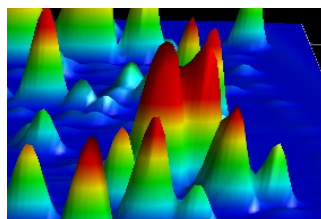


PROGRAM



11th 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

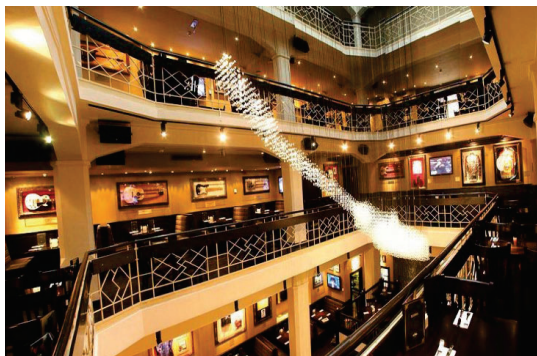
Social program:

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 frescoes. 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.

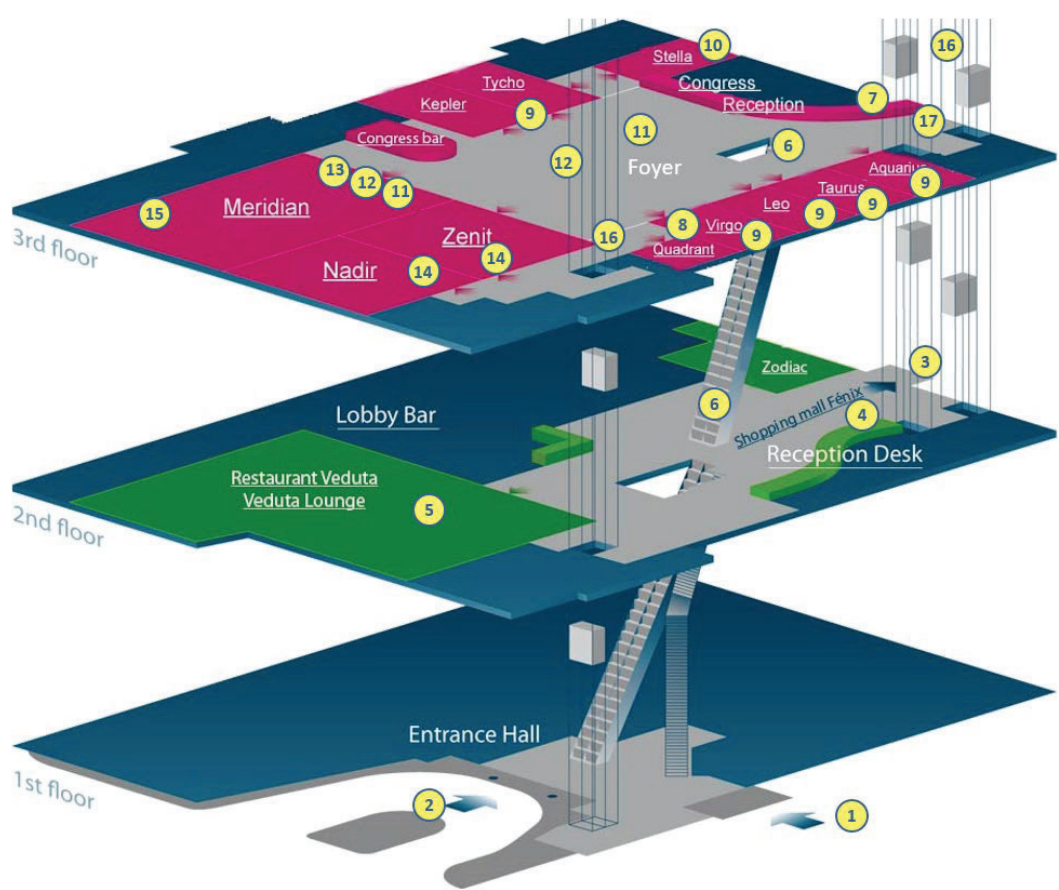
ENTERTAINMENT:

- 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:

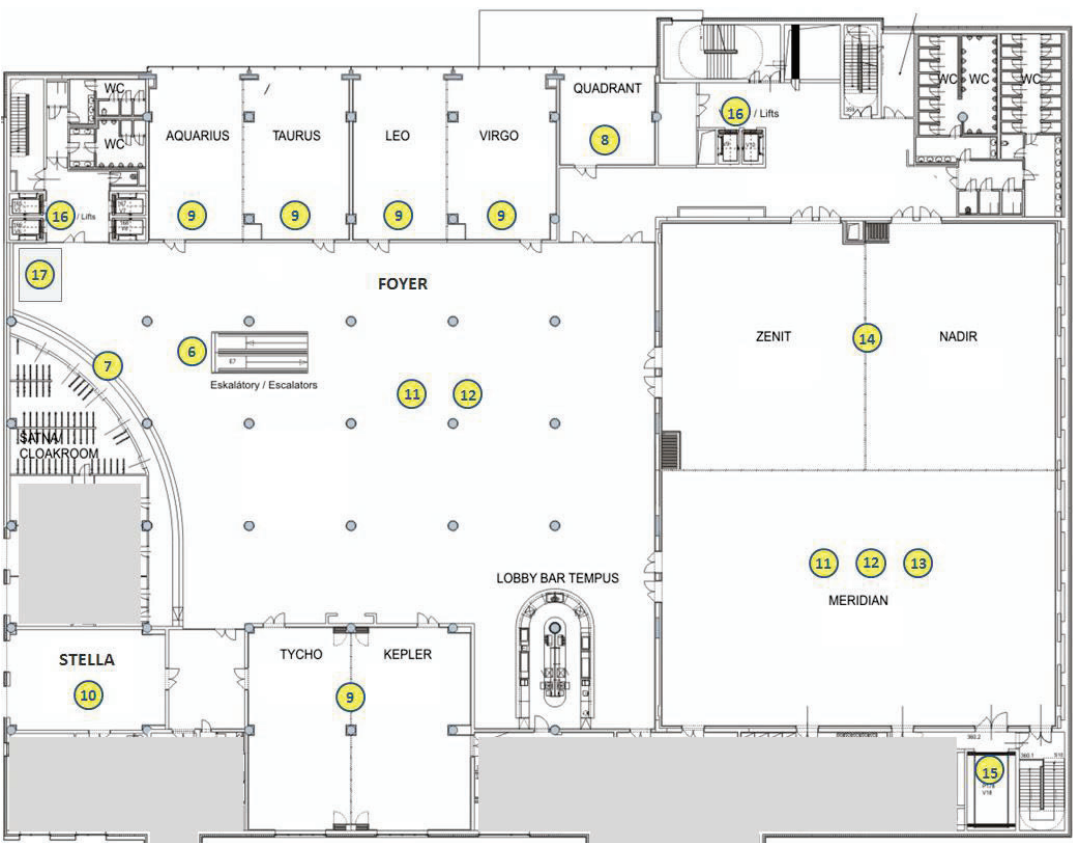


- 1: Entrance from the street Freyova
2: Side entrance from the street and parking area
3: Entrance from shopping Gallery Fenix linked to the Metro station Vysocanska
4: Clarion hotel reception desk
5: Conference restaurant (lunches)
6: Entrance to the conference floor
7: RAFA 2024 registration desk & 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:



- 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
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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



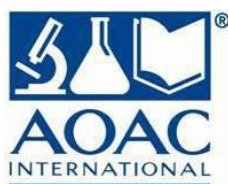
BRONZE Sponsors



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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/

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

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

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

November 5-8, 2024

Organized by

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

&

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



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

RAFA 2024 - PROGRAM AT A GLANCE

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 Vendor seminars (7:45-8:30)		Registration desk open Vendor seminars (7:45-8:30)		Registration desk open	
8:30-9:00	Pre-Workshops (9:00-13:00)	Registration desk open Vendor seminars (7:45-8:30)		Registration desk open Vendor seminars (7:45-8:30)		Registration desk open	
9:00-10:30	Opportunities to collaborate in a European research and innovation area Leo hall Vibrational spectroscopy and chemometrics Virgo hall	Registration desk open Vendor seminars (7:45-8:30)		Registration desk open Vendor seminars (7:45-8:30)		Registration desk open	
10:30-11:00		Registration desk open Vendor seminars (7:45-8:30)		Registration desk open Vendor seminars (7:45-8:30)		Registration desk open	
11:00-11:30		Registration desk open Vendor seminars (7:45-8:30)		Registration desk open Vendor seminars (7:45-8:30)		Registration desk open	
11:30-12:30		Registration desk open Vendor seminars (7:45-8:30)		Registration desk open Vendor seminars (7:45-8:30)		Registration desk open	
12:30-13:00		Registration desk open Vendor seminars (7:45-8:30)		Registration desk open Vendor seminars (7:45-8:30)		Registration desk open	
13:00-13:30		Registration desk open Vendor seminars (7:45-8:30)		Registration desk open Vendor seminars (7:45-8:30)		Registration desk open	

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

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

REGISTRATION

MONDAY, November 4, 2024

16:00-19:00

Registration for the RAFA 2024 conference

Foyer of the Clarion Congress Centre

TUESDAY, November 5, 2024

8:00-18:00

Registration for the RAFA 2024 conference

Foyer of the Clarion Congress Centre

WEDNESDAY, November 6, 2024

8:00-18:00

Registration desk open

Foyer of the Clarion Congress Centre

THURSDAY, November 7, 2024

8:00-18:00

Registration desk open

Foyer of the Clarion Congress Centre

FRIDAY, November 8, 2024

8:00-14:00

Registration desk open

Foyer of the Clarion Congress Centre

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

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 & 3 & 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 & 3 & 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-ISPA, Bari, Italy

18:30-19:30

Symposium Welcome Cocktail
(Clarion Congress Hotel Prague)

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



Taurus hall

Expect the unexpected - Climate change and (emerging) mycotoxins





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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

November 6, 2024

12:00-12:20 L25

RECENT ANALYTICAL ADVANCES BY THE EURL-MN

Jens J. Sloth, European Union Reference Laboratory for Metals and Nitrogenous compounds in feed and food, National Food Institute, Technical University of Denmark, Lyngby, Denmark

