Plan of the Clarion Congress Hotel Prague Conference area

7: RAFA 2011 registration desk & Cloakroom  
8: Office of conference organizers  
9: Vendor and conference seminars and satellite workshops and seminars  
10: Catering area (coffee breaks, Welcome Cocktail)  
11: Exhibition area  
12: Poster area  
13: Conference hall  
14: PCs with high-speed Internet connection  
15: Freight elevator  
16: Lifts to the hotel rooms  

Congress Reception  
QUADRANT  
VIRGO, LEO, TAURUS, AQUARIUS, STELLA  
FOYER, TYCHO & KEPLER, MERIDIAN  
FOYER, TYCHO & KEPLER, MERIDIAN  
TYCHO & KEPLER, MERIDIAN  
ZENIT & NADIR  
Internet corner  
Lift  
Lifts
<table>
<thead>
<tr>
<th>No.</th>
<th>Company Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>ALMSCO International</td>
</tr>
<tr>
<td>2</td>
<td>KR Analytical Ltd</td>
</tr>
<tr>
<td>3</td>
<td>IonSense Inc</td>
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<tr>
<td>4</td>
<td>Shimadzu Europa GmbH</td>
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<tr>
<td>5</td>
<td>Sigma-Aldrich Chemie GmbH</td>
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<td>6</td>
<td>Picarro</td>
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<td>7</td>
<td>Neogen Europe Ltd</td>
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<td>8</td>
<td>AGILENT TECHNOLOGIES</td>
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<td>9</td>
<td>AB SCIEX</td>
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<tr>
<td>10</td>
<td>Randox Laboratories Ltd</td>
</tr>
<tr>
<td>11</td>
<td>Fluid Management Systems Inc. &amp; Campro Scientific GmbH</td>
</tr>
<tr>
<td>12</td>
<td>Thermo Scientific (part of Thermo Fisher Scientific)</td>
</tr>
<tr>
<td>13</td>
<td>Bruker (Bruker Daltonics, Bruker Biospin, Bruker AXS, Bruker Optics)</td>
</tr>
<tr>
<td>14</td>
<td>LECO INSTRUMENTE PLZEŇ s.r.o.</td>
</tr>
<tr>
<td>15</td>
<td>WATERS</td>
</tr>
<tr>
<td>16</td>
<td>Biotage AB, Sweden</td>
</tr>
<tr>
<td>17</td>
<td>GENEVAC - SP SCIENTIFIC LTD</td>
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<tr>
<td>18</td>
<td>Dynex Technologies, spol. s r.o. &amp; Romer Labs Diagnostic GmbH</td>
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<td>19</td>
<td>POLYINTELL S.A.</td>
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<tr>
<td>20</td>
<td>Nicolet CZ s. r. o.</td>
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<tr>
<td>21</td>
<td>UNISENSOR &amp; RnAssays</td>
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<td>22</td>
<td>Advanced Chemistry Development UK Ltd.</td>
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<td>23</td>
<td>EuroProxima BV</td>
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<td>24</td>
<td>JRC-IRMM</td>
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<td>TEST VERITAS</td>
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<tr>
<td>26</td>
<td>Restek Corp.</td>
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<tr>
<td>27</td>
<td>FAPAS</td>
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<td>28</td>
<td>G.A.S. Gesellschaft für analytische Sensorsysteme mbH</td>
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<td>29</td>
<td>Ionicon Analytik Gesellschaft m.b.H.</td>
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<tr>
<td>30</td>
<td>R-Biopharm AG</td>
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<td>31</td>
<td>Bayer Technology Services GmbH</td>
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<td>32</td>
<td>LGC Standards</td>
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<td>SPEX CertiPrep Ltd</td>
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<td>34</td>
<td>Luminex</td>
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<tr>
<td>35</td>
<td>BUCHI Labortechnik AG</td>
</tr>
<tr>
<td>36</td>
<td>CHARM Sciences Inc. &amp; O.K SERVIS BioPro s.r.o.</td>
</tr>
<tr>
<td>37</td>
<td>BIPEA</td>
</tr>
</tbody>
</table>
# RAFA 2011 – Program at a Glance

