PROGRAM

10th International Symposium on

RECENT ADVANCES IN FOOD ANALYSIS (RAFA 2022)

Version 08/08/2022

September 6-9, 2022

Organized by

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

&

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

MINISTRY OF AGRICULTURE OF THE CZECH REPUBLIC

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RAFA 2022 is held under auspices of the Minister of Agriculture of the Czech Republic, Zdeněk Nekula, and the Capital City of Prague.

RAFA 2022 – PROGRAM AT A GLANCE

Time / Date	TUESDAY 6 September 2022	WEDNESDAY 7 September 2022		THURSDAY 8 September 2022			FRIDAY 9 September 2022	
7:30-8:30	Registration for the conference	Registration for the conference **Vendor seminars** (7:45-8:30)		Registration for the conference **Vendor seminars** (7:45-8:30)			Registration desk open	
8:30-9:00								
9:00-10:30	Pre-Workshops (9:00-13:00) **Workshop on "Vibrational spectroscopy and chemometrics"** **Workshop on "Opportunities to collaborate in a European research and innovation area"**	Session 3 **Experiences, achievements and challenges of EU Reference Laboratories I**	Session 4 **Sensors & Portable food analysis**	Session 9 **Natural toxins**	Session 10 Workshop **Analysis of contaminants and migrants in circular food production**	Session 11 Workshop **METRO FOOD-RI: Workshop on metrology in food and nutrition**	Session 16 **Food contaminants II**	Session 17 **Omics approaches in food analysis**
10:30-11:00		**Exhibition** & Coffee break		**Exhibition** & Coffee break				
11:00-11:30		Session 5 **Experiences, achievements and challenges of EU Reference Laboratories II**	Session 6 **General food analysis**	Session 12 **Food authenticity & Fraud I**	Session 13 **Residue analysis**		**Exhibition** & Coffee break	
11:30-12:00							Session 18 **Food analysis beyond imagination**	
12:00-12:30	**Vendor seminars** (12:15-13:00)							
12:30-13:00		Lunch		Lunch			Closing address, Including Poster Awards	
13:00-13:30								

Coffee breaks and **Welcome Cocktail** will be located in Exhibition & Poster halls. **Conference lunches** will be served in the conference centre restaurant Teatro.

Time / Date	TUESDAY 6 September 2022	WEDNESDAY 7 September 2022		THURSDAY 8 September 2022	
13:30-14:00		**Exhibition &** **Poster session 1 &** **Vendor seminars** (13:30-14:15) **Vendor seminars** (14:45-15:30)		**Exhibition &** **Poster session 2 &** **Vendor seminars** (13:30-14:15) **Vendor seminars** (14:45-15:30)	
14:00-15:00	Welcome & Opening ceremony				
15:00-16:00	Session 1 – Plenary **Recent issues and novel approaches in food analysis I**				
16:00-16:30	**Exhibition** & Coffee break	**Exhibition** & Coffee break		**Exhibition** & Coffee break	
16:30-18:00	Session 2 - Plenary **Recent issues and novel approaches in food analysis II**	Session 7 **Food contaminants I**	Session 8 Interactive seminar **Step by step strategies for fast development of smart analytical methods**	Session 14 **Food authenticity & Fraud** II	Session 15 Tutorial **Data quality and smart data handling in food analysis**
18:00-18:30					
18:30-19:30	Welcome Cocktail				
19:30-20:00					
20:00-23:00				Symposium Dinner	

REGISTRATION

MONDAY, September 5, 2022

16:00–19:00	**Registration for the RAFA 2022 conference** Foyer of the Don Giovanni Hotel Prague

TUESDAY, September 6, 2022

8:00–18:00	**Registration for the RAFA 2022 conference** Foyer of the Don Giovanni Hotel Prague

WEDNESDAY, September 7, 2022

8:00–18:00	**Registration for the RAFA 2022 conference** Foyer of the Don Giovanni Hotel Prague

THURSDAY, September 8, 2022

8:00–18:00	**Registration for the RAFA 2022 conference** Foyer of the Don Giovanni Hotel Prague

FRIDAY, September 9, 2022

8:00–14:00	**Registration desk open** Foyer of the Don Giovanni Hotel Prague

TUESDAY, September 6, 2022

9:00–11:15 Don Giovanni 1

Opportunities to collaborate in a European research and innovation area

Moderators:
Jana Hajslova, *University of Chemistry and Technology Prague, Prague, Czech Republic*
Nada Konickova, *Technology Centre of the Czech Academy of Sciences, Czech Republic*

8:30–9:00	**Registration & Welcome Coffee**
9:00–9:05	**Opening & Welcome** ***Jana Hajslova,*** *University of Chemistry and Technology Prague, Prague, Czech Republic & EIT Food Hub Czech Republic* ***Nada Konickova,*** *Technology Centre of the Czech Academy of Sciences, Czech Republic*
9:05–9:30	**EU presidency of Czechia – priorities relevant to research and innovation** ***David Chvala,*** *Czech Liaison Office for Education and Research (CZELO)* *Representative of the Ministry of Agriculture of the Czech Republic*
9:30–10:00	**Opportunities for food scientists to participate in the EU programme Horizon Europe, MSCA, Partnerships and Missions** ***Nada Konickova,*** *Technology Centre CAS, Horizon Europe National contact point – Food security*
10:00–10:30	**Collaboration opportunities and support to innovation offered by the EIT Food** **Programmes dedicated to students, start-ups, researchers and government** ***Aleksandra Bara****, European Institute of Innovation & Technology (EIT) Food, Warsaw, Poland*
10:30–11:00	**EU and EIT Food PROJECTS ACHIEVEMENTS AND PRACTICAL APPLICATIONS** *(examples)*
11:00–11:15	**Questions & Answers & Networking** **Closing of the workshop**