12:20-12:40 L26

EUROPEAN METROLOGY NETWORK FOR SAFE AND SUSTAINABLE FOOD (EMN FOOD): PRIORITIES AND STRATEGIES FOR DRIVING METROLOGY IN SUPPORT OF FOOD SAFETY AND SUSTAINABILITY

Andrea Mario Rossi, National Metrology Institute of Italy (INRiM), Turin, Italy

12:30-13:30

Lunch

WEDNESDAY, November 6, 2024

SESSIONS 5 & 6 & 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 & 9 & 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

ORAL SESSIONS

12:10-12:30 **L36**

ANALYSIS OF OXIDIZED AND GLYCATED AMINO ACIDS IN FOOD: WHY MASS SPECTROMETRY IS ESSENTIAL

Michael Hellwig, Technical University of Dresden, Dresden, Germany

12:30-13:30

Lunch

November 6, 2024

WEDNESDAY, November 6, 2024

SESSIONS 5 & 6 & 7, in parallel

9:00–10:30
Leo & Virgo
halls

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

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 & 9 & 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 EUROCIGUA PROJECT

Ana Gago Martínez, University of Vigo, Vigo, Spain

12:20–12:30 L45*

FATE OF MYCOTOXINS DURING GLUTEN-FREE PASTA PROCESSING: UNTARGETED 13C-LABELLING LC-HRMS BASED APPROACH

Eleonora Rollo, University of Parma, Parma, Italy & Barilla G. R. F.lli SpA, Analytical Food Science, Parma, Italy

12:30–13:30

Lunch

WEDNESDAY, November 6, 2024

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	

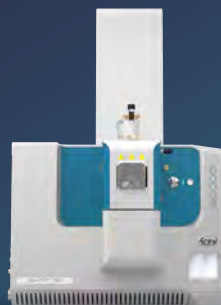


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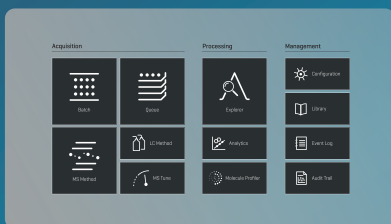


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WEDNESDAY, November 6, 2024

13:30-14:15

VENDOR SEMINARS

Virgo hall

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

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Leo hall

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*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

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Taurus hall

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Aquarius hall

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

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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 & 12 & 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 & 12 & 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***Cassandre Jeannot, ONIRIS/INRAE, LABERCA, Nantes, France*16:30-16:50 **L55****PFAS ANALYSIS IN FOOD: A MULTI-TECHNIQUE APPROACH FOR REGULATORY COMPLIANCE AND CONSUMER PROTECTION***Xanthippi Theurillat, Nestlé Research Lausanne, Lausanne, Switzerland*16:50-17:00 **L56*****PFAS IN FRUITS AND VEGETABLES: AN INTERLABORATORY VALIDATION STUDY ON THE ACHIEVABILITY OF EU TARGETED LOQS***Consolato Schiavone, National Metrology Institute of Italy (INRiM), Turin, Italy*17:00-17:10 **L57*****NON-TARGETED SCREENING FOR PFAS IN COMPLEX FOOD MATRICES: FOCUS ON THE KEYS TO DATA PRIORITIZATION***Nicolas Macorps, ONIRIS, INRAE, LABERCA, Nantes, France*17:10-17:20 **L58*****MAKING POLYCHLORINATED ALKANE ANALYSIS IN FOOD MORE ACCESSIBLE: EXPLORING LOW-RESOLUTION LC-MS/MS AS A SUITABLE ALTERNATIVE TO LC-HRMS AND GC-HRMS***Ingus 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**Octavian Augustin Mihalache**, University of Parma, Parma, Italy



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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 IMMUNODETECTION 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 <i>Lidija Kenjeric, Austrian Competence Centre for Feed and Food Quality, Safety and Innovation FFoQSI GmbH, Tulln, Austria</i>
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 <i>Roberto Laganà Vinci, University of Messina, Messina, Italy</i>
11:50-12:10	L73	ANALYTICAL DEVELOPMENTS AND CHALLENGES FOR MICRO-/NANOPLASTICS ANALYSIS IN FOOD <i>Haiyan Li, National Centre for Food Science, Singapore Food Agency, Singapore</i>
12:10-12:30	L74	THE FRACTIONATION PROCESSING AFFECTS THE AMOUNT OF ANTINUTRIENTS IN DIFFERENT PLANT-BASED FOOD INGREDIENTS <i>Giovanni D'Auria, University of Naples Federico II, Portici, Italy</i>
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

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

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 Krška, University of Natural Resources and Life Sciences, Vienna, IFATulln, 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

12:20-12:30

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
LAST MINUTE		LM1

15:30-16:00

Coffee break



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THURSDAY, November 7, 2024

13:30-14:15

VENDOR SEMINARS*Aquarius hall***Innovative workflows for the multi-residue analysis of organic contaminants****ThermoFisher**
SCIENTIFIC*Taurus hall***Tackling separation challenges: Strategies for identifying plant toxin isomers and analyzing Glyphosate & Co. in complex matrices****Waters™**

14:45-15:30

VENDOR SEMINARS*Aquarius hall***Integrated gluten management - Gluten testing along the food production chain****r-biopharm®**

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 Muñiz-Bustamante, University of Córdoba, Córdoba, Spain

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

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

Francesca Rigano, University of Messina, Messina, Italy

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

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

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

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

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

Francesca Carrà, University of Piemonte Orientale, Novara, Italy

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

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

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

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

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

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

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

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

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

From 20:00

Symposium Dinner
(Hard Rock Cafe Prague)

THURSDAY, November 7, 2024

SESSIONS 20 & 21 & 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 AGRI-FOOD 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 & 24 & 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 & 24 & 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 Loco, Sciensano, Brussels, Belgium*9:40–10:00 **L126****VALIDATION AND APPLICATION OF AN LC-ESI-MS/MS MULTI-COMPOUND METHOD SIMULTANEOUSLY DETERMINING SIX B-VITAMINS IN A BROAD RANGE OF FOODS***Eystein Oveland, Institute of Marine Research, Bergen, Norway*10:00–10:10 **L127*****DETERMINATION OF BIOACTIVE COMPOUNDS IN 19 ITALIAN VARIETIES OF CHILI PEPPERS BY MEANS OF LIQUID CHROMATOGRAPHY HIGH RESOLUTION MASS SPECTROMETRY AND IN VITRO ENZYME INHIBITORY EFFECT***Cinzia Cafarella, University of Messina, Messina, Italy*10:10–10:20 **L128*****ADVANCED CHARACTERIZATION OF NOVEL CANNABIS CULTIVARS***Matej Maly, University of Chemistry and Technology in Prague, Prague, Czech Republic*10:20–10:40 **L129****SUPPORTING THE OFFICIAL SENSORY EVALUATION OF VIRGIN OLIVE OILS WITH INNOVATIVE STRATEGIES BASED ON VOLATILE COMPOUNDS ANALYSIS: THE ROLE OF HS-GC-IMS AND MACHINE LEARNING***Enrico Valli, University of Bologna, Cesena, Italy*10:40–11:00 **L130****ANALYSIS OF VOLATILES AND α -DICARBONYL COMPOUNDS IN MAILLARD REACTION PRODUCTS DERIVED FROM 2'-FUCOSYLLACTOSE AND AMINO ACIDS***Kwanggeun Lee, Dongguk University, Seoul, South Korea*

11:00–11:30

Coffee break / EXHIBITION

FRIDAY, November 8, 2024

SESSIONS 23 & 24 & 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 12th 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
LAST MINUTE	LM1

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(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 Zwynsvoorde, 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 Ntanasios

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 Garcarena, 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 REMOVA
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 PHYSICOCHEMICAL 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 Hajsova
- B9** ANALYSIS OF INSECT-BASED FEED: INTEGRATION OF CHITIN DETERMINATION INTO THE WEEENDE 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

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- 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 Almubayedh, 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 Fahl-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** MONOFLORAL HONEY AUTHENTICATION BY LC-HRMS/MS PROFILING
Roberto Stella, Andrea Massaro, Carmela Zacometti, Alessandra Tata, Giancarlo Biancotto
- 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, Nicolò Riboni, Maurizio Piergiorgio, 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 Brauersreuther, Dagmar Brüggemann, Wolfgang Jira, Andreas Römpp
- C30** THE NEXT GENERATION LC-IRMS FOR HONEY AUTHENTICITY INVESTIGATION
Daniel Felsmann, Nils Stoebe, Qiong Li, Mario Tuthorn

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- 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 Hajšlova
- 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
Vojtech Hrbek, Karel Wunsche, Kamila Stehnova, Kamila Bechynska, Vit Kosek, Jana Hajšlova
- 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 Giovannozzi, 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, Maria Concepcion Garcia, Maria Castro-Puyana

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- 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 Biazik, 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
Eloisa 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** PHYSICOCHEMICAL 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** Not presented
- 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** PHYSICOCHEMICAL 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 Strocchi, Eloisa Bagnulo, Gloria Pellegrino, Carlo Bicchi, Erica Liberto

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- 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