## Morning

<table>
<thead>
<tr>
<th>Time / Date</th>
<th>TUESDAY November 1, 2011</th>
<th>WEDNESDAY November 2, 2011</th>
<th>THURSDAY November 3, 2011</th>
<th>FRIDAY November 4, 2011</th>
</tr>
</thead>
<tbody>
<tr>
<td>7:30–8:30</td>
<td>Registration for the conference</td>
<td>Vendor seminars</td>
<td>Vendor seminars</td>
<td>Vendor seminars</td>
</tr>
<tr>
<td></td>
<td>Lobby of the Clarion Congress Centre</td>
<td>Shimadzu</td>
<td>R’Assays &amp; Unisensor</td>
<td></td>
</tr>
<tr>
<td>8:30–9:00</td>
<td>Opening ceremony</td>
<td>Oral session 5</td>
<td>Oral session 6</td>
<td>Oral session 10</td>
</tr>
<tr>
<td></td>
<td>Zenit &amp; Nadir hall</td>
<td>Flavour and Food Quality Markers</td>
<td>Rapid Methods I</td>
<td>Natural Toxins Analysis I</td>
</tr>
<tr>
<td>9:30–10:30</td>
<td>Plenary session</td>
<td>Oral session 7</td>
<td>Oral session 8</td>
<td>Oral session 12</td>
</tr>
<tr>
<td></td>
<td>Zenit &amp; Nadir hall</td>
<td>Food Allergens</td>
<td>Rapid Methods II</td>
<td>Natural Toxins Analysis II</td>
</tr>
<tr>
<td>10:30–11:00</td>
<td>Exhibition / Coffee break</td>
<td>Exhibition / Coffee break</td>
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<td></td>
<td>Foyer / Meridian / Tycho &amp; Kepler halls</td>
<td>Foyer / Meridian / Tycho &amp; Kepler halls</td>
<td>Foyer / Meridian / Tycho &amp; Kepler halls</td>
<td>Foyer / Meridian / Tycho &amp; Kepler halls</td>
</tr>
<tr>
<td>11:00–12:30</td>
<td>Oral session 1</td>
<td>Oral session 12</td>
<td>Oral session 13</td>
<td>Oral session 11</td>
</tr>
<tr>
<td></td>
<td>Recent Issues and Novel Technologies</td>
<td>Natural Toxins Analysis I</td>
<td>Food Contaminants I</td>
<td>Food Contaminants I</td>
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<td></td>
<td>Zenit &amp; Nadir hall</td>
<td>Zenit hall</td>
<td>Nadir hall</td>
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<tr>
<td>12:30–13:30</td>
<td>Lunch</td>
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<td></td>
<td>Conference centre restaurant Veduta</td>
<td>Conference centre restaurant Veduta</td>
<td>Conference centre restaurant Veduta</td>
<td>Conference centre restaurant Veduta</td>
</tr>
<tr>
<td>13:15–14:15</td>
<td>Vendor seminars</td>
<td>Vendor seminars</td>
<td>Vendor seminars</td>
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<td>AB Sciex</td>
<td>Bruker</td>
<td>Agilent Technologies</td>
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<td>FMS</td>
<td>Leco &amp; Restek &amp; Gerstel</td>
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<td>IonSense</td>
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<td>R-Biopharm</td>
<td>Thermo Scientific</td>
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<td></td>
<td>Waters</td>
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</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Time / Date</th>
<th>TUESDAY November 1, 2011</th>
<th>WEDNESDAY November 2, 2011</th>
<th>THURSDAY November 3, 2011</th>
<th>FRIDAY November 4, 2011</th>
</tr>
</thead>
<tbody>
<tr>
<td>13:00–14:00</td>
<td>Registration for the conference</td>
<td>Exhibition / Poster session 1 / E-Presentations / NanoLyse Open Day / Chat with RAFA experts / Coffee break&lt;br&gt;<strong>Foyer / Meridian / Tycho &amp; Kepler / Stella halls</strong></td>
<td>Exhibition / Poster session 2 / E-Presentations / CONFIDENCE Open day / Chat with RAFA experts / Coffee break&lt;br&gt;<strong>Foyer / Meridian / Tycho &amp; Kepler / Stella halls</strong></td>