TUESDAY, September 6, 2022

9:00–13:00
Don Giovanni 3

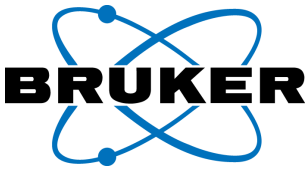
WORKSHOP on
Vibrational spectroscopy and chemometrics

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

Wallonie recherche CRA-W

8:30–9:00		**Registration & Welcome Coffee**
9:00–10:00	W1	**BASICS OF VIBRATIONAL SPECTROSCOPY** ***Vincent Baeten,*** *Walloon Agricultural Research Centre, Belgium*
10:00–11:00	W2	**BASICS OF CHEMOMETRICS** ***François Stevens & Juan A. Fernández Pierna,*** *Walloon Agricultural Research Centre, Belgium*
11:00–11:30		**Coffee break**
11:30-11:55	W3	**APPLICATIONS OF VIBRATIONAL SPECTROSCOPY AND CHEMOMETRICS IN THE FOOD SECTOR** ***J. A. Fernández Pierna & François Stevens****, Walloon Agricultural Research Centre, Belgium*
11:55-12:20	W4	**DETECTION OF PROCESSED ANIMAL PROTEINS (PAPS) BY NEAR-INFRARED MICROSCOPY (NIRM)** ***Abigail Anselmo,*** *Walloon Agricultural Research Centre, Belgium*
12:20-12:45	W5	**TBC**
12:45-13:00		**Discussion & Conclusions**

TUESDAY, September 6, 2022

12:15–13:00	**VENDOR SEMINARS**
Don Giovanni 1	**New Developments in Fast Food Testing** 
Don Giovanni 2	**Improvements in LC-MS/MS Analysis of Anionic Polar Pesticides in Fruits and Vegetables**

TUESDAY, September 6, 2022

14:00–15:00 Don Giovanni hall		**OPENING CEREMONY & WELCOME** **REFLECTION OF PAST 20 RAFA YEARS**
14:00–14:20		OPENING & WELCOME
14:20–14:40		**MUSIC WELCOME**
14:40–15:00		REFLECTION OF THE PAST 20 RAFA YEARS *Michel Nielen, RAFA chairman, Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, The Netherlands*
15:00–16:00 Don Giovanni hall		**SESSION 1 - PLENARY:** **Recent issues and novel approaches in food analysis I**
15:00–15:30	L1	SEARCHING FOR THE UNKNOWN - ANALYTICAL APPROACHES TO UNCOVER FOOD ADULTERATIONS ***Carsten Fauhl-Hassek,*** *German Federal Institute for Risk Assessment, Berlin, Germany*
15:30–16:00	L2	CLIMATE CHANGE AND AGRICULTURE: HOW PLANTS COPE WITH RECLAIMED WATERS FOR IRRIGATION ***Christian Klampfl,*** *Johannes Kepler University Linz, Linz, Austria*
16:00–16:30		Coffee Break / EXHIBITION

* Young scientists´ presentation

TUESDAY, September 6, 2022

16:30–18:00 Don Giovanni hall		**SESSION 2 - PLENARY: Recent issues and novel approaches in food analysis II**
16:30–16:55	L3	**PANDEMIC IMPACTS ON FOOD ANALYSTS - AND VICE VERSA?** ***Michael Rychlik,*** *Technical University of Munich, Munich, Germany*
16:55–17:20	L4	**THE ROLE OF FOOD ALLERGEN ANALYSIS IN PROTECTING ALLERGIC CONSUMERS** ***Clare Mills,*** *The University of Manchester and School of Biosciences and Manchester and Guildford, Manchester, United Kingdom*
17:20–17:45	L5	**EMERGING FOOD SAFETY CHALLENGES AND THE IMPORTANCE OF VALIDATED MULTI-CLASS METHODS** ***Rudolf Krska,*** *University of Natural Resources and Life Sciences, Vienna, IFA-Tulln, Austria*
17:45–18:00	L6*	**INVESTIGATING THE POTENTIAL OF BERRY PLANT EXTRACTS TO INHIBIT PANCREATIC LIPASE: COMBINING IN VITRO ASSAYS TO SUSPECT METABOLOMIC SCREENING** ***Aristeidis Tsagkaris,*** *University of Chemistry and Technology Prague, Prague, Czech Republic*
18:30–19:30		**Symposium Welcome Cocktail** (Don Giovanni Hotel Prague)

* Young scientists´ presentation

WEDNESDAY, September 7, 2022

7:45-8:30 **VENDOR SEMINARS**

Don Giovanni 1

The quality of food characterized by gas chromatography

SHIMADZU
Excellence in Science

Don Giovanni 3

Make it your analysis with Waters' solutions for Food Quality Control!

Increase workflow efficiency by automation, latest UPLC innovations and a compact highly selective detector

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THE SCIENCE OF WHAT'S POSSIBLE.™