- H1 IDENTIFICATION AND DETERMINATION OF SYNTHETIC COLORS IN FINE BAKERY WARES (CAKES) SOLD IN RIYADH CITY, SAUDI ARABIA: A COMPARATIVE STUDY BETWEEN THE SPECIFICATIONS LAID OUT IN THE GULF STANDARDIZATION ORGANIZATION AND THE EUROPEAN UNION
Mazen AlFayez
- H2 DEVELOPMENT OF A HPLC-MS/MS MULTI-METHOD FOR THE ANALYSIS OF FOOD ADDITIVES WITH SPECIAL FOCUS ON SWEETENERS
Svenja Schneider, Sabrina Darge, Susanne Esslinger
- H3 PHYSICO-CHEMICAL AND SENSORY CHARACTERIZATION OF FRUIT JUICES ENRICHED WITH TANNINS
Daniela Ghirardello, Manuela Giordano, Giuseppe Zeppa, Samuele Giovando, Michele Battaglia
- H4 ADDED PHOSPHATES ANALYSIS IN FOOD: A NON COMPLETELY SOLVED ISSUE YET
Josep Calderon, Sonia Abuin, Soledad Soler, Matilde Alvarez, Víctor Pavon, David Samblas
- H5 EXPANDING THE BACTERIOPHAGE ARSENAL FOR ALICYCLOBACILLUS SPOILAGE PREVENTION IN THE FOOD INDUSTRY
Helena Ferreira, Ines Carvalho Leonardo, Ana Patricia Quendera, Maria Teresa Barreto Crespo, Carlos Sao-Jose, Frederic Bustos Gaspar
- H6 EXPLORING THE ANTIBACTERIAL POTENTIAL OF A GEOBACILLIN-26 HOMOLOG FROM ALICYCLOBACILLUS ACIDOTERRESTRIS DSM 3922T: A NOVEL APPROACH TO COMBAT SPOILAGE IN FOOD PRODUCTS
Ines Carvalho Leonardo, Ana Patricia Quendera, Helena Ferreira, Maria Teresa Barreto Crespo, Carlos Sao-Jose, Frederic Bustos Gaspar
- H7 QUANTITATIVE LC ANALYSIS OF RARE SUGARS IN FOOD
Vadim Kraft, Annika Malz, Uwe Oppermann

J: FOOD SUPPLEMENTS

- J1 PIGMENTS, NITRATES AND STANDARDIZATION: PROFILING RED BEETROOT (BETA VULGARIS L.) FOOD INGREDIENTS AND SUPPLEMENTS
Marco Gozzi, Guillem Campmajo, Martina Cirilini, Chiara Dall'Asta, Renato Bruni
- J2 OPTIMIZING HEMICELLULOSE HYDROTHERMAL EXTRACTION FROM LIGNOCELLULOSIC BIOMASSES USING AN ENZYMATIC APPROACH: EFFECT OF TEMPERATURE, ENZYMES, AND MATRIX
Pio Viscusi, Veronica Lolli, Augusta Caligiani
- J3 A COMPREHENSIVE COMPARISON OF VARIOUS TECHNIQUES FOR CHARACTERISATION AND AUTHENTICATION OF FISH OIL-BASED FOOD SUPPLEMENTS
Chi Mai Nguyenova, Vojtech Hrbek, Marek Dolezal, Jan Poustka
- J4 QUANTIFICATION OF 19 CANNABINOIDS IN COMMERCIAL CBD OILS AND SAFETY IMPLICATIONS OF THEIR CBD AND Δ^9 -THC CONTENTS
Niklas Lindekamp, Stefan Weigel, Benjamin Sachse, Bernd Schäfer, Sascha Rohn, Nadja Triesch
- J5 DATE SYRUP: HEALTHY AND SAFE SWEETENER
Benedetta Sgro, Qada Benameur, Nadra Rechidi-Sidhoum, Vincenzo Lo Turco, Angela Giorgia Potorti, Giuseppa Di Bella
- J6 EFFECT OF IN VITRO DIGESTION ON TOTAL PHENOLIC CONTENT AND ANTIOXIDANT PROPERTIES OF GINGER AND PROPOLIS EXTRACTS
Katie Nina Doran, Liliana Ordoñez, Marc Griffiths, Alexandros Ch Stratakis
- J7 SMOOTH THE PATH FOR HIGH THROUGHPUT LABORATORIES – A SIMPLE QUECHERS BASED-EXTRACTION MULTI-COMPOUND LC-MS/MS METHOD FOR THE DETECTION OF THE VITAMINS A, E, D AND K IN FOOD
Nancy Frank, Lucas Hemmerle, Laure Poquet, Philippe Eugster
- J8 QUANTIFICATION OF SEXUAL ENHANCERS IN DIETARY SUPPLEMENTS BY LC-MS/MS
Meritxell Castello, Eva Munoz, Josep Calderon, Margalida Artigues, Jordi Diaz, Sonia Gotsens, Josep Lluís Lliberia

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- J9** QUALITY ASSURANCE OF SAFFRON SUPPLEMENTS VIA SUSPECT METABOLOMIC PROFILING
Hilva Gjoni, Guillem Campmajo, Marco Biagi, Renato Bruni, Chiara Dall'Asta
- J10** IMPROVING CHROMATOGRAPHIC RESOLUTION OF THE JECFA METHOD FOR THE ANALYSIS OF STEVIOL GLYCOSIDES
Cecile Pinto, Jinchuan Yang, Paul Rainville, Stephanie Harden
- J11** CHARACTERIZATION OF CANNABIS CULTIVARS FOR MEDICINAL PURPOSES
Frantisek Benes, Zuzana Binova, Matej Maly, Maria Filatova, Michal Stupak, Jana Hajslova
- J12** FORMATION OF SULFORAPHANE DURING LACTIC ACID FERMENTATION OF NASTURTIUM (TROPAEOLUM MAJUS L.)
Anna Romanotto, Kerstin Hansen

K: GENERAL FOOD ANALYSIS

- K1** HIGH-THROUGHPUT, FULLY AUTOMATED SAMPLE PREPARATION FOR CONTAMINANT ANALYSIS
Mareike Reichel, Clara John, Jan Sebastian Mänz
- K2** EFFECT-BASED ANALYSIS USING HIGH PERFORMANCE THIN LAYER CHROMATOGRAPHY AS A TOOL TO EVALUATE COMPLEX MIXTURES
Paul Roggeboz, Hélia Latado, Claudine Cottet Fontannaz, Blandine Descamps, Amaury Patin, Maricel Marin-Kuan
- K3** THE EVALUATION OF GROWTH-INHIBITORY EFFECT OF PLANT VOLATILE COMPOUNDS AGAINST FOOD PATHOGENIC MICROORGANISMS IN LIQUID AND VAPOR PHASE USING BROTH MICRODILUTION VOLATILIZATION METHOD
Adrish Dutta, Marketa Houdkova, Ladislav Kokoska
- K4** DEVELOPMENT OF AN ANTIOXIDANT ASSAY FOR ANTHOCYANINS IN RED CABBAGE USING LIQUID CHROMATOGRAPHY COUPLED WITH HIGH-RESOLUTION MASS SPECTROMETRY
Claudia Lomboni, Ksenia Morozova, Lucrezia Angeli, Giovanna Ferrentino, Matteo Scampicchio
- K5** BAD AFTERTASTE IN TRUFFLE SOUP: IDENTIFYING THE CULPRITS IN A REAL-TIME NOSESPACE STUDY
Philipp Sulzer, Andreas Mauracher, Rene Gutmann
- K6** IDENTIFICATION OF PROCESS-DEPENDENT MAILLARD ADDUCTS IN WHOLEMEAL DRY PASTA BY UNTARGETED HIGH RESOLUTION TANDEM MASS SPECTROMETRY: A COMPARATIVE ANALYSIS OF DIFFERENT DRYING CYCLES AND SEMOLINA COMPOSITION
Chiara Nitride, Anna Luparelli, Antonella Lamonaca, Elisabetta De Angelis, Linda Monaci, Rosa Pilolli
- K7** DEVELOPMENT AND VALIDATION OF A MULTI-RESIDUE METHOD FOR VETERINARY DRUGS IN ANIMAL BASED-FOOD MATRICES USING LIQUID-CHROMATOGRAPHY HIGH-RESOLUTION MASS SPECTROMETRY
Floi Marilleau, Yvan Gru, Nicolas Cimetiere, Alexandre Verdu
- K8** ADVANCING SAFETY ASSESSMENT – APPLICATION OF NON-TARGETED ANALYSIS FOR NEW FOODS AND FOOD PRODUCTION SYSTEMS
Hui Yi Lim, Bin Li, Yai Foong Chew, Lin Min Lee, Wei Yong Desmond Teo, Haiyan Li, Joanna Khoo, Sheot Harn Chan, Dingyi Yu
- K9** SCREENING OF TOCOLS CONTENT IN DIFFERENT MAIZE KERNEL TYPE
Jelena Vukadinovic, Jelena Srdic, Violeta Andelkovic, Nikola Grcic, Milan Brankov, Milomir Filipovic, Snezana Mladenovic Drinic
- K10** EXPLORATION OF NEW LOW-PRESSURE GC COLUMNS FOR FOOD AND ENVIRONMENT EMERGING CONTAMINANTS
Jana Hepner, Whitney Dudek-Salisbury, Chris English
- K11** MOROCCAN AND ITALIAN CAROBS (CERATONIA SILIQUA L.): CHEMICAL COMPOSITION, LIPID FRACTION, AND MINERAL PROFILE
Vincenzo Nava, Ambrogina Albergamo, Angela Giorgia Potorti, Vincenzo Lo Turco, Giuseppa Di Bella
- K12** QUANTITATION OF ALLYL ESTERS, LINALOOL, CITRAL, AND LINALYL ACETATE IN YOGURT AND SOFT DRINKS BY MEANS OF GC-MS
Anna Maria Gabler, Michal Stupak, Josephine Bönick, Annemarie Richter, Frederike Sommerfeld, Susanne Esslinger
- K13** CHARACTERIZATION OF PLANT-BASED BEVERAGES BY 1D, 2D, AND QUANTITATIVE NMR
Federico Brigante, Pavel Solov'yev, Luana Bontempo
- K14** OPTIMAL SCHEME FOR STANDARD ADDITION
Panagiotis Steliopoulos, Franziska Scharmann
- K15** EFFECT OF CLA-PRODUCING ADJUNCT CULTURES OF NUTRITIONAL VALUE OF SHEEP CHEESE
Federica Litrenta, Georgiana Bosco, Annalisa Amato, Carmelo Cavallo, Marco Scalisi, Cinzia Lucia Randazzo, Vincenzo Nava, Vincenzo Lopreiato, Luigi Liotta
- K16** MINERAL ELEMENTS IN COMMERCIAL BABY FOODS
Angela Giorgia Potorti, Irene Maria Spanò, Antonio Cambria, Vincenzo Lo Turco, Giuseppa Di Bella
- K17** WP-CBR001 - A NEW MATRIX-CERTIFIED REFERENCE MATERIAL FOR THE DETERMINATION OF POLYCYCLIC AROMATIC HYDROCARBONS (PAHS) AND TOXIC ELEMENTS IN WHEY PROTEIN POWDER
Simon Lobsiger, Silvia Mallia, Lena Marki, Gisela Umbricht, Hanspeter Sprecher, Kathrin Breitruck, Markus Obkircher, Alexandra Jaus
- K18** EVALUATION OF THE ANTIOXIDANT CAPACITY OF EXTRACTS OF MUSHROOMS WITH HIGH GASTRONOMIC VALUE
Elena Ortega Canada, Estrella Espada Bellido, Rosa Maria Mateos Bernal, Ceferino Carrera Fernandez, Nuria Chinchilla Salcedo, Miguel Palma Lovillo, Gerardo Fernandez Barbero