<td>Exhibition / Poster session 3&lt;br&gt;Foyer / Meridian / Tycho &amp; Kepler halls&lt;br&gt;<strong>SUMMARY &amp; DISCUSSION PLATFORM:</strong>&lt;br&gt;Industry Needs versus Scientific Dreams:&lt;br&gt;Approaches for Food Chain Control&lt;br&gt;Closing address&lt;br&gt;Including Poster Awards&lt;br&gt;Zenit &amp; Nadir hall</td>
</tr>
<tr>
<td>14:00–14:30</td>
<td>Workshop I Young scientists in EU research activities: Research activities and opportunities for collaboration strengthening in the EU&lt;br&gt;<strong>Virgo hall</strong></td>
<td><strong>Virgo hall</strong></td>
<td><strong>Virgo hall</strong></td>
<td><strong>Virgo hall</strong></td>
</tr>
<tr>
<td>14:30–16:00</td>
<td>Workshop II Infrared and Raman spectroscopy for monitoring of agricultural food and feed products&lt;br&gt;<strong>Leo hall</strong></td>
<td><strong>Leo hall</strong></td>
<td><strong>Leo hall</strong></td>
<td><strong>Leo hall</strong></td>
</tr>
<tr>
<td>16:00–17:00</td>
<td>Oral session 2 Emerging POPs issues&lt;br&gt;<strong>Zenit hall</strong></td>
<td>Oral session 3 Food Authenticity and Traceability&lt;br&gt;Nadir hall</td>
<td>Oral session 4 Analysis of Nanoparticles in Food&lt;br&gt;Leo &amp; Virgo halls</td>
<td>Oral session 9 General Food Analysis&lt;br&gt;<strong>Zenit hall</strong></td>
</tr>
<tr>
<td>17:00–17:30</td>
<td>Oral session 3 Food Authenticity and Traceability&lt;br&gt;Nadir hall</td>
<td>Oral session 4 Analysis of Nanoparticles in Food&lt;br&gt;Leo &amp; Virgo halls</td>
<td>Oral session 9 General Food Analysis&lt;br&gt;<strong>Zenit hall</strong></td>
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<tr>
<td>17:30–18:00</td>
<td>Oral session 9 General Food Analysis&lt;br&gt;<strong>Zenit hall</strong></td>
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<tr>
<td>18:00–18:30</td>
<td>Oral session 9 General Food Analysis&lt;br&gt;<strong>Zenit hall</strong></td>
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<tr>
<td>18:30–19:00</td>
<td>Oral session 9 General Food Analysis&lt;br&gt;<strong>Zenit hall</strong></td>
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<tr>
<td>19:00–19:30</td>
<td>Oral session 9 General Food Analysis&lt;br&gt;<strong>Zenit hall</strong></td>
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<td>Oral session 9 General Food Analysis&lt;br&gt;<strong>Zenit hall</strong></td>
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<tr>
<td>19:30–20:30</td>
<td>Oral session 9 General Food Analysis&lt;br&gt;<strong>Zenit hall</strong></td>
<td>Oral session 9 General Food Analysis&lt;br&gt;<strong>Zenit hall</strong></td>
<td>Oral session 9 General Food Analysis&lt;br&gt;<strong>Zenit hall</strong></td>
<td>Oral session 9 General Food Analysis&lt;br&gt;<strong>Zenit hall</strong></td>
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<tr>
<td>20:30–23:00</td>
<td>Oral session 9 General Food Analysis&lt;br&gt;<strong>Zenit hall</strong></td>
<td>Oral session 9 General Food Analysis&lt;br&gt;<strong>Zenit hall</strong></td>
<td>Oral session 9 General Food Analysis&lt;br&gt;<strong>Zenit hall</strong></td>
<td>Oral session 9 General Food Analysis&lt;br&gt;<strong>Zenit hall</strong></td>
</tr>
</tbody>
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**Welcome Cocktail**
Clarion Congress Hotel Prague<br>Foyer & Meridian & Tycho & Kepler halls

