

# PROGRAM

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

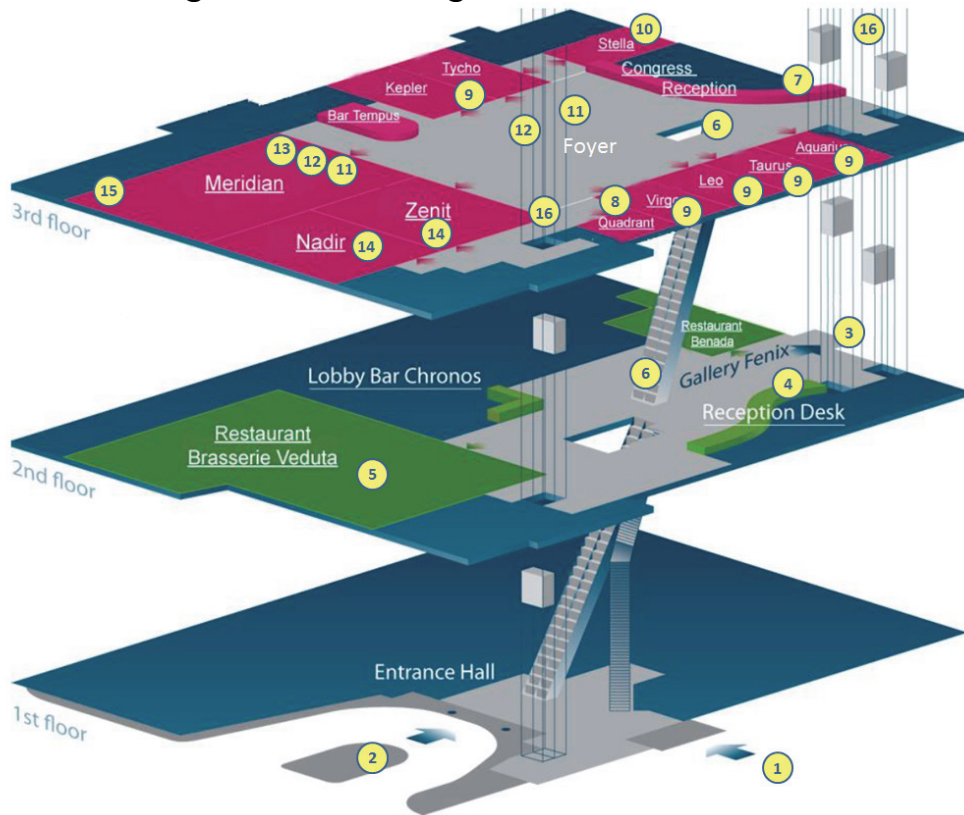
**November 7-10, 2017  
Prague, Czech Republic**



## PLAN OF THE CONFERENCE CENTRE

# RAFA 2017 Venue

Clarion Congress Hotel Prague



- |  |  |
|--|--|
| <b>1: Congress centre ENTRANCE</b>                         | Entrance from the street Freyova   |
| <b>2: Congress centre ENTRANCE</b>                         | Side entrance from the street and parking area                                     |
| <b>3: Congress centre ENTRANCE</b>                         | Entrance from shopping Gallery Fenix linked to the Metro station Vysocanska        |
| <b>4: Hotel reception desk</b>                             | Clarion congress hotel reception desk  |
| <b>5: Brasserie Veduta</b>                                 | Conference restaurant (lunches)  |
| <b>6: RAFA 2017 ENTRANCE</b>                               | Entrance to the RAFA 2017 conference floor   |
| <b>7: RAFA 2017 Congress Reception</b>                     | RAFA 2017 registration desk & Cloakroom  |
| <b>8: QUADRANT</b>   | Speakers ready room  |
| <b>9: VIRGO, LEO, TAURUS, AQUARIUS, TYCHO &amp; KEPLER</b> | Vendor seminars and conference satellite workshops, seminars, Info days, SMART LAB |
| <b>10: STELLA</b>  | Office of conference organizers  |
| <b>11: FOYER, MERIDIAN</b>                                 | Catering area - coffee breaks, Welcome Cocktail                                    |
| <b>12: FOYER, MERIDIAN</b>                                 | Exhibition area  |
| <b>13: MERIDIAN</b>  | Poster area  |
| <b>14: ZENIT &amp; NADIR</b>                               | Main conference halls  |
| <b>15: Lift</b>  | Freight elevator   |
| <b>16: Lifts</b>   | Lifts to the hotel rooms   |

## PLAN OF THE CONFERENCE CENTRE

### Plan of the Clarion Congress Hotel Prague Conference area



**6: RAFA 2017 ENTRANCE**

Entrance to the RAFA 2017 conference floor

**7: RAFA 2017 Congress Reception**

RAFA 2017 registration desk & Cloakroom

**8: QUADRANT**

Speakers ready room

**9: VIRGO, LEO, TAURUS, AQUARIUS, TYCHO & KEPLER**

Vendor seminars and conference satellite workshops, seminars, Info days, SMART LAB

**10: STELLA**

Office of conference organizers

**11: FOYER, MERIDIAN**

Catering area - coffee breaks, Welcome Cocktail

**12: FOYER, MERIDIAN**

Exhibition area

**13: MERIDIAN**

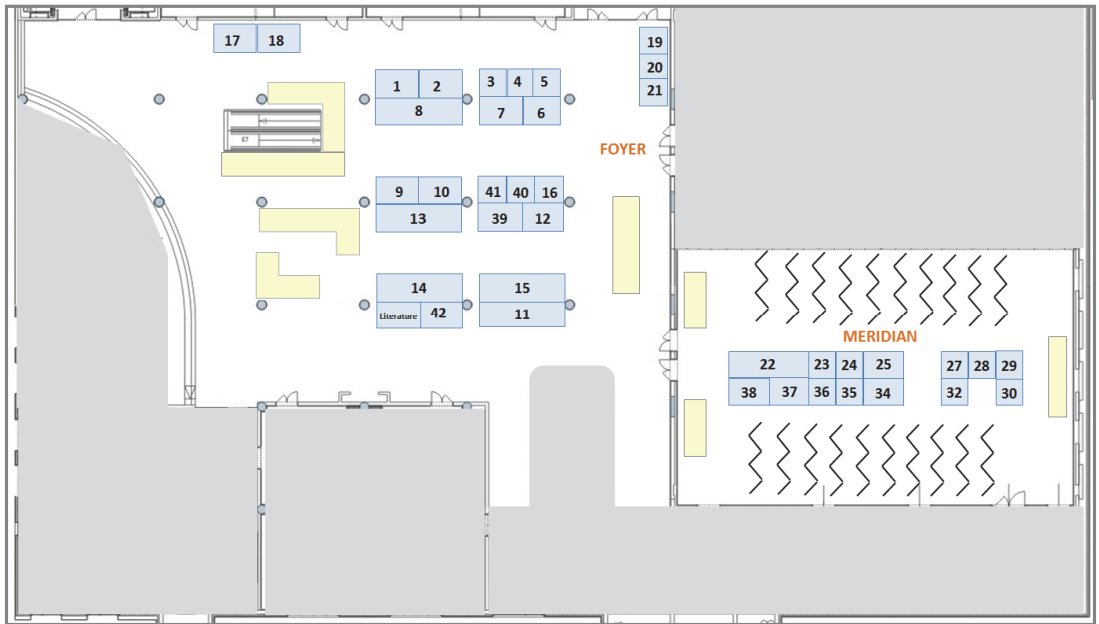
Poster area

**14: ZENIT & NADIR**

Main conference halls

## EXHIBITION PLAN

### EXHIBITION - Floor Plan



- |    |   |    |   |
|----|---|----|---|
| 21 | <b>AFFINISEP</b>                            | 19 | <b>ProGnosis Biotech</b>                              |
| 13 | <b>Agilent Technologies</b>                 | 2  | <b>Radox Food Diagnostics</b>                         |
| 3  | <b>Axel Semrau GmbH &amp; Co.KG</b>         | 1  | <b>R-Biopharm AG</b>                                  |
| 23 | <b>BIPEA - PROFICIENCY TESTING PROVIDER</b> | 40 | <b>Restek</b>   |
| 11 | <b>Bruker Daltonics</b>                     | 29 | <b>RIKILT, Wageningen University &amp; Research</b>   |
| 16 | <b>C. Gerhardt GmbH</b>                     | 41 | <b>Romer Labs</b>                                     |
| 7  | <b>Cambridge Isotope Laboratories, Inc.</b> | 5  | <b>SCIENION AG</b>                                    |
| 38 | <b>Elementar Analysensysteme GmbH</b>       | 12 | <b>SCIEX</b>  |
| 25 | <b>Entech Instruments</b>                   | 36 | <b>SepSolve Analytical</b>                            |
| 9  | <b>Fapas</b>                                | 14 | <b>Shimadzu Europa GmbH</b>                           |
| 42 | <b>Fluid Management Systems</b>             | 37 | <b>SP Scientific</b>                                  |
| 35 | <b>GlycoSpot</b>                            | 10 | <b>SPEX Europe</b>                                    |
| 28 | <b>IonSense, Inc</b>                        | 8  | <b>Thermo Fisher Scientific</b>                       |
| 27 | <b>Laboratorio CIFGA S.A.</b>               | 4  | <b>UCT</b>  |
| 22 | <b>LGC</b>                                  | 18 | <b>Unisensor</b>                                      |
| 6  | <b>Merck</b>                                | 34 | <b>University of Chemistry and Technology, Prague</b> |
| 30 | <b>Merris Engineering Limited</b>           | 15 | <b>Waters</b>   |
| 20 | <b>Neogen</b>                               | 32 | <b>Watrex Praha</b>                                   |
| 17 | <b>New Food</b>                             | 24 | <b>Zeulab</b>   |
| 39 | <b>Phenomenex</b>                           |    | <b>Catering area</b>                                  |

# RAFA 2017 - PROGRAM AT A GLANCE

TUESDAY November 7, 2017		WEDNESDAY November 8, 2017		THURSDAY November 9, 2017		FRIDAY November 10, 2017	
7:30-8:00							
8:00-8:30	Registration for the conference						
8:30-9:00	Foyer of the Clarion Congress Centre						
9:00-9:30	<p><b>Workshop</b> Vibrational spectroscopy and chemometrics for monitoring of food and feed products and contaminants' detection Virgo hall</p> <p><b>Workshop</b> Novel platform for multidisciplinary assessment of food and feed safety Leo hall</p>	<p><b>Session 1</b> Food authenticity &amp; Fraud I Zenit hall</p>	<p><b>Session 2</b> Analytical challenges faced by the food industry Nadir hall</p>	<p><b>Session 3</b> Workshop Achievements of EU Reference Laboratories (EURLs) &amp; International collaboration Leo &amp; Virgo halls</p>	<p><b>Session 11</b> Natural toxins I Zenit hall</p>	<p><b>Session 12</b> 1st European workshop Human Biomonitoring in Food Quality and Safety Nadir hall</p>	<p><b>Session 13</b> 2nd European workshop Analysis of nanoparticles in food, cosmetics and consumer products Leo &amp; Virgo halls</p>
9:30-10:00							
10:00-10:30							
10:30-11:00				<p><b>Exhibition</b> Coffee break Foyer / Meridian / Tycho &amp; Kepler halls</p>	<p><b>Exhibition</b> Coffee break Foyer / Meridian / Tycho &amp; Kepler halls</p>		
11:00-11:30		<p><b>Session 4</b> Food authenticity &amp; Fraud II Zenit hall</p>	<p><b>Session 5</b> Food contaminants &amp; Residues I Nadir hall</p>	<p><b>Session 6</b> Workshop Achievements of EU Reference Laboratories (EURLs) &amp; International collaboration II Leo &amp; Virgo halls</p>	<p><b>Session 14</b> Natural Toxins II Zenit hall</p>	<p><b>Session 15</b> Smart portable and personalised food analysis systems Nadir hall</p>	<p><b>Session 16</b> 4th European AMS workshop Ambient Mass Spectrometry on food and natural products Leo &amp; Virgo halls</p>
11:30-12:00							
12:00-12:30							
12:30-13:00			<p>Lunch Conference centre restaurant Veduta</p>	<p>Lunch Conference centre restaurant Veduta</p>			
13:00-13:30							<p><b>Closing address, Poster Awards</b> Zenit &amp; Nadir halls</p>



## GOLD Sponsors



**Agilent Technologies**



**BRUKER**



**ThermoFisher**  
SCIENTIFIC

**Waters**  
THE SCIENCE OF  
WHAT'S POSSIBLE.®

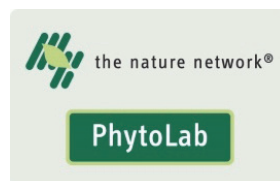
## SILVER Sponsors



## BRONZE Sponsors

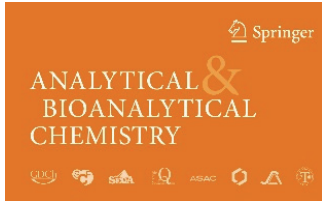


## Exhibitors & Other sponsors





# Media partners



the **Analytical Scientist**



**ELSEVIER**

**FOOD**

**ENGINEERING & INGREDIENTS**

**FoodQuality**  
news.com

**LC|GC**  
chromatographyonline.com  
SOLUTIONS FOR SEPARATION SCIENTISTS

NEW  
**FOOD**

**TECHNOLOGY**  
**NETWORKS**

**tk**  
techno  
science  
publisher

Agro  
**FOOD**  
Industry hi-tech

**SelectScience**<sup>®</sup>  
The Fastest Way to Expert Opinion<sup>™</sup>

**SeparationScience**  
PREMIER LEARNING FOR ANALYTICAL SCIENTISTS

 [www.Science-Community.org](http://www.Science-Community.org)  
Network for scientists

## WORKSHOP

# MONDAY, November 6, 2017

**16:00-19:00**     **Registration for the RAFA 2017 conference**  
Foyer of the Clarion Congress Centre

**12:00-19:00**  
Aquarius  
& Taurus  
halls

**SATELLITE EVENT**  
**Horizon 2020 brokerage event “Sustainable Food Security”**  
The partnering event providing participants the opportunity to meet potential collaboration partners for the **2018 call for Sustainable Food Security under the Horizon 2020 Societal Challenge 2 (SC2)** “Food Security, Sustainable Agriculture and Forestry, Marine, Maritime and Inland Water Research and the Bioeconomy”



**12:00-13:00**     **Registration & light lunch**

**13:00-13:10**     **WELCOME**  
*Bożena Podlaska, BioHorizon Coordinator*  
*Institute of Fundamental Technological Research, Polish Academy of Sciences (IPPT PAN), Warszawa, Poland*

**13:10-13:20**     **INTRODUCTION TO THE BILATERAL MEETINGS**

**13:20-13:40**     **HOW TO BUILD A COMPETITIVE CONSORTIUM**  
*Dagmar Janovská, coordinator of the EU project Healthy Minor Cereals*  
*Crop Research Institute, Prague, Czech Republic*

**13:40-14:00**     **Coffee break**

**14:00-15:00**     **FLASH PRESENTATIONS**

**15:00-16:20**     **BILATERAL MEETING SESSION 1**

**16:20-16:40**     **Coffee break**

**16:40-18:00**     **BILATERAL MEETING SESSION 2**

**18:00-19:00**     **Networking Cocktail**

## WORKSHOPS

November 7, 2017

### TUESDAY, November 7, 2017

8:00-14:00 **Registration for the RAFA 2017 conference**  
Foyer of the Clarion Congress Centre

### TUESDAY, November 7, 2017

9:00-13:00  
Virgo  
hall

**WORKSHOP on  
Vibrational spectroscopy and chemometrics for monitoring of  
food and feed products and contaminants' detection**

*Chairs:*  
**Vincent Baeten & Juan-Antonio Fernández Pierna**  
Walloon Agricultural Research Centre (CRA-W), Gembloux, Belgium



- 8:30-9:00 **Registration for the workshop**
- 9:00-10:00 **BASICS OF VIBRATIONAL SPECTROSCOPY**  
*Vincent Baeten, Walloon Agricultural Research Centre (CRA-W), Gembloux, Belgium*
- 10:00-11:00 **BASICS OF CHEMOMETRICS IN SPECTROSCOPY**  
*Juan-Antonio Fernández Pierna, Walloon Agricultural Research Centre (CRA-W), Gembloux, Belgium*
- 11:00-11:30 **Coffee break**
- 11:30-12:00 **VALIDATION AND REPORTING OF NON-TARGETED "FINGERPRINTING" APPROACHES FOR FOOD AUTHENTICATION**  
*Carsten Fahl-Hassek, Federal Institute for Risk Assessment, Berlin, Germany*
- 12:00-12:30 **SAMPLING ISSUES AND INDUSTRIAL CASE CONTAMINATION STUDY**  
*Vincent Baeten & Juan-Antonio Fernández Pierna, Walloon Agricultural Research Centre (CRA-W), Gembloux, Belgium*
- 12:30-13:00 **Questions & Discussion**

# UNBELIEVABLY POWERFUL REMARKABLY SMALL

Ultivo Triple Quadrupole LC/MS System



70%

SMALLER  
FOOTPRINT

**It's time to set a pint-sized powerhouse loose in your lab**

Revolutionary technology, reinventing LC/MS for routine food safety testing. You don't need to change the game, just how you play it.

Come and meet Agilent at RAFA 2017 booth #13

Discover remarkable at [agilent.com/chem/ultivo](http://agilent.com/chem/ultivo)

## WORKSHOPS

**TUESDAY, November 7, 2017**

9:00-13:30  
Leo  
hall

### **WORKSHOP on Novel platform for multidisciplinary assessment of food and feed safety**

*Chairs:*

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

*Julie Meneely, Queen's University, Belfast, United Kingdom*

*Rudolf Krska, University of Natural Resources and Life Sciences, Vienna (BOKU),  
Department of Agrobiotechnology (IFA-Tulln), Tulln, Austria*



8:30-9:00 **Registration for the workshop**

9:00-9:25 **EMERGING TOXINS IN CEREALS - FROM MULTI-TOXIN ANALYSIS  
TOWARDS METABOLOMICS**

*Rudolf Krska, University of Natural Resources and Life Sciences, Vienna (BOKU),  
Department of Agrobiotechnology (IFA-Tulln), Tulln, Austria*

9:25-9:50 **CHALLENGES AND LIMITATIONS OF MULTI-ANALYTE APPROACHES FOR  
MYCOTOXIN DETERMINATION**

*Michael Sulyok, University of Natural Resources and Life Sciences, Vienna (BOKU),  
Department of Agrobiotechnology (IFA-Tulln), Tulln, Austria*

9:50-10:15 **RELATIVE MATRIX EFFECTS AND MEASUREMENT UNCERTAINTY IN  
MYCOTOXIN ANALYSIS**

*David Stadler, University of Natural Resources and Life Sciences, Vienna (BOKU),  
Department of Agrobiotechnology (IFA-Tulln), Tulln, Austria*

10:15-10:40 **COCTAILS OF BIOACTIVE COMPOUNDS IN MILK THISTLE BASED FOOD  
SUPPLEMENTS**

*Marie Fenclova, University of Chemistry and Technology, Prague, Czech Republic*

10:40-11:05 **ASSESSMENT OF ANTIDIABETIC PHYTOCHEMICALS AND BIOACTIVITIES  
IN STEM JUICES FROM BANANA**

*Jitka Viktorova, University of Chemistry and Technology, Prague, Czech Republic*

11:05-11:30 **Coffee break**

11:30-11:55 **REIMS - FOOD FRAUD DETECTION IN REAL TIME**

*Connor Black, Queen's University, Belfast, United Kingdom*

11:55-12:20 **ALTERNATIVE ANALYTICAL STRATEGIES FOR DETECTION OF  
UNDECLARED MOISTURE BINDERS IN MEAT**

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

12:20-12:45 **LC-MS BIOMARKER DISCOVERY AND APPLICATION IN THE FIELD OF  
FOOD ADULTERATION**

*Olivier Chevallier, Queen's University, Belfast, United Kingdom*

12:45-13:10 **LEAVING THE LABORATORY BEHIND: RAPID IN-FIELD FOOD  
AUTHENTICITY SCREENING USING HANDHELD SPECTROSCOPY**

*Terry McGrath, Queen's University, Belfast, United Kingdom*

13:10-13:30 **Questions & Discussion**

VENDOR SEMINARS

TUESDAY, November 7, 2017

November 7, 2017

12:45-13:30

VENDOR SEMINAR

Aquarius  
hall

**Automated Solutions for The Analysis of Contaminants in Food, Food Contact Material and Packaging**



**Axel Semrau®**

Taurus  
hall

**Fast, Reliable Extractions for the Analysis of Multiresidue Pesticides in Agricultural Samples**



## ORAL SESSIONS

### TUESDAY, November 7, 2017

14:00-14:30

Zenit & Nadir  
halls

#### OPENING CEREMONY AND WELCOME

*Jana Hajslova, chairwoman of RAFA 2017, University of Chemistry and Technology, Prague, Czech Republic*

*Michel Nielen, co-chairman of RAFA 2017, RIKILT Wageningen University & Research, The Netherlands*

*Karel Melzoch, Rector of the University of Chemistry and Technology, Prague, Czech Republic*

*Robert van Gorcom, Director of RIKILT Wageningen University & Research, Wageningen, The Netherlands*

*Pavlina Adam, Ministry of Agriculture of the Czech Republic*

#### MUSIC WELCOME

14:30-15:30

Zenit & Nadir  
halls

#### PLENARY SESSION: Recent issues & Policies

*Chairs: Jana Hajslova & Michel Nielen*

14:30-14:50

L1

#### FOOD ANALYSIS FROM THE PERSPECTIVE OF THE RISK ASSESSOR

*Robert van Gorcom, Vice-chair of the Board of EFSA & director of RIKILT Wageningen University & Research, Wageningen, The Netherlands*

14:50-15:10

L2

#### A FOOD CONSUMER'S VIEW ON PERSONALIZED FOOD ANALYSIS

*James F. Lawrence, Health Canada (Retired), Ottawa, Canada*

15:10-15:30

L3

#### ANALYTICAL CHALLENGES FOR AN EFFECTIVE EU POLICY ON CONTAMINANTS IN FOOD AND FEED TO ENSURE A HIGH LEVEL OF ANIMAL AND HUMAN HEALTH PROTECTION

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

15:30-16:00

#### Coffee Break / EXHIBITION

16:00-18:00

Zenit & Nadir  
halls

#### PLENARY SESSION: Novel technologies

*Chairs: Jana Hajslova & Michel Nielen*

16:00-16:30

L4

#### MULTIMODAL MOLECULAR IMAGING IN HEALTH AND NUTRITION

*Ron Heeren, Maastricht University, M4I - Maastricht MultiModal Molecular Imaging Institute, Maastricht, The Netherlands*

16:30-16:50

L5

#### NON VOLATILE PRODUCTS OF LIPIDS OXIDATION: WHAT ANALYSIS OF OUR DIET AND PLASMA SAMPLES CAN DISCLOSE

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

16:50-17:10

L6

#### NOVEL INFRARED SPECTROSCOPIC AND MASS SPECTROMETRIC TOOLS FOR THE QUANTIFICATION OF (EMERGING) MYCOTOXINS IN CEREALS AND FOODS

*Rudolf Krška, University of Natural Resources and Life Sciences, Vienna (BOKU), Department of Agrobiotechnology (IFA-Tulln), Tulln, Austria*

17:10-17:25

L7\*

#### ION MOBILITY FOR FOOD SAFETY: EVALUATION OF ION MOBILITY MASS SPECTROMETRY INSTRUMENTS

*Robin Wegh, RIKILT Wageningen University & Research, The Netherlands*

17:25-17:40

L8\*

#### ANALYSIS OF 3-MCPD ESTERS BY SUPERCRITICAL FLUID CHROMATOGRAPHY

*Beverly Belkova, University of Chemistry and Technology, Prague, Czech Republic*

\* Young scientists' presentation

## ORAL SESSIONS

17:40-17:55 L9\*

### TOWARDS AN UNTARGETED FOODOMICS APPROACH FOR FOOD CHEMICAL SAFETY ASSESSMENT

*Grégoire Delaporte, UMR Ingénierie Procédés Aliments, AgroParisTech, Inra, Université Paris-Saclay, Massy, France*

18:15-19:30

Symposium Welcome Cocktail  
(Clarion Congress Hotel Prague)

November 7, 2017





# Safeguarding food quality

Developing the standards and analytical tools to support food safety.