WEDNESDAY, September 7, 2022

SESSIONS 3 & 4, *in parallel*

9:00–10:30 Don Giovanni 1 & 2		**SESSION 3:** WORKSHOP on **Experiences, achievements and challenges of EU Reference Laboratories I**
9:00–9:10	L7	**EUROPEAN UNION/NATIONAL REFERENCE LABORATORIES NETWORK: AN INDISPENSABLE BRIDGE BETWEEN POLICY AND EFFECTIVE ENFORCEMENT** ***Frans Verstraete**, European Commission, DG for Health and Food Safety, Brussels, Belgium*
9:10–9:30	L8	**WHEN MORE IS MORE IN PESTICIDE RESIDUE ANALYSIS** ***Amadeo R. Férnandez Alba**, European Union Reference Laboratory for Pesticide Residues in Fruit and Vegetables, University of Almeria, Almeria, Spain*
9:30–9:50	L9	**IMPROVEMENT IN ANALYTICAL PERFORMANCE FROM PARTICIPATION IN EU PROFICIENCY TEST ON CEREALS AND FEED** ***Mette Erecius Poulsen,** European Union Reference Laboratory for Pesticide Residues in Cereals and Feeding Stuffs, Technical University of Denmark, National Food Institute, Lyngby, Denmark*
9:50–10:10	L10	**EXPERIENCES FROM THE EURL PROFICIENCY TESTS FROM THE EUROPEAN UNION REFERENCE LABORATORY FOR PROCESSING CONTAMINANTS** ***Arvid Fromberg,** European Union Reference Laboratory for Processing Contaminants, National Food Institute, Technical University of Denmark, Lyngby, Denmark*
10:10–10:30	L11	**THE EU REFERENCE LABORATORY FOR MYCOTOXINS AND PLANT TOXINS: ACHIEVEMENTS AND CHALLENGES WITH IMPLEMENTATION OF NEW AND UPCOMING REGULATIONS** ***Patrick Mulder,** European Union Reference Laboratory for Mycotoxins and plant Toxins, Wageningen Food Safety Research, Wageningen University & Research, Wageningen, The Netherlands*
10:30–11:00		Coffee Break / EXHIBITION

SESSIONS 5 & 6, *in parallel*

11:00–12:30 Don Giovanni 1 & 2		**SESSION 5:** WORKSHOP on **Experiences, achievements and challenges of EU Reference Laboratories II**
11:00–11:20	L12	**SMART INTERPRETATION OF RESULTS FROM FOOD ANALYSIS: HOW TO USE ALL INFORMATION AVAILABLE** ***Christoph von Holst,** European Commission, Joint Research Centre, Geel, Belgium*
11:20–11:40	L13	**ANALYSIS OF METALS AND NITROGENOUS COMPOUNDS - EXPERIENCES AND ANALYTICAL CHALLENGES FROM THE PERSPECTIVE OF THE EURL-MN** ***Heidi Amlund,** European Union reference laboratory for metals and nitrogenous compounds, National Food Institute, Technical University of Denmark, Lyngby, Denmark*

ORAL SESSIONS

11:40–12:00	L14	**IMPORTANCE OF REGULATORY KNOWLEDGE WHEN TRANSFORMING THE SCIENCE TO THE COMMERCIAL FOOD AND FEED PRODUCTS** ***Mari Eskola,*** *Medfiles Ltd, Food & Nutrition and Feed Team, Vantaa/Helsinki, Finland*
12:00–12:20	L15	**HALOGENATED POPS IN FEED AND FOOD – RECENT DEVELOPMENTS IN THE EURL/NRL NETWORK** ***Alexander Schaechtele,*** *European Union Reference Laboratory for Halogenated Persistent Organic Pollutants (POPs) in Feed and Food, Freiburg, Germany*
12:20–12:30		**Discussion**
12:30–13:30		**Lunch**

WEDNESDAY, September 7, 2022

SESSIONS 3 & 4, *in parallel*

9:00–10:30 Don Giovanni 3		**SESSION 4: Sensors & Portable food analysis**
9:00–9:20	L16	**MID-INFRARED PHOTONIC SOLUTIONS FOR SOURCE TRACKING OF FUNGAL CONTAMINAITON IN AQUAPONIC PRODUCTIONS** ***Volha Shapaval,*** *Norwegian University of Life Sciences, As, Norway*
9:20–9:40	L17	**RAPID AUTHENTICITY VERIFICATION AND FRAUD DETECTION USING A PORTABLE HANDHELD LASER-INDUCED BREAKDOWN SPECTROSCOPY (LIBS) SYSTEM** ***Bartek Rajwa,*** *Bindley Bioscience Center, Purdue University, West Lafayette, United States*
9:40–10:00	L18	**PORTABLE LAMP DIAGNOSTICS FOR FOOD SAFETY** ***Marleen Voorhuijzen,*** *Wageningen Food Safety Research, Wageningen University & Research, Wageningen, The Netherlands*
10:00–10:10	L19*	**MONITORING OF FERMENTATION PROCESSES BY GAS CHROMATOGRAPHY-ION MOBILITY SPECTROMETRY (GC-IMS) AND MACHINE LEARNING** ***Joscha Christmann,*** *Mannheim University of Applied Sciences, University of Hamburg, Mannheim, Germany*
10:10–10:20	L20*	**TOWARDS PORTABLE ON-SITE MYCOTOXIN DETECTION: PAPER MICROFLUIDICS WITH MID-INFRARED SPECTROSCOPIC DETECTION OF DEOXYNIVALENOL IN WHEAT** ***Anouk J. Bosman,*** *Wageningen Food Safety Research, Wageningen University & Research, Wageningen, The Netherlands*
10:20–10:30	L21*	**RAPID ON-SITE TOOL FOR SEMI-QUANTITATIVE SCREENING OF THC ANALOGUES IN CANNABIS BY "DIGITAL" CHROMATOGRAPHIC SEPARATION FROM INTERFERING CBD ANALOGUES, FOLLOWED BY CHROMOGENIC SMARTPHONE DETECTION** ***Si Huang,*** *Key Laboratory of Phytochemical R&D of Hunan Province and Key Laboratory of Chemical Biology & Traditional Chinese Medicine Research of Ministry of Education, Hunan Normal University, China; Wageningen University, Wageningen, The Netherlands*
10:30–11:00		**Coffee Break / EXHIBITION**

SESSIONS 5 & 6, *in parallel*

11:00–12:30 Don Giovanni 3		**SESSION 6: General food analysis**
11:00–11:20	L22	**WHICH TECHNIQUE TO ASSESS THE PRESENCE AND ABSENCE IN FEED OF AUTHORISED AND NON-UNAUTHORISED INSECT SPECIES?** ***Vincent Baeten****, Walloon Agricultural Research Centre, Gembloux, Belgium*
11:20–11:40	L23	**EXPLORING FLAVOR DEVELOPMENT IN FERMENTED FOODS BY REAL-TIME HIGH-THROUGHPUT PTR-MS ANALYSIS** ***Franco Biasioli,*** *Edmund Mach Foundation, San Michele All'adige, Italy*