**Symposium Dinner**
Kaisersteinsky palace, historical centre of Prague
**RAFA 2011 SATELLITE EVENT**

**WORKSHOP I**  
**YOUNG SCIENTISTS IN EU RESEARCH ACTIVITIES**  
Research activities and opportunities for collaboration strengthening

**14:00–17:30**  
**Virgo hall**

Registration for the workshop and welcome coffee from 13:30

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>14:00–14:10</strong></td>
<td><strong>OPENING AND WELCOME</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Jana Hajslova</strong>, Institute of Chemical Technology, Prague, Czech Republic</td>
</tr>
<tr>
<td></td>
<td><strong>Nada Konickova</strong>, Technology Centre AS CR, Prague, Czech Republic</td>
</tr>
<tr>
<td></td>
<td>Moderator of the workshop: <strong>Franz Ulberth</strong>, EC–JRC–IRMM, Geel, Belgium</td>
</tr>
<tr>
<td><strong>14:10–14:40</strong></td>
<td><strong>EU RESEARCH IN SUPPORT OF THE KNOWLEDGE BASED BIO-ECONOMY (KBBE)</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Antonio di Giulio</strong>, EC–DG Research, Brussels, Belgium</td>
</tr>
<tr>
<td><strong>14:40–15:10</strong></td>
<td><strong>CHALLENGES IN FOOD RESEARCH AND COLLABORATION OPPORTUNITIES OFFERED BY THE JOINT RESEARCH CENTRE (JRC)</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Franz Ulberth</strong>, EC–JRC–Institute for Reference Materials and Measurements (IRMM), Geel, Belgium</td>
</tr>
<tr>
<td><strong>15:10–16:10</strong></td>
<td><strong>YOUNG SCIENTISTS´ CAREERS: WHAT ARE THE REQUIREMENTS TO GET EMPLOYED IN ACADEMIA, INDUSTRY AND / OR PUBLIC SECTOR?</strong></td>
</tr>
<tr>
<td></td>
<td>ROUNDTABLE DISCUSSION</td>
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<tr>
<td></td>
<td>Moderator: <strong>Jana Hajslova</strong>, Institute of Chemical Technology, Prague, Czech Republic</td>
</tr>
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<td></td>
<td>Panelists representing various sectors: <strong>Michel Nielen</strong>, Wageningen University, The Netherlands</td>
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<td></td>
<td><strong>Antonio di Giulio</strong>, <strong>Franz Ulberth</strong>, European Commission, Belgium</td>
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<td><strong>Hans-Gerd Janssen</strong>, Unilever, The Netherlands</td>
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<td><strong>Michele Suman</strong>, Barilla Food Research Labs, Italy</td>
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<td><strong>Rainer Malisch</strong>, European Union Reference Laboratory (EU–RL), Germany</td>
</tr>
<tr>
<td><strong>16:10–16:30</strong></td>
<td><strong>Coffee break</strong></td>
</tr>
<tr>
<td><strong>16:30–16:50</strong></td>
<td><strong>7TH EU FRAMEWORK PROGRAM – SPECIFIC PROGRAMME “PEOPLE” FOR RESEARCHERS´ MOBILITY</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Petra Perutkova</strong>, Technology centre AS CR, Prague, Czech Republic</td>
</tr>
<tr>
<td><strong>16:50–17:00</strong></td>
<td><strong>PERSONAL EXPERIENCE OF A YOUNG SCIENTIST: MY MSC AND PHD STUDIES ABROAD</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Anastasia Meimaridou</strong>, RIKILT–Institute of Food Safety and Wageningen UR, The Netherlands</td>
</tr>
<tr>
<td><strong>17:00–17:20</strong></td>
<td><strong>PORTAL EURAXESS – A GATEWAY TO RESEARCH CAREER</strong></td>
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<tr>
<td></td>
<td><strong>Viktoria Bodnarova</strong>, Euraxess Czech Republic, Prague, Czech Republic</td>
</tr>
<tr>
<td><strong>17:20–17:30</strong></td>
<td><strong>QUESTIONS / ANSWERS</strong></td>
</tr>
<tr>
<td></td>
<td>CLOSING OF THE WORKSHOP</td>
</tr>
<tr>
<td><strong>14:00–19:00</strong></td>
<td><strong>Registration for RAFA 2011 conference</strong></td>
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<tr>
<td></td>
<td>Lobby of the Clarion Congress Centre</td>
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</tbody>
</table>
## TUESDAY, November 1, 2011