POSTER SESSIONS

- K19** PHYSICOCHEMICAL AND SENSORY PROPERTIES OF SOYMILK PREPARED FROM SOYBEANS SOAKED IN D-XYLOSE AND L-LEUCINE SOLUTIONS USING ULTRASONIC TREATMENT
Eunyeong Choi, Kwang-Geun Lee
- K20** TOTAL PHOSPHORUS AND PHOSPHATES CONTENTS IN MEAT PRODUCTS FROM THE BELGRADE MARKET, SERBIA
Danijela Vranic, Radivoj Petronijevic, Jasna Djinic-Stojanovic, Vesna Djordjevic, Srdjan Stefanovic, Vladimir Koricanac, Dejana Trbovic
- K21** ASSESSMENT OF DIETARY INTAKE OF IRON IN SERBIAN ADULT BY CONSUMPTION OF DIFFERENT MEAT PRODUCTS
Jasna Djinic-Stojanovic, Ivana Brankovic Lazic, Sasa Jankovic, Danijela Vranic, Munevera Begic, Ognjen Krnjaja, Vesna Djordjevic
- K22** CALCIUM AND MAGNESIUM CONTENT IN BOILED SAUSAGES FROM THE SERBIAN MARKET
Jasna Djinic-Stojanovic, Ivana Brankovic Lazic, Sasa Jankovic, Danijela Vranic, Munevera Begic, Srdjan Stefanovic, Vesna Djordjevic
- K23** Not presented
- K24** ACCURATE QUANTITATIVE PROFILING OF FATTY ACIDS IN PLANT-BASED FOOD USING BY ONE-STEP MICROWAVE-ASSISTED EXTRACTION AND DERIVATIZATION FOLLOWED BY COMPREHENSIVE TWO-DIMENSIONAL GAS CHROMATOGRAPHY WITH PARALLEL DETECTION BY FLAME IONIZATION DETECTOR AND MASS SPECTROMETRY
Angelica Fina, Andrea Caratti, Donatella Ferrara, Giorgia Botta, Erica Liberto, Simone Apolloni, Marco Beccaria, Diego Carnaroglio, Giorgia Purcaro, Chiara Cordero
- K25** SEMI-AUTOMATED SAMPLING DURING TEA INFUSION: DETERMINATION OF THE TRANSFER OF SESQUITERPENE LACTONES FROM BOTANICAL PREPARATIONS (ARNICA MONTANA) INTO HOT TEA INFUSIONS
Franziska Kolrep, Xenia Anabel Körner, Oliver Kappenstein
- K26** FOLIAR APPLICATION OF SODIUM SELENATE: EFFECTS ON BIOACTIVE COMPOUNDS AND QUALITY OF RASPBERRY (RUBUS IDAEUS L.)
Manuel Martoccia, Helder Jose Couto Oliveira, Maurizio Aceto, Vincenzo Disca, Matteo Bordiga, Jean Daniel Coisson
- K27** TRANSFER OF SELECTED PERSISTENT ORGANIC POLLUTANTS IN YELLOW MEALWORM LARVAE (TENEbrio MOLITOR)
Corinna Kurbis, Johanna Ziegler, Lisa Klusmann, Mariko Yamamoto, Pia Sy, Anne Jahnke, Linda Uhr, Anja Lüth, David M. Schumacher
- K28** QUANTIFICATION OF 30 PER- AND POLYFLUOROALKYL SUBSTANCES (PFAS) IN FRUITS AND VEGETABLES
Anne Jahnke, Corinna Kurbis, Nicolas Mertin, Kerstin Weidner, Marvin Spieker, Anja Lüth
- K29** ANALYTICAL STRATEGY FOR THE DETERMINATION OF CAROTENOIDS AND THEIR FORMS IN FEED AND ANIMAL PRODUCTS
Aliaksandra Kharoshka, Kamila Mimrova, Jana Hajslova, Vera Schulzova
- K30** ANALYTICAL ASSESSMENT AND HEALTH CLAIMS STRENGTHENING IN GREEK OLIVE OIL: STUDYING THE INFLUENCE OF OLIVE PITCHING ON QUALITY PARAMETERS OF THE PRODUCED OLIVE OIL
Panagiotis Loukas Gialouris, Sofia Drakopoulou, Eleni Nastou, Anastasia Koupa, Georgia Soutani, Nikolaos Thomaidis
- K31** COMPARISON OF VARIOUS ANALYTICAL METHODS FOR MONITORING OF CHANGES IN THE CHEMICAL COMPOSITION OF SELECTED PLANT OILS DURING LONG TERM STORAGE
Chi Mai Nguyenova, Marek Dolezal, Jan Poustka
- K32** VOLATILE COMPOUNDS, ANTIOXIDANT AND ANTI-INFLAMMATORY ACTIVITY OF LACTIC ACID BACTERIA-BIOCONVERSIONED GRAPE BY-PRODUCT (VITIS LABRUSCA B.)
Geonhak Lee, Kwang-Geun Lee
- K33** INNOVATIVE AMINO ACID ANALYSIS: ACCURATE AND ROBUST UNDERIVATIZED AMINO ACIDS ANALYSIS IN FOOD AND FEED USING HYPERCARB COLUMN COMBINED WITH UNIQUE TANDEM LC CONFIGURATION FOR INCREASED THROUGHPUT
Valerie Thibert, Maryline Carvalho, Serdar Bilgesoy, Andreas Becker
- K34** PFAS ANALYSIS IN FOOD USING AN AUTOMATED SOLVENT EXTRACTION SYSTEM AND THE LATEST LC-TQ
Day Powell
- K35** 5-HMF QUANTIFICATION AND VOLATILE PROFILING IN HONEY BY VAC-HS-SPME-GC×GC-MS
Damien Eggermont, Francesca Pardi, Giorgia Purcaro
- K36** BIOACTIVE COMPOUNDS OF GREEK PROPOLIS: A QUALITATIVE AND QUANTITATIVE INVESTIGATION EXPLOITING UHPLC-VIP-HESI-TIMS-QTOF-MS
Eleni Nastou, Dafni Preza-Mayo-Kataki, Panagiotis Loukas Gialouris, Nikolaos Thomaidis
- K37** PHYSICAL CHARACTERIZATION OF NOVEL OLIVE POWDER
Melis Cetin Karasu, Mecit Halil Oztop, Behic Mert
- K38** UNDERSTANDING TEMPERATURE-DEPENDENT CAKING MECHANISMS IN POWDERED DAIRY PRODUCTS USING TD-NMR RELAXOMETRY
Ozan Tas, Esmanur Ilhan, Melis Cetin Karasu, Selen Guner San, Mecit Halil Oztop
- K39** CHARACTERIZATION OF ANTHOCYANIN GLYCOSIDES FROM BERRIES CULTIVATED IN KOREA BASED ON HIGH RESOLUTION MASS SPECTROMETRY (UPLC-DAD-QTOF/MS)
Heon-Woong Kim, Ryeong Ha Kwon, Hyemin Na, Ju Hyung Kim, So Ah Kim, Eun-Suk Jung, Hyo Jeong Hwang, Chi-Do Wee, Kwang-Sik Lee, Young-Hee Park

POSTER SESSIONS

- K40** MASS SPECTROMETRY IN THE FACTORY: AN ASSESSMENT OF RECENT DIELECTRIC BARRIER DISCHARGE IONISATION (DBDI) MASS SPECTROMETRY APPLICATIONS WITH IN-FACTORY ANALYSIS POTENTIAL
Nurmeen Adil, Natasha Logan, Simon Haughey, Chris Elliott, Nicholas Birse
- K41** THE EFFECT OF SELECTED ADDITIONS ON THE COMPOSITION OF FATTY ACIDS IN COTTAGE CHEESE MADE FROM GOAT'S MILK
Beata Paszczyk, Joanna Klepacka, Marta Czarnowska-Kujawska
- K42** MONITORING ASPARAGINE CONTENT IN CEREALS: AN APPROACH TO REDUCE ACRYLAMIDE FORMATION IN BAKED GOODS
Hana Pirova, Lucie Stara, Beverly Hradecka, Jana Hajslova
- K43** FROM BEANS TO BREWING: ENHANCING COFFEE QUALITY THROUGH DYNAMIC IMAGE ANALYSIS AND ZETA POTENTIAL MEASUREMENTS
Henrique Brasil, Franz Miller Branco Ferraz
- K44** UNLOCKING THE POTENTIAL OF MOROCCAN VIRGIN OLIVE OILS FOR A POSSIBLE RECOGNITION BY THE EUROPEAN UNION GEOGRAPHICAL INDICATION THROUGH COMPREHENSIVE ANALYTICAL CHARACTERIZATION OF THEIR QUALITY AND COMPOSITION
Sofia Zantedeschi, Matilde Tura, Enrico Valli, Sara Barbieri, Alessandra Bendini, Noureddine Mokhtari, Fatima Zahrae El-Mossaid, Aadil Bajoub, Abdelaziz Ait Elkassia, Erika Ramanzini, Ali Abidar, Abdeslam Oughad, Naima Basidi, Marco Setti, Tullia Gallina Toschi
- K45** Not presented
- K46** Not presented
- K47** TRANS FATTY ACIDS CONTENT IN FOOD FOR INFANTS AND YOUNG CHILDREN
Hanna Mojska, Bogumila Krygier, Edyta Jasinska-Melon
- K48** ASSESSING THE IMPLICATION OF SPAD AND NDVI VALUES IN NITROGEN APPLICATION AND GRAIN QUALITY OF SELECTED MAIZE HYBRIDS
Muhoja Sylvester Nyandi, Peter Pepo
- K49** CHARACTERIZATION OF SECONDARY METABOLITES OF DYER'S ALKANET (ALKANNA TINCTORIA) POSSESSING ANTIMICROBIAL ACTIVITY
Tereza Jaegerova, Jana Hajslova, Hana Sykorova
- K50** Not presented
- K51** DYNAMIC CHARACTERISATION OF PERMEATION PROCESSES IN POLYMER PACKAGING FILMS
Andreas Stenzel, Jonathan Beauchamp, Y Lan Pham
- K52** COMPARATIVE PHARMACOKINETICS OF NANOFORMULATED CBD AND CBDA IN APOE KO MICE: A THREE-MONTH STUDY
Zuzana Binova, Frantisek Benes, Matej Maly, Petr Kastanek, Monika Cahova, Milena Stranska, Jana Hajslova
- K53** OPTIMIZING PROFICIENCY TESTING SAMPLES IN FOOD MICROBIOLOGY
Loreto Gallego, Vicente Catalan, Elena Penaranda, Ana De Pablo, Luis Maria Gallego
- K54** FROM SPELT SEED TO FUNCTIONAL FOOD: IMPROVING BIOACCESSIBILITY OF PHENOLICS THROUGH BIOPROCESSING TECHNIQUES
Marijeta Mencin, Maja Mikulic Petkovsek, Petra Terpinc
- K55** EFFECT OF BUCKWHEAT HUSK ADDITION ON SENSORY PROPERTIES OF BREAD
Wajeeha Mumtaz, Marta Czarnowska-Kujawska, Joanna Klepacka
- K56** Not presented
- K57** PROFILING OF MILK TRIGLYCERIDS BY UHPLC-MS
Jean-Michel Romnee, Mohamed El Morabit, Virginie Decruyenaere, François Stevens