- Reference materials for food safety
- Food proficiency testing schemes
- Global safety and quality certification
- Analytical solutions for sport supplement compliance

[lgcstandards.com](http://lgcstandards.com)  
Science for a safer world

To find out more visit us at stand

# 22



## ORAL SESSIONS

### WEDNESDAY, November 8, 2017

SESSIONS 1 & 2 & 3, *in parallel*

9:00-10:30  
Zenit  
hall

#### SESSION 1: Food authenticity & Fraud I

Chairs: Christopher Elliott & Vincent Baeten

- 9:00-9:30 **L10** **ANALYTICAL FOOD AUTHENTICATION - FROM RESEARCH TO ROUTINE**  
*Carsten Fauhl-Hassek, Federal Institute for Risk Assessment (BfR), Berlin, Germany*
- 9:30-9:50 **L11** **ULTRA-HIGH PERFORMANCE LIQUID CHROMATOGRAPHY COUPLED TO TANDEM MASS SPECTROMETRY FOR THE DETECTION OF ANIMAL BY-PRODUCTS IN FEED**  
*Marie-Caroline Lecrenier, Walloon Agricultural Research Centre (CRA-W), Gembloux, Belgium*
- 9:50-10:00 **L12\*** **THE DETECTION OF ECONOMICALLY MOTIVATED ADULTERATION IN THE HERB AND SPICE INDUSTRY**  
*Pamela Galvin-King, Queen's University Belfast, Belfast, United Kingdom*
- 10:00-10:20 **L13** **FIGHTING THE FOOD FRAUDS BY MEANS OF LIPID ANALYSIS: PALM OIL ADDITION**  
*Emanuele Sangiorgi, Istituto Zooprofilattico Sperimentale Lombardia Emilia Romagna, Brescia, Italy*
- 10:20-10:30 **L14\*** **DISCRIMINATION OF PROCESSING GRADES OF OLIVE OIL AND OTHER VEGETABLE OILS BY MONOCHLOROPROPANEDIOL ESTERS AND GLYCIDYL ESTERS COMPOSITIONS**  
*Jing Yan, RIKILT Wageningen University & Research, Wageningen, The Netherlands*
- 10:30-11:00 **Coffee Break / EXHIBITION**

SESSIONS 4 & 5 & 6, *in parallel*

11:00-12:30  
Zenit  
hall

#### SESSION 4: Food authenticity & Fraud II

Chairs: Paul Brereton & Carsten Fauhl-Hassek

- 11:00-11:30 **L15** **TOP-DOWN FOOD FRAUD DETECTION AND PREVENTION - HOW TO AVOID THE GOLDEN "HAMMER"**  
*Petter Olsen, Nofima, Tromsø, Norway*
- 11:30-11:40 **L16\*** **HIGH RESOLUTION MASS SPECTROMETRY BASED METABOLOMIC FINGERPRINTING OF RED AND BLUE BERRIES FOR DETECTION OF FRUIT-BASED PRODUCTS ADULTERATION**  
*Kamila Hurkova, University of Chemistry and Technology, Prague, Czech Republic*
- 11:40-11:50 **L17\*** **COMBINATION OF NON-TARGETED AND TARGETED APPROACHES FOR THE DISCRIMINATION OF EXTRA VIRGIN OLIVE OILS FROM DIFFERENT PROTECTED DESIGNATIONS OF ORIGIN AND THE IDENTIFICATION OF POTENTIAL "ORIGIN MARKERS"**  
*Lucía Olmo García, University of Granada, Granada, Spain*
- 11:50-12:00 **L18\*** **GC-MS AND HPTLC FINGERPRINT OF POLISH HONEYS WITH DIFFERENT BOTANICAL ORIGIN - AS A TOOL FOR THEIR AUTHENTICATION**  
*Ewa Makowicz, Opole University, Opole, Poland*

\* Young scientists' presentation

## ORAL SESSIONS

November 8, 2017

- 12:00-12:20 **L19** **ANALYTICAL CHALLENGES OF ORIGIN DETERMINATION OF PROCESSED AUTHENTIC FOOD ON THE EXAMPLE OF STURGEON CAVIAR AND AQUACULTURED FISH**  
*Anastasiya Tchaikovsky, University of Natural Resources and Life Sciences, Vienna, Tulln, Austria*
- 12:20-12:30 **L20\*** **POTENTIAL OF FLUORESCENCE MICROSCOPY TECHNIQUE TO ASSESS LIPID PEROXIDATION STATUS IN SOUS-VIDE COOKED ATLANTIC MACKEREL DURING CHILLED STORAGE**  
*Janna Cropotova, Norwegian University of Science and Technology, Trondheim, Norway*
- 12:30-13:30 **Lunch**

## ORAL SESSIONS

### WEDNESDAY, November 8, 2017

SESSIONS 1 & 2 & 3, *in parallel*

9:00-10:40  
Nadir  
hall

#### **SESSION 2: Analytical challenges faced by the food industry**

*Chairs: Michele Suman & Hans-Gerd Janssen*

- 9:00-9:20 **L21** **MULTI-ANALYTE METHODS FOR THE ANALYSIS OF UNHEALTHY COMPOUNDS IN FAT-RICH FOODS: OXIDIZED LIPIDS, MCPD- AND GLYCIDOL-ESTERS, AND MOAH**  
*Hans-Gerd Janssen, Unilever Research & University of Amsterdam, Vlaardingen / Amsterdam, The Netherlands*
- 9:20-9:40 **L22** **FURAN FORMATION FROM LIPIDS UPON THERMAL FOOD PROCESSING**  
*Imre Blank, Nestle Research Center, Lausanne, Switzerland*
- 9:40-10:00 **L23** **ION MOBILITY SPECTROMETRY: A RAPID TOOL TO ASSESS EGGPRODUCTS FRESHNESS**  
*Michele Suman, Advanced Laboratory Research - Barilla SpA, Parma, Italy*
- 10:00-10:20 **L24** **FOOD IN THE 21<sup>ST</sup> CENTURY: THE NEED OF MITIGATION STRATEGIES FOR FOOD-BORNE TOXICANTS IN COMBINATION WITH SENSORY PROPERTIES ACCEPTED BY CONSUMERS**  
*Michael Granvogl, Technische Universität München, Freising, Germany*
- 10:20-10:40 **L25** **MULTIVARIATE 1HNMR METHOD MEETS SUB-1% TRANS FAT QUANTIFICATION TARGET**  
*Roman R. Romero Gonzalez, Nestlé Research Centre, Lausanne, Switzerland*
- 10:30-11:00 **Coffee Break / EXHIBITION**

SESSIONS 4 & 5 & 6, *in parallel*

11:00-12:30  
Nadir  
hall

#### **SESSION 5: Food contaminants & Residues I**

*Chairs: Katerina Mastovska & Stefan van Leeuwen*

- 11:00-11:30 **L26** **ORGANIC ANTHROPOGENIC POLLUTANTS IN FOOD PRODUCTS: LINKING ENVIRONMENTAL TRACE ANALYSIS AND FOOD SAFETY ISSUES**  
*Roland Kallenborn, Norwegian University of Life Sciences, Ås, Norway*
- 11:30-11:50 **L27** **PFOA AND ITS SUBSTITUTE GenX IN THE ENVIRONMENT AROUND A TEFLON PLANT IN THE NETHERLANDS**  
*Jacob de Boer, Vrije Universiteit, Amsterdam, Netherlands*
- 11:50-12:10 **L28** **MINERAL OIL RESIDUES IN FOOD-HANDLING DIFFERENT MATRICES AND GETTING DETAILED INFORMATION ON THE COMPOSITION**  
*Erich Leitner, Graz University of Technology, Graz, Austria*
- 12:10-12:30 **L29** **SWEET ANALYSES IN NON-TARGETED AND TARGETED MODE WITH HIGH RESOLUTION MASS SPECTROMETRY**  
*Susanne Ekroth, National Food Agency, Uppsala, Sweden*
- 12:30-13:30 **Lunch**

## ORAL SESSIONS

### WEDNESDAY, November 8, 2017

November 8, 2017

SESSIONS 1 & 2 & 3, *in parallel*

9:00-10:30  
Leo & Virgo  
halls

**SESSION 3: Workshop  
Achievements of EU Reference Laboratories (EURLs) &  
International collaboration I**

*Chairs: Joerg Stroka & Jana Hajslova*

9:00-9:20 **L30**

**A DECADE OF EURL ACTIVITIES AT THE JRC IN GEEL - ISSUES SOLVED AND FUTURE CHALLENGES**

*Joerg Stroka, European Reference Laboratory for Mycotoxins, EC-JRC-IRMM, Geel, Belgium*

9:20-9:40 **L31**

**OVERCOMING COMMON LIMITATIONS FACING PESTICIDE RESIDUE LABORATORIES BY APPLYING NEW ANALYTICAL METHODOLOGIES. EURL ACTIVITIES**

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

9:40-10:00 **L32**

**EU REFERENCE LABORATORY FOR PESTICIDE RESIDUES IN CEREALS AND FEEDING STUFFS - ACHIEVEMENTS DURING THE PAST 10 YEARS AND CHALLENGES FOR THE FUTURE**

*Mette Erecius Poulsen, European Union Reference Laboratory for Pesticide Residues in Cereals and Feeding stuffs, Technical University of Denmark, Lyngby, Denmark*

10:00-10:20 **L33**

**CHALLENGES ON THE DEVELOPMENT AND IMPLEMENTATION OF MULTICOMPONENT METHODS FOR THE ANALYSIS OF MARINE BIOTOXINS UNDER THE PERSPECTIVE OF THE EU REFERENCE LABORATORY**

*Ana Gago-Martinez, European Reference Laboratory for Marine Biotoxins, University of Vigo, Vigo, Spain*

10:20-10:30 **L34\***

**DETERMINATION OF CHLORINATED PARAFFINS IN FOOD AND FEED USING GC-ORBITRAP-MS**

*Kerstin Krätschmer, European Union Reference Laboratory for Dioxins and PCBs in Feed and Food, Freiburg, Germany*

10:30-11:00

**Coffee Break / EXHIBITION**

SESSIONS 4 & 5 & 6, *in parallel*

11:00-12:30  
Leo & Virgo  
halls

**SESSION 6: Workshop  
Achievements of EU Reference Laboratories (EURLs) &  
International collaboration II**

*Chairs: Joerg Stroka & Mari Eskola*

11:00-11:20 **L35**

**HARMONISATION AND IMPROVEMENT OF RESIDUE CONTROL - EXAMPLES OF THE WORK OF THE EURL**

*Joachim Polzer, European Reference Laboratory for Residues of Pharmacologically Active Substances, Federal Office of Consumer Protection and Food Safety (BVL), Berlin, Germany*

11:20-11:40 **L36**

**TECHNICAL CHALLENGES AND ACHIEVEMENTS OF THE EU REFERENCE LABORATORY FOR FOOD CONTACT MATERIALS**

*Emmanouil Tsochatzis, European Reference Laboratory for Food Contact Materials, Joint Research Centre, Ispra, Italy*

## ORAL SESSIONS

- 11:40-12:00 **L37** **CHALLENGES AND ACHIEVEMENTS OF THE EU REFERENCE LABORATORY FOR DIOXINS AND PCBs**  
*Rainer Malisch, European Union Reference Laboratory for Dioxins and PCBs in Feed and Food, State Institute for Chemical and Veterinary Analysis of Food, Freiburg, Germany*
- 12:00-12:20 **L38** **IMPROVING ACCESSIBILITY TO FOOD AUTHENTICATION AND TRACEABILITY METHODS IN DEVELOPING COUNTRIES: THE ACTIVITIES OF THE JOINT FAO/IAEA DIVISION'S FOOD AND ENVIRONMENTAL PROTECTION LABORATORY**  
*Simon Kelly, International Atomic Energy Agency, Vienna, Austria*
- 12:20-12:30 **Discussion**
- 12:30-13:30 **Lunch**

POSTER & DEMO SESSIONS

WEDNESDAY, November 8, 2017

November 8, 2017

13:00-16:00

Meridian hall

**POSTER SESSION I**

Foyer & Meridian halls

**EXHIBITION**

Tycho & Kepler halls

**SMART LAB**

Information and Demo's on smart analyzers for on-site testing of food quality and safety, 'where the future in food analysis is being made'



Tycho & Kepler halls

**FoodIntegrity OPEN DAY**

Latest developments and strategies in food safety, quality, authenticity and traceability



**POSTER SESSION I:**

<b>ALLERGENS</b>	<b>A1 - A17</b>
<b>AUTHENTICITY, TRACEABILITY, FRAUD</b>	<b>B1 - B67</b>
<b>BIOANALYTICAL METHODS FOR FOOD CONTROL</b>	<b>C1 - C11</b>
<b>BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS</b>	<b>D1 - D19</b>
<b>FLAVOUR SIGNIFICANT COMPOUNDS</b>	<b>E1 - E14</b>
<b>GENERAL FOOD ANALYSIS</b>	<b>G1 - G73</b>
<b>MAJOR NUTRIENTS AND VITAMINS</b>	<b>H1 - H7</b>
<b>NOVEL FOODS &amp; SUPPLEMENTS</b>	<b>M1 - M8</b>
<b>OMICS INCLUDING FOODOMICS</b>	<b>N1 - N12</b>

15:30-16:00

Coffee break



FoodSmart  
phone.eu

# Open Days



Smartphone analyzers for on-site testing of food quality and safety



This project has received funding from the European Union's Horizon 2020 research and innovation programme under the Marie Skłodowska-Curie grant agreement No 720325.

## Meet FoodSmartphone in the RAFA Smart Lab

Wednesday and Thursday, November 8-9  
1-4 pm, Tycho & Kepler halls

- Become involved and sign-up as a stakeholder
- Everything you would like to know about the future of food testing and monitoring practices
- Meet the Early Stage Researchers

Register  
and win\*

*\*Register as a stakeholder and win: the first 30 registrations will receive a smartphone gadget; all registrations qualify for the draw: the winner of the draw will receive a **LAB2GO™ mobile allergen test system**, kindly sponsored by Zeulab!*

**ZEULAB**  
MAKING TESTING EASIER

### Contact us



[www.FoodSmartphone.eu](http://www.FoodSmartphone.eu)



[@FoodSmartphone](https://twitter.com/FoodSmartphone)



[facebook.com/FoodSmartphone](https://facebook.com/FoodSmartphone)







## INVITATION to FoodIntegrity OPEN DAYS at RAFA 8–9 November, 2017 • Prague, Czech Republic

Clarion Congress hotel Prague, Tycho & Kepler hall, 10:30–16:00, exhibition hours 13:30–16:00



FoodIntegrity OPEN DAYS are organised as satellite event of the  
8<sup>th</sup> International Symposium on Recent Advances in Food Analysis, [www.rafa2017.eu](http://www.rafa2017.eu)

### WHAT CAN YOU LEARN?



**FoodIntegrity Knowledge base: An information resource on food authenticity, description of the database and demonstration of its functionality**

To bring together available information on suitable analytical tools and associated reference data for the detection of food fraud in a Knowledge Base, to facilitate access to this information for industry, regulatory authorities and research organisations

*Oral explanation on-site from 14:00 to 14:30*



**Industrial perspective of relevant food chains vulnerabilities vs Current analytical methods and technologies that can be applied**

*App & Infographics using mobile devices* to bring together available data on industrially exploited analytical tools for detection of food fraud, and identify reliable indicators/markers



**Chinese consumer attitudes to food fraud, short description of the survey and its outcomes**

*Video* on examination of Chinese consumers' attitudes and perceptions towards the safety and integrity of imported European foods



**Investigation of available and potential future technologies for authentication of branded spirits and/or products**

*"Hands on" demonstration of food products authentication*



**Do you wish to participate in the FoodIntegrity events?**

**Do you wish to be trained in food authentication strategies?**

Join us at the Open Day and learn more on opportunities we offer!

**APPLY FOR PARTICIPATION IN THE  
FOODINTEGRITY TRAINING PROGRAM  
HERE!**

**QUIZ:**

**Test your knowledge on the food integrity and win a bottle of whisky!**

### HOW TO GET INVOLVED ?

Do you wish to receive information about news, progress and events related to the FoodIntegrity project?

You may register on-site for the project **COMMUNICATION** or on [www.foodintegrity.eu/](http://www.foodintegrity.eu/) page **Contact us**

**FoodIntegrity** is a European five-year project, which will draw from a well of experience consisting of 60 partners in the EU, China and Iceland to tackle issues surround the authenticity of food. The project will provide a focal point for the sharing and exploitation of European research aimed at protecting the integrity of food production in Europe.

The aim of the FoodIntegrity demonstration is to provide you with a brief update on some of the progress on this multi-faceted project and let you know how you can get involved. We hope you find it useful.

**You can join us and discuss with FoodIntegrity experts the latest developments and strategies in the field of food integrity: safety, quality, authenticity and traceability.**

## VENDOR SEMINARS

**WEDNESDAY, November 8, 2017**

13:30-14:15

### VENDOR SEMINARS

Aquarius  
hall

**The Importance of CRMs & Sample Preparation in Ensuring Food Integrity & Safety**

**SPEX® Europe** 

Taurus  
hall

**Maximizing Laboratory Productivity in Routine Food Analysis (1)**



**Agilent Technologies**

Leo  
hall

**Ensuring the Merit of Food**



Virgo  
hall

**Recent Advancements in Ambient Ionisation Technology for Food Authenticity and Profiling**

**Waters**  
THE SCIENCE OF  
WHAT'S POSSIBLE.®

## VENDOR SEMINARS

WEDNESDAY, November 8, 2017

November 8, 2017

14:45-15:30

### VENDOR SEMINARS

Aquarius  
hall

**Using Advanced Mass Spectrometry Technologies to Address New Food Safety Challenges**

**ThermoFisher**  
SCIENTIFIC

Taurus  
hall

**In Food We Trust - The Passion of Food Analysis**

 **SHIMADZU**  
Excellence in Science

Leo  
hall

**Analytical Efficiency in Food Allergen Testing**

Virgo  
hall

**Polar Pesticides and Veterinary Drugs For Routine Labs:  
New LC-MS/MS Methodologies presented by SCIEX customers**



## ORAL SESSIONS

### WEDNESDAY, November 8, 2017

SESSIONS 7 & 8 & 9 & 10, *in parallel*

16:00-18:00

Zenit  
hall

#### **SESSION 7: Food contaminants & Residues II**

*Chairs: Gaud Dervilly-Pinel & Jacob de Boer*

16:00-16:20 **L39**

#### **IDENTIFICATION BY LC-Q-EXACTIVE MS OF PREVIOUSLY UNREPORTED PFAS'S IN WATER CLOSE TO A FLUORO-CHEMICAL PRODUCTION PLANT**

*Stefan van Leeuwen, RIKILT Wageningen University & Research, Wageningen, The Netherlands*

16:20-16:40 **L40**

#### **HUMAN BIOMONITORING OF MYCOTOXINS IN PHYSIOLOGICAL SAMPLES: ANALYTICAL CHALLENGES FOR INDIVIDUAL EXPOSURE ASSESSMENT**

*Hans-Ulrich Humpf, Westfälische Wilhelms-Universität Münster, Münster, Germany*

16:40-17:00 **L41**

#### **MICROPOLLUTANTS AND RESIDUES IN FRENCH ORGANIC AND CONVENTIONAL MEAT**

*Erwan Engel, INRA, Saint-Genès-Champanelle, France*

17:00-17:10 **L42\***

#### **PESTICIDE RESIDUES AND MYCOTOXINS DETERMINATION ON FEED SAMPLES: A FIRST STEP TO ASSURE MILK QUALITY**

*Nicolas Michlig, National University of Littoral, Santa Fe, Argentina*

17:10-17:30 **L43**

#### **ELUCIDATION OF NON-INTENTIONALLY ADDED SUBSTANCES (NIAS) MIGRATING FROM POLYESTER-POLYURETHANE LACQUERS INTENDED FOR FOOD CONTACT MATERIALS**

*Elsa Omer, ONIRIS - LABERCA, Nantes, France*

17:30-17:50 **L44**

#### **ENZYMATIC HYDROLYSIS OF FATTY SAMPLES - A NEW SMOOTH CLEAN-UP APPROACH FOR THE ANALYSIS OF LABILE COMPOUNDS**

*Stefan Kittlaus, Eurofins, Hamburg, Germany*

17:50-18:00 **L45\***

#### **DETERMINATION OF THE THERMAL DEGRADATION PRODUCTS OF TYLOSIN A IN HONEY USING AN MS BASED FOODOMICS APPROACH**

*Annie von Eyken, McGill University, Sainte Anne de Bellevue, Canada*

\* Young scientists' presentation

## ORAL SESSIONS

### WEDNESDAY, November 8, 2017

SESSIONS 7 & 8 & 9 & 10, *in parallel*

November 8, 2017

16:00-18:00

Nadir  
hall

#### SESSION 8: General food analysis I

*Chairs: Henryk Jelen & Jens Sloth*

16:00-16:20

L46

**INTERACTION BETWEEN PLANTS AND XENOBIOTICS: UPTAKE AND METABOLIZATION OF NON-STEROIDAL ANTI-INFLAMMATORY DRUGS**

*Christian Klampfl, Johannes Kepler University Linz, Linz, Austria*

16:20-16:40

L47

**THREE-, FOUR-, AND FIVE-DIMENSIONAL LIQUID CHROMATOGRAPHY-GAS CHROMATOGRAPHY-MASS SPECTROMETRY PROCESSES IN FOOD ANALYSIS**

*Peter Tranchida, University of Messina, Messina, Italy*

16:40-17:00

L48

**MULTIVARIATE CHEMOMETRIC APPROACH FOR ORIGIN BASED CLASSIFICATION OF IRANIAN PISTACHIO FRUIT SAMPLES VIA ICP-OES**

*Amir Bagheri Garmarudi, Imam Khomeini International University, Qazvin, Iran*

17:00-17:10

L49\*

**U-HPLC METHOD EMPLOYING SIMPLE SINGLE QUADRUPOLE MASS ANALYZER FOR A RAPID SCREENING OF MULTIPLE FOOD ADDITIVES**

*Ales Krmela, University of Chemistry and Technology, Prague, Czech Republic*

17:10-17:30

L50

**METABOLOMIC FINGERPRINTING OF GREEN AND ROASTED COFFEE BEANS BY LC-ESI-QTOF**

*Merichel Plaza, University of Alcalá, Alcalá de Henares, Spain*

17:30-17:40

L51\*

**ADVANCES IN HONEYDEW HONEY ANALYSIS FOR THE DETERMINATION OF ITS BOTANICAL ORIGIN**

*Kristin Recklies, Dresden University of Technology, Dresden, Germany*

17:40-18:00

L52

**RAMAN HYPERSPECTRAL IMAGING AND SPECTRAL SIMILARITY ANALYSIS FOR QUANTITATIVE DETECTION OF MULTIPLE ADULTERANTS IN WHEAT FLOUR**

*Byoung-Kwan Cho, Chungnam National University, Daejeon, South Korea*

## ORAL SESSIONS

### WEDNESDAY, November 8, 2017

SESSIONS 7 & 8 & 9 & 10, *in parallel*

16:00-18:00

Leo & Virgo  
halls

#### **SESSION 9: Workshop**

#### **Food Safety in China: Past, Present and Future**

*Chairs: Yongning Wu & Jingguang Li & Chunxia Wang*

- 16:00-16:20 **L53** **FOOD SAFETY MONITORING AND RISK ASSESSMENT: PAST, PRESENT AND FUTURE IN CHINA**  
*Yongning Wu, China National Center for Food Safety Risk Assessment, Beijing, China*
- 16:20-16:40 **L54** **FOOD ALLERGY RESEARCH PROGRAM IN CHINA**  
*Yan Chen, China National Center for Food Safety Risk Assessment, Beijing, China*
- 16:40-17:00 **L55** **DEVELOPMENT OF FOOD SAMPLE PRETREATMENT METHODS AND APPLICATION TO CHEMICAL POLLUTANT DETERMINATION**  
*Guoliang Li, School of Food and Biological Engineering, Shaanxi University of Science and Technology, China*
- 17:00-17:20 **L56** **SIMPLE, RAPID, AND ENVIRONMENTALLY FRIENDLY METHOD FOR THE SEPARATION OF ISOFLAVONES USING ULTRA-HIGH PERFORMANCE SUPERCRITICAL FLUID CHROMATOGRAPHY**  
*Feng Feng, Institute of Food Safety, Chinese Academy of Inspection & Quarantine, Beijing, China*
- 17:20-17:40 **L57** **HUMAN BIOMONITORING OF DEOXYNIVALENOL AND ZEARALENONE IN THE CHINESE POPULATION**  
*Shuang Zhou, China National Center for Food Safety Risk Assessment, Beijing, China*
- 17:40-18:00 **L58** **DIETARY INTAKE AS IMPORTANT PATHWAY FOR HUMAN EXPOSURE TO ISOMERIC PERFLUOROALKYL SUBSTANCES (PFASs)**  
*Lingyan Zhu, College of Environmental Science and Technology, Nankai University, Tianjin, China*

## ORAL SESSIONS

**WEDNESDAY, November 8, 2017**

SESSIONS 7 & 8 & 9 & 10, *in parallel*

16:00-18:00 **L59**  
Aquarius  
& Taurus  
halls

### **SESSION 10: INTERACTIVE SEMINAR**

#### **Step by step strategies for fast development of smart analytical methods**

*Moderators:*

**Katerina Mastovska**, Covance Laboratories, Greenfield, IN, USA

**Hans Mol**, RIKILT Wageningen University & Research, Wageningen, The Netherlands

**Jan Poustka**, University of Chemistry and Technology, Prague, Czech Republic

**All attendees on board through the voting devices!**

**November 8, 2017**



# In food we trust

Both in food safety and food quality – food producers, food designers, processors and consumers have to rely on safe ingredients. As a worldwide leading manufacturer of analytical instrumentation, Shimadzu's complete product range for food & beverage analysis provides trust in food.

**Easy identification and quantification**  
of contaminants such as mycotoxins, dioxins, heavy metals

**Cutting-edge analytical systems**  
such as chromatography, mass-spectrometry, spectroscopy, material testing

**Regulatory compliance and quality assurance**  
assistance through revolutionary technologies such as comprehensive chromatography and hyphenated techniques

**Support with expert knowledge**  
download application handbook free of charge



Download  
now





## VENDOR SEMINARS

# THURSDAY, November 9, 2017

7:45-8:30

### VENDOR SEMINARS

Leo  
hall

**GC-TOF MS - the Ideal Tool for Non-Target Screening of Food Migrants**



Delivering the Right Results

Virgo  
hall

**Modern Approaches for PFAS/PFC's Analysis from Food and Environmental Matrices by LC-MS/MS**



## ORAL SESSIONS

### THURSDAY, November 9, 2017

SESSIONS 11 & 12 & 13, *in parallel*

November 9, 2017

9:00-10:30  
Zenit  
hall

#### SESSION 11: Natural toxins I

*Chairs: Rudolf Krška & Arjen Gerssen*

- 9:00-9:20 **L60** TOWARDS A MULTI-OMICS APPROACH AS THE NEW FRONTIER FOR MYCOTOXIN RESEARCH  
*Chiara Dall'Asta, University of Parma, Parma, Italy*
- 9:20-9:40 **L61** BEYOND AFLATOXINS: USING UNTARGETED HRMS TO ENABLE DISCOVERY AND IDENTIFICATION OF EMERGING MYCOTOXINS IN ASPERGILLUS FLAVUS  
*José Diana Di Mavungu, Ghent University, Ghent, Belgium*
- 9:40-9:50 **L62\*** EMERGING FOOD CONTAMINANTS: INVESTIGATING ALTERNARIA MYCOTOXINS BY LC-MS/MS  
*Hannes Puntschner, University of Vienna, Vienna, Austria*
- 9:50-10:00 **L63\*** LC-ESI-MS/MS MULTI-CLASS METHOD FOR THE ANALYSIS OF COMPLEX ANIMAL FEED: EVALUATION AND REDUCTION OF ABSOLUTE AND RELATIVE MATRIX EFFECTS  
*David Steiner, University of Natural Resources and Life Sciences, Vienna (BOKU), Department of Agrobiotechnology (IFA-Tulln), Tulln, Austria*
- 10:00-10:10 **L64\*** UNTARGETED LIPIDOMICS TO DECIPHER FUMONISINS ACCUMULATION IN MAIZE  
*Laura Righetti, University of Parma, Parma, Italy*
- 10:10-10:30 **L65** TROPANE ALKALOIDS IN FOOD: RESULTS OF A EUROPEAN WIDE SURVEY FOR EFSA  
*Patrick Mulder, RIKILT Wageningen University & Research, The Netherlands*
- 10:30-11:00 **Coffee Break / EXHIBITION**

SESSIONS 14 & 15 & 16, *in parallel*

11:00-12:40  
Zenit  
hall

#### SESSION 14: Natural toxins II

*Chairs: Chiara Dall'Asta & Joerg Stroka*

- 11:00-11:20 **L66** ANALYTICAL PERFORMANCE OF AN LC-MS/MS BASED MULTI-CLASS METHOD COVERING > 1000 ANALYTES  
*Michael Sulyok, University of Natural Resources and Life Sciences, Vienna (BOKU), Department of Agrobiotechnology (IFA-Tulln), Tulln, Austria*
- 11:20-11:40 **L67** HOW SAFE ARE YOUR INFUSIONS? ANALYSIS OF PYRROLIZIDINE ALKALOIDS IN PLANT BASED PRODUCTS USING UHPLC-MS/MS & HIGHLIGHTING OF THEIR TRANSFER RATE DURING BREWING  
*Jean-François Picron, Scientific Institute of Public Health, Brussels, Belgium*
- 11:40-11:50 **L68\*** MULTIPLE HEART-CUTTING TWO DIMENSIONAL LIQUID CHROMATOGRAPHY QUADRUPOLE TIME-OF-FLIGHT MASS SPECTROMETRY OF PYRROLIZIDINE ALKALOIDS  
*Milou van de Schans, RIKILT Wageningen University & Research, Wageningen, The Netherlands*

## ORAL SESSIONS

- 11:50-12:00 **L69\*** **ERGOT AND ERGOT ALKALOID SCREENING METHODS BY PSPE-FLD AND HPTLC-FLD/MS**  
*Claudia Oellig, University of Hohenheim, Institute of Food Chemistry, Stuttgart, Germany*
- 12:00-12:20 **L70** **SCREENING FOR MARINE ICHTHYOTOXINS WITH DYNAMIC CLUSTER ANALYSIS: A UNIQUE APPROACH TO HPLC-TOF-MS DATA FILTERING FOR SULPHUR, CHLORINE, AND BROMINE CONTAINING COMPOUNDS**  
*Aaron Andersen, Technical University of Denmark, Lyngby, Denmark*
- 12:20-12:30 **L71\*** **A COMBINED IN VITRO/IN SILICO PERSPECTIVE ON THE TOXICODYNAMIC OF TETRODOTOXIN AND ANALOGUES - A TOOL FOR SUPPORTING THE HAZARD IDENTIFICATION**  
*Luca Dellafiora, University of Parma, Parma, Italy*
- 12:30-13:30 **Lunch**

## ORAL SESSIONS

### THURSDAY, November 9, 2017

SESSIONS 11 & 12 & 13, *in parallel*

9:00-10:30  
Nadir  
hall

**SESSION 12: 1<sup>st</sup> European workshop:  
Human Biomonitoring in Food Quality and Safety**

*Chair: Stefan van Leeuwen & Hans Mol*

9:00-9:30 **L72** **HUMAN BIOMONITORING IN FOOD SAFETY RISK ASSESSMENT**  
*Hans Verhagen, European Food Safety Authority (EFSA), Parma, Italy*

9:30-9:50 **L73** **CHARACTERIZATION OF EXPOSURE TO PESTICIDES THROUGH  
UNTARGETED INVESTIGATION OF THE URINARY EXPOSOME**  
*Laurent Debrouwer, Toxalim (Research Centre in Food Toxicology), Toulouse,  
France*

9:50-10:10 **L74** **HUMAN BIOMONITORING TO ASSESS THE BODY BURDEN OF  
MINERAL OIL**  
*Peter J Boogaard, Shell Health, Shell International B.V. & Division of Toxicology,  
Wageningen University & Research, Hague, The Netherlands*

10:10-10:20 **L75\*** **HUMAN PLASMA LIPIDOMICS AS A TOOL FOR BIOMONITORING OF  
ENVIRONMENTAL BURDEN ON MOTHERS AND NEWBORNS**  
*Vit Kosek, University of Chemistry and Technology, Prague, Czech Republic*

10:20-10:30 **L76\*** **EVALUATION OF THE HAIR ANALYSIS IN HUMAN BIOMONITORING  
STUDIES**  
*Darina Lankova, University of Chemistry and Technology, Prague, Czech  
Republic*