### RAFA 2011 SATELLITE EVENT

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Speaker(s)</th>
</tr>
</thead>
</table>
| 14:00–17:00 | **WORKSHOP II**  
INFRARED AND RAMAN SPECTROSCOPY FOR MONITORING OF AGRICULTURAL FOOD AND FEED PRODUCTS | Registration for the workshop from 13:30 |
| 14:00–14:40 | **NIR INFRARED SPECTROSCOPY: 30 YEARS OF EXPERIENCE AT THE SERVICE OF THE FOOD AND FEED SECTORS** | Pierre Dardenne, Walloon Agricultural Research Centre (CRA–W), Gembloux, Belgium |
| 14:40–15:10 | **MOLECULAR SPECTROSCOPY TECHNIQUES: TOOLS FOR THE DETECTION OF CONTAMINANTS. SAMPLING AND ANALYTICAL CONSIDERATIONS** | Vincent Baeten, Walloon Agricultural Research Centre (CRA–W), Gembloux, Belgium |
| 15:10–15:30 | Pause | | |
| 15:30–16:00 | **ANALYSIS OF MILK BY NIR, MIR AND RAMAN SPECTROSCOPY: SUCCESS STORIES** | Ouissam Abbas, Walloon Agricultural Research Centre (CRA–W), Gembloux, Belgium |
| 16:00–16:30 | **PRESENTATION / DEMO ON NIR/MIR INSTRUMENTATION AND APPLICATIONS** | Foss company |
| 16:30–17:00 | **PRESENTATION / DEMO NIR/MIR/RAMAN INSTRUMENTATION AND APPLICATIONS** | Bruker company |
| 14:00–19:00 | **Registration for RAFA 2011 conference** | Lobby of the Clarion Congress Centre |
### WEDNESDAY, November 2, 2011

<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
<th>Location</th>
<th>Speaker(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:00–9:00</td>
<td>Registration for RAFA 2011 conference</td>
<td>Zenit &amp; Nadir hall</td>
<td></td>
</tr>
</tbody>
</table>
| 9:00–9:30    | **OPENING CEREMONY AND WELCOME**                                        | Zenit & Nadir hall        | ICT Prague representatives, Institute of Chemical Technology, Prague, Czech Republic  
Jana Hajslova, chairwoman of RAFA 2011, Institute of Chemical Technology, Prague, Czech Republic  
Michel Nielen, co-chairman of RAFA 2011, RIKILT–Institute of Food Safety, The Netherlands  
*MUSIC WELCOME*: String quartet (A. Dvorak, W.A. Mozart) |
| 9:30–10:30   | **PLENARY SESSION**                                                      | Zenit & Nadir halls       |                                                                            |
| 9:30–10:00   | L1  EC PRIORITIES CONCERNING AGRI-FOOD RESEARCH AND INNOVATION           | Zenit & Nadir halls       | Antonio Di Giulio, European Commission–DG Research, Unit Food, Health and Well-being, Brussels, Belgium |
| 10:00–10:30  | L2  INTRODUCTION TO EMERGING ISSUES ON NANOPARTICLES IN THE FOOD CHAIN   |                            | Elke Anklam, European Commission, Joint Research Centre, Institute for Health and Consumer Protection, Ispra, Italy |
| 10:30–11:00  | **Coffee Break / EXHIBITION**                                            |                           |                                                                            |
| 11:00–12:30  | **ORAL SESSION 1: Recent Issues and Novel Technologies**                 | Zenit & Nadir hall        | chair Michel Nielen                                                         |
| 11:00–11:30  | L3  FOOD CRISES & NEW POPs: CHALLENGES IN ANALYSIS                       |                           | Jean-François Focant, Chemistry Department, University of Liege, Belgium    |
| 11:30–12:00  | L4  PEPTIDE AND OLGONUCLEOTIDES APTAMERS AS NEW LIGANDS FOR FOOD ANALYSIS |                           | Marco Mascini, University of Florence, Italy                               |
| 12:00–12:30  | L5  FINGERPRINTING / PROFILING: A NOVEL APPROACH FOR A HIGH THROUGHPUT AND COMPREHENSIVE ASSESSMENT OF QUALITY AND SAFETY OF FOOD LIPIDS |                           | Jana Hajslova, Institute of Chemical Technology, Prague, Czech Republic    |
| 12:30–13:30  | Lunch                                                                     |                           |                                                                            |
### VENDOR SEMINARS