POSTER SESSIONS

M: GREEN FOOD ANALYSIS

- M1 DES-TINATION: A SUSTAINABLE JOURNEY TO ACCURATE AFLATOXIN ANALYSIS IN PISTACHIOS
Andrea Schincaglia, Alberto Cavazzini, Luisa Pasti, Giorgia Purcaro, Marco Beccaria
- M2 USE OF UNIQUE GC-TOFMS TECHNOLOGY FOR ENHANCED & INCREASED THROUGHPUT SCREENING OF GINGER OILS – METHOD TRANSFER FROM HELIUM TO HYDROGEN CARRIER GASES
Nick Jones, Sebastiano Panto, Pavel Jiros, Lena Dubois
- M3 RECOVERY OF PROTEINS AND BIOACTIVE COMPOUNDS FROM A TURMERIC CURCUMA LONGA WASTE USING SUBCRITICAL WATER EXTRACTION AND HIGH INTENSITY FOCUSED ULTRASOUNDS. IDENTIFICATION OF COMPOUNDS BY RP-UPLC-ESI-QTOF
Carlos Rubio Marin, Maria Luisa Marina, Maria Concepcion Garcia
- M4 COMPARISON OF GREEN STRATEGIES FOR MAXIMIZING THE EXTRACTION OF PROTEINS AND COMPOUNDS WITH ANTIOXIDANT AND ANTIMICROBIAL ACTIVITY FROM A GINGER WASTE
Carlos Rubio Marin, Maria Luisa Marina, Maria Concepcion Garcia
- M5 MICROWAVE-ASSISTED EXTRACTION AND SAPONIFICATION TO INCREASE THE THROUGHPUT IN FOOD QUALITY ANALYSIS
Donatella Ferrara, Nicola Ruin, Marco Beccaria, Chiara Emilia Irma Cordero, Giorgia Purcaro
- M6 PLANT-BASED BEVERAGES IN NUTRITION
Bogumila Krygier, Edyta Jasinska-Melon, Hanna Mojska

O: MAJOR NUTRIENTS AND VITAMINS

- O1 APPLICATION OF FT-NIR SPECTROSCOPY COUPLED WITH CHEMOMETRICS FOR RAPID QUANTIFICATION OF MACRONUTRIENTS IN CEREAL-BASED BABY FOOD
Alexandra Nanou, Sofia Koutroumpi, Evangelia Krystalli
- O2 DEVELOPMENT OF A NEW ECO-FRIENDLY ULTRASOUND-ASSISTED EXTRACTION METHOD TO QUANTIFY TRYPTOPHAN IN WILD MUSHROOMS AND DETERMINATION OF ITS BENEFICIAL PROPERTIES
Alejandro R. Lopez, Elena Ortega-Caneda, Estrella Espada-Bellido, Nuria Chinchilla, Miguel Palma, Maria Jose Aliano-Gonzalez, Gerardo F. Barbero, Ceferino Carrera
- O3 EVALUATION OF THE MINERAL COMPOSITION OF YERBA MATE (ILEX PARAGUARIENSIS)
Justyna Osko, Aleksandra Bojarowska, Kornelia Kadac-Czapska, Małgorzata Grembecka
- O4 FATTY ACID PROFILE OF CLAMS FROM SICILIAN TRANSITIONAL WATER ZONES
Salvatore Giacobbe, Benedetta Sgro, Federica Litrenta, Giuseppa Di Bella, Vincenzo Lo Turco
- O5 SYMBIOTIC PROPERTIES OF BREAST MILK
Katarzyna Kubiach, Magdalena Twaruzek, Elena Sinkiewicz-Darol, Dorota Martysiak-Zurowska, Barbara Kusznierevich
- O6 CHANGES IN THE FOLATE CONTENT OF KOMBUCHAS DERIVED FROM MILK AND PLANT DRINKS
Marta Czarnowska-Kujawska, Joanna Klepacka, Beata Paszczyk
- O7 THE INFLUENCE OF BUCKWHEAT HUSK ADDITION ON THE ANTIOXIDANT PROPERTIES OF BREAD
Joanna Klepacka, Wajeeha Mumtaz, Marta Czarnowska-Kujawska
- O8 THE IMPACT OF INDUSTRIAL ROASTING OF COFFEE BEANS ON THE LEVEL OF PHENOLIC COMPOUNDS
Joanna Klepacka, Marta Czarnowska-Kujawska, Beata Paszczyk
- O9 OPTIMISATION OF SAMPLE PREPARATION PROCEDURE FOR THE DETERMINATION OF FOLATE IN VEGETABLES
Lenka Libenska, Jana Pulkrabova, Lucie Drabova
- O10 EVALUATION OF THE VITAMIN (A, D AND E) STATUS OF CZECH MOTHERS AND THEIR NEWBORNS: DIFFERENCES BETWEEN PRE-TERM AND FULL-TERM LABORS (PILOT STUDY)
Veronika Gomersall, Lenka Libenska, Radim J. Sram, Jiri Dusek, Jana Pulkrabova, Lucie Drabova
- O11 UHPLC-Q-ORBITRAP-MS-BASED LIPIDOMIC STUDY OF SWINE SAUSAGE PRODUCED BY ADDING NATURAL INGREDIENTS TO REPLACE NITRITE AND NITRATE ADDITION
Annalisa Mentana, Andrea Chiappinelli, Maria Campaniello, Rosalia Zianni, Giovanna Berardi, Marco Langianese, Valeria Nardelli, Marco Iammarino
- O12 ENHANCED VITAMIN ANALYSIS: THE POWER OF IMMUNOAFFINITY CLEAN-UP AND AUTOMATION
Lochlann Walford, Naomi McLachlan, Carol Donnelly, Claire Milligan, Elizabeth Mannaing
- O13 HEPARIN AFFINITY COLUMN: ANALYSIS OF LACTOFERRIN IN INFANT FORMULA
Siobhan Kelly, Helen Cameron, Carol Donnelly, Claire Milligan

POSTER SESSIONS

R: (MULTI)OMICS IN FOOD ANALYSIS

- R1 VOLATOLOMICS TO INVESTIGATE THE RESPONSE OF LISTERIA MONOCYTOGENES TO PH CHANGES IN ITS CULTURE MEDIUM
Aya Fakih, Jeremy Ratel, Dimitra Tsourek, Frederic Mercier, Nathalie Kondjoyan, Nelly Caccia, Cristian Botta, Kalliopi Rantsiou, Erwan Engel
- R2 APPLICATION OF NMR SPECTROSCOPY TO STUDY THE EFFECT OF MALTING PROCESS ON LEGUME SEEDS
Mattia Spano, Alessio Cimini, Anna Maria Giusti, Lorenzo Maria Donini, Mauro Moresi, Luisa Mannina
- R3 NONTARGETED DIRECT HEADSPACE GC-IMS OF MAMMALIAN CELL CULTURES
Richard Frey, Sarah Winkler, Rüdiger Rufolf, Philipp Weller
- R4 CHEMICAL CHARACTERIZATION OF HEMP SEED (CANNABIS SATIVA L.) POLAR METABOLITES THROUGH LIQUID CHROMATOGRAPHY COUPLED TO HIGH-RESOLUTION MASS SPECTROMETRY
Lorenzo Del Vecchio, Guillem Campmajo, Vita Maria Cristiana Moliterni, Chiara Dall'Asta, Gianni Galaverna, Martina Cirlini
- R5 CHEMICAL CHARACTERIZATION BY LC-HR-MS/MS OF AN INNOVATIVE AND ENRICHED TARALLO PUGLIESE FORTIFIED WITH LEGUME END-PRODUCTS
Antonella Lamonaca, Federica De Bellis, Anna Luparelli, Leonardo Caputo, Laura Quintieri, Rosa Pilolli, Elisabetta De Angelis, Linda Monaci
- R6 COMPUTER VISION HIGHLIGHTS QUALITY TRAITS IN ARTISANAL CHEESE: INVESTIGATING VALCASOTTO CHEESE BY COMPREHENSIVE TWO-DIMENSIONAL GAS CHROMATOGRAPHY AND QUANTITATIVE VOLATILOMICS
Fulvia Trapani, Andrea Caratti, Angelica Fina, Erica Liberto, Francesco Ferrero, Giorgio Borreani, Fabio Bruno, Daniele Giaccone, Andrea Revello Chion, Chiara Cordero
- R7 ADVANCING FECAL VOLATILOME PROFILING BY TWO-DIMENSIONAL GAS CHROMATOGRAPHY-TIME OF FLIGHT MASS SPECTROMETRY (GC×GC-TOF MS) AND IMAGE PATTERN RECOGNITION
Fulvia Trapani, Andrea Caratti, Erica Liberto, Ilario Ferrocino, Luca Coccolin, Ilaria Goitre, Valentina Ponzo, Simona Bo, Chiara Cordero
- 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 PHYSICOCHEMICAL CHARACTERISATION OF IRON OXIDES AND HYDROXIDES APPLIED AS FOOD ADDITIVE E 172
Lisa Siciliani, Francesco Fumagalli, Eveline Verleysen, Jessica Ponti, Francesco Cubadda, Andrea Haase, Sara Bals, Jan Mast
- 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 DECARBAMOYLSEXITOXIN (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 Aleda, Stephan Freitag, Michael Sulyok, Achim Kohler, Rudolf Krška, 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