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

SESSIONS 14 & 15 & 16, *in parallel*

11:00-12:30  
Nadir  
hall

**SESSION 15:  
Smart portable and personalized food analysis systems**

*Chair: Michel Nielen*

11:00-11:15 **L77** **SMARTPHONE ANALYZERS FOR ON-SITE TESTING OF FOOD  
QUALITY AND SAFETY**  
*Michel Nielen, RIKILT Wageningen University & Research, Wageningen, The  
Netherlands*

11:15-11:30 **L78** **PHASMAFOOD: A FOOD SENSING DEVICE AND AN OPEN  
SOFTWARE ARCHITECTURE DELIVERING FOOD-TECH INNOVATION**  
*Yannick Weesepeel, RIKILT Wageningen University & Research, Wageningen,  
The Netherlands*

11:30-11:50 **L79** **NANOARRAYS FOR FOOD DIAGNOSTICS**  
*Katrina Campbell, Queen's University Belfast, Belfast, United Kingdom*

11:50-12:10 **L80** **NIR SPECTROSCOPY IN FOOD SENSING - A COMBINED SENSING  
APPROACH**  
*Susanne Hintschich, Fraunhofer IPMS, Dresden, Germany*

12:10-12:20 **L81\*** **GOLD NANOPARTICLE NANO-SENSORS FOR THE DETERMINATION  
OF PATHOGENIC DNA AND ENZYME BIOMARKERS**  
*Claire McVey, Queen's University Belfast, Belfast, United Kingdom*

November 9, 2017

## ORAL SESSIONS

12:20-12:30 **L82\*** **DETECTION OF FOOD SPOILAGE USING SPECTROSCOPY- AND  
MULTISPECTRAL IMAGING-BASED SENSORS**  
*Lemonia Fengou, Agricultural University of Athens, ATHENS, Greece*

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

## ORAL SESSIONS

### THURSDAY, November 9, 2017

SESSIONS 11 & 12 & 13, *in parallel*

9:00-10:30

Leo & Virgo  
halls

**SESSION 13: 2<sup>nd</sup> European workshop:  
Analysis of nanoparticles in food, cosmetics and consumer products**

*Chair: Stefan Weigel*

9:00-9:20

**L83**

**SIZE CHARACTERIZATION OF PARTICULATE FOOD ADDITIVES/NUTRIENT SOURCES AND THEIR NANOFRACTIONS BY SINGLE PARTICLE ICP-MS**

*Francesco Cubadda, Istituto Superiore di Sanità-National Institute of Health, Rome, Italy*

9:20-9:40

**L84**

**DEVELOPMENT OF A METROLOGICALLY VALIDATED SEM BASED METHOD TO CHARACTERIZE NANOPARTICLES SIZE: APPLICATION TO DIFFERENT ADDITIVES UNDER THE NANOFORM CONTAINED IN FOOD AND COSMETICS PRODUCTS**

*Georges Favre, Laboratoire National de métrologie et d'Essais, Trappes, France*

9:40-10:00

**L85**

**ENGINEERED NANOMATERIALS IN DRINKING WATER SOURCES**

*Ruud Peters, RIKILT Wageningen University & Research, Wageningen, The Netherlands*

10:00-10:20

**L86**

**DETECTION OF LEAD NANOPARTICLES IN GAME MEAT BY SINGLE PARTICLE ICP-MS FOLLOWING USE OF LEAD-CONTAINING BULLETS**

*Katrin Loeschner, National Food Institute, Technical University of Denmark, Lyngby, Denmark*

10:20-10:30

**L87\***

**DETECTION OF NANOPLASTICS IN FOOD BY ASYMMETRIC FLOW FIELD-FLOW FRACTIONATION COUPLED TO MULTI-ANGLE LIGHT SCATTERING: POSSIBILITIES, CHALLENGES AND ANALYTICAL LIMITATIONS**

*Manuel Correia, National Food Institute, Technical University of Denmark, Lyngby, Denmark*

10:30-11:00

**Coffee Break / EXHIBITION**

SESSIONS 14 & 15 & 16, *in parallel*

11:00-12:30

Leo & Virgo  
halls

**SESSION 16: 4<sup>th</sup> European AMS workshop:  
Ambient Mass Spectrometry on food and natural products**

*Chair: Christian Klampfl*

11:00-11:20

**L88**

**SIMPLE HIGH-THROUGHPUT SCREENING OF TRACE ORGANIC CONTAMINANTS IN FOOD MATRICES BY HS-SPME AMBIENT MASS SPECTROMETRY**

*Anna Katarina Huba, ETH Zürich, Zürich, Switzerland*

11:20-11:40

**L89**

**COMPARATIVE UNTARGETED HR-MS APPROACH FOR SALMON SALAR AUTHENTICATION**

*Linda Monaci, Institute of Sciences of Food Production (CNR-ISP), BARI, Italy*

11:40-12:00

**L90**

**AMBIENT IONIZATION FOR DIRECT FOOD ANALYSIS BY (TRANS)PORTABLE MASS SPECTROMETRY**

*Arjen Gerssen, RIKILT Wageningen University & Research, Wageningen, The Netherlands*

## ORAL SESSIONS

- 12:00-12:20 **L91** **RAPID EVAPORATIVE IONIZATION MASS SPECTROMETRY FOR HIGH-THROUGHPUT SCREENING OF RACTOPAMINE IN MEAT PRODUCING ANIMALS**  
*Gaud Dervilly-Pinel, ONIRIS - LABERCA, Nantes, France*
- 12:20-12:30 **L92\*** **TARGETED AND UNTARGETED SCREENING OF FOOD SAMPLES BY SPME USING A MATRIX COMPATIBLE COATED MESH COUPLED TO DART-MS**  
*Emanuela Gionfriddo, University of Waterloo, Waterloo, Canada*
- 12:30-13:30 **Lunch**

POSTER & DEMO SESSIONS

November 9, 2017

THURSDAY, November 9, 2017

13:00-16:00

Meridian hall

POSTER SESSION II

Foyer & Meridian halls

EXHIBITION

Tycho & Kepler halls

SMART LAB

Information and Demo's on smart analyzers for on-site testing of food quality and safety, 'where the future in food analysis is being made'



Tycho & Kepler halls

FoodIntegrity OPEN DAY

Latest developments and strategies in food safety, quality, authenticity and traceability



POSTER SESSION II:

FOOD CONTAMINANTS (ENVIRONMENTAL)	F1 - F22
METALS & METALLOIDS	I1 - I9
MIGRANTS FROM FOOD CONTACT MATERIALS	J1 - J15
MYCOTOXINS, MARINE & PLANT TOXINS	K1 - K49
PROCESSING CONTAMINANTS	O1 - O15
RESIDUES - PESTICIDES	P1 - P71
RESIDUES - VETERINARY DRUGS	R1 - R39
LAST MINUTE POSTERS	LM1 - LM14

15:30-16:00

Coffee break



thermo scientific



Stop by Booth #8 at RAFA

# TRUST

your foods are all they should be.

Food safety and food integrity have become an increasing problem globally, raising the urgency of testing for safety, purity, authenticity, and label claims. The world's top ten food and beverage companies trust us to help keep their products safe, authentic, and unadulterated—so can you.

Don't miss our vendor seminars on Wednesday, November 8 and Thursday, November 9.

Come to booth #8 to learn more and register.

Find out more at [thermofisher.com/FoodIntegrity](https://www.thermofisher.com/FoodIntegrity)

© 2017 Thermo Fisher Scientific Inc. All rights reserved. All trademarks are the property of Thermo Fisher Scientific and its subsidiaries unless otherwise specified. AD90292-EN0717S

**ThermoFisher**  
SCIENTIFIC

## VENDOR SEMINARS

**THURSDAY, November 9, 2017**

13:30-14:15

### VENDOR SEMINARS

Aquarius  
hall

**Isotope Fingerprints in Authenticity and Food Fraud**

**ThermoFisher**  
SCIENTIFIC

Taurus  
hall

**Maximizing Laboratory Productivity in Routine Food Analysis  
(2)**



**Agilent Technologies**

Leo  
hall

**Soft Solutions to Hard Problems: Saving Time and Money in the  
Laboratory with the EZGC Web Tools**

**RESTEK**<sup>®</sup>

Virgo  
hall

**Overcoming the Challenges of Analysing Anionic Polar  
Pesticides**

**Waters**  
THE SCIENCE OF  
WHAT'S POSSIBLE.<sup>®</sup>

**THURSDAY, November 9, 2017**

**November 9, 2017**

**14:45-16:00**  
Aquarius  
hall

**INFO EVENT on  
METROFOOD-RI: a Research Infrastructure for Promoting  
Metrology in Food and Nutrition**

*Chair:*  
**Claudia Zoani**, METROFOOD-RI Coordination Office



**14:45-15:05**

**Welcome**

**THE ROLE OF THE CZECH REPUBLIC IN THE EUROPEAN METROFOOD-RI  
AND NATIONAL ROAD MAP**

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

**15:05-15:20**

**METROFOOD-RI: A NEW RESEARCH INFRASTRUCTURE FOR PROMOTING  
METROLOGY IN FOOD AND NUTRITION**

*Claudia Zoani*, Italian National Agency for New Technology, Energy and Sustainable  
Economic Development (ENEA), Roma, Italy  
METROFOOD-RI Coordination Office

**15:20-15:35**

**METROFOOD-RI FACILITIES TO SUPPORT RESEARCH ACTIVITIES**

*Francesco Cubadda*, Istituto Superiore di Sanità-National Institute of Health, Rome,  
Italy

**15:35-15:45**

**FEASIBILITY STUDIES FOR NEW REFERENCE MATERIALS**

*Michael Rychlik*, Technische Universität München, Freising, Germany

**15:45-16:00**

**METROFOOD-RI AS AN OPPORTUNITY TO EXPLOIT FOR RESEARCH**

*Lenka Kourimska*, Czech University of Life Sciences Prague, Prague, Czech Republic

## ORAL SESSIONS

### THURSDAY, November 9, 2017

SESSIONS 17 & 18 & 19 & 20, in parallel

16:00-18:00

Zenit  
hall

#### **SESSION 17: General food analysis II**

*Chairs: Jim Lawrence & Josep Rubert*

- 16:00-16:30 **L93** **VACUUM ASSISTED SORBENT EXTRACTION FOR THE ANALYSIS OF FLAVOR COMPOUNDS IN FOOD**  
*Henryk Jeleń, Poznan University of Life Sciences, Poznań, Poland*
- 16:30-16:50 **L94** **HYPERSPECTRAL AND CHEMICAL IMAGING INSTRUMENTATION FOR FOOD SAFETY EVALUATION OF AGRICULTURAL PRODUCTS**  
*Moon Kim, USDA, Agricultural Research Service, Environmental Microbial and Food Safety Laboratory, Beltsville, USA*
- 16:50-17:10 **L95** **HEALTH RISK OF PATULIN AND PYRETHROIDS IN FRUIT JUICES CONSUMED IN THAILAND**  
*Amnat Poapolathep, Kasetsart University, Bangkok, Thailand*
- 17:10-17:20 **L96\*** **DETECTION AND QUANTIFICATION OF ALLERGENS IN COMPLEX AND PROCESSED FOOD PRODUCTS**  
*Mélanie Planque, CER Groupe, University of Namur, Marloie, Belgium*
- 17:20-17:40 **L97** **APPLICATION OF SEAWEEDES IN FOOD AND FEED - ANALYSIS OF TOXIC ELEMENTS AND IMPLICATIONS FOR FOOD/FEED SAFETY**  
*Jens Sloth, Technical University of Denmark, Lyngby, Denmark*
- 17:40-18:00 **L98** **CRITICAL EVALUATION OF HIGH RESOLUTION LC-MS/MS2 WORKFLOWS IN TERMS OF CONTEMPORARY IDENTIFICATION CRITERIA**  
*Łukasz Rajski, University of Almería, Almería, Spain*

## ORAL SESSIONS

### THURSDAY, November 9, 2017

SESSIONS 17 & 18 & 19 & 20, *in parallel*

16:00-18:00

Nadir  
hall

#### **SESSION 18: DNA analysis for food control**

*Chairs: Esther Kok & Jens Ducreé*

16:00-16:20

**L99**

#### **INNOVATIVE DNA-BASED METHODS - THE RESULTS OF THE EUROPEAN DECATHLON PROJECT**

*Esther Kok, RIKILT Wageningen University & Research, Wageningen, The Netherlands*

16:20-16:40

**L100**

#### **MULTI-PARAMETER FOOD ANALYSIS AT THE POINT-OF-USE ENABLED BY THE VERSATILE CENTRIFUGAL "LAB-ON-A-DISC" PLATFORM**

*Jens Ducreé, Dublin City University, Dublin, Ireland*

16:40-17:00

**L101**

#### **USE OF NGS COMBINED TO ENRICHMENT TECHNOLOGIES FOR GMO DETECTION**

*Frederic Debode, Walloon Agricultural Research Center (CRA-W), Gembloux, Belgium*

17:00-17:20

**L102**

#### **IDENTIFICATION OF BERRY SPECIES AND CULTIVARS BY DNA BARCODING AND HIGH RESOLUTION MELTING (HRM) ANALYSIS**

*Margit Cichna-Markl, University of Vienna, Vienna, Austria*

17:20-17:40

**L103**

#### **DEVELOPMENT AND VALIDATION OF A DNA METABARCODING METHOD FOR THE IDENTIFICATION OF TWENTY-ONE SPECIES IN FOOD USING A SINGLE MARKER SYSTEM**

*Rupert Hochegger, AGES - Austrian Agency for Health and Food Safety, Vienna, Austria*

17:40-18:00

**L104**

#### **CONTRIBUTION OF DNA ANALYSIS FOR FURTHER FOOD AUTHENTICITY ASSESSMENT**

*Jaroslava Ovesna, Crop Research Institute, Prague, Czech Republic*

November 9, 2017

## ORAL SESSIONS

# THURSDAY, November 9, 2017

SESSIONS 17 & 18 & 19 & 20, in parallel

16:00-18:00  
Leo & Virgo  
halls

### SESSION 19: SEMINAR Food safety issues beyond the EU

Chair: James Lindsay



- 16:00-16:20 **L105** **PERFLUOROOCANOIC ACID (PFOA) AND PERFLUOROOCANE SULFONATE (PFOS) RISK TO BEEF CONSUMERS PART I: RAPID RISK EVALUATION FOR THE CONSUMPTION OF PFOA AND PFOS CONTAMINATED BEEF**  
*John Johnston, United States Department of Agriculture, Food Safety & Inspection Service, Fort Collins, USA*
- 16:20-16:40 **L106** **PERFLUOROOCANE SULFONATE (PFOS) AND PERFLUOROOCANOIC ACID (PFOA) RISK TO BEEF CONSUMERS PART II: ADSORPTION, DISTRIBUTION, METABOLISM, AND EXCRETION STUDIES FOR IMPROVING RISK EVALUATIONS**  
*Sara Lupton, USDA-Agricultural Research Service, Red River Valley Agricultural Research Center, Fargo, USA*
- 16:40-17:00 **L107** **THE DISTRIBUTION OF ENVIRONMENTAL CONTAMINANTS AND PHARMACEUTICALS AMONG SKIM MILK, MILK FAT, CURD, WHEY, AND MILK PROTEIN FRACTIONS THROUGH MILK PROCESSING**  
*Weilin Shelver, USDA-Agricultural Research Service, Red River Valley Agricultural Research Center, Fargo, USA*
- 17:00-17:10 **L108\*** **OVERVIEW OF A NOVEL LC-MS/MS METHOD FOR THE DETERMINATION OF SULFITE IN FOOD AND BEVERAGES: DEVELOPMENT, VALIDATION, AND INVESTIGATION OF PROBLEMATIC MATRICES**  
*Katherine Carlos, US Food and Drug Administration, Center for Food Safety and Applied Nutrition, College Park, USA*
- 17:10-17:30 **L109** **SURVEY OF ARSENIC SPECIES IN THE TEN MOST CONSUMED SEAFOODS IN THE UNITED STATES**  
*Mesay Wolle, US Food and Drug Administration, Center for Food Safety and Applied Nutrition, College Park, USA*
- 17:30-17:40 **L110\*** **MULTIPLEXED IMAGING SURFACE PLASMON RESONANCE (iSPR) BIOSENSOR ASSAY FOR THE DETECTION OF FUSARIUM TOXINS IN WHEAT**  
*Md Zakir Hossain, USDA-Agricultural Research Service-NCAUR, Peoria, USA*
- 17:40-18:00 **L111** **DEVELOPMENTS IN RAPID MONITORING OF PATHOGENS IN POULTRY PRODUCTS AND THE PROCESSING ENVIRONMENT**  
*Gary Gamble, USDA-Agricultural Research Service, Athens, USA*

\* Young scientists' presentation

## ORAL SESSIONS

### THURSDAY, November 9, 2017

SESSIONS 17 & 18 & 19 & 20, *in parallel*

November 9, 2017

16:00-18:00

Taurus  
hall

**SESSION 20: TUTORIAL on  
Data quality and smart data handling in food analysis**

*Moderators:*

*Lukas Vaclavik, Covance Laboratories, Harrogate, UK*

*Gaud Dervilly-Pinel, ONIRIS - LABERCA, Nantes, France*

16:00-16:40

**L112**

**CRITICAL REVIEW, EXPERIENCES AND OUTLOOK WITH RESPECT TO  
METABOLOMICS DATA HANDLING OPTIONS**

*Gaud Dervilly-Pinel, ONIRIS - LABERCA, Nantes, France*

16:40-17:20

**L113**

**DATA PROCESSING AND IDENTIFICATION OF SMALL MOLECULES IN  
LC-MS-BASED NON-TARGETED ANALYSIS WORKFLOWS**

*Lukas Vaclavik, Covance Food Solutions, Harrogate, United Kingdom*

17:20-17:30

**L114\***

**PARAFAC MODELLING COMBINED WITH FLUORESCENCE  
SPECTROSCOPY FOR BEER CHARACTERIZATION**

*Lea Lenhardt Acković, Vinca Institute for Nuclear Sciences, Belgrade, Serbia*

17:30-17:50

**L115**

**SAMPLING GUIDELINES FOR BUILDING AND MAINTAINING FOOD  
AUTHENTICITY DATABASES**

*James Donarski, Fera Science Ltd, York, United Kingdom*

17:50-18:00

**Discussion**

Vion™ IMS QTof

WHEN YOU GO  
**BEYOND**  
RESOLUTION,



YOU REDEFINE  
WHAT'S ROUTINE.

With Vion™ IMS QTof, you get cleaner spectra, additional data for confident identifications, and streamlined analytical workflows. This is ion mobility for everyone. Make it part of your routine by bringing Vion IMS QTof to your lab.

Visit [waters.com/VION](http://waters.com/VION)

Waters

THE SCIENCE OF WHAT'S POSSIBLE.®

PHARMACEUTICAL ▪ HEALTH SCIENCES ▪ FOOD ▪ ENVIRONMENTAL ▪ CHEMICAL MATERIALS

©2016 Waters Corporation. Waters and the Science of What's Possible are registered trademarks of Waters Corporation. Vion is a trademark of Waters Corporation.



## SOCIAL EVENT

# THURSDAY, November 9, 2017

From 20:00

### Symposium Dinner Event

(Convent of St. Agnes of Bohemia, Prague downtown)

**PROGRAM:** *Enjoy the spirit of the Convent of St. Agnes of Bohemia, one of the oldest and most important Gothic buildings in Prague, founded in 13<sup>th</sup> century*

#### ENTERTAINMENT:

- *Photo corner - bring home nice memories from RAFA 2017*
- *Magic light show "Journey around the world"*
- *Casino (roulette, black jack, poker)*
- *Piano melodies on your request*
- *Enjoy the 1<sup>st</sup> RAFA disco*



#### FOOD & DRINKS:

- *Wide offer of Czech traditional and modern cuisine*
- *Selection of special Czech beers and wines*

## ORAL SESSIONS

# FRIDAY, November 10, 2017

SESSIONS 21 & 22 & 23, *in parallel*

November 9, 2017

9:00-11:00  
Zenit & Nadir  
halls

### SESSION 21: Novel high fidelity approaches and perspectives in food analysis

*Chairs: Michael Sulyok & Milou van de Schans*

- 9:00-9:30 **L116** **THE POTENTIAL OF BIG DATA SYSTEMS AND NOVEL ANALYTICAL APPROACHES TO BETTER ANTICIPATE NEW RISKS TO THE CONSUMER**  
*Paul Brereton, Fera Science Ltd, York, United Kingdom*
- 9:30-9:50 **L117** **ANALYTICAL DATA ON FOODS AND FEEDS - SHOULD WE LINK THEM BETTER?**  
*Mari Eskola, former European Food Safety Authority (EFSA), Parma, Italy; present University of Natural Resources and Life Sciences, Vienna (BOKU), Department of Agrobiotechnology (IFA-Tulln), Tulln, Austria*
- 9:50-10:10 **L118** **ANALYTICAL VALIDATION OF UNTARGETED METHODS IN FOOD METABOLOMICS AND GENOMICS: AN OVERVIEW ON THE STATE OF THE ART AND PERSPECTIVES FROM THE FOOD INTEGRITY PROJECT**  
*Marco Arlorio, Università del Piemonte Orientale A. Avogadro, Novara, Italy*
- 10:10-10:30 **L119** **TARGET, SUSPECT AND NON-TARGET HRMS SCREENING APPROACHES FOR FOOD AUTHENTICITY AND QUALITY: FROM RESEARCH TO INDUSTRIAL APPLICATIONS**  
*Nikolaos S. Thomaidis, University of Athens, Athens, Greece*
- 10:30-10:50 **L120** **PESTICIDE RESIDUE ANALYSIS IN HUMAN HAIR: AN ALTERNATIVE OPTION FOR (DIETARY) EXPOSURE ASSESSMENT?**  
*Hans Mol, RIKILT Wageningen University & Research, Wageningen, The Netherlands*
- 10:50-11:00 **Discussion**
- 11:00-11:30 **Coffee break / EXHIBITION**

## ORAL SESSIONS

### FRIDAY, November 10, 2017

SESSIONS 21 & 22 & 23, in parallel

9:00-11:00

Aquarius  
& Taurus  
halls

#### **SESSION 22: Biologically active, health promoting food components**

*Chairs: Klara Stensvag & Chiara Dall'Asta*

- 9:00-9:20 **L121** **INVESTIGATION OF THE PHENOLS ACTIVITY IN EARLY STAGE OXIDATION OF EDIBLE OILS BY EPR AND 19F NMR SPECTROSCOPIES USING NOVEL RADICAL INITIATORS**  
*Chryssoula Drouza, Cyprus University of Technology, Limassol, Cyprus*
- 9:20-9:40 **L122** **MARINE RESOURCES - ORIGIN FOR HEALTH BENEFICIAL COMPONENTS**  
*Klara Stensvag, UiT The Arctic University of Tromsø, Tromsø, Norway*
- 9:40-10:00 **L123** **ANALYSIS OF CANNABINOIDS IN DRIED PLANTS, CONCENTRATES AND FOODS: DEVELOPMENT AND VALIDATION OF A VERSATILE UHPLC-DAD/(HR)MS METHOD**  
*Lukas Vaclavik, Covance Food Solutions, Harrogate, United Kingdom*
- 10:00-10:10 **L124\*** **METABOLOMICS ON CANNABIS SATIVA L. EMPLOYING ION MOBILITY Q-TOF LC/MS INSTRUMENTAL PLATFORM**  
*Marie Fenclova, University of Chemistry and Technology, Prague, Czech Republic*
- 10:10-10:30 **L125** **DEVELOPMENT OF LABEL-FREE ELECTROCHEMICAL SENSORS BASED ON SCREEN PRINTED ELECTRODES FOR BIOACTIVE COMPOUNDS MONITORING IN PLANT EXTRACTS**  
*Melinda David, University of Brasov, Brasov, Romania*
- 10:30-10:40 **L126\*** **ONLINE EXTRACTION AND DETERMINATION OF BIOACTIVE COMPOUNDS FROM FOOD SAMPLES BY MEANS OF SUPERCRITICAL FLUID EXTRACTION-SUPERCRITICAL FLUID CHROMATOGRAPHY-MASS SPECTROMETRY**  
*Mariosimone Zoccali, University of Messina, Messina, Italy*
- 10:40-11:00 **L127** **THE SAFETY ASSESSMENT OF BOTANICALS AND BOTANICAL PREPARATIONS FOR USE IN FOOD OR FOOD SUPPLEMENTS**  
*Bernard Bottex, European Food Safety Authority (EFSA), Parma, Italy*
- 11:00-11:30 **Coffee break / EXHIBITION**

\* Young scientists' presentation

## ORAL SESSIONS

### FRIDAY, November 10, 2017

SESSIONS 21 & 22 & 23, in parallel

November 10, 2017

- |                                    |   |
|------------------------------------|---|
| 9:00-11:00<br>Leo & Virgo<br>halls | <b>SESSION 23: Omics approaches in food analysis</b><br><i>Chairs: Bruno Le Bizec &amp; Rudi Krška</i>  |
| 9:00-9:30                          | <b>L128 PERSPECTIVES OF NON-TARGETED METABOLOMICS IN FOOD ANALYSIS</b><br><i>Michael Rychlik, Technische Universität München, Freising, Germany</i>   |
| 9:30-9:50                          | <b>L129 NON-INVASIVE HIGH-THROUGHPUT FOOD VOLATILOMICS BY DIRECT INJECTION MASS SPECTROMETRY: PROFILING AND BIOPROCESS MONITORING</b><br><i>Franco Biasoli, Fondazione Edmund Mach, San Michele All'adige, Italy</i>  |
| 9:50-10:00                         | <b>L130* MARKER DISCOVERY IN VOLATOLOMICS BASED ON SYSTEMATIC ALIGNMENT OF GC-MS SIGNALS: APPLICATION TO FOOD AUTHENTICATION</b><br><i>Clément Truan, INRA, Saint-Genès-Champanelle, France</i>   |
| 10:00-10:20                        | <b>L131 ISOTOPIC AND MASS PROFILING DATA TO ESTABLISH (DIS)SIMILARITIES BETWEEN AGRICULTURAL PRODUCTION PRACTICES IN TOMATOES</b><br><i>M<sup>a</sup> Jesus Martinez Bueno, University of Almeria, Almería, Spain</i>   |
| 10:20-10:30                        | <b>L132* NMR-BASED METABOLOMICS TO UNDERSTAND THE ABSCISSION PHENOMENON OF OLIVES AND FOR THE CHARACTERIZATION OF WINES</b><br><i>Gaia Meoni, University of Florence, Florence, Italy</i>   |
| 10:30-10:40                        | <b>L133* ESTIMATION OF ORGANOLEPTIC ATTRIBUTES OF OLIVE OILS BY UNTARGETED GC-MS AND METABOLOMICS-BASED STATISTICAL APPROACH DURING QUALITY CLASSIFICATION</b><br><i>Carlos Sales, University Jaume I, Castellon, Spain</i>                                   |
| 10:40-11:00                        | <b>L134 MAY 2 APPLES A DAY REALLY KEEP THE DOCTOR AWAY? UNTARGETED METABOLOMICS BASED ON UHPLC-HRMS REVEALED FURTHER INSIGHT INTO CARDIOVASCULAR DISEASE RISK AND GUT HEALTH</b><br><i>Josep Rubert, Fondazione Edmund Mach, San Michele all'Adige, Italy</i> |
| 11:00-11:30                        | <b>Coffee break / EXHIBITION</b>  |

## ORAL SESSIONS

### FRIDAY, November 10, 2017

11:30-13:00  
Zenit & Nadir  
halls

#### SUMMARY SESSION:

#### Food analysis beyond Imagination

*Chairs: Jana Hajslova & Michel Nielen*

11:30-12:00 **L135**

#### THE CHALLENGES TO THE INTEGRITY OF THE GLOBAL FOOD SUPPLY SYSTEM AND THE ROLE OF ANALYSIS IN MEETING THEM

*Christopher Elliott, Queen's University, Belfast, United Kingdom*

12:00-12:30 **L136**

#### MATRIX COMPATIBLE COATINGS IN SPME: AN ENABLING TECHNOLOGY FACILITATING FULL AUTOMATION OF FOOD DETERMINATIONS AND DIRECT COUPLING TO MASS SPECTROMETRY