* Young scientists´ presentation

ORAL SESSIONS

11:40–11:50	L24*	**ALKYL PYRAZINES DETERMINATION BY GAS CHROMATOGRAPHY – ION MOBILITY SPECTROMETRY. THE ROASTED HAZELNUT CASE STUDY** ***Maria Mazzucotelli,*** *Edmund Mach Foundation / Center Agriculture Food Environment C3A - University of Trento, San Michele all'Adige, Italy*
11:50–12:00	L25*	**ISOALLERGENE SPECIFIC QUANTIFICATION OF THE APPLE ALLERGEN MAL D 1 IN DIFFERENT APPLE SAMPLES** ***Julia Kaeswurm,*** *University of Stuttgart, Stuttgart, Germany*
12:00–12:10	L26*	**FAST CENTRIFUGAL PARTITION CHROMATOGRAPHY: DEVELOPMENT OF THE METHOD FOR ISOLATION OF PHYTOCANNABINOIDS** ***Matej Maly,*** *University of Chemistry and Technology Prague, Prague, Czech Republic*
12:10–12:20	L27*	**COMPARISON OF CHROMATOGRAPHIC CONDITIONS FOR THE TARGETED TANDEM MASS SPECTROMETRIC DETERMINATION OF 344 MAMMALIAN METABOLITES** ***Kangkang Xu,*** *University of Natural Resources and Life Sciences, Vienna (BOKU), Department of Agrobiotechnology (IFA-Tulln), Wien, Austria*
12:20–12:30	L28*	**QUALITY ASSURANCE SAMPLES IN NON-TARGETED ANALYSIS – MAKING USE OF THE WHOLE SPECTRA INFORMATION THROUGH MULTIVARIATE ANALYSIS IN A USER-FRIENDLY ROUTINE** ***Felix Wustrack,*** *German Federal Institute for Risk Assessment, Berlin, Germany*
12:30–13:30		**Lunch**

* Young scientists´ presentation

POSTER SESSIONS

WEDNESDAY, September 7, 2022

13:00–16:00	
Don Pedro & Leporello & Foyers & Tent	**POSTER SESSION I**
Donna Anna & Donna Elvira & Zerlinda & Don Ottavio & Massetto halls	**EXHIBITION**

POSTER SESSION I:

Distribution of posters into individual sessions and categories will be announced on August 19, 2022.

15:30–16:00	**Coffee break**

WEDNESDAY, September 7, 2022

13:30–14:15 **VENDOR SEMINARS**

Don Giovanni 1

Tipps and Tricks to Quantify Emerging Toxins and Process Contaminants

RESTEK Pure Chromatography

Don Giovanni 2

Implementing New GC-MS and LC-MS Technologies to Stay Ahead with Your Food Safety Analysis from Pesticides to PFAS and Microplastics

ThermoFisher SCIENTIFIC

Don Giovanni 3

Recent Advances in a Well-Established Analytical Method – The Next Generation of Enzymatic Food Analysis

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14:45–15:30 **VENDOR SEMINARS**

Don Giovanni 1

Developments in Food Safety and Trace of Origin Testing

Agilent Trusted Answers

Don Giovanni 2

New Developments for the Analysis of MOSH/MOAH and 3MCPD in Food

AXELSEMRAU

Don Giovanni 3

Improved Characterization of Fatty Acids in Food for Reliable Nutritional Labelling

MILESTONE HELPING CHEMISTS

SepSolve Analytical

WEDNESDAY, September 7, 2022

SESSIONS 7 & 8, *in parallel*

16:00–18:00 Don Giovanni 1 & 2 — **SESSION 7: Food contaminants I**

16:00–16:20	L29	**PARTNERSHIP FOR THE ASSESSMENT OF THE RISK FROM CHEMICALS (PARC) PROJECT REAL-LIFE MIXTURES** ***Jacob van Klaveren,*** *National Institute for Public Health and the Environment, Rhenen, The Netherlands*
16:00–16:40	L30	**EDIBLE OIL QUALITY: RAPID ASSESSMENT OF PROCESSING CONTAMINANTS AND OTHER QUALITY INDICATORS USING CHROMATOGRAPHY AND MASS SPECTROMETRY** ***Hans-Gerd Janssen,*** *Unilever Food Innovation Centre, Vlaardingen, The Netherlands*
16:40–16:50	L31*	**BENCHMARKING OF SOLID-PHASE MICROEXTRACTION, STATIC HEADSPACE AND DYNAMIC HEADSPACE COUPLED TO GAS CHROMATOGRAPHY-MASS SPECTROMETRY FOR FURAN QUANTIFICATION IN INFANT FOOD** ***Donnelle Roline Sandjong Sayon,*** *French National Research Institute for Agriculture, Food and Environment (INRAE), Saint-Genès-Champanelle, France*
16:50–17:00	L32*	**TARGET AND NON-TARGET FOODOMICS INVESTIGATION OF CHEMICAL CHANGES IN MEAT SAUSAGES INDUCED BY VARIOUS PROCESSING CONDITIONS** ***Agnieszka Niklas,*** *Technical University of Denmark, National Food Institute, Lyngby, Denmark*
17:00–17:20	L33	**SAMPLE POOLING STRATEGY: A REALISTIC OPTION TO STRENGTHEN THE SURVEILLANCE OF FOOD CHEMICAL SAFETY** ***Erwan Engel,*** *French National Research Institute for Agriculture, Food and Environment (INRAE), UR QuaPA, MASS Group, Saint-Genès-Champanelle, France*
17:20–17:40	L34	**A MULTI-PLATFORM METABOLOMICS APPROACH TO CHARACTERIZE THE EFFECTS ON THE METABOLISM IN PIGS DUE TO CHRONIC EXPOSURE TO LOW DOSES OF NON-DIOXIN-LIKE POLYCHLORINATED BIPHENYLS** ***Maykel Hernández-Mesa****, ONIRIS, INRAE, LABERCA / University of Granada, Nantes, France*
17:40–18:00	L35	**ADVANCES IN THE ANALYSIS OF TRACE ELEMENTS IN FOOD - RECENT DEVELOPMENTS FROM RESEARCH - REFERENCE LABORATORY- AND STANDARDIZATION ACTIVITIES** ***Jens J. Sloth,*** *National Food Institute, Technical University of Denmark, Lyngby, Denmark*