POSTER SESSIONS

- 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 Jongsma
- 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
George Kim, Nikitas Melios, Joerg Nestler, Jan Kafka, Mirko Lohse, Willi Weigel, Claude Leiner, Martin Smolka, Pakapreud Khumwan, Jenny Graunitz, Anja Haase, Jan Hesse
- 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

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
LAST MINUTE	LM1

I: FOOD CONTAMINANTS (ENVIRONMENTAL)

- I1 PRELIMINARY RISK EXPOSURE ASSESSMENT OF CONTAMINANTS OF EMERGING CONCERN THROUGH THE CONSUMPTION OF TAP WATER
Luis Muniz-Bustamante, Noelia Caballero-Casero, Soledad Rubio
- I2 FLUORINATED FEATURES IN FRESHWATER FISH: UNCOVERING UNKNOWN PFAS USING NON-TARGETED SCREENING AND MASS BALANCE EVALUATION
Bas Van Dijk, Rosalie Nijssen, Ruben Kause, Federico Padilla Gonzalez, Stefan Van Leeuwen
- I3 DIETARY EXPOSURE ASSESSMENT TO INORGANIC ARSENIC AND SMALL ORGANOARSENIC SPECIES IN THE EUROPEAN POPULATION
Jose Angel Gomez Ruiz
- I4 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
- I5 OCCURRENCE OF QUATERNARY AMMONIUMS IN FOODSTUFFS OF ANIMAL ORIGIN: 3RD FRENCH TOTAL DIET STUDY
Kahina Slimani, Annaëlle Chailleux, Dominique Hurtaud-Pessel
- I6 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
- I7 SIMULTANEOUS DETERMINATION OF C10-17 POLYCHLORINATED ALKANES IN FOOD BY A LIQUID CHROMATOGRAPHY-TANDEM MASS SPECTROMETRY
Laura Lazdina, Ingus Perkons
- I8 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
- I9 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
- I10 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
- I11 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