*Janusz Pawliszyn, University of Waterloo, Waterloo, Canada*

12:30-12:50 **L137**

#### FIELD-DEPLOYABLE LASER-INDUCED-BREAKDOWN-SPECTROSCOPY FOR MULTIPLEXED DETECTION OF FOOD CONTAMINANTS USING RARE-EARTH LABELED ANTIBODIES EMBEDDED IN A LATERAL FLOW STRIP

*J. Paul Robinson, Purdue University, West Lafayette, USA*

12:50-13:00 **L138**

#### SUMMARY OF RAFA 2017 HIGHLIGHTS

*Michele Suman, Barilla Food Research Labs, Italy*

13:00-13:15  
Zenit & Nadir  
halls

#### RAFA 2017 poster award, sponsored poster awards

**Announcement: RAFA 2019, Prague, Czech Republic**

13:15-13:30  
Zenit & Nadir  
halls

#### CLOSING ADDRESS

*Jana Hajslova & Michel Nielen, RAFA 2017 chairs*

## POSTER SESSIONS

# POSTER SESSIONS

November 8 & 9, 17017

### WEDNESDAY, November 8, 2017

#### 13:00-16:00 POSTER SESSION I

ALLERGENS	A1 - A17
AUTHENTICITY, TRACEABILITY, FRAUD	B1 - B67
BIOANALYTICAL METHODS FOR FOOD CONTROL	C1 - C11
BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS	D1 - D19
FLAVOUR SIGNIFICANT COMPOUNDS	E1 - E14
GENERAL FOOD ANALYSIS	G1 - G73
MAJOR NUTRIENTS & VITAMINS	H1 - H7
NOVEL FOODS & SUPPLEMENTS	M1 - M8
OMICS INCLUDING FOODOMICS	N1 - N12

### THURSDAY, November 9, 2017

#### 13:00-16:00 POSTER SESSION II

FOOD CONTAMINANTS (ENVIRONMENTAL)	F1 - F22
METALS & METALLOIDS	I1 - I9
MIGRANTS FROM FOOD CONTACT MATERIALS	J1 - J15
MYCOTOXINS, MARINE & PLANT TOXINS	K1 - K49
PROCESSING CONTAMINANTS	O1 - O15
RESIDUES - PESTICIDES	P1 - P71
RESIDUES - VETERINARY DRUGS	R1 - R39
LAST MINUTE POSTERS	LM1 - LM14

## POSTER SESSIONS

### WEDNESDAY, November 8, 2017

13:00-16:00

POSTER SESSION I

ALLERGENS	A1 - A17
AUTHENTICITY, TRACEABILITY, FRAUD	B1 - B67
BIOANALYTICAL METHODS FOR FOOD CONTROL	C1 - C11
BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS	D1 - D19
FLAVOUR SIGNIFICANT COMPOUNDS	E1 - E14
GENERAL FOOD ANALYSIS	G1 - G73
MAJOR NUTRIENTS & VITAMINS	H1 - H7
NOVEL FOODS & SUPPLEMENTS	M1 - M8
OMICS INCLUDING FOODOMICS	N1 - N12

### A: ALLERGENS

- A1 MAJOR ALLERGENS IN COW MILK'S WHEY: CHEMICAL MODIFICATIONS INDUCED BY TECHNOLOGICAL TREATMENTS AND THEIR EFFECT ON ALLERGENICITY**  
*Alessandra Gasparini, [Sofie Buhler](#), Arnaldo Dossena, Stefano Sforza, Tullia Tedeschi*
- A2 SENSITIVE DETECTION OF ALLERGENS BY MASS SPECTROMETRY IN PROCESSED FOODSTUFFS**  
*Mélanie Planque, Thierry Arnould, Patricia Renard, Marc Dieu, Nathalie Gillard*
- A3 SELECTION OF PEPTIDE BIOMARKERS BY HIGH RESOLUTION MASS SPECTROMETRY TO DEVELOP A REFERENCE METHOD ALLOWING THE QUANTIFICATION OF ALLERGENS IN PROCESSED FOOD PRODUCTS**  
*Maxime Gavage, Kaatje Van Vlierberghe, Christof Van Poucke, Marc De Loose, Kris Gevaert, Marc Dieu, Patsy Renard, Thierry Arnould, Nathalie Gillard*
- A4 COMPARISON AND OPTIMIZATION OF THREE COMMERCIAL METHODS WITH A LC-MS/MS METHOD TO DETERMINE SULFITES IN FOOD**  
*Mascha Treblin Treblin, Katherine Carlos, Lowri de Jager*
- A5 A MULTIDICIPLINARY APPROACH TO SELECT NATURALLY LOW-TOXICITY WHEAT GENOTYPES FOR CELIAC DISEASE PATIENTS**  
*Rosa Pilolli, Agata Gadaleta, Carmen Gianfrani, Gianfranco Mamone, [Linda Monaci](#)*
- A6 DETECTION OF GLUTEN ON SURFACES AND CLEANING-IN-PLACE WATERS USING THE R DIP STICK**  
*Markus Lacorn, Stella Lindeke, Lukas Kraft, Natalia Burgardt, Natalie Widmann, Thomas Weiss*
- A7 LC-HRMS/MS FOR THE SIMULTANEOUS DETECTION AND QUANTIFICATION OF MULTIPLE ALLERGENS**  
*Alessandra Moressa, Giancarlo Biancotto, Roberto Angeletti, [Roberto Stella](#)*
- A8 DEVELOPMENT OF THE NEXT GENERATION OF SOY ALLERGEN IMMUNOASSAYS**  
*Sonja Hartberger, Matthew Daly, Adrian Rogers*
- A9 RAPID DETECTION OF NUT ALLERGENS USING A PLANAR-WAVEGUIDE BASED BIOSENSOR**  
*Matthew McGoldrick, Christopher Elliott, Katrina Campbell, Philippe Delahaut, Michael Lochhead*
- A10 SIMULTANEOUS DETECTION OF FOOD ALLERGENS WITH A BEAD -SUSPENSION FLOW CYTOMETRY IMMUNOASSAY**  
*Celia Suárez Pantaleón, Alessandro Gallo, Hugues Wallemacq, Benoit Granier, Anne-Catherine Huet, Riccardo Marega, Philippe Delahaut, Nathalie Gillard*
- A11 SENSITIVE AND SPECIFIC ALLERGEN SCREENING ANALYSIS USING LC-MS/MS**  
*Ashley Sage, Jianru Stahl-Zeng, Daniel McMillan*
- A12 HOW TO ANALYZE THE MILK OF THE FUTURE?**  
*Emiliano De Dominicis, Rossella De Poi, Federica Cattapan, Elisa Gritti, Samim Saner, Federico Fiorese, Patrizia Polverino De Laureto*
- A13 DIVERSITY OF SEED PROTEINS, INCLUDING ALLERGENS, IN COMMON BUCKWHEAT**  
*Rie Satoh, Takashi Hara, Reiko Teshima, Ryo Ohsawa*
- A14 DEVELOPMENT AND EVALUATION OF DIFFERENT DNA AMPLIFICATION APPROACHES BASED ON LOOP-MEDIATED ISOTHERMAL AMPLIFICATION AND REAL-TIME PCR FOR THE DETECTION GLUTEN-CONTAINING CEREALS IN FOOD SAMPLES**  
*Alejandro Garrido-Maestu, Sarah Azinheiro, Pablo Fuciños, [Joana Carvalho](#), Marta Prado*

## POSTER SESSIONS

- A15** **RAPID, DNA-BASED METHOD DEVELOPMENT FOR DETECTION OF SOY CONTENT IN FOOD SAMPLES**  
Erika Szabó, Adél Klupács, Krisztina Takács
- A16** **DISCRIMINATION BETWEEN GLUTEN AND GLUTEN FREE CEREAL FLOURS BY UV-VIS SPECTROSCOPY COUPLED WITH MULTIVARIATE ANALYSIS**  
Ivana Zeković, Lea Lenhardt Acković, Tatjana Dramićanin, Bojana Milićević, Miroslav D. Dramićanin
- A17** **VALIDATION OF A NEW RAPID LATERAL FLOW TEST FOR SIMULTANEOUS DETECTION OF CASEIN AND B-LACTOGLOBULIN IN FOOD**  
Pedro Razquin, Patricia Galan-Malo, Silvia Pellicer, , Luis Mata

**B: AUTHENTICITY, TRACEABILITY, FRAUD**

- B1** **EXCESSIVE HEAT LOAD OF EXTENDED SHELF LIFE (ESL) MILK AND CREAM CAUSED BY (UN)INTENTIONAL OVER-PROCESSING?**  
Helmut K. Mayer, Lisa I. Boitz, Anatol Schmidt
- B2** **CHARACTERIZATION AND DISCRIMINATION OF WHEATS AND FLOURS BY DART-HRMS**  
Brunella Miano, Roberto Piro
- B3** **APPLICATION OF VOLATILE COMPOUNDS PROFILES FOR THE ASSESSMENT OF APPLES GROWN IN THE SYSTEMS OF ECOLOGICAL AND INTEGRATED PRODUCTION**  
Karolína Průchová, Tereza Podskalská, Vojtěch Kružík, Lukáš Vápenka, Helena Čížková
- B4** **AUTHENTICITY OF BOTANICAL ORIGIN OF RAPE HONEY BASED ON VOLATILE COMPOUND PROFILES**  
Vojtěch Kružík, Aneta Ziková, Adéla Grégrová, Karolína Průchová, Helena Čížková
- B5** **ROADMAP FOR SELECTING A REDUCED SNP PANEL FOR SPECIES IDENTIFICATION AMONG MUSSELS FROM MYTILUS GENUS**  
María Angélica Larrain, Felipe Jilberto, Shawn Narum, Malgorzata Zbawicka, Roman Wenne, Cristián Manuel Araneda Tolosa
- B6** **IDENTIFYING WINE APPELLATION VIA POLYPHENOLIC SCREENING OF NIAGARA PENINSULA ONTARIO CANADA WINES**  
Jeff Rivera
- B7** **A MULTIPURPOSE RAMAN PLATFORM FOR SURFACE AND SUBSURFACE FOOD SAFETY AND QUALITY INSPECTION**  
Jianwei Qin, Moon Kim, Kuanglin Chao
- B8** **HAHSUS - MANUKA HONEY AUTHENTICATION BY HS-SPME-GC/MS AND UHPLC-PDA-MS/MS COMBINED WITH STATISTICS**  
Nicole Beitlich, Karl Speer
- B9** **FIGHTING THE FOOD FRAUD: DETECTING VEGETABLE OILS IN MILK PRODUCTS**  
Emanuele Sangiorgi, Liliana Folegatti, Renato Berneri, Ester Cotti Piccinelli
- B10** **RAPID DETECTION OF HERB AND SPICE ADULTERATION**  
Simon Haughey, Pamela Galvin-King, Chris Elliott
- B11** **GRAPE VARIETY AUTHENTICATION OF CHINESE RED AND WHITE WINES USING 1H NMR-BASED FINGERPRINTING**  
Shuangxi Fan, Qiding Zhong, Carsten Fahl-Hassek, Susanne Esslinger, Michael K.-H. Pfister, Bettina Horn, Zhanbin Huang
- B12** **PAPRIKA AUTHENTICATION USING FTIR SPECTROSCOPY AND ONE-CLASS MODELLING - IS THIS THE KEY TO DETECTING ADULTERATION?**  
Bettina Horn, Janet Riedl, Susanne Esslinger, Michael K.-H. Pfister, Carsten Fahl-Hassek
- B13** **GEOGRAPHICAL DIFFERENTIATION OF GRAIN MAIZE USING SPECTROSCOPIC METHODS**  
Elisabeth Achten, David Schütz, Markus Fischer, Carsten Fahl-Hassek, Bettina Horn
- B14** **LEAVING THE LABORATORY BEHIND: RAPID IN-FIELD FOOD AUTHENTICITY SCREENING USING HANDHELD SPECTROSCOPY**  
Terry McGrath, Simon Haughey, Christopher Elliott
- B15** **DETERMINATION OF CARBOHYDRATES IN HONEY**  
Deepali Mohindra, Manali Aggrawal, Jeefery Rohrer
- B16** **FOODAUTHENT: COLLECTION, ANALYSIS AND UTILIZATION OF ANALYTICAL FOOD FINGERPRINTS**  
Carolin Lörchner, Carsten Fahl-Hassek, Felix Berger, Susanne Esslinger
- B17** **PROGRESS TOWARDS STANDARDIZATION OF NON-TARGETED METHODS**  
Bettina Horn, Susanne Esslinger, Carolin Lörchner, Carsten Fahl-Hassek
- B18** **FAST ANALYSIS OF NATURAL AND ARTIFICIAL VANILLA FLAVORINGS - COMPUTER ASSISTED DEVELOPMENT OF A ROBUST, FAST AND SENSITIVE UHPLC METHOD**  
Robert Ludwig, Gesa J. Schad, Philipp Jochems



## POSTER SESSIONS

- B19** DETERMINATION OF MILK FAT CONTENT IN CONFECTIONARY PRODUCTS  
*Kristina Elesin, Gordana Nović*
- B20** RECLAIMING PARASITES FROM FISH ACCORDING TO EU REGULATION 1276/2011: CAN HISTOLOGY DISCLAIM POTENTIAL FRAUDS ON FREEZING TREATMENT?  
*Serena Maestro, Marzia Pezzolato, Valentina Cambiotti, Elisa Baioni, Elena Bozzetta*
- B21** DEVELOPMENT AND VALIDATION OF A DNA BARCODING METHOD FOR THE SIMULTANEOUS IDENTIFICATION AND DIFFERENTIATION OF 15 MAMMALIAN AND 11 POULTRY SPECIES IN FOOD  
*Stefanie Dobrovolny, Margit Cichna-Markl, Thomas Weinmaier, Jan Pechatschek, Rupert Hochegger, Marion Blaschitz, Alexander Indra, Peter Hufnagl*
- B22** STABLE ISOTOPE COMPOSITIONS OF POLISH CIDERS  
*Ryszard Wierzchnicki*
- B23** ISOTOPE FINGERPRINTS: ORIGIN OF TEQUILA WITH GC COUPLED WITH ISOTOPE RATIO MS  
*Andreas Hilkert, Dieter Juchelka, Mario Tuthorn, Christopher Brodie*
- B24** ISOTOPE FINGERPRINTS: AUTHENTICATION OF HONEY BY LC COUPLED WITH ISOTOPE RATIO MS  
*Dieter Juchelka, Mario Tuthorn, Jens Griep-Raming, Andreas Hilkert*
- B25** VALIDATION OF A RAPID LATERAL FLOW METHOD FOR THE DETECTION OF COW MILK IN WATER BUFFALO, SHEEP OR GOAT MILK  
*Patricia Galan-Malo, Isabel Mendiara, Pedro Razquin, Luis Mata*
- B26** FEED FRAUD: EXPERIENCE WITH THE DETECTION OF FEED FRAUD IN THE CZECH REPUBLIC  
*Markéta Pospíchalová, Petra Kosubová, Eva Fojtlová, Klára Ondreášová, Jana Kalinová*
- B27** AUTHENTICATION OF MILK AND DAIRY PRODUCTS USING LC-MS/MS - TARGET PROTEOMIC ANALYSIS APPROACH  
*Štěpán Czornyj, Eva Forejtová, Soňa Baršová*
- B28** TACKLING FRAUD IN SEAFOOD GLOBAL SUPPLY CHAINS: INNOVATIONS IN DETECTION USING RAPID EVAPORATIVE IONISATION MASS SPECTROMETRY (REIMS)  
*Connor Black, Olivier Chevallier, Niladri Chatterjee, Simon Haughey, Julia Balog, Sara Stead, Steven Pringle, Zoltan Takats, Christopher Elliott*
- B29** DETECTION AND QUANTIFICATION OF TMA AS INDICATOR OF FRESHNESS RATE IN FISHERY PRODUCTS BY DIRECT SAMPLE ANALYSIS WITH HIGH RESOLUTION MASS SPECTROMETRY  
*Giovanna Esposito, Simona Sciuto, Luana Dell'Atti, Pier Luigi Acutis*
- B30** AUTHENTICITY CONTROL OF BEVERAGES AND WATER IN FOOD WITH GASBENCH II SYSTEM USING ISOTOPE FINGERPRINTS  
*Maria de Castro, Jens Radke, Christopher Brodie, Oliver Kracht, Dirk Krumwiede, Maddalena Bonanomi*
- B31** EA-IRMS: TRACING THE GEOGRAPHICAL ORIGIN OF ROASTED AND GREEN COFFEE USING ISOTOPE FINGERPRINTS  
*Christopher Brodie, Oliver Kracht, Andreas Hilkert*
- B32** FOOD AND BEVERAGE FRAUD PREVENTION USING ISOTOPE FINGERPRINTS  
*Christopher Brodie, Andreas Hilkert, Oliver Kracht, Dieter Juchelka, Mario Tuthorn, Jens Radke*
- B33** HOW TO ASSURE SAFETY, QUALITY AND AUTHENTICITY IN THE FRUIT JUICES?  
*Aintzane Esturo*
- B34** GENETIC IDENTIFICATION OF CITRUS DEPRESSA AND CITRUS MADURENSIS BASED ON THE CHLOROPLAST DNA  
*Ayumi Musou-Yahada, Kumi Yamamoto, Ayane Orita, Atsuko Funakoshi, Hideaki Ohta*
- B35** AUTHENTICITY ASSESSMENT OF APPLE AND STRAWBERRY KEY AROMA COMPOUNDS WITH GAS CHROMATOGRAPHY-COMBUSTION-ISOTOPE RATIO MASS SPECTROMETRY (GC-C-IRMS) ANALYSIS  
*Lidija Strojnik, Nives Ogrinc*
- B36** A NOVEL LATERAL FLOW METHOD FOR THE QUANTIFICATION OF COW MILK  
*Georgios Papageorgiou, Michael Gotsopoulos*
- B37** PLANT METABOLOMICS - MAXIMIZING METABOLOME COVERAGE BY OPTIMIZING MOBILE PHASE ADDITIVES FOR NON-TARGETED MASS SPECTROMETRY IN POSITIVE AND NEGATIVE ELECTROSPRAY IONIZATION MODE  
*Marina Creydt, Markus Fischer*
- B38** SHRIMP FRAUD: EVALUATING CHARACTERISTIC METABOLOMIC FEATURES FOR AUTHENTICATION BY HIGH AND UNIT MASS RESOLUTION SPECTROMETRY  
*Niladri Chatterjee, Olivier Chevallier, Ewa Wielogorska, Connor Black, Christopher Elliott*
- B39** GENETIC PROFILING: BOTANICAL ORIGIN OF TRUFFLES  
*Stefanie Schelm, Markus Fischer, Oya Oeztuerk, Janin Pfeiffer*

## POSTER SESSIONS

- B40** PROFILING STEROLS IN OLIVE OIL FOR QUALITY AND AUTHENTICITY USING SUPPORTED LIQUID EXTRACTION (SLE), SOLID PHASE EXTRACTION (SPE) AND GC-FID  
*Scott Krepich*, Eric Chapa, Zeshan Aqeel, Allen Misa
- B41** STUDY OF ISOTOPIC AND ELEMENTAL COMPOSITION OF MILK AND DAIRY PRODUCTS  
*Ryszard Wierzchnicki*, Zbigniew Samczyński
- B42** RAPID EVAPORATIVE IONISATION MASS SPECTROMETRY (REIMS) IN THE FIGHT AGAINST BEEF ADULTERATION  
*Kevin Cooper*, Connor Black, Olivier Chevallier, Sara Stead, Christophe Cavin, Christopher Elliott
- B43** CHARACTERIZATION OF GRAPE VARIETIES INDIGENOUS TO CYPRUS, AND AUTHENTICATION OF CYPRIOT WINES  
*Chryssoula Drouza*, Eleni Michaelidou, Smaragda Spanou
- B44** AUTHENTICATION / CONTENT VERIFICATION OF SEA BUCKTHORN IN HERBAL TEAS BY METABOLOMIC FINGERPRINTING STRATEGY USING U-HPLC-HRMS ANALYSIS  
*Klara Navratilova*, Vojtech Hrbek, Jana Hajslova
- B45** THE AUTHENTICATION OF POPPY SEEDS BY U-HPLC-HRMS/MS  
*Marie Likarova*, Veronika Svobodova, Vladimir Kocourek, Jana Hajslova
- B46** VARIETAL AUTHENTICATION OF CZECH AND MORAVIAN WINES BASED ON THE PHENOLICS CONTENT  
*Leos Uttl*, Kamila Hurkova, Irena Kolouchova, Jana Hajslova
- B47** APPLICATION OF SUPERCRITICAL FLUID CHROMATOGRAPHY FOR AUTHENTICATION OF HEMP OILS  
*Frantisek Benes*, Vojtech Hrbek, Marie Likarova, Alena Novakova, Veronika Svobodova, Jana Hajslova
- B48** A NOVEL APPROACH TO ASSESS QUALITY AND AUTHENTICITY OF SCOTCH WHISKY BASED ON GC-HRMS  
*Michal Stupak*, Monika Tomaniova, Jana Hajslova, Ian Goodall
- B49** THE POTENTIAL OF FT-RAMAN SPECTROSCOPY, CORROBORATED WITH CHEMOMETRICS, IN THE DISCRIMINATION OF ROMANIAN WINES  
*Dana Alina Magdas*, Ionut Bogdan Cozar, Ioana Feher, Simona Cinta-Pinzaru
- B50** SERS APPLICATIONS IN WHITE WINES DIFFERENTIATION  
*Ionut Bogdan Cozar*, Simona Cinta-Pinzaru, Ioana Feher, Dana Alina Magdas
- B51** FRACTIONATION OF BLACK SOLDIER FLY BIOMOLECULES FOR FEED/FOOD OR TECHNOLOGICAL APPLICATIONS  
*Giulia Leni*, Augusta Caligiani, Angela Marsiglia, Stefania Baldassarre, Lara Maistrello, Stefano Sforza
- B52** DETERMINATION OF PROTEINS AND PEPTIDES RESPONSIBLE FOR ADVERSE REACTIONS TO WHEAT: STRATEGIES FOR MITIGATION  
Stefano Sforza, *Fatma Boukid*, Sofie Buhler, Enrico Francia, Barbara Prandi
- B53** AUTHENTICATION OF MEAT SPECIES USING PROTEIN ELECTROPHORESIS AND PCR  
Helmut K. Mayer, Monika Galos
- B54** DETECTION OF COFFEE ADULTERATION USING THE MONOSACCHARIDES PROFILE BY CAPILLARY ELECTROPHORESIS-TANDEM MASS SPECTROMETRY  
*Daniela Daniel*, Claudimir Lucio do Lago, Fernando Silva Lopes, Vagner Bezerra dos Santos
- B55** A NOVEL TETRAPLEX REAL-TIME PCR ASSAY FOR THE SIMULTANEOUS QUANTIFICATION OF ROE DEER, RED DEER, FALLOW DEER AND SIKA DEER  
*Maria Kaltenbrunner*, Rupert Hohegger, Margit Cichna-Markl
- B56** DEVELOPMENT OF DUCK WELFARE EVALUATION SYSTEM IN THAILAND: WELFARE STANDARD TO MEAT AUTHENTICITY AND QUALITY  
Patchima Sithisarn
- B57** A NOVEL, HIGHLY ROBUST LC-IRMS SOLUTION FOR HIGH-THROUGHPUT DETERMINATION OF HONEY ADULTERATION  
*Christian Schmidt*, Filip Volders, Marian de Reus, Lutz Lange, Hans-Peter Sieper
- B58** MINIATURIZED DEVICES FOR SAMPLE PREPARATION PROVIDING HIGHLY EFFICIENT DNA EXTRACTION FROM OLIVE OIL  
Joana Carvalho, Gema Puertas, Sarah Azinheiro, Joao Gaspar, Alejandro Garrido-Maestu, Lorena Diéguez, Jorge Barros-Velázquez, Manuel Vázquez, *Marta Prado*
- B59** "REIMS WITH CHEMOMETRICS" A TOOL ADAPTED FOR THE IDENTIFICATION AND AUTHENTICATION OF A PDO STATUS PRODUCT "BEURRE D'ARDENNE" – A CONCRETE EXAMPLE!  
*Jean-Michel Romnee*, Sara Stead, Euan Ross, Jan Claereboudt
- B60** FINGERPRINTING AND IDENTIFICATION OF BEER BY COMPREHENSIVE HPLC OLIGOSACCHARIDE PROFILING AND PRINCIPAL COMPONENT ANALYSIS (PCA)  
*Marek Minarik*, Martin Franc, Milan Vorsilak, Daniel Svozil, Jana Olsovska, Iveta Prochazkova, Pavel Dostalek, Milan Minarik

## POSTER SESSIONS

- B61** **ASSESSING FOOD AUTHENTICITY IN LACTOSE-FREE BRAZILIAN COMMERCIAL MILKS BY ULTRA HIGH PRESSURE LIQUID CHROMATOGRAPHY-CORONA CHARGED AEROSOL DETECTION**  
Jeremias Moraes, Ana Paula Lamounier, Alessandra Licursi, Renata Raices, Sanderson Souza, Marc Chalom, Gabriel Duarte, Adriano Cruz
- B62** **AUTHENTICATION OF FRUIT JUICE USING AMINO ACID PROFILES – APPLICATION IN A FOOD CONTROL LAB**  
Emma Wistaff, Silvia Beller, Anton Schmid, Thorben Nietner
- B63** **SUPERCritical FLUID CHROMATOGRAPHY COUPLED TO HIGH-RESOLUTION TANDEM MASS SPECTROMETRY: AN INNOVATIVE ONE-RUN METHOD FOR THE COMPREHENSIVE ASSESSMENT OF CHOCOLATE QUALITY AND AUTHENTICITY**  
Michaela Rektorisova, Vojtech Hrbek, Monika Tomaniova, Jana Hajslova, Petr Cuhra
- B64** **TARGETED AND UNTARGETED METABOLOMICS AS AN ADVANCED TOOL FOR THE DETECTION OF JUICE-TO-JUICE ADULTERATION**  
Marilena Dasenaki, Sofia Drakopoulou, Nikolaos Thomaidis
- B65** **DRIED PAPRIKA POWDER QUALITY AND AUTHENTICITY ASSESSMENT EMPLOYING SPME-GC/TOFMS**  
Eliska Kludska, Jaromir Hradecky, Jana Hajslova
- B66** **ASSESSMENT OF SYNTHETIC ADULTERANTS IN DIETETIC PRODUCTS ON SERBIAN MARKET**  
Gorica Vuković, Vesna Pantić-Palibrk, Marina Đukić, Ljubodrag Vujisić, Boban Anđelković
- B67** **UNDECLARED INGREDIENTS IN FOOD SUPPLEMENTS**  
Ana Alonso, J. Fernando Goni

## C: BIOANALYTICAL METHODS FOR FOOD CONTROL

- C1** **SYNTHESIS OF CONJUGATE OF GOLD NANOPARTICLES WITH COVALENTLY CO-IMMOBILIZED ANTIBODY AND HRP AND ITS USE IN CHEMILUMINESCENT ELISA OF CITRININ**  
Ivan Sakharov, Shih-Wei Wu, Marina Vdovenko, Feng- Yih Yu
- C2** **DETERMINATION OF FUMONISIN B1 ON CONTAMINATED IRAQI AND INDONESIAN CORNS USING A PIONEERING ELISA BASED ON MOLECULARLY IMPRINTED POLYMER NANOPARTICLES**  
Abeer H. M Safaryan, Alvaro Garcia-Cruz, Katarzyna Smolinska-Kempisty, Elena Piletska, Kal karim, Sergey A. Piletsky, Hasim Munawar
- C3** **ENZYMATIC QUANTIFICATION OF ETHANOL IN KOMBUCHA, ALCOHOL-FREE BEER, AND JUICES USING ENZYTEC™ LIQUID ETHANOL**  
Markus Lacorn, Michaela Noll, Francois Guillot, Thomas Hektor
- C4** **DEVELOPMENT OF EASY TO USE ANALYTICAL METHOD FOR DETERMINATION OF COMMERCIAL  $\beta$ -GALACTOSIDASE ACTIVITY**  
Kristine Zolnere, Janis Liepins, Inga Ciprovica
- C5** **THE PROTEOLYTIC PROPERTIES OF LACTIC ACID BACTERIA FROM EWES' LUMP CHEESE**  
Janka Koreňová, Domenico Pangallo, Tomáš Kuchta
- C6** **PRODUCTION AND CHARACTERIZATION OF A LIBRARY OF POLYCLONAL ANTIBODIES FOR IMMUNOAFFINITY-BASED DETECTION OF SOY PROTEINS**  
Riccardo Marega, Melody Paulus, Anne-Catherine Huet, Alessandro Gallo, Celia Suarez-Pantaleon, Hugues Wallemacq, Benoit Granier, Philippe Delahaut, Nathalie Gillard
- C7** **THE BIO END USER SENSOR TREE: AN OPEN-SOURCE AND USER-FRIENDLY CLASSIFICATION SYSTEM FOR BIOSENSORS**  
Joost Nelis, Katrina Campbell, Christopher Elliott
- C8** **DETECTION OF FRESHWATER CYANOTOXINS AND MEASUREMENT OF MASKED MICROCYSTINS IN TILAPIA FROM SOUTHEAST ASIAN AQUACULTURE FARMS**  
Brett Greer, Ronald Maul, Katrina Campbell, Christopher Elliott
- C9** **TOTAL DNA QUANTIFICATION TO CONFIRM THE ABSENCE OF CROSS-CONTAMINATION IN VETERINARY-PRESCRIBED DIETS FOR ANIMALS WITH ADVERSE FOOD REACTIONS (AFR)**  
Jerome Naar, Isabelle Lesponne, Mauricio Montano, Eric Servet, Bénédicte Garzino, Laure Boutigny, Vincent Biourge, Gaetan Danset
- C10** **LOOP-MEDIATED ISOTHERMAL AMPLIFICATION (LAMP) FOR FOODBORNE PATHOGEN DETECTION: EVALUATION OF DIFFERENT GENETIC TARGETS FOR SALMONELLA ENTERICA SEROVAR ENTERITIDIS AND TYPHIMURIUM CHARACTERIZATION**  
Sarah Azinheiro, Joana Carvalho, Marta Prado, Alejandro Garrido-Maestu
- C11** **SCREENING FOR DRUGS OF ABUSE AND ACTIVE INGREDIENTS IN DIETARY SUPPLEMENTS**  
Alexander Scherl, Véronique Schweizer, Anne Magnin, Pierre Zimmerli, Abderrahim Karmime, Dider Ortelli, Pierre Lescuyer, Patrick Edder