* Young scientists´ presentation

WEDNESDAY, September 7, 2022

SESSIONS 7 & 8, *in parallel*

16:00–18:00 L36
Don Giovanni 3

SESSION 8: INTERACTIVE SEMINAR on

Step by step strategies for fast development of smart analytical methods

Moderators:

***Katerina Mastovska**, Eurofins Scientific, US Food Division, United States*

***Hans Mol**, Wageningen Food Safety Research, Wageningen University & Research, Wageningen, The Netherlands*

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

All attendees on the board through your mobile devices!

THURSDAY, September 8, 2022

7:45-8:30	**VENDOR SEMINARS**
Don Giovanni 1	**Improved Confidence with Superior Qualitative and Quantitative Data Using LECO´s GC×GC-TOFMS**
Don Giovanni 3	**Introducing Novel Mass Spectrometry Techniques and their Applications in Food Testing**

THURSDAY, September 8, 2022

SESSIONS 9 & 10 & 11, *in parallel*

9:00–10:30 Don Giovanni 1		**SESSION 9: Natural toxins**
9:00–9:20	L37	**SAFETY PROFILE AND RISK ASSESSMENT OF FOOD SUPPLEMENTS** ***Chiara Dall'Asta,*** *University of Parma, Parma, Italy*
9:20–9:40	L38	**CIGUATERA FISH POISONING OUTBREAK IN EUROPE LEADS TO A NOVEL CIGUATOXIN-3C GROUP CHARACTERIZATION FROM THE INDIAN OCEAN** ***Christopher Loeffler,*** *German Federal Institute for Risk Assessment, Berlin, Germany*
9:40–9:50	L39*	**QUANTIFICATION OF CONJUGATED TYPE A TRICHOTHECENES IN CEREALS USING IMMUNO-AFFINITY CLEAN-UP AND ENZYMATIC HYDROLYSIS** ***Nela Prusova,*** *University of Chemistry and Technology Prague, Prague, Czech Republic*
9:50–10:10	L40	**TOWARDS NOVEL GREEN SAMPLE PREPARATIONS FOR MULTI-MYCOTOXIN DETERMINATION IN FOODS** ***Laura Carbonell-Rozas,*** *University of Parma, Parma, Italy*
10:10–10:20	L41*	**INTEGRATED BIORECOGNITION-MASS SPECTROMETRY APPROACHES FOR IMPROVED FOOD SAFETY TESTING** ***Ariadni Geballa-Koukoula,*** *Wageningen Food Safety Research, Wageningen University & Research, Wageningen, The Netherlands*
10:20–10:30	L42*	**ANALYTICAL STRATEGY FOR IDENTIFICATION OF UNKNOWN TRANSFORMATION PRODUCTS OF MYCOTOXINS AFTER THEIR DECONTAMINATION BY PULSED ELECTRIC FIELD TECHNOLOGY** ***Adam Behner,*** *University of Chemistry and Technology Prague, Prague, Czech Republic*
10:30–11:00		Coffee Break / EXHIBITION

SESSIONS 12 & 13, *in parallel*

11:00–12:35 Don Giovanni 1 & 2		**SESSION 12: Food Authenticity & Fraud I**
11:00–11:20	L43	**SAFETY AND AUTHENTICITY OF DIETARY SUPPLEMENTS: ANALYTICAL CHALLENGES AND STRATEGIES** ***Katerina Mastovska,*** *Eurofins Scientific, US Food Division, United States*
11:20–11:30	L44*	**APPLICATION OF ARTIFICIAL INTELLIGENCE IN THE DEVELOPMENT OF HONEY DIFFERENTIATION MODELS. A COMPARISON AMONG THE EFFICIENCY OF SEVERAL MACHINE LEARNING ALGORITHMS** ***Ariana Raluca Hategan,*** *National Institute for Research and Development of Isotopic and Molecular Technologies, Cluj-Napoca, Romania*
11:30–11:40	L45*	**HAZELNUT PRODUCTS TRACEABILITY THROUGH ISOTOPE RATIO MASS SPECTROMETRY APPROACH** ***Giuseppe Sammarco,*** *Advanced Laboratory Research, Barilla G. e R. Fratelli S.p.A., Parma, Italy & University of Parma, Parma, Italy*

11:40–11:50	L46*	**VOC-BASED PROFILING OF OILS AND JUICES WITH GC-MS/MS-IMS AND MACHINE LEARNING** ***Lukas Bodenbender,*** *Mannheim University of Applied Sciences, Mannheim, Germany*
11:50–12:00	L47*	**ARTIFICIAL INTELLIGENCE SMELLING MACHINES BASED ON TWO-DIMENSIONAL GAS CHROMATOGRAPHY: A HIGH-INFORMATIVE TOOL FOR FOOD AUTHENTICATION AND QUALITY ASSESSMENT** ***Simone Squara,*** *University of Turin, Turin, Italy*
12:00–12:20	L48	**COMPARISON OF THREE METHODS (DNA METABARCODING, REAL-TIME PCR, DNA ARRAY) FOR SPECIES IDENTIFICATION IN FOOD AND PET FOOD SAMPLES** ***Stefanie Dobrovolny,*** *Austrian Agency for Health and Food Safety (AGES), Vienna, Austria*
12:20–12:30		**Discussion**
12:30–13:30		**Lunch**