POSTER SESSIONS

- I12** 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
- I13** MINERAL OIL ANALYSIS: A QUALITATIVE & QUANTITATIVE WORKFLOW USING GC×GC-TOFMS/FID
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- I18** Not presented
- I19** THE EMERGENCE OF PHARMACEUTICAL RESIDUES IN HUMAN FOOD CROPS AND GARDEN-SOIL CULTIVATED UNDER ACTUAL ENVIRONMENTAL CONDITIONS
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- I30** ADVANCED ULTRA-SHORT-CHAIN PFAS ANALYSIS USING – UNEXPECTEDLY – REVERSED PHASE CHROMATOGRAPHY
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- I32** MICROBIOLOGICAL STATUS OF DONOR HUMAN MILK INTENDED FOR PREMATURE INFANTS
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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
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- 145** IDENTIFICATION OF SHORT CHAIN PER AND POLYFLUORINATED ALKYL SUBSTANCES (PFAS) USING ION RATIOS WITH LOW MASS PRODUCT IONS
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- 148** TRACE ANALYSIS OF 30 PERFLUORINATED COMPOUNDS IN SALMON TROUT AND TAP WATER USING SOLID PHASE EXTRACTION (SPE)
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- 149** ULTRA-FAST MRM ACQUISITION AND QUANTITATION OF FOOD CONTAMINANTS IN MULTIPLE FOOD MATRICES
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- 150** QUANTITATION OF PFAS IN FOOD WITH PARTS PER TRILLION LEVELS OF SENSITIVITY
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- 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
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- I52** 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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- I53** FASTER ANALYSIS FOR FOREVER CHEMICALS: ACCELERATING PFAS ANALYSIS WITH UPLC-HRIM-MS
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- I54** SIMULTANEOUS ANALYSIS OF PESTICIDES IN WATER USING AI PEAK INTEGRATION
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- I55** VACUUM AND MINIATURIZED SOLID PHASE MICROEXTRACTION ANALYSIS OF PESTICIDES IN GRAPES
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- I56** ANALYSIS OF GROUNDWATER CONTAMINATION BY PETROLEUM PRODUCTS USING MINI-SPME WITH GC-MS
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- I57** CONTAMINANTS IN FOOD STUFF: SOURCES AND STRATEGIES FOR DETECTION AND RESOLUTION BY LC/MS-MS
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- I58** A SURFACE ENHANCEMENT RAMAN SPECTROSCOPY (SERS) INVESTIGATION OF POTENTIAL RESIDUE CONTAMINATION OF MILK PRODUCTS FROM THE USE OF CHLORINE-FREE CLEANING PRODUCTS
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- I59** CHEMICAL IONIZATION MASS SPECTROMETRY FOR REAL-TIME MONITORING OF PFAS
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- I60** AUTOMATED SAMPLE PREPARATION FOR TARGETED QUANTITATION AND NON-TARGETED ANALYSIS OF PFAS WITH HPLC-HRMS ANALYSIS BASED ON ORBITRAP TECHNOLOGY
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- I62** ROUTINE PFAS TESTING IN WASTEWATER USING TOP ASSAY AND ACQUITY™ QDA™ II MASS DETECTOR
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- I63** ELEVATING SPECIFICITY AND IDENTIFICATION CONFIDENCE FOR PFAS LIQUID CHROMATOGRAPHY AND CYCLIC ION MOBILITY MASS SPECTROMETRY
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- I64** DETERMINATION OF VARIOUS PFAS IN EGG MATRIX USING STACKED INJECTION ON-LINE SPE COUPLED TO LC-MS/MS
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- N2** MINERAL CONTENT IN SICILIAN WOMEN'S BLOOD BY ICP-MS
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- N3** DETERMINATION OF 30 PFAS IN BLOOD SERUM IN A CROSS-SECTIONAL STUDY IN SWITZERLAND AND LINKING THE RESULTS TO EXPOSURE SOURCES
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- N4** PFAS IN HUMANS: INSIGHTS FROM HUMAN BIOMONITORING IN THE CZECH REPUBLIC
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- N5** SILICONE WRISTBANDS AS A TOOL FOR ASSESSING HUMAN EXPOSURE TO VARIOUS ENVIRONMENTAL POLLUTANTS
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- N6** USE OF SILICONE WRISTBANDS TO STUDY DERMAL AND INHALATION EXPOSURE TO CHLORINATED PARAFFINS
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- N7** STUDY OF THE EFFECT OF ORGANIC DIET THROUGH HUMAN BIOMONITORING OF MYCOTOXINS AND PESTICIDES
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- N8** TRANS FATTY ACIDS IN BREAST MILK AS AN INDICATOR OF DIETARY EXPOSURE TO THESE COMPOUNDS
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- P2** RAPID AND SENSITIVE DETERMINATION OF METHYLMERCURY IN FISH AND HUMAN HAIR FOR COMPREHENSIVE BIOMONITORING
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- P3** ELEMENTAL PROFILING IN BRAZILIAN ARTISAN CHOCOLATES CONTAINING VARYING LEVELS OF COCOA
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- P4** EXTRACTION OF IMPURITIES FROM AMORPHOUS SILICON DIOXIDE BY DILUTED HYDROCHLORIC ACID
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- P8** SURVEY OF LEAD AND OTHER TRACE ELEMENTS IN DRIED SPICES SOURCED FROM THE DANISH MARKET
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- P9** TRACE ELEMENT ANALYSIS OF GOURMET AND REFINED TABLE SALTS BY ICP-OES AND ICP-MS
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- P10** PROFILING THE ELEMENTAL COMPOSITION OF WHISKY USING INDUCTIVELY COUPLED PLASMA MASS SPECTROMETRY (ICP-MS)
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- P11** TRACE METALS ANALYSIS IN BABY FOOD USING INDUCTIVELY COUPLED PLASMA MASS SPECTROMETRY (ICP-MS)
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- Q2** MIGRATION OF PLASTICISERS FROM LID GASKETS INTO FATTY FOODS: A CONTINUING CONTAMINATION ISSUE
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- Q3** ALTERNATIVE PLASTIC ADDITIVES IN A SPANISH GROCERY BASKET: ARE UNPACKED FOODSTUFFS LESS HARMFUL?
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- Q4** ANALYSIS OF POLYETHYLENE TEREPHTHALATE OLIGOMERS IN PLANT-BASED MEAT ALTERNATIVES
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- Q5** SUSPECT SCREENING ANALYSIS OF CONTAMINANTS IN FOOD CONTACT MATERIALS USING SUPRAMOLECULAR SOLVENTS
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- Q6** BISPHENOLS IN FOOD AND FOOD CONTACT MATERIALS: TWO-YEAR-OBSERVATION AFTER THE RISK ASSESSMENT REVISION BY EFSA
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- Q7** SENSITIVE QUECHERS-BASED METHOD FOR THE ANALYSIS OF STYRENE IN FOOD
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- Q8** TOWARDS SUSTAINABLE FOOD PACKAGING: ENSURING FOOD SAFETY IN POST-CONSUMER RECYCLED PLASTIC MATERIALS
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- Q9** ELEMENT RELEASE FROM LEAD CRYSTAL WARE AND METALLIC HIP FLASKS
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- Q10** FRENCH REGULATION FOR PRINTING INKS. IS THE 1 PPM LIMIT FOR POLYAROMATIC MOAH ANALYTICALLY FEASIBLE? A CASE STUDY
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- Q12** MICROWAVE-ASSISTED EXTRACTION AND UHPLC-QTRAP®-MS/MS ANALYSIS OF PLASTICISERS IN VARIOUS CHEESES
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- Q13** TRACE ANALYSIS OF BISPHENOL A IN CANNED FOOD BY DI-SPME-ARROW-GC-MS/MS
Deborah Bertuola, Anna Romanotto
- Q14** COMBINED QUALITATIVE AND QUANTITATIVE ANALYSIS OF FOOD PACKAGING MATERIALS USING QTOF MASS SPECTROMETRY
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- Q15** BIO-BASED DISHES: SUSTAINABLE SOLUTION OR HIDDEN HEALTH RISK?
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- Q16** MIGRATION TESTING OF CROTONIC ACID FROM POLYHYDROXYBUTYRATE BASED FOOD CONTACT MATERIALS BY GC-MS/MS
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- Q17** ADVANCED SEPARATION OF MINERAL OIL AROMATIC HYDROCARBONS BY NUMBER OF AROMATIC RINGS USING DONOR-ACCEPTOR-COMPLEX CHROMATOGRAPHY TO EXTEND ON-LINE COUPLED LIQUID CHROMATOGRAPHY-GAS CHROMATOGRAPHY
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- Q18** MIGRATION OF CYCLIC SILOXANE OLIGOMERS INTO FOOD – DETERMINATION OF D4 TO D25 VIA ONLINE COUPLED HPLC-GC-FID
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- S2** ADVANCES IN MONITORING-CENTERED QUANTIFICATION OF MICROCYSTINS IN FISH MATRIX USING UHPLC-MS/MS
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- S3** DETERMINATION OF ERGOT ALKALOIDS: COMPARISON OF EXTRACTION EFFICIENCIES IN SEVERAL CEREAL PRODUCTION CHAINS BY UPLC-MS/MS
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- S4** READY, SET, DETECT: SIMPLIFYING MYCOTOXIN ANALYSIS FOR THE FOOD INDUSTRY
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- S5** QUALITY ASSESSMENT AND REGULATORY IMPLICATIONS OF LIQUID MYCOTOXIN REFERENCE STANDARDS UNDER ISO 17034: ENSURING RELIABILITY AND CONSISTENCY
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- S6** TARGET AND SUSPECT SCREENING ANALYSIS, OCCURRENCE AND RISK ASSESSMENT OF PYRROLIZINE ALKALOIDS IN HONEY SAMPLES FROM DIFFERENT FLORAL ORIGINS
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- S8** IN VITRO SYSTEM TO EXPLORE THE ABILITY OF NEW PERENNIAL GRAINS TO BIOTRANSFORM DEOXYNIVALENOL
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- S9** OPTIMIZATION AND VALIDATION OF A MULTI-MYCOTOXIN ANALYTICAL METHOD IN PLANT-BASED BEVERAGES APPLYING SALLE EXTRACTION COMBINED WITH UHPLC-MS/MS
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- S10** SYNTHESIS AND APPLICATION OF STABLE ISOTOPICALLY LABELED ERGOT ALKALOIDS
Sven-Oliver Herter, Hajo Haase, Matthias Koch
- S11** STUDY OF THE OPTIMIZED CHEMICAL HYDROLYSIS CONDITIONS TO CONVERT GC4 AND GC5 INTO THEIR DECARBAMOYL ANALOGUES DCGTX1 AND DCGTX4
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- S12** VALIDATION OF MULTI-ANALYTE METHODS FOR THE DETERMINATION OF QUINOLIZIDINE ALKALOIDS IN FOOD AND FEED WITH LC-MS/MS – RESULTS OF A COLLABORATIVE METHOD VALIDATION STUDY
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- S13** COMPREHENSIVE ANALYSIS AND TARGET QUANTIFICATION OF MYCOTOXINS IN FRUIT JUICE SAMPLES USING ULTRA-HIGH PERFORMANCE LIQUID CHROMATOGRAPHY COUPLED WITH HIGH-RESOLUTION MASS SPECTROMETRY
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- S14** SEA TEMPERATURE INFLUENCES ACCUMULATION OF TETRODOTOXIN IN BRITISH BIVALVE SHELLFISH
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- S15** ESTROGENIC IN VITRO EVALUATION OF SEVERAL PHASE II METABOLITES OF ISOFLAVONES
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- S16** A LC-TWIMS-HRMS WORKFLOW TO INVESTIGATE FUNGAL METABOLITES INVOLVED IN FUSARIUM PROLIFERATUM MYCOTOXIN BIOSYNTHETIC PATHWAYS
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- S17** CAPILLARY ELECTROPHORESIS TANDEM MASS SPECTROMETRY AS EFFICIENT TECHNIQUE FOR MULTICLASS CYANOTOXIN ANALYSIS IN WATER AND VEGETABLE SAMPLES
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- S18** DETERMINATION OF PHOMOPSINS IN FOOD – METHOD VALIDATION AND SURVEY
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- S19** TARGETED AND UNTARGETED LC-(HR)MS STRATEGIES FOR THE DETERMINATION OF CUCURBITACINS IN FOOD
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- S20** MONITORING OF TOXIN-PRODUCING PHYTOPLANKTON IN THE ADRIATIC SEA (ITALY) IN 2023-2024 USING MICROSCOPIC AND MOLECULAR METHODS
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- S22** DEVELOPMENT, VALIDATION AND APPLICATION OF DILUTE AND SHOOT TECHNIQUE FOR LC-MS/MS TO DETERMINE TROPANE ALKALOIDS IN SOYBEANS
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- S25** BIOTRANSFORMATION OF HT-2 AND T-2 TOXINS USING PLANT APPARATUS AND ISOLATION OF THE RESULTING GLUCOSIDES
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- S27** 2D-LIQUID CHROMATOGRAPHY - AN EFFICIENT ALTERNATIVE TO SPE AND IAC FOR THE DETERMINATION OF MYCOTOXINS IN FOOD