## POSTER SESSIONS

### D: BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS

- D1 OPTIMIZATION OF EXTRACTION OF ANTIOXIDANT COMPOUNDS FROM QUASSIA AMARA L. LEAVES USING RESPONSE SURFACE METHODOLOGY**  
Amália Soares dos Reis, Letícia Danguí da Silva, Camila Diedrich, Marlene Capelin Ignoato, Vanderlei Aparecido Lima, Tatiane Luiza Cadorní Oldoni, Gil Valdo José Silva, [Solange Teresinha Carpes](#)
- D2 USE OF RESPONSE SURFACE METHODOLOGY FOR THE ASSESSMENT OF THE PHENOLIC COMPOUNDS WITH BIOACTIVITY OF CROTON LECHLERI SAP CO-PRODUCT EXTRACT FROM AMAZON FOREST, BRAZIL**  
Camila Diedrich, Letícia Danguí da Silva, Henrique Silva Muniz, Rafael Sari, Giulia Caroline de Cristo Borges, Amália Soares dos Reis, Gustavo Roberto Thomé, Vanderlei Aparecido Lima, Tatiane Luiza Cadorní Oldoni, [Solange Teresinha Carpes](#)
- D3 EFFECTS OF VARIOUS LED LIGHT ILLUMINATION ON THE ANTIOXIDANT PROPERTIES OF PHYCOBILIPROTEIN EXTRACT FROM SPIRULINA PLATENSIS**  
Emilia Niemczyk, Jacek Lipok
- D4 COMPARING THE PHENOLIC COMPOSITION AND ANTIOXIDANT PROPERTIES OF CAMEROONIAN AND EUROPEAN HONEYS**  
[Natalia Stanek](#), Izabela Jasicka-Misiak, Paweł Kafarski
- D5 CHARACTERIZATION OF EXTRA VIRGIN OLIVE OIL ENRICHED WITH ESSENTIAL OILS BY SPECTROSCOPIC TECHNIQUES**  
[Fátima Peres](#), Cecilia Gouveia, Conceição Vitorino, Ofélia Anjos
- D6 DIFFERENTIAL ANTIBACTERIAL ACTIVITIES OF FOUR STRUCTURAL CLOSELY RELATED FLAVONOIDS BAICALEIN, BAICALIN, CHRYSIN AND BIOCHANIN A ON CLINICAL ISOLATED STAPHYLOCOCCUS INTERMEDIUS AND STREPTOCOCCUS SUIIS IN VITRO**  
[Patchima Sithisarn](#), Petcharat Nantateerapong, Pongtip Sithisarn, Piyanuch Rojsangsa
- D7 CHEMICAL COMPOSITION AND ANTIOXIDANT ACTIVITY OF WHOLE BERRIES BUCKTHORN OIL OBTAINED BY SUBCRITICAL FLUID EXTRACTION**  
Claudia M. Gutu, Octavian T. Olaru, Anca Ungurianu, Denisa M. Margina, Mihaela Ilie, Dumitru Lazurca, [Melinda David](#), Monica Florescu
- D8 ANALYSIS OF EIGHT CATECHINS AND FOUR THEAFLAVINS IN TEA SAMPLES USING HIGH-PERFORMANCE LIQUID CHROMATOGRAPHY TANDEM MASS SPECTROMETRY**  
Bin Zhao
- D9 MACROALGAE AS A SOURCE OF BIOACTIVE PEPTIDES. IDENTIFICATION IN PROTEIN HYDROLIZATES BY HPLC-ESI-QTOF/MS**  
Raquel Pérez-Míguez, María Castro-Puyana, [Merichel Plaza](#), María Luisa Marina
- D10 BIOACCESSIBILITY OF LEGUMES POLYPHENOLS BY AN IN VITRO DIGESTION MODEL**  
[Federica Giusti](#), Gianni Sagratini, Edoardo Capuano, Nicoletta Pellegrini
- D11 ANALYTICAL VALIDATION OF HPLC-DAD AND LC-ESI-MS METHODS FOR THE QUANTIFICATION OF BIOACTIVE COMPOUNDS IN GENTIANA LUTEA EXTRACTS**  
Fabiano Travaglia, Monica Locatelli, Valentina Azzurra Papillo, Matteo Bordiga, Cristiano Carino, [Marco Arlorio](#), Jean Daniel Coisson
- D12 EFFECTS OF INFRARED TREATMENT ON SAPOGENINS OF QUINOA**  
Arzu Başman
- D13 OPTIMIZATION OF ANTHOCYANIN EXTRACTION FROM GLYCINE MAX (L.) MERR. CHEONGJA4HO USING RESPONSE SURFACE METHODOLOGY (RSM)**  
[Dayeon Ryu](#), Eunmi Koh
- D14 TRI-P-COUMAROYLSPERMIDINE IN THE FLOWERS OF SOME SALVIA SPECIES**  
[Sebastian Gericke](#), Kristin Recklies, Karl Speer
- D15 NEW SALVICHINONE DERIVATIVES FROM THE FLOWERS OF SALVIA OFFICINALIS L.**  
[Sebastian Gericke](#), Tilo Lübken, Martin Kaiser, Karl Speer
- D16 EFFECT OF STORAGE ON FLAVONOID CONTENTS OF SORGHUM GENOTYPES**  
Kênia Grasielle de Oliveira, [Valéria Aparecida Vieira Queiroz](#), Lanamar de Almeida Carlos, Frederico Augusto Ribeiro de Barros, Helena Maria Pinheiro-Sant'Ana
- D17 OPTIMIZATION OF ANALYTICAL STRATEGY FOR DETERMINATION OF ORGANIC SELENIUM SPECIES IN SELENIUM-ENRICHED MICROSCOPIC ALGAE**  
[Monika Jiru](#), Diomid Revenco, Richard Koplík, Jana Hajslova, Milena Stranska-Zachariasova
- D18 FAST GAS CHROMATOGRAPHY/MASS SPECTROMETRY (FAST GC/MS) ANALYSIS FOR MULTIPLE DETERMINATION OF CANNABINOIDS IN INDUSTRIAL HEMP INFLORESCENCES AND HEMPSEED OIL**  
[Vladimiro Cardenia](#), Simona Scappini, Mara Mandrioli, Maria Teresa Rodriguez-Estrada, Tullia Gallina Toschi

## POSTER SESSIONS

### D19 SCREENING OF MACROALGAE TOWARDS THE PROMOTION OF A HEALTHY DIET

Susana M. Cardoso, Rodrigo Neto, Ana S. Queiroz, Catarina Marçal, Ana R. Circuncisão, Helena Abreu, Artur M.S. Silva

## E: FLAVOUR SIGNIFICANT COMPOUNDS

### E1 UTILIZATION OF FREEZEFRAME® TECHNOLOGY TO CAPTURE KEY FRESHNESS AROMA COMPOUNDS IN SAVORY FOODSTUFF

Eric Houben, Gesa Haseleu, Santi Vorster, Robin Clery, Kira Schroeder

### E2 VOLATILE FINGERPRINT BY SPME-GC-FID TO DISCRIMINATE OLIVE TREE VARIETIES INFECTED BY XYLELLA FASTIDIOSA

Annalisa Mentana, Maurizio Quinto, Ippolito Camele, Stefania Mirela Mang, Salvatore Frisullo, Diego Centonze

### E3 COMPARISON OF AROMA COMPOUNDS IN WHISKY BY SPME-GC×GC-TOF MS

Natasha D. Spadafora, Laura McGregor, Bob Green, Nick Bukowski

### E4 BARRELLED EWES' CHEESE – A PRINCIPAL INTERMEDIATE IN WINTER BRYNDZA CHEESE PRODUCTION: GAS CHROMATOGRAPHY-OLFACTOMETRY STUDY

Jana Sádecká, Mária Kopuncová, Emil Kolek, Janka Koreňová, Tomáš Kuchta

### E5 COMPARISON OF SIMULTANEOUS DISTILLATION EXTRACTION, SOLVENT ASSISTED FLAVOR EVAPORATION AND SOLID-PHASE MICROEXTRACTION FOR THE DETERMINATION OF VOLATILE FLAVOR COMPONENTS IN BROCCOLI

Martyna Wieczorek, Malgorzata Majcher, Henryk Jeleń

### E6 EXTENDING QUANTITATIVE HEADSPACE EXTRACTION TO INCLUDE LESS VOLATILE ORGANIC COMPOUNDS IN DIFFICULT MATRICES: MEASUREMENT OF VOCs TO SVOCs IN DAIRY PRODUCTS USING VACUUM ASSISTED SORBENT EXTRACTION (VASE) AND GCMS ANALYSIS

Daniel Cardin, Victoria Noad

### E7 CHEMICAL AND SENSORY PROFILES OF BRAZILIAN MERLOT WINES

Stefany Grutzmann Arcari, Vinicius Caliar, Helena Teixeira Godoy

### E8 THE USE OF VAC-HSPME-GCXGC-TOFMS FOR PHENOLS' ANALYSIS IN BEERS

Anna Gracka, Henryk Jeleń

### E9 RAPID EVAPORATIVE IONIZATION MASS SPECTROMETRY FOR HIGH THROUGHPUT SCREENING IN FOOD ANALYSIS: THE CASE OF BOAR TAIN

Kaat Verplanken, Sara Stead, Jella Wauters, Lynn van Haecke, Christof Van Poucke, Renata Jandova, Zoltan Takats

### E10 PHENOLIC AND VOLATILE COMPOSITION OF PORTUGUESE EXTRA VIRGIN OLIVE OILS

Fátima Peres, Henryk Jeleń, Malgorzata Majcher, Luisa Louro Martins, Suzana Ferreira Dias

### E11 FLAVOUR PROFILING OF MILK USING HIGH-CAPACITY SORPTIVE EXTRACTION AND TD-GC×GC-TOF MS

Lara Kelly, Natasha Spadafora, Gareth Roberts, Aaron Parker, Laura McGregor, Bob Green

### E12 MONITORING THE EFFECT OF POST-HARVEST STORAGE ON FRUIT QUALITY BY TD-GC×GC-TOF MS

Natasha D. Spadafora, Antonella Muto, Innocenzo Muzzalupo, Massimo Santoro, Nick Bukowski, Laura McGregor, Maria B. Bitonti

### E13 FLAVORS, ODORS, AND CONTAMINANTS IN ALCOHOLIC BEVERAGES USING VACUUM ASSISTED SORBENT EXTRACTION (VASE) AND GC/MS ANALYSIS

Daniel Cardin, Victoria Noad

### E14 CHEMICAL PROFILE OF VOLATILE COMPOUNDS FROM CAMEROONIAN HONEYS

Ewa Makowicz, Izabela Jasicka-Misiak, Pawel Kafarski

## G: GENERAL FOOD ANALYSIS

### G1 NEW FINDINGS ABOUT THE TOXINES OF BITTER-TASTING ZUCCHINI

Isabelle Koelling-Speer, Karl Speer

### G2 CHEMICAL, NUTRITIONAL AND FUNCTIONAL ANALYSIS OF CHILOE'S GIANT GARLIC (ALLIUM AMPELOPRASUM L.) BY HIGH-PERFORMANCE THIN-LAYER CHROMATOGRAPHY-AUTOGRAPHY COUPLED TO MASS SPECTROMETRY

Darlene Peterssen, Mario Aranda, Karem Henriquez, Jonathan Carrasco, Pablo Murath

### G3 SUBSTANCE-BASED RECYCLING OF PRESS WATER FROM BREWER'S SPENT GRAINS

Nicole Beitlich, Franz Grahl, Volker Herdegen, Roland Haseneder, Karl Speer

### G4 IDENTIFICATION STUDY BY USING LC-ESI-HRAMS

A Lozano, Jianru Stahl-Zeng, Ashley Sage, Amadeo R. Fernandez-Alba

### G5 DEVELOPMENT OF DETECTION TECHNOLOGIES FOR FOODBORNE TOXINS

Luisa Cheng, Xiaohua He, Larry Stanker, Reuven Rasooly, Bradley Hernlem

## POSTER SESSIONS

- G6** STUDY ON TRIACYLGLYCERIDES IN EDIBLE VEGETABLE OILS BY ULTRA-HIGH PERFORMANCE LIQUID CHROMATOGRAPHY TANDEM QUADRUPOLE-TIME OF FLIGHT MASS SPECTROMETRY  
Jianzhong Li, Yao Xiao, Xin Ma, Tao Bo, [László Tölgyesi](#)
- G7** CLASSIFICATION OF APIS MELLIFERA HONEYS FROM BRAZIL ACCORDING TO THE SEASON AND BOTANICAL ORIGIN USING DISCRIMINANT ANALYSIS (LDA)  
Kelly Nascimento, Jose A. G. Sattler, Daniel Granato, Luciene F. L. Macedo, Carol S. Carol, Aroni Sattler, [Ligia B. Almeida-Muradian](#)
- G8** ANTIOXIDANT COMPOUNDS IN EDIBLE FLOWERS OF TAGETES PATULA L (ASTERACEAE) PROCESSED BY RADIATION  
Amanda Cristina Ramos Koike, Elias Silva Araújo, Ligia Bicudo de Almeida- Muradian, [Anna Lucia C.H. Villavicencio](#)
- G9** INTERACTIONS BETWEEN FOOD COMPOUNDS: THE CASE OF ASCORBIC ACID AND GREEN COFFEE OR GREEN TEA EXTRACTS  
Anna Gliszczyńska-Świgło, Jolanta Enko
- G10** DETERMINATION OF SELECTED PARAMETERS OF PAPRIKA POWDER USING FT-NIR SPECTROSCOPY AND CHEMOMETRICS  
[Anna Gliszczyńska-Świgło](#), Agata Falkiewicz, Iga Rybicka
- G11** CARBOHYDRATES IN PRESS WATER FROM BREWER'S SPENT GRAINS BY HPLC-ELSD  
[Nicole Beitlich](#), Melanie Janich, Franz Grahl, Volker Herdegen, Roland Haseneder, Karl Speer
- G12** EVALUATION OF A NEW ULTRA INERT WAX GC COLUMN FOR THE ANALYSIS OF FATTY ACIDS, FAECES AND FAMES  
Yun Zou, Gustavo Serrano, Allen Vickers, Phil Stremple, [Laura Provoost](#)
- G13** A METHOD FOR THE QUANTIFICATION OF UNDERIVATIZED AMINO ACIDS IN SUGAR SNAPS BY LC-MS/MS  
[Susanne Sales](#), Michal Godula
- G14** DEVELOPMENT AND VALIDATION OF CONVENTIONAL EXTRACTION OF BLACK BEAN FOR MAXIMAL POLYPHENOLS YIELD AND ANTIOXIDANT ACTIVITY  
[Dayeon Ryu](#), Eunmi Koh
- G15** DETERMINATION OF FUNCTIONAL COMPONENTS IN RED WINES BY HIGH PERFORMANCE LIQUID CHROMATOGRAPHY-TANDEM MS  
[Feng Feng](#), Wei Yong, Feng Zhang
- G16** COMPARISON OF ANTIOXIDANT ACTIVITY AND PHENOLIC CONTENT IN PETIOLES OF SIX SWEET POTATO VARIETIES  
Youngbin Jang, [Eunmi Koh](#)
- G17** APPLYING HIGH SPEED GAS CHROMATOGRAPHY FOR THE SPECIATION OF FATS IN FOODS AND EDIBLE OILS  
[Hansjoerg Majer](#), Rebecca Stevens, Jaap de Zeeuw, Jason Herrington
- G18** NITROGEN/PROTEIN AND SULFUR DETERMINATION BY COMBUSTION METHOD OF FOOD AND ANIMAL FEED  
[Liliana Krotz](#), Francesco Leone, Guido Giazzi
- G19** NITROGEN/PROTEIN DETERMINATION IN FOOD BY DUMAS METHOD USING ARGON AS CARRIER GAS  
[Liliana Krotz](#), Francesco Leone, Guido Giazzi
- G20** DEVELOPMENT OF A METHOD FOR DETERMINATION MACROLIDE ANTIBIOTICS IN HONEY USING HILIC-MS/MS  
[Martina Ivešić](#), Sandra Babić, Adela Krivohlavek, Zdenko Šmit
- G21** ANTIOXIDANT ACTIVITY AND PHENOLIC COMPOUNDS OF LEGUMES  
[Ayane Orita](#), Ayumi Musou-Yahada, Atsuko Funakoshi, Toshihiko Shoji, Hideaki Ohta
- G22** AUTOMATED DERIVATIZATION WITH RUGGED HPLC METHOD FOR AMINO ACID ANALYSIS  
Suresh Babu C.V., Sundaram Palaniswamy, [Anand Sheshadri](#)
- G23** AN INTERNATIONAL INTERLABORATORY STUDY AS A FIRST STEP TOWARDS A HARMONIZED ANALYTICAL APPROACH TO CHLORINATED PARAFFINS  
[Kerstin Krätschmer](#), Alexander Schächtele, Rainer Malisch
- G24** DEVELOPMENT OF AN OPTIMIZED AND RELIABLE ELISA TEST FOR HISTAMINE TESTING IN FISH AND FISH PRODUCTS  
Essy Bootink, Georg Manz, [Sylvain Enguehard](#)
- G25** IDENTIFICATION OF WINE POLYPHENOLS WITH ANTIMICROBIAL AND GROWTH-STIMULATORY ACTIVITY USING A NOVEL IN-SITU METHOD BASED ON HPTLC/MS  
[Karem Henriquez Aedo](#), Angel Cardenas, Mario Aranda, Hector Benavides
- G26** NUTRITIONAL COMPOSITION OF BRAZILIAN SORGHUM GENOTYPES FOR HUMAN CONSUMPTION  
[Valéria Aparecida Vieira Queiroz](#), Cícero Beserra de Menezes, Rafael de Araújo Miguel, Robert Eugene Schaffert
- G27** COMPLEMENTARY APPROACHES FOR SAMPLING FLAVOUR VOLATILES IN THE TD-GCMS ANALYSIS OF HOPS AND BEER  
[Lara Kelly](#), Gareth Roberts, Natasha Spadafora

## POSTER SESSIONS

- G28** A FAST AND SELECTIVE METHOD TO DETERMINE PHENOLIC COMPOUNDS IN QUINOA (CHENOPODIUM QUINOA WILL) SEEDS APPLYING ULTRASOUND-ASSISTED EXTRACTION AND HIGH-PERFORMANCE LIQUID CHROMATOGRAPHY  
Darlene Peterssen, Jonathan Carrasco, Karem Henríquez, Susana Fischer, Rosemarie Wilckens, Mario Aranda
- G29** DETECTION AND IDENTIFICATION OF ACETYLCHOLINESTERASE INHIBITORS COMPOUNDS IN ANNONA CHERIMOLA MILL. BY HPTLC-BIOASSAY METHODOLOGY COUPLED MASS SPECTROMETRY  
Karem Henriquez Aedo, Oscar Galarce Bustos, Mario Aranda
- G30** TLC-MS: COUPLING THIN LAYER CHROMATOGRAPHY WITH MASS SPECTROMETRY - A PRACTICAL APPROACH FOR MATRIX-LOADED SAMPLES  
Michaela Oberle, Hans Griesinger, Michael Schulz, Iлона Matus
- G31** INVESTIGATION OF PEA PROTEINS TO MONITOR THE POSSIBILITIES TO EXPAND THE RANGE OF SUSTAINABLE FUNCTIONAL FOODS WITH HIGH ADDED-VALUE BASED ON LEGUMINOUS SEEDS  
Krisztina Takács, Erika Szabó, Adél Klupács
- G32** INVESTIGATION OF GARLIC AND ONION CONTAINING FOOD PRODUCTS FOR A FALSE POSITIVE SULFITE RESPONSE BY LC-MS/MS  
Stephen Conrad, Lowri de Jager, Katherine Carlos
- G33** DDPCR FOR QUANTITATIVE GMO ANALYSIS IN MAIZE, SOYBEAN AND RAPESEED  
Guillermo P. Bernet, Jaime Ozáez, Sophie Mirabel, Andrea Barbarin, José Luis López, Beatriz Izquierdo, Amparo Girós
- G34** FOOD CHEMISTRY SURVEILLANCE PROGRAMS AT THE CANADIAN FOOD INSPECTION AGENCY  
Beata Kolakowski, Jeffrey van de Riet
- G35** THE ADVANTAGES OF USING AN MRMHR ACQUISITION FOR INCREASED SENSITIVITY FOR TARGETED ANALYSIS USING A QTOF INSTRUMENT  
Detlev Schleuder, Jianru Stahl-Zeng, Daniel McMillan, Ashley Sage
- G36** DEVELOPMENT OF STRATEGIES FOR THE DETECTION OF ABUSE OF NATURAL STEROID HORMONES IN CATTLE USING A COMBINATION OF IMMUNOAFFINITY CHROMATOGRAPHY FOR SAMPLE PREPARATION AND GAS CHROMATOGRAPHY/COMBUSTION/ISOTOPE RATIO MASS SPECTROMETRY FOR DETECTION  
Michel Dubois, Dirk Courtheyn, Jan Vercammen, Mieke Van de Wiele, Geert Janssens, Riccardo Marega, Philippe Delahaut, Nathalie Gillard
- G37** IMPROVED UNDERSTANDING OF REPRODUCIBILITY PRECISION AND METHODS FROM PROFICIENCY TEST DATA  
Mark Sykes, Bryden Fields, Georgina Smith, Izabele Cincyte, Ken Mathieson
- G38** THE USE OF A Q-TOF IN A ROUTINE CONTRACT LABORATORY  
Wim Broer, Rani van Gorsel
- G39** BOVINE BILE IN THE DETECTION OF BANNED SUBSTANCES: AN OVERVIEW AND ANALYTICAL PERSPECTIVES  
Simone Moretti, Danilo Giusepponi, Rosanna Rossi, Giorgio Saluti, Roberta Galarini
- G40** DETERMINATION OF NANOMATERIALS IN PERSONAL CARE PRODUCTS  
Anna Undas, Claudia Cascio, Joost Memelink, Sandra Munniks, Ruud Peters
- G41** ORGANIC PARTICLES AS DELIVERY SYSTEMS FOR COMPLEX SOURCE OF ANTIMICROBIAL AND ANTIOXIDANT COMPONENT FOR FOOD APPLICATIONS  
Petra Matouskova, Jitka Bokrova, Renata Pavelkova, Marie Vysoka, Ivana Marova
- G42** THYME AND OREGANO ESSENTIAL OILS: POTENTIAL NATURAL PRESERVATIVES FOR APPLICATION IN FOOD INDUSTRY  
Marcelo D. Catarino, Jorge M. Alves-Silva, Rui P. Fernandes, Maria-José Gonçalves, Lúgia R. Salgueiro, Marta F. Henriques, Susana M. Cardoso
- G43** SHELF-LIFE OF VIRGIN OLIVE OIL SEALED WITH CORK STOPPER  
Luís Coutinho, Cecília Gouveia, Conceição Vitorino, Ofélia Anjos, Fátima Peres
- G44** FAST AND RELIABLE QUANTIFICATION OF VIABLE LEGIONELLA SPP. AND IDENTIFICATION OF LEGIONELLA PNEUMOPHILA IN WATER BY REAL-TIME PCR  
André Olthoff, Dr. Florian Priller, Benjamin Junge, Dr. Cordt Grönewald, Dr. Kornelia Berghof-Jäger
- G45** EFFECT OF GAMMA RADIATION PROCESSING ON THE ANTIOXIDANT ACTIVITY OF GINGER  
Mariana Corrêa de Almeida, Geni Rodrigues Sampaio, Deborah Helena Marcowicz Bastos, Anna Lucia C.H. Villavicencio
- G46** USING ELEMENTAL ANALYSIS FOR DISCRIMINATION OF PINOT NOIR WINES FROM SIX DIFFERENT DISTRICTS IN AN AVA  
Jenny Nelson
- G47** FLUORESCENCE POLARIZATION IMMUNOASSAYS FOR DETECTION OF SEVERAL AMPHENICOLS  
Terence L. Fodey, Katrina Campbell, Chris Elliott, Sergei Fremin
- G48** THE WALLOON DAIRY SECTOR UNDER THE INFINIPLEX FOR MILK (IPM) MAGNIFYING GLASS  
Jean-Michel Romnee, Liberty Sibanda