* Young scientists´ presentation

THURSDAY, September 8, 2022

SESSIONS 9 & 10 & 11, *in parallel*

9:00–10:30 Don Giovanni 2		**SESSION 10:** WORKSHOP on **Analysis of contaminants & migrants in circular food production**
9:00–9:20	L49	**INFORMING EFSA ON CIRCULAR ECONOMY FOOD AND FEED PRACTICES: WHAT IS THE EVIDENCE FOR EMERGING RISKS?** ***Nicola Randall,*** *Harper Adams University, Newport, Shropshire, United Kingdom*
9:20–9:40	L50	**RECYCLING OF FORMER FOODSTUFFS IN ANIMAL FEED: HOW TO DISTINGUISH AUTHORISED COLLAGEN FROM PROHIBITED ONE?** ***Marie-Caroline Lecrenier,*** *Walloon Agricultural Research Centre (CRA-W), Gembloux, Belgium*
9:40–9:50	L51*	**CHARACTERIZATION AND VALORIZATION OF FRUIT SIDE STREAMS AS UNCONVENTIONAL SOURCES OF FUNCTIONAL INGREDIENTS** ***Veronica Lolli,*** *University of Parma, Parma, Italy*
9:50–10:10	L52	**PFAS IN FOOD CONTACT MATERIALS – ANALYZING THE HIDDEN TREAT** ***Milica Jovanovic,*** *Graz University of Technology, Graz, Austria*
10:10–10:20	L53*	**MULTIMODAL CHARACTERIZATION OF MICROPLASTICS IN DRINKING WATER** ***Clementina Vitali,*** *Wageningen Food Safety Research, Wageningen University & Research, Wageningen, The Netherlands*
10:20–10:30		**Discussion**
10:30–11:00		**Coffee Break / EXHIBITION**

SESSIONS 12 & 13, *in parallel*

11:00–12:30 Don Giovanni 2		**SESSION 13: Residue analysis**
11:00–11:20	L54	**HUMAN BIOMONITORING AS TOOL FOR EXPOSURE ASSESSMENT TO PESTICIDE MIXTURES** ***Hans Mol,*** *Wageningen Food Safety Research, Wageningen University & Research, Wageningen, The Netherlands*
11:20–11:30	L55*	**RAPID APPROACH FOR THE DETERMINATION OF ETHYLENE AND PROPYLENE OXIDE IN DIFFERENT FOODSTUFFS** ***Michal Stupak,*** *University of Chemistry and Technology Prague, Prague, Czech Republic*
11:30–11:50	L56	**TOWARDS AUTOMATION OF HIGH THROUGHPUT ANALYSIS OF PESTICIDES IN FEED** ***Ederina Ninga****, National Food Institute, Technical University of Denmark, Lyngby, Denmark*
11:50–12:10	L57	**DETERMINATION OF AMINOGLYCOSIDE ANTIBIOTICS IN FEED AT CROSS-CONTAMINATION LEVELS – UNEXPECTED CHALLENGES** ***Carlos Gonçalves,*** *European Commission, Joint Research Centre (JRC), Geel, Belgium*

12:10–12:30	L58	**FEASIBILITY OF COATED BLADE SPRAY AS A SMART SAMPLING APPROACH FOR TESTING OF RESIDUES IN FOOD** ***Ane Arrizabalaga Larrañaga****, Wageningen Food Safety Research, Wageningen University & Research, Wageningen, The Netherlands*
12:30–13:30		**Lunch**

* Young scientists´ presentation

THURSDAY, September 8, 2022

SESSIONS 9 & 10 & 11, *in parallel*

11:00-12:30 Don Giovanni 3		**SESSION 11:** WORKSHOP on **METROFOOD-RI: Metrology in food and nutrition**
11:00-11:20	L59	ANALYTICAL QUALITY ASSURANCE AND METROLOGICAL TRACEABILITY OF MEASUREMENT DATA IN PROCESS ANALYTICAL TECHNOLOGIES FOR FOOD CONTROL ASSESSMENT ***Federica Bianchi,*** *University of Parma, Parma, Italy*
11:20-11:40	L60	STABLE ISOTOPE METROLOGY IN FOOD AUTHENTICITY AND TRACEABILITY ***Nives Ogrinc,*** *Jožef Stefan Institute, Ljubljana, Slovenia*
11:40-12:00	L61	CHALLENGES IN FOOD ADDITIVES ANALYSIS FOR ENSURING TRANSPARENCY IN THE FOOD CHAIN ***Joris Van Loco,*** *Sciensano, Brussels, Belgium*
12:00-12:20	L62	TOWARDS AI-DRIVEN FOOD SCIENCE AND SOCIETY: OPPORTUNITIES AND CHALLENGES ***Tome Eftimov,*** *Jožef Stefan Institute, Ljubljana, Slovenia*
12:20-12:30	L63	ANALYTICAL EVALUATION OF SAFETY AND QUALITY OF FOOD BYPRODUCTS IN THE CONTEXT OF CIRCULAR FOOD SYSTEM ***Gabriel Mustatea,*** *National R&D Institute for Food Bioresources - IBA Bucharest, Bucharest, Romania*
10:30-11:00		Coffee Break / EXHIBITION

THURSDAY, September 8, 2022

13:00–16:00	
Don Pedro & Leporello & Foyers & Tent	**POSTER SESSION II**
Donna Anna & Donna Elvira & Zerlinda & Don Ottavio & Massetto halls	**EXHIBITION**

POSTER SESSION II:

Distribution of posters into individual sessions and categories will be announced on August 19, 2022.