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- S29** A PROTEOMICS APPROACH FOR THE DETECTION AND IDENTIFICATION OF POISONING PLANTS - DATURA STRAMONIUM, DATURA METEL AND MANDRAGORA AUTUMNALIS - IN LEAFY PLANTS
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- S36 QUANTUM GREEN: FAST AND INNOVATIVE LATERAL FLOW CASSETTES FOR QUANTIFICATION OF DEOXYNIVALENOL AND FUMONISIN IN CEREAL AND ANIMAL FEED, DETECTING TOXIN-FREE SAMPLES IN 45 SECONDS USING THE SAME EXTRACT**
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- S41 EFFECTIVENESS OF COMMERCIAL ADSORBENTS FOR THE ELIMINATION OF MYCOTOXINS**
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- S43 MATRIX EFFECTS WHEN QUANTIFYING MYCOTOXINS IN VARIOUSLY COMPLEX CRAFT BEER MATRICES – WHY DOES IT MATTER?**
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- S44 A NOVEL STRATEGY FOR THE ANNOTATION OF UNKNOWN PYRROLIZIDINE ALKALOIDS**
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- S45 CO-OCCURRENCE OF T-2 AND HT-2 TOXINS AND THEIR GLUCOSIDES IN WHEAT AND OAT GRAINS**
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- S47 MONITORING OF PYRROLIZIDINE AND TROPANE ALKALOIDS IN CZECH HONEY**
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- S50 VALIDATION OF SINGLE EXTRACTION METHOD FOR THE SIMULTANEOUS ANALYSIS OF MYCOTOXINS USING IMMUNOAFFINITY COLUMNS**
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- S52 ASSESSMENT OF DIFFERENT EXTRACTION METHODS FOR THE VALIDATION OF AN ANALYTICAL MULTI-METHOD FOR THE DETERMINATION OF ALTERNARIA MYCOTOXINS IN WHEAT BY LC-MS/MS**
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- U2** POLYCHLORINATED ALKANES (PCAS): INVESTIGATING LEVELS IN FOOD FROM THE DUTCH MARKET
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- U3** EXPERIMENTAL INVESTIGATION AND MODELLING OF PROCESS PARAMETERS EFFECT ON GINGERBREAD QUALITY AND SAFETY
Lene Duedahl-Olesen, Elena Hakme, Eda Topaloglu, Denis Sehic, Aberham Hailu Feyissa
- U4** INFLUENCE OF THE BAKING PROCESS ON CANNABINOID CONTENTS AND PROFILES IN HEMP-CONTAINING BREAD AND SURVEY OF MARKET SAMPLES
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- U5** TRACE ELEMENTS AND BISPHENOLS IN PROCESSED FOOD (MEAT AND FISH PRODUCTS)
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- U6** MONOCHLOROPROPANEDIOL AND GLYCIDYL FATTY ESTERS IN A DIVERSE RANGE OF BABY FOODS
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- U7** EVALUATION OF MINERAL OIL HYDROCARBONS (MOSH AND MOAH) CONTAMINATION IN SYNTHETIC CASINGS USING GCXGC-MS
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- U8** SURVEY ON MINERAL OIL HYDROCARBONS (MOH) CONTAMINANTS IN VIRGIN AND EXTRA VIRGIN OLIVE OILS
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- U9** CHALLENGES IN THE PRODUCTION OF PROFICIENCY TESTING AND REFERENCE MATERIALS FOR FURAN, ALKYLURANS AND BENZENE IN FOOD
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- U10** COMMITMENT TO EXCELLENCE: ENSURING FOOD SAFETY AND INNOVATION IN MOSH/MOAH ANALYSIS THROUGH A DUAL APPROACH
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- U11** DETERMINATION OF MINERAL OIL AROMATIC HYDROCARBONS BY GCXGC-FID. USED ROUTINELY FOR 1.5 YEARS: AN OVERVIEW ABOUT EXPERIENCES, LIMITATIONS AND RESULTS
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- U12** NITROSAMINES 2030: FROM PHARMA & PACKAGING TO FOOD & PACKAGING. RISKS TO THINK ABOUT
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- U13** FIRST CERTIFIED REFERENCE MATERIAL FOR LOW LEVELS OF MCPD FATTY ACID ESTERS IN INFANT FORMULA
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- U14** POLISH APPROACH OF THE TRANS FATS (I-TFA) ELIMINATION FROM FOOD
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- V2** PESTICIDE REMOVAL FROM WATER USING DIFFERENT TYPES OF ADSORBENT MATERIALS
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- V3** EXPLORING PESTICIDE RESIDUE ANALYSIS IN FOOD USING A NITROGEN-ONLY SYSTEM FOR GC-MS/MS
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- V4** NON-TARGETED ANALYSIS OF FOOD SAMPLES BY A DUAL IONIZATION GC-HRMS USING SIMULTANEOUS EI AND CI FOR UNAMBIGUOUS IDENTIFICATION OF UNKNOWNNS
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- V5** HIGHLY EFFICIENT LC-MS/MS ANALYSIS OF ORGANOPHOSPHOROUS PESTICIDES UTILIZING ARC-18 COLUMN SELECTIVITY WITH INERT COLUMN TECHNOLOGY
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- V6** ASSESSING THE PERFORMANCE OF NEW SORBENT COMBINATION IN μ SPE CARTRIDGES FOR PESTICIDES ANALYSES IN CEREAL BASED MATRIXES
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- V7** ENHANCED WORKFLOW FOR COMPREHENSIVE PESTICIDE RESIDUE ANALYSIS IN FOOD WITH CROSS-CONFIRMATION USING GC-MS/MS AND EITHER LC-MS/MS OR LC-HRMS
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- V9** INVESTIGATION OF THE POTENTIAL EXPOSURE OF DANISH BROWN HARES TO PESTICIDES
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- V10** IMPACT OF CLIMATE CHANGE AND SUSTAINABLE APPROACHES ON PESTICIDE RESIDUES
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- V11** NOVEL TRIPLE QUAD APPROACHES FOR RELIABLE AND SENSITIVE QUANTIFICATION OF A LARGE NUMBER OF PESTICIDES IN A SINGLE RUN
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- V12** NON-TARGET SCREENING OF FOOD FOR HALOGENATED SUBSTANCES BY LC-HRMS APPLIED IN THE EFSA SCREENER PROJECT
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- V13** HIGH-THROUGHPUT AUTOMATED OFFLINE μ -SPE FOR CLEANUP OF COMPLEX QUECHERS EXTRACTS IN GC-BASED MULTI-RESIDUE ANALYSIS
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- V14** DEVELOPMENT AND VALIDATION OF A RESIDUE ANALYSIS METHOD FOR GLYPHOSATE, ITS METABOLITE AMPA, AND GLUFOSINATE IN HONEY BY DERIVATIZATION AND LIQUID CHROMATOGRAPHY WITH TANDEM MASS SPECTROMETRY
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- V15** CHLORATE, PERCHLORATE AND BROMATE IN FOOD USING A MIXED MODE REVERSED-PHASE ANIONIC EXCHANGE COLUMN
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- V16** A COMPREHENSIVE HRMS METHODOLOGY FOR THE WIDE-SCOPE TARGET SCREENING OF >750 PESTICIDES IN OLIVE OIL USING LC-(ESI)/GC-(APCI)-QTOF MS COMPLEMENTARY PLATFORMS
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- V17** QUECHERS MICRO-SPE CLEAN-UP METHOD FOR THE DETERMINATION OF PESTICIDES IN FEED SAMPLES IN GC-ORBITRAP-BASED ANALYSIS-COLLABORATIVE STUDY
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- V18** EVOLUTION OF A ROBUST AND SENSITIVE METHOD FOR THE DIRECT ANALYSIS OF POLAR PESTICIDES IN FOOD
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- V19** SIMULTANEOUS DETERMINATION OF MYCOTOXINS AND PESTICIDES IN FISH FEED AND BEEKEEPING PRODUCTS BY QUECHERS-LC-MS
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- V20** SCREENING OF PESTICIDES AND MYCOTOXINS TRANSFER FROM FEED INTO EDIBLE INSECTS
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- V21** COMPARISON OF SPE- AND QUECHERS-BASED EXTRACTION FOR THE ANALYSIS OF PESTICIDE METABOLITES IN HUMAN URINE
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- V22** POST-HARVEST PROCESSING TECHNOLOGY OF POPPY TO ENSURE QUALITY AND SAFETY OF FINAL PRODUCT – PILOT STUDY
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- V23** MONITORING OF PESTICIDES IN OILSEEDS AND THEIR TRANSFER INTO OIL
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- V24** ARE FREEZE-DRIED STRAWBERRIES AND RASPBERRIES REALLY A HEALTHY SNACK?
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- V25** FORMAT COMPARISON FOR DISPERSIVE SOLID PHASE EXTRACTION (DSPE) WORKFLOW IMPROVEMENTS FOR FOOD TESTING PRIOR TO GC/MS ANALYSIS
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- V27** INNOVATIVE PESTICIDE SCREENING IN COMPLEX MATRICES: THE CASE FOR HIGH RESOLUTION ION MOBILITY MASS SPECTROMETRY
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- V28** "BEYOND TARGETED MONITORING: DUAL APPROACH FOR THE EARLY DETECTION OF TOXICOLOGICAL RISKS IN AGRICULTURAL PLOTS USING HIGH RESOLUTION MASS SPECTROMETRY"
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- V29** DIFFERENT PESTICIDE TREATMENT STRATEGIES IN LOCALLY GROWN AND IMPORTED APPLES IN THE CZECH MARKET
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- V30** DETERMINATION OF PESTICIDES USING GC-MS/MS WITH HYDROGEN AS AN ALTERNATIVE CARRIER GAS
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- V31** HIGHLY SENSITIVE ANALYSIS OF GLYPHOSATE, GLUFOSINATE, AND THEIR METABOLITES IN SOYBEANS USING ONLINE SOLID-PHASE DERIVATIZATION LC-MS/MS SYSTEM
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- W2** ITERATIVE DEVELOPMENT AND FINAL VALIDATION OF AN AUTOMATED METHOD FOR THE JOINT DETERMINATION OF 96 VETERINARY DRUGS FROM VARIOUS MATRICES BY LC-HRMS
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- W3** QUANTITATIVE ANALYSIS OF ANDROGENS AND ESTROGENS IN BOVINE AND PIG URINARY SAMPLES BY LC MS/MS: NEW ASPECTS IN VETERINARY DRUG RESIDUE ANALYSIS
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- W4** DETERMINATION OF CHLORPROMAZINE IN ANIMAL-DERIVED FOODS USING QUECHERS BY LIQUID CHROMATOGRAPHY TANDEM MASS SPECTROMETRY (LC-MS/MS)
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- W5** DEVELOPMENT AND VALIDATION OF A LIQUID CHROMATOGRAPHY-TANDEM MASS SPECTROMETRY METHOD FOR THE DETERMINATION OF 21 ANTIVIRAL DRUGS IN CHICKEN MUSCLE AND LIVER
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- W6** ANABOLIC STEROIDS INDUCED CHANGES AT THE LEVEL OF PROTEIN EXPRESSION: EFFECTS OF PROLONGED ADMINISTRATION OF TESTOSTERONE AND NANDROLONE TO PIGS
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- W7** DEVELOPMENT AND VALIDATION OF AN INDIRECT COMPETITIVE LATERAL FLOW IMMUNOASSAY FOR THE DETECTION OF ACETAMINOPHEN (PARACETAMOL) IN BOVINE URINE
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- W8** FAST SIMULTANEOUS DETERMINATION OF 23 VETERINARY DRUG RESIDUES IN FISH, POULTRY, AND RED MEAT BY LIQUID CHROMATOGRAPHY/TANDEM MASS SPECTROMETRY
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- W9** DETERMINATION OF 14 AMINOGLYCOSIDES IN FOODSTUFFS BY LC-MS/MS USING MOLECULARLY IMPRINTED POLYMER SOLID PHASE EXTRACTION
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- W10** CONFIRMATION OF FIVE NITROFURAN METABOLITES BY LC-MS/MS IN VARIOUS FOOD MATRICES OF ANIMAL ORIGIN ACCORDING TO REGULATION (EU) 2021/808
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- W11** A UHPLC-MS/MS METHOD FOR THE DETERMINATION OF ANTIPARASITIC DRUGS, INCLUDING AVERMECTINS, IN AVIAN EGGS, FEATURING A NOVEL STANDARD ADDITION APPROACH TO VALIDATION
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- W12** A QUICK AND EASY LC-MS/MS METHOD FOR SEDATIVES AND TRANQUILIZERS IN KIDNEY VALIDATED UNDER REGULATION (EU) 2021/808
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- W14** ULTRA-HIGH SENSITIVITY QUANTIFICATION OF VETERINARY DRUG RESIDUES USING LC/MS WORKFLOWS
Jianru Stahl-Zeng, Yoann Fillatre, Gregoire Bonvin, Michael Scherer
- W15** AN ALTERNATIVE STATISTICAL APPROACH FOR METHOD VALIDATION UNDER EU REGULATION 2021/808
Wendy Robinson, Roy MacArthur, Gary Dowsett, Warwick Anderson, Katherine Weddell
- W16** DEVELOPMENT AND VALIDATION OF A MULTI-RESIDUE, MULTI-CLASS METHOD FOR EVALUATING DAIRY CATTLE EXPOSURE TO ANTIBIOTICS THROUGH FAECES ANALYSIS
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- W17** APPLICATION OF LC-HRMS FOR OFFICIAL CONTROLS IN A NEW RANDOMISED SURVEILLANCE PLAN FOR VETERINARY MEDICINAL PRODUCT RESIDUES IN FOOD PRODUCTS IN FRANCE
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- W18** VETERINARY MEDICINES: WHEN ONE ANTIBIOTIC MOLECULE HIDES ANOTHER!
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- W19** EVALUATION OF SUITABLE PROCEDURAL CALIBRATION STANDARDS FOR THE MULTI-MATRICES QUANTIFICATION OF VETERINARY DRUGS BY LC-MS/MS
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