## POSTER SESSIONS

- G49 OCCURRENCE OF SELECTED PHARMACEUTICALS IN THE TEJO ESTUARY**  
 Sara Leston, Andreia Freitas, Ana Sofia Vila Pouca, João Rosa, Jorge Barbosa, Fernando Ramos, Patrick Reis-Santos, Miguel Pessanha Pais, Henrique N. Cabral, Vanessa F. Fonseca
- G50 QUICK EASY AND COST EFFECTIVE METHOD TO PROVE PROTEIN FORGERY**  
 Alexandra Farkas, Márta Nádosi, Andrea Vass
- G51 DEVELOPMENT AND VALIDATION OF A MULTI-LOCUS DNA METABARCODING METHOD TO IDENTIFY ENDANGERED SPECIES IN COMPLEX SAMPLES**  
Martijn Staats, Alfred Arulandhu, Esther Kok
- G52 STABLE CARBON AND NITROGEN LABELLING APPROACH FOR ASSAY DEVELOPMENT OF NISIN A IN RIPENED CHEESE, PROCESSED CHEESE, MASCARPONE AND CLOTTED CREAM BY LC-LRMS, AIDED BY LC-HRMS CONFIRMATION**  
CheeWei Lim, WeiTing Ho, SheotHarn Chan
- G53 A COST EFFECTIVE SAMPLING APPROACH FIT FOR DIETARY EXPOSURE ASSESSMENT TO FOOD CHEMICALS OF VARIOUS SUB-SAHARAN AFRICA POPULATIONS**  
Luc Ingenbleek, Philippe Verger, Sara Eyangoh, Bruno Le Bizec, Jean-Charles Leblanc
- G54 EXTENDING THERMAL STABILITY AND COLUMN LIFETIME OF WAX GC COLUMN**  
 Ngoc-A Dang, Laura Provoost, Allen Vickers
- G55 INFLUENCE OF PROCESSING ON HONEY - NEW INSIGHTS USING NMR HONEY PROFILING™**  
Arne Dübbecke, Jane Mißler, Gudrun Beckh
- G56 A STUDY OF THE RELATIONSHIP AMONG THE  $\delta^{15}N$  VALUES OF SOILS, FERTILIZERS AND PRODUCTS IN ORDER TO ENSURE THE TRACEABILITY OF THE ORGANIC HORTICULTURAL PRODUCTION FROM THE SOUTH OF SPAIN**  
Jose Manuel Moreno Rojas, Jose Carlos Montenegro, María José Ruiz-Moreno, Francisco Julian Cuevas
- G57 HIGH-THROUGHPUT ENZYME ACTIVITY SCREENING OF RAW MATERIAL FOR FOOD CONTROL**  
Julia Schückel, Stjepan K. Kracun
- G58 NEW HIGHLY SENSITIVE LATERAL FLOW RAPID TESTS FOR FOOD TOXICANT DETECTION**  
Alexandr Urusov, Alina Petrakova, Nadezhda Taranova, Anastasiya Bartosh, Milyausha Gubaidullina, Anatoly Zherdev, Boris Dzantiev
- G59 NEW PRODUCTS FROM PARMIGIANO-REGGIANO MANUFACTURING CHAIN: CHARACTERIZATION OF THE NITROGEN FRACTION AND STUDY OF THE BIO-FUNCTIONAL PROPERTIES**  
Sofie Buhler, Ylenia Riciputi, Stefano Sforza, Arnaldo Dossena, Tullia Tedeschi
- G60 FOOD CROSSING DISTRICT, AN ALTERNATIVE PATH FOR INDUSTRIAL SYMBIOSIS AND VALORIZATION OF DURUM WHEAT BRAN BY-PRODUCTS**  
Vladimiro Cardenia, Simona Scalbi, Maria Teresa Rodriguez-Estrada, Tullia Gallina Toschi
- G61 HYDROPHILIC INTERACTION CHROMATOGRAPHY (HILIC) FOR LC-MS/MS ANALYSIS OF CITRULLINE IN VARIOUS BIOLOGICAL MATRICES**  
Tibor Czabany, Caroline Emsenhuber, Nicole Reisinger
- G62 ELECTROCHEMICAL IMMUNOSENSOR FOR RAPID AND SPECIFIC DETECTION OF FOODBORNE PATHOGENS**  
Pavla Murasova, Aneta Kovarova, Lucie Korecka, Zuzana Bilkova
- G63 HIGHLY EFFECTIVE TRANSFORMATIONS OF CHALCONES BY CYANOBACTERIA LEAD TO THE FORMATION OF NATURAL SWEETNESS**  
Beata Żyszka, Jacek Lipok
- G64 CREATION OF HYPOLIPIDEMIC MEAT PRODUCT BASED ON PROTEOMIC STUDIES**  
 Irina Chernukha, Liliya Fedulova, Elena Kotenkova
- G65 DETERMINATION OF AMINO ACID SEQUENCE IN PEPTIDE FRACTION FROM SUMBAWA HORSE MILK BY MASS SPECTROPHOTOMETRY**  
Hasim Munawar, Eni Kusumaningtyas, Todd Cowen
- G66 DEVELOPMENT OF AN ANALYTICAL METHOD FOR THE SIMULTANEOUS DETERMINATION OF 12 RED DYES BY HIGH PERFORMANCE LIQUID CHROMATOGRAPHY-UV-DIODE ARRAY DETECTION**  
 Marco Iammarino, Annalisa Mentana, Carmen Palermo, Michele Mangiacotti, Antonio Eugenio Chiaravalle, Diego Centonze
- G67 DYE RESIDUES IN AQUACULTURE PRODUCTS: TARGETED AND METABOLOMICS MASS SPECTROMETRIC APPROACHES TO TRACK THEIR ABUSE**  
Estelle Dubreil, Sophie Mompelat, Yann Guitton, Morgane Danion, Thierry Morin, Dominique Hurtaud-Pessel, Eric Verdon
- G68 DETERMINATION OF FLUORIDE IN TEA USING A COMBUSTION ION CHROMATOGRAPHY SYSTEM**  
Deepali Mohindra, Hua Yang, Jeeferly Rohrer



## POSTER SESSIONS

- G69** EVALUATION OF CHEMICAL COMPOSITION OF WINE BRANDIES AGED USING OAK AND CHESTNUT WOOD  
Ofélia Anjos, Ilda Caldeira, Pedro Belchior, Sara Canas
- G70** POSSIBILITIES OF REDUCING THE CONTENT OF SODIUM IONS IN MEAT PRODUCTS  
Markéta Adamcová, Tereza Škorpilová, Adam Kopáček, Petr Pipek
- G71** ELASTIC LIGHT SCATTER AND MALDI-TOF: COMPLEMENTARY TECHNOLOGIES FOR REDUCING FALSE NEGATIVES  
J. Paul Robinson, Kenitra Hamack, Euiwon Bae, Rachael P. Eberle, Jill Osterhus, Sabeen Nadir, Jennie Sturgis, Valery Patsekin, Bartek Rajwa
- G72** TRACE LEVEL DETECTION OF HISTAMINE AS LOW AS 0.1 MG/L IN WINE USING RIDASCREEN® HISTAMINE (ENZYMATIC)  
Ronald Niemeijer, Markus Lacorn, Thomas Hektor, Stella Lindeke
- G73** DIFFERENTIAL ANALYSIS IN PRODUCT CONTROL APPLICATIONS USING GC/MS AND COMPREHENSIVE GCXGC/MS  
Marco Ruijken

## H: MAJOR NUTRIENTS & VITAMINS

- H1** A KEY ROLE OF BIO-ANALYSIS IN GUIDING THIAMIN BIO-FORTIFICATION: DEVELOPMENT OF A HIGH-PERFORMANCE LIQUID CHROMATOGRAPHY-FLUORESCENCE DETECTION METHOD FOR THE DETERMINATION OF THIAMIN AND DERIVATIVES IN PLANT MATERIAL  
Jana Verstraete, Christophe Stove
- H2** RAPID AND SIMPLE DETERMINATION OF FAT-SOLUBLE VITAMINS IN VARIOUS TYPES OF INFANT FORMULAS BY HPLC-DAD  
Maria Katsa, Efstathios Komaitis, Charalampos Proestos, Nikolaos Thomaidis
- H3** NUTRITIONAL QUALITY OF SELECTED FISH PRODUCTS ON THE CZECH MARKET  
Barbora Pohořelá, Tímea Borbás, Vojtěch Hrbek, Jan Pánek
- H4** ANALYSIS OF T-RETINOL (VITAMIN A), TOCOPHEROL ISOMERS (VITAMIN E) AND VITAMIN D BY LCMS-MS BY MICROWAVE DIGESTION FOLLOWED BY LCMS-MS DETECTION  
Dionisis Theodosis, Katarzyna Niedzwiedzka
- H5** AOAC 2016.14: A NOVEL METHOD FOR ASSESSING FRUCTANS IN INFANT FORMULA & ADULT NUTRITION  
I. Vrasidas, S. Austin, P. Sanders, V. Ernste-Nota, V. Spichtig, K. Iwanoff, P. Sawicka, J. van Soest, P.V.S. Kong-Thoo-Lin, K. Brunt
- H6** DETERMINATION OF B-VITAMINS IN ENERGETIC DRINKS BY CAPILLARY ELECTROPHORESIS-TANDEM MASS SPECTROMETRY  
Daniela Daniel, Claudimir Lucio do Lago, Zuzana Cieslarová
- H7** DETERMINATION OF TOCOPHEROLS IN EDIBLE FLOWERS PROCESSED BY IONIZING RADIATION USING HPLC  
Ligia B Almeida-Muradian, Amanda Cristina Ramos Koike, Elias Silva Araújo, Anna Lucia C. H. Villavicencio

## M: NOVEL FOODS & SUPPLEMENTS

- M1** MEDITERRANEAN MACROALGAE AS POTENTIAL FOOD SUPPLEMENTS: A FIRST MONITORING STUDY IN ELBA ISLAND (ITALY)  
Stefania Squadrone, Paola Brizio, Nicola Nurra, Marco Battuello, Rocco Mussat Sartor, Alessandro Benedetto, Daniela Pessani, Maria Cesarina Abete
- M2** POTENTIAL USE OF CAROTENOGENIC YEASTS AND MICROALGAE FOR PRODUCTION OF HIGH VALUE PRODUCTS  
Andrea Hároniková, Dana Byrtusová, Martin Szotkowski, Marek Rapta, Nadzeya Mikheichyk, Ivana Márová
- M3** INFLUENCE OF FOOD MATRICES ON PROBIOTIC BACTERIA VIABILITY  
Jitka Bokrova, Petra Matuskova, Julie Hoova, Martina Pokorna, Ivana Marova
- M4** EFFECT OF NATURAL COMPOUNDS FROM HOP (*HUMULUS LUPULUS* L.) ON THE QUALITY OF SOFT SALAMI  
Markéta Adamcová, Tereza Škorpilová, Petr Pipek, Karolína Fouknerová
- M5** VOLATILE METABOLOMICS AND BIOACTIVE COMPOUNDS BASED STRATEGIES DIFFERENTIATION UPON NOVEL OHMIC HEATED WHEY ACEROLA-FLAVOURED BEVERAGES  
Jeremias Moraes, Leandro Cappato, Marcus Vinicius Ferreira, Ana Carolina Ramos, Flávio Napole, Márcia Cristina Silva, Renata Raices, Adriano Cruz
- M6** FAST AND RELIABLE ANALYSIS OF ISOFLAVONES IN DIETARY SUPPLEMENTS  
Jinchuan Yang, Mark Benvenuti, Gareth Cleland, Euan Ross
- M7** ENTOFÓR PROJECT - FROM WASTE TO RESOURCE  
M.C. Lecrenier, O. Fumière, M.H.G. Berntssen, M. Dieu, V. Fogliano, G. Jaastad, I. Klingen, M. Palmblad, I. Pettersen, J.D. Rasinger, P. Renard, S. Merel, E.J. Lock

## POSTER SESSIONS

November 8, 2017

### M8 DEVELOPMENT OF A REAL-TIME PCR TARGET FOR THE DETECTION OF HERMETIA ILLUCENS IN FEED

Aline Marien, [Frédéric Debode](#), Céline Aerts, Cécile Ancion, Frédéric Francis, Gilbert Berben

## N: OMICS INCLUDING FOODOMICS

### N1 NMR-BASED METABOLOMICS TO IMPROVE OLIVE TREE PRODUCTIVITY: UNRAVELLING METABOLIC BEHAVIOR OF FRUITLET DROP

[Gaia Meoni](#), Claudio Luchinat

### N2 VALIDATION OF AN ANALYTICAL METHOD FOR THE DETERMINATION OF BIOACTIVE COMPOUNDS IN ORGANIC TOMATOES APPLICABLE IN ROUTINE PRACTICE

[Francisco José Díaz Galiano](#), María Jesús Martínez Bueno, Łukasz Rajski, Víctor Cutillas, Amadeo Rodríguez Fernández-Alba

### N3 COMPREHENSIVE TWO-DIMENSIONAL GAS CHROMATOGRAPHY COUPLED WITH TOF-MS, A POWERFUL TOOL FOR ANALYSIS OF THE VOLATOMES OF GRAPES AND WINES

Silvia Carlin, [Josep Rubert](#), Urska Vrhovsek, Katja Suklje, Fulvio Mattivi

### N4 IDENTIFICATION OF URINARY BIOMARKERS FOR TOMATO INTAKE BY HPLC-HRMS BASED METABOLOMICS

[Yannick Hövelmann](#), Florian Hübner, Hans-Ulrich Humpf

### N5 WHEN METABOLOMICS GETS ISO 17025 ACCREDITED AND READY FOR OFFICIAL CONTROLS

[Gaud Dervilly-Pinel](#), Anne-Lise Royer, Loïc Herpin, Stéphanie Prevost, Bruno Le Bizec

### N6 DETECTION OF HONEY ADULTERATION FOLLOWING BEE FEEDING WITH BEET SUGAR SYRUPS: A PRELIMINARY STUDY USING A METABOLOMIC APPROACH

[Marianna Martinello](#), Roberto Stella, Giancarlo Biancotto, Albino Gallina, Alessandra Baggio, Franco Mutinelli

### N7 POTENTIAL OF LC-ESI/APCI-MS AND GC-APCI-MS IN FOOD METABOLOMICS: CHARACTERIZATION OF NINE DIFFERENT MATRICES (OILS AND TISSUES) DERIVED FROM THE OLIVE TREE

[Lucía Olmo-García](#), Nikolas Kessler, Aadil Bajoub, Alberto Fernández-Gutiérrez, Heiko Neuweger, Carsten Baessmann, Alegría Carrasco-Pancorbo

### N8 THE ADVANTAGES OF USING MS/MS ALL WITH SWATH® ACQUISITION FOR CONFIDENT COMPOUND IDENTIFICATION IN NON TARGET SCREENING ANALYSES

Andre Schreiber, Paul Winkler

### N9 A NON-TARGETED SMALL SCALE METABOLOMIC STUDY OF RETAIL POMEGRANATE JUICE PRODUCTS TO INVESTIGATE THE NUTRITIONAL AND QUALITY CHARACTERISTICS USING A NOVEL DATA INDEPENDENT ACQUISITION MODE AND ION-MOBILITY ON A QTOF MS INSTRUMENT

[Sara Stead](#), Joanne Connolly

### N10 MSCOMPARE: AN UNTARGETED GC/MS METABOLOMICS PLATFORM FOR QUALITY CONTROL, PRECISE DECONVOLUTION AND DATA ANALYSIS

Marco Ruijken

### N11 NEW U-HPLC-HRMS METHOD OF METABOLOMIC FINGERPRINTING FOR DIFFERENTIATION OF CANNABIS SATIVA VARIETIES

[Jiri Hricko](#), Alena Novakova, Milena Stranska-Zachariasova, Zbynek Dzuman, Jana Hajslova

### N12 TARGET AND NON-TARGET ANALYSIS OF (NEURO)PEPTIDES IN HONEY BEES TO PROVIDE INSIGHTS INTO THE EFFECTS OF PESTICIDE EXPOSURE

M<sup>a</sup> del Mar Gómez Ramos, M<sup>a</sup> José Gómez Ramos, M<sup>a</sup> Dolores Gil García, María Martínez Galera, [Samanta Uclés](#), Amadeo R. Fernández-Alba

## POSTER SESSIONS

# THURSDAY, November 9, 2017

### POSTER SESSION II

FOOD CONTAMINANTS (ENVIRONMENTAL)	F1 - F22
METALS AND METALLOIDS	I1 - I9
MIGRANTS FROM FOOD CONTACT MATERIALS	J1 - J15
MYCOTOXINS, MARINE AND PLANT TOXINS	K1 - K49
PROCESSING CONTAMINANTS	O1 - O15
RESIDUES - PESTICIDES	P1 - P71
RESIDUES - VETERINARY DRUGS	R1 - R39
LAST MINUTE POSTERS	LM1 - LM14

### F: FOOD CONTAMINANTS (ENVIRONMENTAL)

- F1** OPTIMIZATION OF A METHOD FOR SHORT-CHAIN CHLORINATED PARAFFINS (SCCPs) DETERMINATION IN BIVALVE MOLLUSK SAMPLES  
*Nieves Carro*, Isabel Garcia, Maria Ignacio, Ana Mouterira, Julio Cobas
- F2** DETERMINATION OF POLYCYCLIC AROMATIC HYDROCARBONS WITH LC-LC-GC-MS/MS  
*Eileen Schulz*, Kristin Wenzel, Erik Becker, Erhard Kirchhoff, Marco Nestola, Peter Tablack
- F3** ANALYSIS OF THE BIOACCUMULATION AND BIOTRANSFORMATION OF ORGANOPHOSPHORUS ESTERS IN WHEAT (TRITICUM AESTIVUM L.)  
Shuzhen Zhang
- F4** META-ANALYSIS OF COMBINED TOXICITY DATA FOR HUMAN AND ECOLOGICAL RISK ASSESSMENT OF MULTIPLE CHEMICALS: CASE STUDIES TO SUPPORT METHODOLOGICAL DEVELOPMENT  
*Athanasios Gkrillas*, Edoardo Carnesechi, Maryam Zare Jeddi, Chiara Dall'Asta, Jean-Lou Dorne
- F5** DETERMINATION OF PFAS IN FISH BY HPLC-QTOF  
*Alexander Sorokin*, Vladimir Ovcharenko, Alexander Kozhushkevich, Alexander Komarov
- F6** THE ANALYSIS OF ENVIRONMENTAL SAMPLES USING HIGH RESOLUTION MASS SPECTROMETRY TO IDENTIFY NOVEL PFAS COMPOUNDS  
*Daniel McMillan*, Simon Roberts, Chris Borton, Craig Butt
- F7** THE ANALYSIS OF HALOGENATED PERSISTENT ORGANIC POLLUTANTS USING GC-Q-ORBITRAP: A STEP FORWARD  
*Cortes-Francisco Nuria*, Angelina Alongi, Antoni Rubies, Francesc Centrich
- F8** CHARACTERISATION OF CHLORINATED PARAFFIN PROFILES BY LC-ESI(-)-HRMS AND SEMI-AUTOMATIC POST-ACQUISITION DATA TREATMENT  
Ronan Cariou, Marie Meziere, Yann Guitton, Frédéric Larvor, Elodie Lesquin, *Elsa Omer*, Alexis Leon, Catherine Munsch, Céline Tixier, Lena Schinkel, Pierre Labadie, Hélène Budzinski, Emmanuelle Bichon, Philippe Marchand, Gaud Dervilly-Pinel, Bruno Le Bizec
- F9** EFFECTS OF PAHS EXPOSURE ON LIPID METABOLISM OF MICE  
Qian Luo
- F10** LEVELS OF PCDD/F AND PCB IN SWEDISH MARKET BASKET STUDY  
*Matilda Näslund*, Marie Aune, Per Ola Darnerud, Anders Glynn
- F11** THE ASSESSMENT OF HUMAN DIETARY EXPOSURE TO ORGANIC CONTAMINANTS BASED ON THE TOTAL DAILY DIET STUDY  
*Andrea Svarcova*, Darina Lankova, Jana Hajslova, Jana Pulkrabova
- F12** SIMPLE, FAST, INNOVATIVE AND AUTOMATED DETERMINATION OF POLYCYCLIC AROMATIC HYDROCARBONS IN OILS AND FATS BY LC-LC-GC-MS  
*Claudia Schulz*, Franziska Janusch, Thomas Lauen, Marco Nestola
- F13** DETERMINATION OF MINERAL OIL AROMATIC HYDROCARBONS (MOAH) IN FOOD BY LC GC FID - COMPARISON OF CONVENTIONAL VS. AUTOMATED EPOXIDATION  
Marvin Ferner, *Gesche Schött*, Franziska Janusch, Marco Nestola
- F14** DIRECT IMMERSION SPME IN COMPLEX FOOD MATRICES BY MEANS OF A NEW MATRIX-COMPATIBLE COATING  
Emanuela Gionfriddo, Janusz Pawliszyn

## POSTER SESSIONS

- F15** **CADMIUM LEVEL IN PHEASANTS' TISSUES FROM SERBIA AS BIOINDICATOR OF ENVIRONMENTAL POLLUTION DURING 2011-2016**  
Dragica Nikolic, Sasa Jankovic, Jasna Djinovic-Stojanovic, Srdjan Stefanovic, Tatjana Radicevic, Danka Spiric, Nenad Parunovic
- F16** **POLYCYCLIC AROMATIC HYDROCARBON (PAH) ANALYSIS IN COMPLEX FOOD MATRICES USING GAS CHROMATOGRAPHY TRIPLE QUADRUPOLE MASS SPECTROMETRY (GC-MS/MS)**  
Joerg Riener, Diana Wong, Joan Stevens, Bruce Quimby
- F17** **THE POTENTIAL OF GC-Q-EXACTIVE FOR SIMULTANEOUS ANALYSIS OF PBDES AND NOVEL BROMINATED FLAME RETARDANTS (NBFR) IN FOOD**  
Stefan van Leeuwen, Guido van der Weg, Wouter Gebbink
- F18** **MAXIMIZED PRODUCTIVITY FOR DIOXIN AND PCB ANALYSIS IN FOOD USING DUALDATA MODE WITH MAGNETIC SECTOR GC-HRMS**  
Heinz Mehlmann, Dirk Krumwiede
- F19** **HPLC-APPI-MS/MS ANALYSIS OF PAH IN FOOD - ADVANCING FROM ACADEMIA TO COMMERCIAL ROUTINE**  
B. Katrin Mueller, Stefan Kittlaus, Judith Soehler, Viktoria Rund
- F20** **PHTHALATE AND DINCH METABOLITES IN URINE SAMPLES COLLECTED FROM CZECH MOTHERS AND NEWBORNS**  
Katerina Urbancova, Darina Lankova, Jana Hajslova, Jana Pulkrabova
- F21** **HUMAN BIOMONITORING FOR THE ASSESSMENT OF DIETARY EXPOSURE TO CONTAMINANTS AND MICRONUTRIENT INTAKE AND STATUS: CURRENT ACTIVITIES AT THE ITALIAN NATIONAL INSTITUTE OF HEALTH**  
Francesco Cubadda, Federica Aureli, Andrea Raggi, Alberto Mantovani, Marco Silano
- F22** **ANALYSIS OF OXYGENATED AND NITRATED DERIVATIVES OF POLYCYCLIC AROMATIC HYDROCARBONS IN AIR USING GAS CHROMATOGRAPHY HYPHENATED WITH MASS SPECTROMETRY OPERATED IN NEGATIVE ION CHEMICAL IONIZATION (GC-MS-NICI)**  
Tomas Gramblicka, Roland Kallenborn, Jana Hajslova, Jana Pulkrabova

## I: METALS AND METALLOIDS

- 11** **MONITORING OF ARSENIC SPECIES IN PIEDMONT RICE**  
 Paola Brizio, Stefania Squadrone, Alessandro Benedetto, Caterina Stella, Anna Riva, Antonio Curcio, Maria Cesarina Abete
- 12** **QUANTITATIVE ANALYSIS OF CHROMIUM AND ARSENIC SPECIES IN FOOD AND FOOD PACKAGING USING LC-ICPMS**  
Uwe Oppermann, Jan Knoop, Ludivine Fromentoux, Marcin Frankowski
- 13** **DETERMINATION OF INORGANIC ARSENIC IN FOOD: NOT A COMPLETELY SOLVED PROBLEM YET**  
Josep Calderón, Sonia Abuin, Àngels Sauquillo, José Fermín López-Sánchez
- 14** **PERFORMANCE OF ANALYTICAL METHODOLOGIES BASED ON ATOMIC SPECTROMETRY FOR DETERMINATION OF INORGANIC ARSENIC IN RICE**  
 Jonatan Schlotthauer, Lucila Brusa, Nicolas Michlig, Claudia Liberman, Mirna Sigrist
- 15** **FAST ARSENIC SPECIATION ANALYSIS OF WINES AND RICE WITH LC-ICP-QQQ**  
 Jenny Nelson
- 16** **HEAVY METALS RESIDUES IN FRESHWATER SHRIMP (MACROBRACHIUM ROSENBERGII) FARMINGS IN THAILAND**  
Phanwimol Tanhan, Amnart Poapolathep, Saranya Poapolathep, Usuma Jermnak, Napasorn Phaochoosak, Paphatsara Khunlert, Kanjana Imsilp
- 17** **ARE PEOPLE WITH LOW SELENIUM INTAKE AT MUCH HIGHER RISK OF CANCER? CURRENT STATUS AND FUTURE PERSPECTIVE**  
Wojciech Wasowicz, Ewa Jablonska, Beata Janasik, Lucyna Kozłowska
- 18** **CONTINUOUS ARSINE DETECTION USING A PELTIER- EFFECT CRYOGENIC TRAP TO SELECTIVELY TRAP METHYLATED ARSINES**  
Guoying Chen, Bunhong Lai, Xuefei Mao, Tuanwei Chen, Miaomiao Chen
- 19** **SPECIATION ANALYSIS OF MERCURY BY DIFFERENTIAL PHOTOCHEMICAL VAPOR GENERATION AT UV-B VS. UV-C WAVELENGTH**  
Guoying Chen, Bunhong Lai, Ni Mei, Xuefei Mao, Jixin Liu

## POSTER SESSIONS

### J: MIGRANTS FROM FOOD CONTACT MATERIALS

- J1** SCREENING FOR MOSH AND MOAH IN FOOD PACKAGING BY PSPE-UV/FLD-GC-FID  
Claudia Oellig, Melanie Wagner
- J2** ANALYSIS OF FOOD CONTACT MATERIALS FROM POLYETHYLENE BAGS BY LC-QTOF-MS/MS XR  
A Lozano, M.J Gómez-Ramos, M.J Martinez Bueno, A.R Fernández-Alba
- J3** HYPHENATED LC-GC AND COMPREHENSIVE LC×GC WITH VUV DETECTION FOR THE ANALYSIS OF AROMATIC HYDROCARBONS IN FOOD PRODUCTS  
Hans-Gerd Janssen, Alan Rodrigo García Cicourel
- J4** FULLY AUTOMATED SAMPLE PREPARATION FOR THE DETERMINATION OF PLASTICIZERS IN PVC FROM FOOD CONTACT MATERIALS AND TOYS  
Maurus Biedermann, Reto Bolliger, Guenter Boehm, Beat Schilling, Mevio Heierli
- J5** NON-INTENTIONALLY ADDED SUBSTANCES IN FOOD AND FOOD PACKAGING - THE DETERMINATION OF MINERAL OIL HYDROCARBONS USING LC-GC ONLINE TECHNIQUE  
Uwe Oppermann, Erich Leitner
- J6** METHOD OF TEST FOR PHOTOINITIATORS OF INK IN FOOD  
Hsien-Chen Chang, Yi-Ju Chen, Mei-Hua Chang, Chia-Ding Liao, Ya-Min Kao, Der-Yuan Wang, Hwei-Fang Cheng
- J7** SOURCES FOR ANTHRAQUINONE AND BIPHENYL IN COCONUT OILS  
David Dohmberg, Anna Romanotto, Juliane Scholl, Miron Voigt
- J8** DEVELOPMENT AND VALIDATION OF A SCREENING METHOD FOR BISPHENOLS AND RELATED REACTION PRODUCTS IN CANNED FOOD  
David Dohmberg, Gunnar Köhler
- J9** STYRENE OLIGOMERS FROM FOOD CONTACT MATERIALS (FCM) DETECTION AND DETERMINATION OF STYRENE OLIGOMERS (DIMERS AND TRIMERS) IN FOODSTUFF AND FOOD SIMULANTS USING A NEW DEVELOPED LC-GC-MS-MS METHOD  
Andreas Bruchmann, Thomas Funke, Christophe Goldbeck
- J10** TARGET AND NON-TARGETED MASS SPECTROMETRY TO DETECT IAS AND NIAS IN FOOD CONTACT MATERIAL  
Enrico Nieddu, Andrea Vittadello, Lorenza Lovison, Emiliano De Dominicis, Alberto Stocco, Samim Saner
- J11** IN SIMULACRA STUDIES ON BIOTRANSFORMATION PRODUCTS MORE TOXIC THAN SUDAN I-IV AND PARA-RED DYES  
Marta Piątkowska, Magdalena Skarzyńska, Konrad Pietruk, Dariusz Wasyl, Małgorzata Olejnik
- J12** SPME-GC-HR-TOF-MS BASED SEARCH FOR OFF-FLAVOR COMPOUNDS IN CHOCOLATE ADVENT CALENDARS  
Jaromir Hradecky, Eliska Kludska, Jana Hajslova
- J13** APPROACHES FOR THE DETERMINATION OF NON-INTENTIONALLY ADDED SUBSTANCES (NIAS) FROM FOOD CONTACT MATERIALS: DETECTION, IDENTIFICATION AND QUANTIFICATION  
Monica Garcia Lopez, Malcolm Driffield, Jonathan Tarbin, Emma L. Bradley
- J14** BISPHENOL A: METHOD VALIDATION AND SPECIFIC MIGRATION OF BRAZILIAN COATINGS  
Mary Angela Favaro Perez, Marisa Padula, Daniela Daniel
- J15** EFFECTS OF STERILIZATION, STORAGE CONDITIONS AND CANNING ON THE MIGRATION OF BISPHENOLS AND METAL TRACE ELEMENTS INTO CANNED FAVA BEANS AND OKRA  
Sara Nouredine Elmoussawi, Stéphane Besançon, Mathieu Cladière, Hanna Chébib, Rosette Ouaini, Valérie Camel

