFAS WITH HPLC-HRMS ANALYSIS BASED ON ORBITRAP TECHNOLOGY  
Aristide Ganci, Valerie Thibert, Jean-François Garnier, Bénédicte Gauriat, Richard Cochran, Lee Ferguson
- 161 PFAS ANALYSIS STRATEGY STORY – DIRECT INJECTION, DLLME, LC-MS/MS, LC-ORBITRAP / GC-ORBITRAP  
Benedicte Gauriat, Valerie Thibert, Aristide Ganci, Jean-François Garnier
- 162 ROUTINE PFAS TESTING IN WASTEWATER USING TOP ASSAY AND ACQUITY™ QDA™ II MASS DETECTOR  
Henry Foddy, Cristian Cojocariu, Vladimir Nikiforov
- 163 ELEVATING SPECIFICITY AND IDENTIFICATION CONFIDENCE FOR PFAS LIQUID CHROMATOGRAPHY AND CYCLIC ION MOBILITY MASS SPECTROMETRY  
Susan Slade, Michael McCullagh, Georgios Theodoridis, Robert Plumb, Stuart Adams, Sarah Dowd, Artemis Lioupi
- 164 DETERMINATION OF VARIOUS PFAS IN EGG MATRIX USING STACKED INJECTION ON-LINE SPE COUPLED TO LC-MS/MS  
Uwe Oppermann, Anja Grüning, Stephane Moreau

## N: HUMAN BIOMONITORING AND EXPOSOMICS

- N1 MYCOTOXINS IN HUMAN URINE OF ADULTS FOLLOWING HEALTHY AND SUSTAINABLE DIETS  
Octavian Augustin Mihalache, Raquel Torrijos, Chiara Dall'Asta
- N2 MINERAL CONTENT IN SICILIAN WOMEN'S BLOOD BY ICP-MS  
Irene Maria Spanò, Caterina Faggio, Ambrogina Albergamo, Miriam Porretti, Giuseppa Di Bella
- N3 DETERMINATION OF 30 PFAS IN BLOOD SERUM IN A CROSS-SECTIONAL STUDY IN SWITZERLAND AND LINKING THE RESULTS TO EXPOSURE SOURCES  
Alexandra Jaus, Celine Fragniere Rime, Julien Riou, Murielle Bochud, Beat Bruschweiler, Natalie von Gotz
- N4 PFAS IN HUMANS: INSIGHTS FROM HUMAN BIOMONITORING IN THE CZECH REPUBLIC  
Darina Dvorakova, Tomas Gramblicka, Ondrej Parizek, Veronika Svobodova, Jana Pulkrabova
- N5 SILICONE WRISTBANDS AS A TOOL FOR ASSESSING HUMAN EXPOSURE TO VARIOUS ENVIRONMENTAL POLLUTANTS  
Tomas Gramblicka, Ondrej Parizek, Jana Pulkrabova
- N6 USE OF SILICONE WRISTBANDS TO STUDY DERMAL AND INHALATION EXPOSURE TO CHLORINATED PARAFFINS  
Denisa Parizkova, Ondrej Parizek, Jakub Tomasko, Jana Pulkrabova
- N7 STUDY OF THE EFFECT OF ORGANIC DIET THROUGH HUMAN BIOMONITORING OF MYCOTOXINS AND PESTICIDES  
Jose A. Gallardo-Ramos, Jesus Marín-Sáez, Vicente Sanchis, Laura Gamiz-Gracia, Maykel Hernandez-Mesa, German Cano-Sancho, Ana M. Garcia-Campana
- N8 TRANS FATTY ACIDS IN BREAST MILK AS AN INDICATOR OF DIETARY EXPOSURE TO THESE COMPOUNDS  
Edyta Jasinska-Melon, Hanna Mojska

## POSTER SESSIONS

### P: METALS AND METALLOIDS AND SPECIATION

- P1 **FRONTAL CHROMATOGRAPHY-ICP-MS FOR ANTIMONY SPECIATION IN PET ADDITIVES**  
Alejandro R. Lopez, Davide Spanu, Damiano Monticelli, Sandro Recchia, Gilberto Binda, Gianluca Roncoroni
- P2 **RAPID AND SENSITIVE DETERMINATION OF METHYLMERCURY IN FISH AND HUMAN HAIR FOR COMPREHENSIVE BIOMONITORING**  
Davide Spanu, Sandro Recchia, Damiano Monticelli
- P3 **ELEMENTAL PROFILING IN BRAZILIAN ARTISAN CHOCOLATES CONTAINING VARYING LEVELS OF COCOA**  
Giovanna Santana, Romulo Silveira Rodrigues, Geisamanda Pedrini Brandão, Vinicius Câmara Costa, Maria Tereza Weitzel Dias Carneiro
- P4 **EXTRACTION OF IMPURITIES FROM AMORPHOUS SILICON DIOXIDE BY DILUTED HYDROCHLORIC ACID**  
Daniela Montalvo, Loic Bandinelli, Noa Olluy, Jan Mast, Karlien Cheyns
- P5 **DETERMINATION OF ESSENTIAL METALS (FE, MG, K, CA, AND NA) IN CULTIVATED AND WILD EDIBLE MUSHROOMS FROM THE SOUTH OF SPAIN AND NORTH OF MOROCCO**  
Oscar R. Taracena-Zepeda, Alejandro Ruiz-Lopez, Elena Ortega-Caneda, Estrella Espada-Bellido, Miguel Palma, Gerardo Fernandez-Barbero
- P6 **SPECIATION OF INORGANIC ARSENIC AND METHYL MERCURY IN FOODSTUFFS USING LC-ICP-MS**  
Ben Watkin
- P7 **ELEMENTAL COMPOSITION OF CZECH AND SLOVAK HONEY SAMPLES**  
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- P8 **SURVEY OF LEAD AND OTHER TRACE ELEMENTS IN DRIED SPICES SOURCED FROM THE DANISH MARKET**  
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