15:30–16:00	Coffee break

THURSDAY, September 8, 2022

13:30-14:15 — **VENDOR SEMINARS**

Don Giovanni 1

Mycotoxins Risk Management: Industrial Solutions for On-site Testing

eurofins | Technologies

Don Giovanni 2

Elemental and Isotopic Analysis: Solutions for Food Authenticity, Quality and Safety

ThermoFisher SCIENTIFIC

Don Giovanni 3

Application of Trapped Ion Mobility Mass Spectrometry for Food Research

BRUKER

14:45-15:30 — **VENDOR SEMINARS**

Don Giovanni 1

Analysis of Alternative and Conventional Proteins

Agilent
Trusted Answers

Don Giovanni 2

Ways to Master your Pooling Testing Approach for Food Pathogen Testing

ThermoFisher SCIENTIFIC

Don Giovanni 3

Make it your Analysis with Waters' Solutions for Food Safety!

Application Solutions for Natural Toxins, Anionic Polar Pesticide, and PFAS

Waters
THE SCIENCE OF WHAT'S POSSIBLE.™

THURSDAY, September 8, 2022

SESSIONS 14 & 15, *in parallel*

16:00–18:00 Don Giovanni 1 & 2		**SESSION 14: Food Authenticity & Fraud II**
16:00–16:20	L64	**DURUM WHEAT ORIGIN BY MEANS OF COMBINED NOT CONVENTIONAL ISOTOPES AND MULTI-ELEMENTAL ANALYSIS** ***Michele Suman,*** *Barilla SpA - Analytical Food Science, Parma, Italy*
16:20–16:30	L65*	**THE GERMAN PURITY LAW – METABOLITES OF WHEAT, CORN AND RICE IN BEER** ***Stefan Pieczonka,*** *Technical University of Munich, Freising, Germany*
16:30–16:50	L66	**HS-GC-IMS RAPID FINGERPRINTING OF FOODS: UNTARGETED AND TARGETED ROUTES APPLIED TO QUALITY, AUTHENTICITY, AND SAFETY ASSESSMENT** ***Marco Arlorio,*** *Dipartimento di Scienze del Farmaco - Università del Piemonte Orientale "Amedeo Avogadro", Novara, Italy*
16:50–17:10	L67	**DETECTION OF MECHANICALLY SEPARATED MEAT IN SAUSAGE AND COLD MEAT BY "TARGETED" LC-MS/MS ANALYSIS** ***Stefan Wittke,*** *University of Applied Sciences Bremerhaven, Bremerhaven, Germany*
17:10–17:30	L68	**DISCRIMINATION OF ITALIAN GRAPE MUSTS USING NMR METABOLOMICS** ***Pavel Solovyev,*** *Edmund Mach Foundation, San Michele All'adige, Italy*
17:30–17:40	L69*	**IMPLEMENTATION OF SPME-GC–HRMS METHOD FOR DETECTING ADULTERATION OF SAFFRON BY MIXING IT WITH OTHER PLANT SPECIES** ***Maria Filatova,*** *University of Chemistry and Technology Prague, Prague, Czech Republic*
17:40–18:00	L70	**DNA METABARCODING FOR THE SIMULTANEOUS DETECTION OF INSECTS IN FOODS** ***Rupert Hochegger,*** *Austrian Agency for Health and Food Safety (AGES), Vienna, Austria*
From 20:00		**Symposium Dinner** (Municipal House, Prague Old Town)

* Young scientists´ presentation

THURSDAY, September 8, 2022

SESSIONS 14 & 15, *in parallel*

16:00–18:00 Don Giovanni 3		**SESSION 15:** TUTORIAL on **Data quality and smart data handling in food analysis**
16:00–16:40	L71	**CURRENT APPROACHES TO DATA HANDLING IN METABOLOMICS: FROM BASIC TO ADVANCED CONCEPTS** ***Vit Kosek,*** *University of Chemistry and Technology Prague, Prague, Czech Republic*
16:40–17:00	L72	**DATA FUSION – AN EFFECTIVE TOOL FOR THE DEVELOPMENT OF RECOGNITION MODELS FOR HONEY AUTHENTICATION** ***Dana Alina Magdas,*** *National Institute for Research and Development of Isotopic and Molecular Technologies, Cluj-Napoca, Romania*
17:0–17:20	L73	**RAPID EVAPORATIVE IONISATION MASS SPECTROMETRY BASED – NOVEL MACHINE LEARNING VERSUS ESTABLISHED CHEMOMETRIC ANALYSIS FOR FISH FRAUD DETECTION** ***Nicholas Birse,*** *Queen's University Belfast, Belfast, United Kingdom*
17:20–17:30	L74*	**VALIDATION OF LONG-TERM STABILITY OF CHEMOMETRIC MODELS EMPLOYED FOR VARIETAL AUTHENTICATION OF WINE** ***Leos Uttl,*** *University of Chemistry and Technology Prague, Prague, Czech Republic*
17:30–17:40	L75*	**EXPLORATION OF HIDDEN AUTHENTICATION PATTERNS IN NATIONAL FOOD CONTROL DATA** ***Amelie Wilde,*** *National Food Institute, Technical University of Denmark, Lyngby, Denmark*
17:40–17:50	L76*	**MONITORING FOOD ADDITIVES AND IMPACT OF "CLEAN" LABELLING: WHEN THE TRENDS MATTER!** ***Salvatore Ciano,*** *Sciensano, Service Organic Contaminants and Additives, Elsene, Belgium*
17:50–18:00		**Discussion**
From 20:00		**Symposium Dinner** (Municipal House, Prague Old Town)