### K: MYCOTOXINS, MARINE & PLANT TOXINS

- K1** FUMONISINS IN MAIZE (ZEA MAYS L.): EFFECT OF PARTICLE SIZE ON THE ANALYTICAL PERFORMANCE  
Tito Damiani, Marco Spaggiari, Laura Righetti, Chiara Dall'Asta
- K2** ON THE MITIGATION OF MYCOTOXINS CONTENT: THE STRANGE CASE OF AFLATOXIN B1 AND LACCASES FROM TRAMETES VERSICOLOR  
Luca Dellafiora, Gianni Galaverna
- K3** FREE AND HIDDEN FUMONISINS IN YELLOW AND WHITE WHOLE GRAIN MAIZE (ZEA MAYS) AND CORRESPONDING MILLING FRACTIONS  
Marco Spaggiari, Laura Righetti, Silvia Folloni, Roberto Ranieri, Chiara Dall'Asta, Gianni Galaverna
- K4** DISPERSIVE LIQUID-LIQUID MICROEXTRACTION AS SAMPLE TREATMENT FOR THE DETERMINATION OF AFLATOXINS IN FUNCTIONAL VEGETABLE MILKS AND ENRICHED MILKS BY HPLC WITH FLUORESCENCE DETECTION  
Mahmoud Abdel-Hamid, Ahmed Hamed, Laura Gámiz-Gracia, Ana García-Campaña, Natalia Arroyo-Manzanares
- K5** METABOLOMICS FOR ALTERNARIA TOXINS AS A TOOL FOR RISK ASSESSMENT OF MYCOTOXINS  
Marina Gotthardt, Basem Kanawati, Philippe Schmitt-Kopplin, Michael Rychlik

## POSTER SESSIONS

- K6 THE SEARCH FOR BIOMARKERS INDUCED BY CHRONIC MICROCYSTIN-LR EXPOSURE**  
Richard Welten, Julie Meneely, Olivier Chevallier, Christopher Elliott
- K7 STUDY OF MATRIX EFFECTS IN THE DETERMINATION OF ALKALOIDS IN CEREALS AND CEREAL PRODUCTS BY UHPLC-HRMS. SELECTION OF A REFERENCE MATRIX**  
Nuria León, Francisco Moragues, Carmen Igualada, Vicent Yusà
- K8 FATE OF AFLATOXIN M1 FROM MILK TO DIFFERENT KINDS OF ITALIAN CHEESE**  
Davide Bovo, Brunella Dall'ava, Lidia Contiero, Antonio Barberio, Roberto Angeletti, [Giancarlo Biancotto](#)
- K9 CERTIFIED REFERENCE MATERIALS OF BIOTOXINS**  
Carmen Alfonso, Álvaro Antelo, Mercedes Álvarez, José Manuel Antelo, Eva Cagide, Silvia Ascariz, Tania Davila, Inés Rodríguez
- K10 ANALYSIS OF MYCOTOXINS IN FOOD MATRICES USING THE NEW ULTIVO TRIPLE QUAD LC/MS**  
[Theresa Sosienski](#), Dan-Hui Dorothy Yang, Joan Stevens, Christian Hegmanns
- K11 FATE OF FUSARIUM MYCOTOXINS DURING PRIMARY AND SECONDARY PROCESSING OF CEREALS**  
Sara Schaarschmidt, Monika Lahrssen-Wiederholt, [Carsten Fahl-Hassek](#)
- K12 COMPARISON OF MULTI MYCOTOXIN CLEAN-UP OPTIONS PRIOR TO LC-MS/MS DETECTION**  
Joyce Wilcox, Carol Donnelly, Elaine Marley, Simon Bevis, [Claire Milligan](#)
- K13 COMPARISON OF COMMERCIALY AVAILABLE TRICHOPECENE SOLID PHASE EXTRACTION COLUMNS PRIOR TO LC-MS/MS DETECTION**  
Jonathan McGeehan, Joyce Wilcox, [Claire Milligan](#)
- K14 INVESTIGATION OF MYCOTOXINS IN DIFFERENT BEERS WITH THE MYCOTOXIN SCREENING SYSTEM USING SEVERAL CLEANUP TECHNIQUES**  
[Robert Ludwig](#), Carola Schultz, Gesa J. Schad, Philipp Jochems
- K15 MYCOTOXINS - AN INTERESTING AND CHALLENGING GROUP TO ANALYZE USING QTOF TECHNOLOGY**  
[Dorith Brombach](#), Olaf Grundmann, Lisa Klöhn, Silke Bodendiek
- K16 A SURVEY ON OPIUM ALKALOIDS IN POPPY SEEDS AND BAKERY PRODUCTS IN THE NETHERLANDS**  
[Patrick Mulder](#), Patricia López Sánchez, Diana Pereboom-de Fauw, Martien Spanjer, Joyce de Stoppelaar, Hans Mol, Monique de Nijs
- K17 EXPOSURE OF POLISH CONSUMERS TO BACTERIAL, FUNGAL AND PLANT METABOLITES THROUGH MILK/MILK PRODUCTS**  
[Katarzyna Pietruszka](#), Marta Piątkowska, Łukasz Panasiuk, Piotr Jedziniak, Michael Sulyok, Rudolf Krska
- K18 DETERMINATION OF TRACE LEVELS OF MICROCYSTINS IN AQUEOUS SAMPLES BY DIRECT INJECTION LC-MS/MS**  
[Detlev Schleuder](#), Jianru Stahl-Zeng, Ashley Sage, Daniel McMillan
- K19 MYCOTOXIN ANALYSIS IN 10 SEC? USE OF LASER DIODE THERMAL DESORPTION ION SOURCE COUPLED WITH TANDEM MASS SPECTROMETRY (LTD-MS/MS) IN DETERMINATION OF DEOXYNIVALENOL AND ZEARELENON IN ANIMAL FEED**  
Piotr Jedziniak, Serge Auger, Pierre Picard, Łukasz Panasiuk, Katarzyna Pietruszka
- K20 INCIDENCE OF MYCOTOXINS, PATHOGENIC FUNGI AND INJURED GRAINS IN CORN STORAGE IN FAMILY FARMERS LOCATED IN THE CENTRAL REGION OF MINAS GERAIS**  
[Renata Conceição](#), Valéria Queiroz, Maria Aparecida Stoiannoff, Rafael Miguel, Pedro Berbert
- K21 HISTAMINE IN FISHERY: MULTI-YEAR SURVEY IN NORTHERN ITALY**  
Daniela Manila Bianchi, Lucia Decastelli, Marilena Gili, Silvia Gallina, [Maria Caramelli](#)
- K22 ANALYSIS OF TROPANE ALKALOIDS IN TEA**  
[Gesche Schött](#), Simone Staiger, Jan Sebastian Mänz, Claudia Schulz
- K23 CO-OCCURRENCE OF REGULATED MYCOTOXINS IN SERBIAN CORN FLOURS MARKETED IN 2016**  
[Ljilja Torovic](#), Jelica Zivanovic
- K24 DEVELOPMENT AND CHARACTERISATION OF A NEW MYCOTOXIN SCREENING ASSAY FOR GRAIN VIA GRAIN DUST**  
[Mareike Reichel](#), Juliane Gottwald, Ana Merse, Safa Ghanemi, Jan Sebastian Mänz
- K25 APPLICATION OF WATER EXTRACTION AND HILIC CHROMATOGRAPHY FOR DETERMINATION OF DEOXYNIVALENOL AND DEOXYNIVALENOL-3GLUCOSIDE IN FEEDSTUFFS**  
[Łukasz Panasiuk](#), Piotr Jedziniak
- K26 SENSITIVE MULTI-MYCOTOXINS ANALYSIS WITH A SINGLE SAMPLE PREPARATION BY LC-MS/MS**  
Eishi Imoto, [Mikaël Levi](#), Jun Watanabe
- K27 DETERMINATION OF MORPHINE ALKALOIDS IN POPPY SEEDS**  
Klára Ondreašová, [Petra Kosubová](#), Naděžda Kabátová, Radvana Šulová

## POSTER SESSIONS

- K28** OCHRATOXIN A IN ORGANICALLY AND CONVENTIONALLY PRODUCED WINES IN CROATIA  
Adela Krivohavek, Željka Kuharić, Ana Sekulić, Dubravka Vitali Čepo, Irena Žuntar, Ivana Vinković Vrček, Martina Ivešić, Sandra Šikić
- K29** OPTIMIZATION OF AFLATOXIN M1 RECOVERY LEVELS IN YOGURTS USING ELISA BY PH ADJUSTMENT AND MATRIX NORMALIZATION BUFFERS  
Antonios Ntantasios, Sotirios Athanasiou
- K30** AN INNOVATIVE SYMMETRIC LATERAL FLOW SYSTEM FOR THE QUANTIFICATION OF AFLATOXIN M1  
Antonios Ntantasios, Michael Gotsopoulos
- K31** INNOVATIVE HIGH SENSITIVE ELISA FOR THE QUANTIFICATION OF AFLATOXIN B1 IN BABY FOOD  
Georgios Papageorgiou, Sotirios Athanasiou
- K32** ANALYSIS OF MYCOTOXINS AND PESTICIDE RESIDUES IN COMPLEX MATRICES BY LIQUID CHROMATOGRAPHY AND HIGH RESOLUTION TANDEM MASS SPECTROMETRY  
Zbynek Dzuman, Petra Jonatova, Jana Hajslova, Milena Stranska-Zachariasova
- K33** SUPERCRITICAL FLUID CHROMATOGRAPHY COUPLED WITH MASS SPECTROMETRY: NOVEL APPROACH FOR AFLATOXINS ANALYSIS IN HIGH FATTY MATRICES  
Vojtech Hrbek, Frantisek Kratky, Zbynek Dzuman, Monika Tomaniova, Jana Hajslova
- K34** SCREENING OF BACTERIAL, FUNGAL AND PLANT METABOLITES IN SHEEP'S MILK FROM THE FIRST SPRING MILKING  
Marta Piątkowska, Katarzyna Pietruszka, Łukasz Panasiuk, Piotr Jedziniak, Michael Sulyok, Rudolf Krska
- K35** NEW METHOD OF ULTRA-HIGH PERFORMANCE LIQUID CHROMATOGRAPHY COUPLED WITH ORBITRAP MASS SPECTROMETRY FOR ANALYSIS OF VARIOUS ALTERNARIA TOXINS AND THEIR CONJUGATED FORMS IN TOMATOES AND TOMATO-BASED PRODUCTS  
Petra Jonatova, Zbynek Dzuman, Milena Stranska-Zachariasova, Jana Hajslova
- K36** CHALLENGES IN ANALYSIS OF PYRROLIZIDINE ALKALOID ISOMERS AND RELATED N-OXIDES IN PLANT MATERIAL  
Gesche Schött, Christina Pille, Jan Sebastian Mänz, Simone Staiger, Claudia Schulz
- K37** SENSITIVE AFLATOXIN M1 DETECTION IN MILK AND ALL KINDS OF MILK PRODUCTS: A NEW, SIMPLE METHOD FULFILLING GLOBAL MARKET NEEDS  
Mareike Reichel, Simone Staiger, Jan Sebastian Mänz, Robert Gatermann, Maurizio Paleologo
- K38** MULTI-CLASS MYCOTOXIN ANALYSIS WITH SELECTIVE LIPID REMOVAL USING CAPTIVA EMR-LIPID  
Derick Lucas, Limian Zhao, Kunqiang Jiang
- K39** THE NEED AND COMPLEXITIES OF MEASURING COMBINED EXPOSURE OF NATURAL TOXINS: THE AFLATOXIN B1 AND MICROCYSTIN-LR CASE STUDY  
Julie Meneely, Christopher Elliott
- K40** TETRODOTOXINS IN SHELLFISH: AN EMERGING ISSUE IN THE NETHERLANDS  
Arjen Gerssen, Mirjam Klijnstra, Hester van den Top, Joost Memelink, Marnix Poelman
- K41** BIOTECHNOLOGICAL SYNTHESIS OF DEOXYNIVALENOL-3-GLUCOSIDE AND ITS FULLY LABELED <sup>13</sup>C ANALOGUE WITH HETEROLOGOUSLY EXPRESSED ENZYMES  
Lilian Kuster, Franz Berthiller, Herbert Michlmayr, Alexandra Malachova, Iris Fiby, Gerhard Adam
- K42** PYRROLIZIDINE ALKALOID ISOMERS: ANALYTICAL CHALLENGES AND SOLUTIONS  
Christoph Czerwenka, Anton Turkowitsch
- K43** SIMULTANEOUS QUANTIFICATION OF MYCOTOXINS IN MILK  
Myra Flores-Flores, Beatriz Arce, Elena González-Peñas
- K44** AFLATOXINS CONTAMINATION IN IMPORTED NUTS FOR DIRECT HUMAN CONSUMPTION: THREE YEARS (2013-2015) OF OFFICIAL CONTROL RESULTS IN ITALY  
Rita De Pace, Paola D'Agnello
- K45** BIOSYNTHESIS OF THE TOXIC METABOLITE ASPERGILLIC ACID IN ASPERGILLUS FLAVUS  
Matthew Lebar, Jeff Cary, Carol Carter-Wientjes, Brian Mack, Rajtilak Majumdar, José Diana Di Mavungu, Sarah De Saeger
- K46** BIO-CONTROL INTERVENTIONS FOR THE REDUCTION OF MYCOTOXIN CONTAMINATION IN HIGH-VALUE AGRICULTURAL COMMODITIES  
Luisa Cheng, Jong Kim, Noreen Mahoney, Wai Gee, Ron Haff, Sylvia Hua, Doug Light, Jeffery McGarvey, Jeffery Palumbo
- K47** DETECTION OF TETRODOTOXIN IN SHELLFISH USING A SENSITIVE PLANAR WAVEGUIDE IMMUNOSENSOR  
Katrina Campbell, Miroslav Subrt, Arjen Gerssen, Michael Lochhead, Christopher Elliott
- K48** CONTRIBUTION OF THE LOT-TO-LOT VARIATION TO THE MEASUREMENT UNCERTAINTY OF LC-MS/MS BASED MULTI-MYCOTOXIN DETERMINATION  
David Stadler, David Steiner, Rudolf Krska, Michael Sulyok

## POSTER SESSIONS

- K49 IDENTIFICATION AND DETERMINATION OF DEOXYNIVALENOL (DON) AND DEEPOXY-DEOXYNIVALENOL (DOM-1) IN PIG COLOSTRUM AND SERUM USING LC IN COMBINATION WITH HIGH RESOLUTION MS/MS; EXPERIMENTAL MODELING OF THE TRANSFER OF MYCOTOXIN DEOXYNIVALENOL FROM SOWS TO PIGLETS**  
Kamil Šťastný, Hana Štěpánová, Karolína Hlavová, Martin Faldyna

### O: PROCESSING CONTAMINANTS

- 01 POLYCYCLIC AROMATIC HYDROCARBONS SURVEY IN TEAS USING QUECHERS SAMPLE PREPARATION AND HPLC-FLD**  
Regina Furlani, Silvia Tfouni, Kamille Kamikata, Fernanda Gomes, Marcelo Morgano, Raquel Reis
- 02 QUANTITATIVE DETERMINATION OF ACRYLAMIDE IN FOOD USING 1D- AND 2D-LC-ESI-MS/MS**  
Claudia Schulz, Ernst Meiß, Lars Hammann, Robert Gatermann, Katrin Hoenicke
- 03 DIFFERENT STRATEGIES FOR INDIRECT DETERMINATION OF CHLOROPROPANOL ESTERS BY GC-MS IN PROCESSED FOOD**  
 Alberto Arribas, Jorge A. Custodio Mendoza, M. Asunción Lage, Rosa A. Lorenzo, Purificación Fernández, Antonia M. Carro
- 04 VALIDATION OF A SALTING-OUT ASSISTED LIQUID-LIQUID EXTRACTION METHOD FOR ANALYSIS OF 3-MCPD DIESTERS**  
 Jorge A. Custodio-Mendoza, Purificación Fernández, Rosa A. Lorenzo, Antonia M. Carro, Ines M. Valente, Paulo J. Almeida, José Antonio Rodrigues
- 05 OCURRENCE OF 3-MCPD DIESTERS IN EDIBLE OILS AVAILABLE ON SPANISH MARKET**  
Rosa Antonia Lorenzo, Jorge A. Custodio-Mendoza, Nuria Otero-Logilde, Purificación Fernández, Antonia M. Carro
- 06 AUTOMATED DETERMINATION OF 3-MCPD ESTERS AND GLYCIDYL ESTERS IN FOODSTUFFS WITH GC-MS/MS**  
Kristin Wenzel, Erik Becker, Erhard Kirchhoff, Tobias Uber, Marco Nestola, Peter Tablack
- 07 DETERMINATION OF 3-MCPD, 2-MCPD AND GLYCIDYL FATTY ACID ESTERS IN OLIVE OIL AND WAFFLE USING GC-MS/MS METHOD**  
Mirja Hokkanen, Petri Rämänen
- 08 TRENDS IN ACRYLAMIDE CONTENT IN SELECTED FRENCH FRIES, POTATO CHIPS AND CEREALS ON THE CANADIAN MARKET**  
Adam Becalski, Sherry Feng, Tony Zhao
- 09 3-MCPD, 2-MCPD AND GLYCIDYL ESTERS IN EXTRA VIRGIN OLIVE OIL**  
 Kamille Kamikata, Silvia Tfouni, Eduardo Vicente
- 010 PROFILE OF BIOGENIC AMINES IN SERBIAN FERMENTED MEAT PRODUCTS**  
 Ljilja Torovic
- 011 DETERMINATION OF ACRYLAMIDE IN TRADITIONAL, INDUSTRIAL AND SEMI-INDUSTRIAL BREADS USING A NOVEL EXTRACTION AND CLEAN UP METHOD BY LC-MS/MS AND ESTIMATION OF ITS DIETARY INTAKE**  
Hassan Yazdanpanah, Samira Eslamizad, Farzad Kobarfard
- 012 ANTHRAQUINONE IN SMOKED MEAT PRODUCTS**  
 Lisa Zastrow, Karl-Heinz Schwind, Fredi Schwaegele, Isabelle Koelling-Speer, Karl Speer
- 013 NEW METHOD FOR THE EXTRACTION OF POLYCYCLIC AROMATIC HYDROCARBONS (PAHS) FROM EDIBLE OILS USING MOLECULARLY IMPRINTED POLYMERS (MIP)**  
Kaynoush Naraghi, Michel AROT CARENA, Sami Bayouhd
- 014 VALIDATION OF A NOVEL (NEW) EXTRACTION AND CLEAN UP METHOD FOR DETERMINATION OF TRACE LEVEL ACRYLAMIDE IN BREAD AND APPLICATION OF THIS METHOD ON REAL BREAD SAMPLES IN IRAN**  
Farzad Kobarfard, Samiraa Eslamizad, Hassan Yazdanpanah
- 015 POLYCYCLIC AROMATIC HYDROCARBONS IN EDIBLE FATS AND OILS SOLD IN THE BRAZILIAN MARKET**  
Silvia Tfouni, Fernanda Gomes, Caroline Abballe, Diogo Molle, Gabriela Padovani, Raquel Reis, Monica Camargo, Regina Furlani

### P: RESIDUES - PESTICIDES

- P1 FOLLOW UP METRIBUZIN AND ITS METABOLISM IN LACTOBACILLUS CASEI 01 AND IN COCKTAIL TOMATO**  
Andrea Vass, Erika Bujna, Zsolt Rapi, Csilla Soros
- P2 A ROBUST ANALYSIS OF GLYPHOSATE AND OTHER POLAR PESTICIDES IN FOOD AND FEED A CHALLENGE NO MORE**  
 Wim Broer
- P3 FURTHER IMPROVEMENTS IN PESTICIDE RESIDUE ANALYSIS IN FOOD BY APPLYING GAS CHROMATOGRAPHY TRIPLE QUADRUPOLE MASS SPECTROMETRY (GC-TQ-MS/MS) TECHNOLOGY**  
Elena Hakme, Ana Lozano, Samanta Uclés, Amadeo R. Fernández-Alba



## POSTER SESSIONS

- P4 TARGETED AND UNTARGETED SCREENING OF PESTICIDES AND OTHER CONTAMINANTS IN FOOD MATRICES USING A NOVEL HIGH RESOLUTION GC/Q-TOF**  
Joerg Riener, Kai Chen
- P5 TOTAL DETERMINATION OF RESIDUAL FLUTOLANIL AND ITS METABOLITES IN LIVESTOCK PRODUCTS AND SEAFOOD USING LIQUID CHROMATOGRAPHY-TANDEM MASS SPECTROMETRY**  
[Hiroyuki Kikuchi](#), Takatoshi Sakai, Satoru Nemoto, Hiroshi Akiyama
- P6 VALIDATING HIGH RESOLUTION LC-MS/MS ANALYSIS OF PESTICIDES IN BABY FOODS FOR ROUTINE USE**  
Ana Lozano, Sonia Herrera, María José Gómez-Ramos, [Elena Hakme](#), Amadeo R. Fernández-Alba
- P7 MULTI-RESIDUE METHOD FOR THE ANALYSIS OF MORE THAN 600 PESTICIDE RESIDUES IN FOOD BY GC-MS/MS AND LC-MS/MS**  
Xanthippi Theurillat, Quentin Baslé, Nancy Frank, [Roman Romero](#), Cindy Bion
- P8 APPLICATION OF SUPERCRITICAL FLUID CHROMATOGRAPHY FOR PESTICIDE ANALYSIS IN FRUITS AND VEGETABLES**  
Victor Cutillas, Łukasz Rajski, [Francisco José Díaz Galiano](#), María Jesús Martínez Bueno, Amadeo Rodríguez Fernández-Alba
- P9 PESTICIDE RESIDUE ANALYSIS IN CANNABIS USING MODIFIED QUECHERS AND LC-MS/MS**  
[Joseph Konschnik](#), Justin Steimling, Julie Kowalski, Jeffrey Dahl, Derek Laine
- P10 INVESTIGATION OF CHLORPYRIFOS AND ITS TRANSFORMATION PRODUCTS IN FOOD SAMPLES**  
[Tessema Fenta Mekonnen](#), Liam Byrne, Ulrich Panne, Matthias Koch
- P11 DETERMINATION OF MULTICLASS OF ORGANIC CONTAMINANTS IN RED CHILI AND TURMERIC POWDERS IN A SINGLE METHOD OF ANALYSIS USING AGILENT'S TRIPLE QUADRUPOLE LC/MS SYSTEM AND EMR-LIPID SAMPLE CLEANUP**  
[Anand Sheshadri](#), Thomas Glauner, Thierry Faye
- P12 MULTI-RESIDUE METHOD BASED ON QUECHERS FOLLOWED BY NON-TARGETED UPLC-QTOF-MS ANALYSIS APPLIED FOR PESTICIDE CONTROL AND MONITORING OF THEIR FATE IN AGRICULTURAL AREA**  
[Marta Seifertová](#), Martina Čumová, Petra Kosubová
- P13 MULTI-RESIDUE PESTICIDES SCREEN AND QUANTITATION IN FOOD MATRICES USING ULTIMATE TRIPLE QUAD LC/MS**  
[Theresa Sosienki](#), Dorothy Yang, Joan Stevens, Patrick Batoon
- P14 EXTRACTION AND CLEANUP OF PESTICIDE RESIDUES FROM TEA PRIOR TO ANALYSIS BY LC/MS/MS AND GC/MS/MS**  
Jennifer Claus, Katherine Stenerson, Olga Shimelis, Michael Ye, [Christine Dumas](#)
- P15 QUANTITATIVE ANALYSIS OF GLYPHOSATE IN REGULAR AND INFANT GRAIN-BASED FOODS VIA LC-MS/MS USING AN ANION EXCHANGE HPLC COLUMN**  
Olga Shimelis, Katherine Stenerson, Hugh Cramer, [Christine Dumas](#)
- P16 A NEW STRATEGY FOR THE DETERMINATION OF CAPTAN AND FOLPET IN FOOD MATRICES**  
[Eimear McCall](#), Kari Organtini, Susan Leonard, Gareth Cleland
- P17 THE PESTICIDE EXPLORER COLLECTION – FAST SCREENING AND QUANTIFICATION OF PESTICIDE RESIDUES USING A COMPREHENSIVE LC-MS SOLUTION**  
[Susanne Sales](#), Michal Godula
- P18 DIRECT MULTI-RESIDUE DETERMINATION OF HIGHLY POLAR PESTICIDES IN FOOD MATRICES USING HYDROPHILIC INTERACTION LIQUID CHROMATOGRAPHY AND MASS SPECTROMETRY**  
[Sonia Herrera López](#), Basia A. Kiedrowska, Jos Scholten, André de Kok
- P19 PROFICIENCY-TESTING SCHEME FOR PESTICIDES IN VEGETABLES**  
Caroline Laurent, Elvire Messineo, [Flora Bui](#)
- P20 MINIMIZED AND AUTOMATED SAMPLE PREPARATION FOR MULTI-RESIDUE ANALYSIS IN DIFFICULT MATRICES**  
[Jeanette Langner](#), Anna Romanotto, Florian Mütze
- P21 ENVIRONMENTAL IMPACT ON ANTHRAQUINONE FINDINGS IN ORGANIC DARJEELING TEA**  
Anna Romanotto, [Jeanette Langner](#), Florian Mütze, Kathrin Gassert
- P22 DETERMINATION OF FIPRONIL AND ITS METABOLITE FIPRONIL SULFONE IN EGGS BY LIQUID CHROMATOGRAPHY-TANDEM QUADRUPOLE MASS SPECTROMETRY USING A MODIFIED QUECHERS METHOD**  
[Renata Jandova](#), Eimear McCall, Euan Ross, Simon Hird
- P23 ACCURATE QUANTIFICATION OF FOLPET AND PHTHALIMIDE IN FOOD**  
José Fernando Huertas-Pérez, Flavia Badoud, [Marion Ernest](#)
- P24 APPLYING 'MRM SPECTRUM MODE' AND LIBRARY SEARCHING FOR ENHANCED REPORTING CONFIDENCE IN ROUTINE PESTICIDE RESIDUE ANALYSIS**  
[Stephane Moreau](#), Neil Loftus, Chris Titman, Jonathan Horner, David Baker

## POSTER SESSIONS

- P25 PESTICIDES RESIDUE MONITORING ON IMMATURE CITRUS FRUITS AND THE CHARACTERISTICS BY PROCESSING METHODS**  
Dae-Woon Kim, Jung-Min Lee, Su-Mi Kim, Yeong-Rim Kim, Ju-Tae Park, Seok-Hee Jin, Jung-Hwa Lee, Chang-Kun Hyun, Dong-Soon Kim
- P26 COMPARATIVE DETERMINATION OF FIPRONIL IN EGGS USING QUECHERS METHOD BY GCMSMS**  
Nina Tomcic, Jelena Banic-Simicic, Dragana Pajko, Biljana Marosanovic
- P27 QUANTIFICATION OF ETHYLENE THIOUREA AND PROPYLENE THIOUREA IN FOOD USING A SOLID PHASE EXTRACTION CLEANUP AND LC-MS/MS**  
Marion Ernest, Baslé Quentin, Jingyuan Xiao, Cindy Bion
- P28 DETERMINATION OF GLYPHOSATE, AMPA AND GLUFOSINATE IN SOYBEAN MEAL BY HPLC-QTOF**  
Alexander Sorokin, Irina Nesterenko, Renat Selimov, Alexander Komarov
- P29 FAST ROUTINE ANALYSIS OF POLAR IONIC PESTICIDES IN FOOD SAMPLES BY SUPPRESSED ION CHROMATOGRAPHY AND MASS SPECTROMETRY**  
 Kateřina Boušová, Cees Bruggink, Michal Godula
- P30 PHTHALIMIDE RESIDUES IN WINE. POSSIBLE SOURCES AND A DOUBTABLE ASSESSMENT**  
Gunnar Köhler, Anna Romanotto
- P31 SHORT STUDY TO VERIFY THE FORMATION OF PHTHALIMIDE FROM PHTHALIC ACID AND AMMONIUM IN PEPPERMINT PLANT**  
Gunnar Köhler, Juliane Scholl, Anna Romanotto
- P32 ANALYSIS OF 648 PESTICIDES IN FOODS BY LC-MS/MS UTILIZING THE RAPTOR BIPHENYL COLUMN**  
Hansjoerg Majer, David Baker, Neil Loftus, Laetitia Fages
- P33 PESTICIDE TRANSFORMATION PRODUCTS: MARKERS OF UNAUTHORIZED APPLICATION IN ORGANIC WINE PRODUCTION**  
 Dana Schusterova, Marie Suchanova, Jana Pulkrabova, Vladimir Kocourek, Vit Rucki, Jiri Urban, Jana Hajslova
- P34 REDUCING MATRIX EFFECTS IN LC-MS/MS ANALYSIS USING A FULLY AUTOMATED COLUMN SWITCHING SYSTEM**  
Andre Schreiber, Manol Roussev, Joerg Plagge, Hans Mayrhofer
- P35 PESTICIDES RESIDUES MONITORING IN FRUITS AND VEGETABLES IN REPUBLIC OF MOLDOVA**  
 Ina Bulat, Maria Boeva
- P36 HRMS BASED STRATEGIES FOR SCREENING OF PESTICIDE METABOLITES**  
Dana Schusterova, Marie Suchanova, Jana Pulkrabova, Vladimir Kocourek, Jana Hajslova
- P37 THE USE OF A DEACTIVATED (BAFFLED) PTV INJECTOR LINER AND GCMS/MS METHOD FOR THE QUANTITATIVE DETERMINATION OF CAPTAN, FOLPET AND THEIR METABOLITES IN ETHYL ACETATE EXTRACTS OF FRUIT SAMPLES**  
Kirsty Reid, Katie Viezens, Laura Melton, Michael Taylor
- P38 A RAPID METHOD FOR THE ANALYSIS OF CHLORATE AND PERCHLORATE BY TWO DIMENSIONAL (D) LC-MS/MS IN FOOD PRODUCTS**  
 Katarzyna Niedzwiedzka, Neil Schroeder
- P39 DEVELOPMENT OF A CERTIFIED REFERENCE MATERIAL FOR SELECTED PESTICIDES IN CUCUMBER**  
 Penka Shegunova, Stefan Harbeck, Berit Sejerøe-Olsen, Marta Dabrio
- P40 ROUTINE QUANTITATIVE METHOD OF ANALYSIS FOR PESTICIDES USING GC-ORBITRAP MASS SPECTROMETRY IN ACCORDANCE WITH SANTE/11945/2015 GUIDANCE**  
 Dominic Roberts, Samanta Uclés Duque, Amadeo Fernandez-Alba, Paul Silcock, Jason Cole
- P41 RESIDUE ANALYSIS OF INSECTICIDE IN HONEY AND MELLIFEROUS PLANTS USING A MODIFIED QUECHERS METHOD WITH LC/MS/MS**  
 Izabela Hrynko, Bożena Łozowicka, Piotr Kaczyński
- P42 DISSIPATION KINETICS AND HAZARD QUOTIENT (HQ) ASSESSMENTS OF IMIDACLOPRID AND ITS METABOLITES IN FRUITING VEGETABLES UNDER GREENHOUSE CONDITIONS ESTIMATED BY MODIFIED QUECHERS/LC-MS/M**  
 Patrycja Mojsak, Bożena Łozowicka, Piotr Kaczyński
- P43 ACHIEVING FAST AND EFFICIENT SEPARATIONS USING SUPERFICIALLY POROUS PARTICLE COLUMN TECHNOLOGY**  
Joseph Kohnschnik, Frances Carroll, Sharon Lupo, Shun-Hsin Liang, Ty Khaler, Paul Connolly, Rick Lake, Rob Freeman, Carrie Sprout
- P44 RAPID LC-MS/MS METHOD FOR THE ANALYSIS OF INSECTICIDES AND ASSOCIATED METABOLITES IN EGG AND OTHER POULTRY PRODUCTS IN RESPONSE TO A CONTAMINATION CRISIS**  
Ashley Sage, Jianru Stahl-Zeng, Jason Causon, Mike Whitmore, Said El Ouali, Gerard Franken, Thomas van Leeuwen, Niels Martha

## POSTER SESSIONS

- P45 A NOVEL DATA-INDEPENDENT ACQUISITION STRATEGY FOR NON TARGETED, ACCURATE MASS CONTAMINANT SCREENING**  
Gareth Cleland, Kirsten Craven, Simon Hird, Adam Ladak, Lauren Mullin, Dimple Shah
- P46 OVERCOMING THE CHALLENGES OF ANALYSING IONIC POLAR PESTICIDES IN FOOD**  
Benjamin Wuyts, Euan Ross, Dimple Shah, Simon Hird, Eimear McCall
- P47 CLEAN-UP OF OAT EXTRACTS FOR GC-MSMS PESTICIDE RESIDUES ANALYSIS BY PSA, C18, Z-SEP AND/OR EMR-LIPID**  
Susan Strange Herrmann, Mette Erecius Poulsen
- P48 CONTROL OF PESTICIDE RESIDUES IN ONION AND CABBAGE SAMPLES ON THE MARKET OF THE REPUBLIC OF SERBIA IN 2016**  
Vojislava Bursić, Gorica Vuković, Žarko Ilin, Boris Adamović, Tijana Zeremski, Nebojša Vuković, Sonja Gvozdenac
- P49 MULTIRESIDUE PESTICIDE ANALYSIS OF KALE AND GRAPES USING QUECHERS AND HIGH PERFORMANCE LIQUID CHROMATOGRAPHY COUPLED WITH TANDEM MASS SPECTROMETRY**  
Scott Krepich, Laura Snow, Matthew Trass
- P50 IDENTIFICATION AND DETERMINATION OF 153 PESTICIDES IN FRUITS AND VEGETABLES BY HIGH-PERFORMANCE LIQUID CHROMATOGRAPHY QUADRUPOLE-TIME-OF-FLIGHT MASS SPECTROMETRY**  
Anton Korotkov, Alexander Andoralov
- P51 DEVELOPMENT OF MULTI-RESIDUE PESTICIDES DETERMINATION METHOD IN BROWN HARE KIDNEY**  
Vojislava Bursić, Gorica Vuković, Nebojša Vuković, Dejan Beuković, Aleksandra Petrović, Ivana Ivanović, Dušan Marinković
- P52 DETERMINATION OF THE GLYPHOSATE RESIDUE IN BEER ON SERBIAN MARKET**  
Gorica Vuković, Vojislava Bursić, Marina Đukić, Bojana Špirović Trifunović
- P53 THE MULTI-RESIDUE ANALYSIS OF 14 PESTICIDES IN STRAWBERRY, BELL PEPPER, KOREAN CABBAGE BY QUCHERS AND LC-MS/MS**  
Jinyoung Kim, Hyesoon Kang
- P54 DEVELOPMENT OF AUTOMATED SAMPLE PREPARATION METHOD FOR PESTICIDE ANALYSIS IN BABY FOODS USING SOLID PHASE MICROEXTRACTION WITH ANALYSIS BY GC-MS**  
Katherine Stenerson, Robert Shirey, Yong Chen, Jan Havlicek
- P55 TRANSFERRING ANALYSIS OF MULTIPLE PESTICIDES TO A NEW GC-MS/MS PLATFORM WITH AN EFFICIENT ION SOURCE**  
Petr Mraz, Lucie Drabova, Katerina Mastovska, Jana Pulkrabova, Jana Hajslova
- P56 DETERMINING PESTICIDE RESIDUES IN EXPOSURE VIAS FOR BEES IN A SEMI-FIELD STUDY**  
Victor Cutillas, Francisco José Díaz-Galiano, Samanta Uclés, M<sup>a</sup> Dolores Hernando, Adriana Escudero, Amadeo R. Fernández-Alba
- P57 ANALYSIS OF GLYPHOSATE IN FOOD AND BEVERAGE SAMPLES BY ELISA AND LATERAL FLOW IMMUNOASSAY**  
Thomas Glaze, Lisa Kamp, Fernando Rubio, Sylvain Enguehard
- P58 APPLICABILITY OF BIOCHIP BASED IMMUNOASSAYS TO THE DETECTION OF PESTICIDES**  
E.B. Johns, J. Porter, M.E. Benchikh, A. Tohill, M.L. Rodríguez, R.I. McConnell, S.P. FitzGerald
- P59 MULTIMETHOD FOR HIGHLY POLAR PESTICIDES AND METABOLITES BY IC-MS/MS - FACING THE REQUIREMENTS FOR BABY FOOD AT 0.010 MG/KG REPORTING LEVEL**  
Jens Luetjohann, Anna Bauer, Sascha Rohn, Juergen Kuballa, Eckard Jantzen
- P60 ANALYSIS OF ETHEPHON RESIDUES BY A NOVEL 2-DIMENSIONAL LIQUID CHROMATOGRAPHY TANDEM MASS SPECTROMETRY APPROACH**  
Neil J Schroeder
- P61 ANALYSIS OF CANNABIS FOR PESTICIDE RESIDUES BY GC/Q-TOF AND GC/MS/MS**  
Philip Wylie, Mei Wang, Mahmoud ElSohly, Ikhlas Khan, Chandrani Gon, Mohamed Radwan, Melissa Churley, Ronald Honnold
- P62 THE SEARCH FOR A ROBUST METHOD FOR GLYPHOSATE, AMPA AND OTHER POLAR PESTICIDES IN FOOD BY LC/MS/MS**  
Tarun Anumol, Joan Stevens, Jerry Zweigenbaum
- P63 CHALLENGES IN GC-MS ANALYSIS OF PESTICIDE RESIDUES IN CANNABIS PLANTS**  
Lucie Drabova, Petr Mraz, Marie Suchanova, Jitka Sucha, Dana Schusterova, Jana Pulkrabova, Jana Hajslova
- P64 FULLY AUTOMATED DERIVATIZATION AND QUANTIFICATION OF GLYPHOSATE AND AMPA IN BEER USING A STANDARD UHPLC-MS/MS SYSTEM**  
Stephane Moreau, Anja Grüning, Robert Ludwig, Philipp Jochems, Julia Sander
- P65 FAST ANALYSIS OF POLAR IONIC PESTICIDES IN WATER BY SUPPRESSED ION CHROMATOGRAPHY AND TANDEM MASS SPECTROMETRY**  
Astrid Kurz, Kateřina Boušová, Cees Bruggink, Frans Schoutsen, Michal Godula

## POSTER SESSIONS

- P66** MONITORING OF CYPERMETHRIN CONTAMINATIONS IN MACROBRACHIUM ROSENBERGII  
Kanjana Imsilp, Amnart Poapolathep, Saranya Poapolathep, Usuma Jermnak, Napasorn Phaochoosak, Paphatsara Khunlert, [Phanwimol Tanhan](#)
- P67** QUICK AND EASY METHOD IMPLEMENTATION FOR PESTICIDE MULTI RESIDUE ANALYSIS BY ORBITRAP HIGH RESOLUTION ACCURATE MASS SPECTROMETRY  
[Laszlo Hollosi](#), Michal Godula
- P68** SELECTIVE SPE METHOD FOR GLYPHOSATE&AMPA BASED ON MOLECULARLY IMPRINTED POLYMERS  
[Kaynoush Naraghi](#), Michel Arotcarena, Sami Bayoudh, Berengere Claude, Philippe Morin, Kinga Puzio, Catherine Berho, Laurence Amalric, Emeline Grellet
- P69** DEVELOPMENT OF A SMARTPHONE-BASED ASSAY USING CHOLINESTERASE STRIPS FOR THE ON-SITE DETERMINATION OF ORGANOPHOSPHATES  
[Aristeidis Tsagkaris](#), Petr Mraz, Lucie Drabova, Jana Pulkrabova, Jana Hajslova
- P70** A NEW, FAST, SIMPLE, AND ULTRA-SENSITIVE DETERMINATION OF SEMI-VOLATILE ORGANIC COMPOUNDS IN WATER SAMPLES BY GC-MS/MS TRIPLE QUADRUPOLE SYSTEM  
[Rafaela Martin](#), Diego Martín-Ortiz, Javier López, Miguel Ángel Pérez
- P71** DETERMINATION OF MULTI- PESTICIDE RESIDUES IN BLACK PEPPER POWDER BY MODIFIED QUECHERS AND THE AGILENT 7000 SERIES TRIPLE QUADRUPOLE GC/MS SYSTEM WITH MORE DILUTION ADVANTAGE  
Chandrasekar Kandaswamy, Balasubramaniam K

## R: RESIDUES - VETERINARY DRUGS

- R1** COMPARISON OF EXTRACTION PROCEDURES TO EXPLORE THE FATE OF NICARBAZIN RESIDUES IN EGGS AFTER COOKING BY USING A NON-TARGETED ANALYSIS WORKFLOW  
[Annie von Eyken](#), Ricardo Claudio, Stéphane Bayen
- R2** SCREENING METHOD FOR THE ANALYSIS OF ANTIBIOTICS IN MILK, CHEESE AND WHEY BY UHPLC-HRMS  
[Carmen Igualada](#), Jennifer Giraldo, Guillermina Font, Vicent Yusà, M. Pilar Molina
- R3** CONFIRMATION BY LC-MS/MS OF MACROLIDE, LINCOSAMIDE, PENICILLIN AND CEPHALOSPORIN RESIDUES IN MUSCLE FROM ANIMALS INTENDED FOR HUMAN CONSUMPTION  
[Murielle Gaugain](#), Pierre Guichard, Marie-Pierre Fourmond, Eric Verdon, Dominique Hurtaud-Pessel
- R4** AMINOGLYCOSIDE AND COLISTIN RESIDUES IN FOOD BY HRMS  
[Giorgio Saluti](#), Irene Diamanti, Federica Ianni, Rosanna Rossi, Danilo Giusepponi, Simone Moretti, Roccaldò Sardella, Roberta Galarini
- R5** DEPLETION STUDY AND ESTIMATION OF WITHDRAWAL PERIODS FOR FLORFENICOL IN PACU (PIARCTUS MESOPOTAMICUS)  
[Tamires Valim Marques](#), Jona Augusto Rizzato Paschoal, Rafael Simões Coelho Barone, José Eurico Possebon Cyrino, Susanne Rath
- R6** ANALYTICAL METHODS FOR THE DETERMINATION OF FLORFENICOL AND FLORFENICOL AMINE IN FISH TISSUES, FEED AND WATER  
Tamires Valim Marques, Susanne Rath
- R7** SOLID PHASE EXTRACTION BASED ON FUNCTIONALISED SILICA NANOMATERIALS FOR THE DETERMINATION OF ANTIBIOTICS IN MILK  
Rosanna Rossi, [Simone Moretti](#), Irene Diamanti, Giorgio Saluti, Luigi Tarpani, Loredana Latterini, Roberta Galarini
- R8** ANALYSIS OF NITROFURANS IN FEED AND FEED WATER SAMPLES USING ULTRA HIGH PERFORMANCE LIQUID CHROMATOGRAPHY MASS SPECTROMETRY METHOD  
[Tomasz Sniegocki](#), Bartosz Sell, Marta Giergiel, Andrzej Posyniak
- R9** MULTICLASS METHOD FOR THE DETECTION OF VETERINARY DRUGS IN SURFACE WATERS  
Danilo Giusepponi, Simone Moretti, Giorgio Saluti, Fausto Scoppetta, Marinella Capuccella, [Roberta Galarini](#)
- R10** DEPLETION PROFILE OF ALBENDAZOLE MARKERS RESIDUE IN FISH FILLET AFTER ORAL ADMINISTRATION USING DRUG INCORPORATED BY FEED COATING  
Zenaís Busatto, Welliton Gonçalves de França, José Eurico Possebon Cyrino, [Jonas Augusto Rizzato Paschoal](#)
- R11** HIGH SENSITIVE MULTIRESIDUE ANALYSIS OF NON-STEROIDAL ANTI-INFLAMMATORY DRUGS RESIDUES IN MUSCLE, MILK AND PLASMA USING LIQUID CHROMATOGRAPHY COUPLED TO HIGH RESOLUTION MASS SPECTROMETRY  
[Bruno Neri](#), Luigi Giannetti, Valentina Gallo, Francesco Necci, Andrea Giorgi, Elisa Gennuso, Francesca Marini, Francesca Buiarelli
- R12** RABIES VACCINE BAITS AS A POTENTIAL SOURCE OF WILD BOARS (SUS SCROFA) MUSCLES CONTAMINATION WITH TETRACYCLINE ANTIBIOTIC - PRELIMINARY STUDY  
[Anna Gajda](#), Ewelina Nowacka - Kozak, Andrzej Posyniak

## POSTER SESSIONS

- R13** DETERMINATION OF SALICYLIC ACID IN FEED AND FEED MATERIALS USING LC-MS/MS  
[Edyta Protasiuk](#), Malgorzata Olejnik, Andrzej Posytniak
- R14** MULTI-COMPONENT ANALYSIS OF MEDICATED FEED AND OF PHARMACEUTICAL RESIDUES IN FEED  
[Mervi Rokka](#), Marja Raatikainen
- R15** DETERMINATION OF PLEUROMUTILINS IN FEED AND FOODSTUFFS OF ANIMAL ORIGIN BY AN ENZYME-LINKED IMMUNOASSAY  
Irina Nesterenko, Kseniia Filippova, Julia Dobryakova, Ekaterina Vylegzhanina, [Alexander Komarov](#)
- R16** A SIMPLE DETERMINATION OF STILBENE RESIDUES IN MULTIPLE MATRIXES BY ISOTOPE DILUTION LIQUID CHROMATOGRAPHY TANDEM MASS SPECTROMETRY  
Man-lok Man
- R17** SENSITIVE AND FAST MEASUREMENT OF AMINOGLYCOSIDE ANTIBIOTICS IN MILK, MEAT OR EGGS BY HILIC-MS/MS AND IDENTIFICATION USING MULTI-MRM SPECTRUM MODE  
[Mikael Levi](#), Ichiro Hirano, Jun Watanabe
- R18** COMBINING NON-TARGETED SWATH® ACQUISITION WITH HIGHLY SELECTIVE MRMHR FOR THE ANALYSIS OF VETERINARY DRUGS IN TISSUE USING THE SCIE XE QTOF SYSTEM  
[Jianru Stahl-Zeng](#), Jasmin Meltretter, Alexander Einfeld
- R19** THE ANALYSIS OF VETERINARY DRUG RESIDUES, CONTAMINANTS AND NATURAL TOXINS BY UHPLC-HMRS/MS: A STEP FORWARD FOR PUBLIC HEALTH LABORATORIES  
Eva Muñoz, Antoni Rubies, [Nuria Cortes-Francisco](#), Merce Granados
- R20** DEVELOPMENT OF A SCREENING METHOD FOR MULTICLASS VETERINARY DRUG RESIDUES USING HIGH RESOLUTION MASS SPECTROMETRY  
[Dominique Pessel](#), Pierrick Couedor, Eric Verdon
- R21** RAPID PASS-THROUGH CLEANUP OF BOVINE LIVER SAMPLES PRIOR TO UPLC-MS/MS MULTIRESIDUE VETERINARY DRUGS ANALYSIS  
Kim Tran, Michael S. Young, Hazel Dickson<sup>1</sup>, [Eimear McCall](#)
- R22** MULTI-METHOD FOR THE DETERMINATION OF RESIDUES OF DIFFERENT ANTIBIOTIC GROUPS IN EGGS BY LC-MS/MS  
[Detlef A. Bohm](#), Sabine Mönch, Joachim Mankertz
- R23** THE ANALYSIS OF BENZOYLPHENYLUREA ANTIPARASITICS IN FISH - FAST AND ROBUST  
Klaudija Cavlovic, Sonja Schittko, Lutz Hartig, [Jan Sebastian Mänz](#)
- R24** RESIDUE ANALYSIS OF VETERINARY DRUGS IN FISHERY PRODUCTS BY LIQUID CHROMATOGRAPHY TANDEM MASS SPECTROMETRY  
Youn-Jeong Han
- R25** SEPARATION OF CHLORAMPHENICOL ISOMERS VIA CHIRAL PHASE LC-MS/MS IN HONEY  
[Hauke Zinow](#), Dirk Hoffmann, Gerhard Rimkus
- R26** FEATURES OF THE DETERMINATION OF RESIDUAL AMOUNTS OF AMPHENICOLS IN FOOD PRODUCTS BY HIGH PERFORMANCE LIQUID CHROMATOGRAPHY QUADRUPOLE-TIME-OF-FLIGHT MASS SPECTROMETRY  
[Anton Korotkov](#), Alexander Andoralov
- R27** ANALYSIS OF VETERINARY DRUG RESIDUES USING LIQUID CHROMATOGRAPHY COUPLED TO ACCURATE MASS HIGH-RESOLUTION MASS SPECTROMETRY  
[Radostina K. Manova](#), Marcel van den Barg, Marlou L.P.S. van Iersel
- R28** MAXIMISING THE SCREENING OF CONTAMINANTS IN FOOD WITH BIOCHIP ARRAYS  
J. Porter, B. Bell, L. Farry, N. O'Loan, J. Mahoney, A. McBride, [A. Tohill](#), R.I. McConnell, M.L. Rodríguez, S.P. FitzGerald
- R29** OPTIMIZATION OF A CLEAN-UP CONCEPT FOR THE DETERMINATION OF ANTIBIOTICS AND NITROIMIDAZOLES IN ANIMAL MATRICES USING THE SPE SAMPLE PREPARATION  
Sindy Zabel, Karl Speer, [Guenther Kempe](#)
- R30** TISSUE BOUND FLORFENICOL RESIDUES: REQUIREMENT OF WHOLE TISSUE HYDROLYSIS FOR DETERMINATION OF TOTAL FLORFENICOL CONTENT IN PHYSICO-CHEMICAL DETECTION METHODS  
Dermot Faulkner, [Ivan Warrington](#), Crooks Steven, Christopher Elliott, Glenn Kennedy
- R31** MULTI-CLASS VETERINARY DRUG ANALYSIS WITH SELECTIVE LIPID REMOVAL USING CAPTIVA EMR-LIPID  
[Derick Lucas](#), Limian Zhao, Kunqiang Jiang
- R32** APPLICATION OF NON-THERMAL PLASMA TECHNOLOGY FOR ANTIBIOTIC RESIDUES REMOVAL  
[Ewa Wielogorska](#), Christopher Elliott, Brendan Gilmore, Bill Graham

## POSTER SESSIONS

- R33** MULTICLASS RESIDUE ANALYSIS OF VETERINARY DRUGS IN ANIMAL TISSUES USING AGILENT EMR-LIPID OR CAPTIVA EMR BY LIQUID CHROMATOGRAPHY COUPLED WITH TANDEM MASS SPECTROMETRY DETECTION  
*Andy Zhai, Tony Zhang, Joni Stevens, Xiaomi Xu*
- R34** RAPID SCREENING AND QUANTITATION OF B-LACTAM ANTIBIOTICS IN FOOD BY ACCURATE MASS IONS USING UHPLC-QTOF/MS  
*Vasiliy Amelin, Nadezda Avdeeva, Ivan Podkolzin*
- R35** RAPID SCREENING AND DETERMINATION OF 150 RESIDUES OF VETERINARY DRUGS IN MILK BY UHPLC-QTOF/MS  
*Vasiliy Amelin, Nadezhda Avdeeva, Ivan Podkolzin*
- R36** SIMULTANEOUS DETECTION OF ANTIBIOTICS FROM TEN FAMILIES IN MEAT AND FISH SAMPLES USING VALIDATED FLOW CYTOMETRIC METHOD  
*Anne-Catherine Huet, Amaury Brasseur, Célia Suárez-Pantaleón, Alessandro Gallo, Hughes Wallemacq, Benoit Granier, Philippe Delahaut, Nathalie Gillard*
- R37** OXYTETRACYCLINE ACCUMULATION IN THE MACROALGAE ULVA LACTUCA: POTENTIAL RISKS FOR IMTA SYSTEMS  
*João Rosa, Sara Leston, Andreia Freitas, Jorge Barbosa, Marco F. L. Lemos, Miguel Ângelo Pardal, Fernando Ramos*
- R38** FLORFENICOL AND FLORFENICOL AMINE RESIDUE DEPLETION IN TAMBAQUI MUSCLE (COLOSSOMA MACROPOMUM)  
*Felix G. R. Reyes, Luciana C. C. Branco, Fabiana Pilarski, Edsandra C. Chagas, Vera L. Ferracini, Arturo Anadón*
- R39** MULTIRESIDUE METHOD FOR DETERMINATION OF SULFONAMIDES AND TRIMETHOPRIM IN TILAPIA FILLET BY LIQUID CHROMATOGRAPHY COUPLED TO QUADRUPOLE TIME-OF-FLIGHT MASS SPECTROMETRY  
*Felix G. R. Reyes, Kátia S. D. Nunes, Márcia R. Assalin, José H. Vallim, Cláudio M. Jonsson, Sonia C. N. Queiroz*

## POSTER SESSIONS

### LM: LAST MINUTE POSTERS

- LM1** TOWARDS A GENERIC PROCEDURE FOR THE DETECTION OF RELEVANT CONTAMINANTS FROM WASTE ELECTRIC AND ELECTRONIC EQUIPMENT (WEEE) IN PLASTIC FOOD-CONTACT MATERIALS: PRACTICAL ASPECTS  
Uwe Oppermann, [Franky Puype](#)
- LM2** COMPREHENSIVE CANNABIS ANALYSIS: PESTICIDES, AFLATOXINS, TERPENES, AND HIGH LINEAR DYNAMIC RANGE POTENCY FROM ONE EXTRACT USING ONE COLUMN AND ONE SOLVENT SYSTEM  
Robert Di Lorenzo, Diana Tran, [Katherine Hyland](#), Simon Roberts, Scott Krepich, Paul Winkler, Craig Butt, April Quinn-Paquet, Christopher Borton
- LM3** DETERMINATION OF AFLATOXIN M1 IN MILK PRODUCTS USING AN AUTOMATED IMMUNOAFFINITY CARTRIDGE SYSTEM  
Monika Pazdanska, Ria Rhemrev, Elaine Marley, Carol Donnelly, [Elizabeth Manning](#)
- LM4** IMPROVING WORKFLOW AND REDUCING COSTS OF MYCOTOXIN ANALYSIS THROUGH AUTOMATION WITH RIDA®CREST AND IMMUNOPREP® ONLINE  
Patrick Weber, Nicolaus Von Mouillard, [Elizabeth Manning](#), Carol Donnelly, Martin Sibum, Elaine Marley
- LM5** OPTIMISATION OF BIOLOGICALLY ACTIVE COMPOUNDS EXTRACTION FROM CHOKEBERRIES MARC USING RESPONSE SURFACE METHODOLOGY  
[Zanda Kruma](#), Dina Freitas, Solvita Kampuse, Lolita Tomsone, Tatjana Kince
- LM6** USE OF RESPONSE SURFACE METHODOLOGY FOR THE ASSESSMENT OF THE PHENOLIC COMPOUNDS AND ANTIOXIDANT PROPERTIES OF CROTON LECHLERI SAP CO-PRODUCT EXTRACT FROM AMAZON FOREST, BRAZIL  
Camila Diedrich, Leticia Dangui Silva, Henrique Silva Muniz, Giulia Caroline Cristo Borges, Rafael Sari, Amália Soares Reis, Gustavo R Thomé, Vanderlei Aparecido Lima, Tatiane Luiza Cadorn Oldoni, [Solange Teresinha Carpes](#)
- LM7** MIXOLAB THERMOMECHANICAL CHARACTERISTICS OF DIFFERENT GLUTEN-FREE BREAD FORMULATIONS WITH RICE FLOUR, CORN STARCH OR POTATO STARCH  
[Arzu Başman](#), Asli Cihan
- LM8** ENHANCE CHROMATOGRAPH PERFORMANCE ON PESTICIDE RESIDUES QUANTIFICATION BY DILUTION TECHNIQUE IN GC/MS/MS  
Balasubramaniam K, [Chandrasekar Kandaswamy](#)
- LM9** SCREENING OF TETRODOTOXIN IN BIVALVE MOLLUSCS FROM GALICIAN RIAS (NORTHWEST OF SPAIN)  
Óscar Vilariño, [Jose Manuel Leao Martins](#), Antonio Lozano-León, Jorge Giráldez, Ana Gago-Martínez
- LM10** APPLICATION OF CELL BASED ASSAY FOR THE SCREENING OF EMERGING MARINE BIOTOXINS IN EUROPE  
David Castro, Jorge Giráldez, Lino Domínguez, Jose Manuel Leao-Martins, [Óscar Vilariño](#), Ana Gago-Martínez
- LM11** EVALUATION OF BIOACTIVE COMPOUNDS IN DIFFERENT PLANT MATERIALS FOR DEVELOPMENT OF NEW TEA PRODUCTS  
Rakesh Reddy Mudireddy, [Zanda Kruma](#), Ruta Galoburda
- LM12** FAST AND LOW-COST MANUAL SOLID PHASE EXTRACTION OF PCDD/FS, PCBS AND OCPS IN DRINKING WATER  
[Philip Germansderfer](#), Hamid Shir Khan
- LM13** EVALUATION OF A HIGH THROUGHPUT, NO DCM OR CAPITAL EQUIPMENT SAMPLE CLEAN UP FOR POPS ANALYSIS  
[Philip Germansderfer](#), Hamid Shir Khan
- LM14** AN AUTOMATED TECHNIQUE FOR MULTI RESIDUE ANALYSIS OF PESTICIDES IN AGRICULTURAL SAMPLES  
[Philip Germansderfer](#), Hamid Shir Khan