* Young scientists´ presentation

FRIDAY, September 9, 2022

SESSIONS 16 & 17, *in parallel*

9:00–11:00 Don Giovanni 1 & 2		**SESSION 16: Food contaminants II**
9:00–9:20	L77	**ANALYSIS OF PFAS IN FOOD ITEMS, FOOD PACKAGING MATERIALS, HUMAN MILK AND SERUM** ***Jacob de Boer,*** *Vrije Universiteit Amsterdam, Amsterdam, The Netherlands*
9:20–9:40	L78	**PARTS PER TRILLION LEVELS OF PFAS IN FOOD** ***Xanthippe Theurillat****, Nestlé Research, Lausanne, Switzerland*
9:40–10:00	L79	**ENHANCED FOOD SAFETY AND QUALITY ASSESSMENT THROUGH HYPHENATED AND AUTOMATED SAMPLE INTRODUCTION COUPLED TO GC×GC** ***Giorgia Purcaro,*** *Gembloux Agro-Bio Tech, Univeristy of Liege, Gembloux, Belgium*
10:00–10:20	L80	**NON-VOLATILE SUBSTANCES EXTRACTIBLE FROM INNER COATINGS OF METALLIC CANS FROM THE FRENCH MARKET AND THEIR OCCURRENCE IN THE CANNED VEGETABLES** ***Ronan Cariou,*** *Oniris, French National Research Institute for Agriculture, Food and Environment (INRAE), LABERCA, Nantes, France*
10:20–10:40	L81	**BISPHENOL A BY LC-MS/MS: A CHALLENGING INCREASE IN SENSITIVITY** ***Jörg Konetzki,*** *Institut Kirchhoff Berlin GmbH & Mérieux NutriSciences Company, Berlin, Germany*
10:40–11:00	L82	**ANALYTICAL STRATEGIES IN THE EDIBLE OIL INDUSTRY TO CONTROL MOSH-MOAH CONTAMINATION** ***Carlos Martin-Alberca,*** *Cargill Global Edible Oils Solutions, Botlek - Rotterdam, The Netherlands*
11:00–11:30		Coffee break / EXHIBITION

FRIDAY, September 9, 2022

SESSIONS 16 & 17, *in parallel*

9:00–11:00 Don Giovanni 3		**SESSION 17: Omics approaches in food analysis**
9:00–9:20	L83	**FOODOMICS & THE HOLOMETABOLOME: HIGH RESOLUTION TAILORED METABOLOMICS IN THE FOOD-NUTRITION-HEALTH CHEMICAL CONTINUUM** ***Philippe Schmitt-Kopplin,*** *Hellmholtz Munich / Technical University Munich, Munich, Germany*
9:20–9:40	L84	**GUT MICROBIAL METABOLITES: THE COMBINATION OF LC-(HR)MS TECHNIQUES TO ELUCIDATE THE BREAKDOWN OF APPLE (POLY)PHENOLS** ***Josep Rubert,*** *Wageningen University & Research, Wageningen, The Netherlands*
9:40–10:00	L85	**MODULATION OF STAPHYLOCOCCUS AUREUS MULTIDRUG RESISTANCE BY NATURAL COMPOUNDS AND THEIR DERIVATIVES** ***Jitka Viktorova,*** *University of Chemistry and Technology Prague, Prague, Czech Republic*
10:00–10:10	L86*	**POST TRANSLATIONAL MODIFICATION (PTM) PROFILING OF BOVINE WHEY PROTEINS BY A SEMI-UNTARGETED SHOTGUN PROTEOMIC APPROACH** ***Andreas Mauser****, Friedrich-Alexander-Universität Erlangen-Nürnberg, Erlangen, Germany*
10:10–10:30	L87	**NON-TARGETED VOLATILOMICS AND MACHINE LEARNING – FINDING FEATURES AND GETTING THE MOST OUT OF YOUR GC-IMS DATA** ***Philipp Weller,*** *Mannheim University of Applied Sciences, Mannheim, Germany*
10:30–10:50	L88	**AN INNOVATIVE TOP-DOWN METHODOLOGY BASED ON METABOLOMICS APPROACHES FOR A NEW UNDERSTANDING ON THE ROLE OF PLANT BIOACTIVE PHENOLIC COMPOUNDS. LOOKING FOR COMMON CIRCULATING METABOLITES BASED ON 5 BIOACTIVE PLANT MATRICES** ***Álvaro Fernández-Ochoa,*** *University of Granada, Granada, Spain*
10:50–11:00	L89*	**MICROALGAE AS SUSTAINABLE SOLUTIONS FOR LIPID PRODUCTION: FROM LIPIDOMICS ANALYSIS TO BIOACTIVITY SCREENING** ***Natalia Castejon,*** *University of Vienna, Vienna, Austria*
11:00–11:30		Coffee break / EXHIBITION

* Young scientists´ presentation

FRIDAY, September 9, 2022

11:30–12:50 Don Giovanni hall		**SESSION 19: Food analysis beyond Imagination**
11:30–12:00	**L90**	**EU POLICY ON CONTAMINANTS IN FOOD: OUTLOOK AND ANALYTICAL CHALLENGES** ***Frans Verstraete**, European Commission, DG Health and Food Safety, Brussels, Belgium*
12:00–12:20	**L91**	**PERSISTENT AND MOBILE INDUSTRIAL POLLUTANTS IN A CIRCULAR FOOD CHAIN: AN OVERLOOKED PROBLEM?** ***Stefan van Leeuwen,** Wageningen Food Safety Research, Wageningen University & Research, Wageningen, The Netherlands*
12:20–12:35	**L92***	**GOING ´-OMICS´ TO UNDERSTAND PLANT RESPONSE TO MULTIPLE CHEMICALS** ***Laura Righetti,** University of Parma, Parma, Italy*
12:35–12:50	**L93**	**SUMMARY OF RAFA 2022 HIGHLIGHTS** ***Michele Suman,** Barilla Advanced Research Laboratories, Parma, Italy*
12:50–13:15 Don Giovanni hall		**RAFA 2022 poster award, sponsored poster awards** **Announcement of the 11th RAFA 2024, Prague, Czech Republic**
13:15–13:30 Don Giovanni hall		**CLOSING ADDRESS**

* Young scientists´ presentation