<table>
<thead>
<tr>
<th>Time</th>
<th>Vendor Seminars</th>
</tr>
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<tbody>
<tr>
<td>13:15–14:15</td>
<td><strong>AQUARIUS</strong>&lt;br&gt;Hall&lt;br&gt;INNOVATIVE NOMINAL AND ACCURATE MASS BASED LCMSMS WORKFLOWS AND SOLUTIONS FOR ADVANCED QUALITATIVE AND QUANTITATIVE FOOD ANALYSIS</td>
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<tr>
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<td><strong>TAURUS</strong>&lt;br&gt;Hall&lt;br&gt;RAPID SCREENING FOR FOOD ADULTERATION AND QUALITY BY DART MS</td>
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<td><strong>LEO</strong>&lt;br&gt;Hall&lt;br&gt;QUALITY ASSURANCE FOR MYCOTOXIN MONITORING IN A HACCP BASED APPROACH - REFERENCE MATERIALS AND PROFICIENCY TESTING</td>
</tr>
<tr>
<td></td>
<td><strong>VIRGO</strong>&lt;br&gt;Hall&lt;br&gt;WATERS TODAY. FEATURED: SCIENTIFIC INNOVATION, FOOD AUTHENTICITY, PROFILING &amp; QUANTITATION</td>
</tr>
<tr>
<td></td>
<td><strong>ZENIT</strong>&lt;br&gt;Hall&lt;br&gt;FROM LIQUID OR SOLID FOOD SAMPLE TO GC VIAL WITH TRP - TOTAL RAPID PREP SYSTEM ONE STEP EXTRACTION, SAMPLE CLEANUP AND CONCENTRATION FOR FOOD ANALYSIS</td>
</tr>
</tbody>
</table>
WEDNESDAY, November 2, 2011

ORAL SESSIONS 2 & 3 & 4 in parallel

13:00–16:00
Foyer / Meridian / Tycho & Kepler / Scilla halls

POSTER SESSION 1 / E-PRESENTATIONS / EXHIBITION / GLOBAL CHAT WITH RAFA EXPERTS

NANOLYSE OPEN DAY

POSTER SESSION 1
FOOD CONTAMINANTS (ENVIRONMENTAL) (F-1 – F-55)
MYCOTOXINS, MARINE AND PLANT TOXINS (H-1 – H-52)
PACKAGING CONTAMINANTS (M-1 – M-21)
RESIDUES – DRUGS ET AL. (P-1 – P-62)

15:20–16:00
Coffee break

ORAL SESSIONS 2 & 3 & 4 in parallel

16:00–18:00
Nadir hall

ORAL SESSION 2: Food Authenticity and Traceability
chairs Hans-Gerd Janssen & Vincent Baeten

16:00–16:20 L6
TRACEABILITY AND AUTHENTICITY ISSUES: REQUIREMENTS FOR ADEQUATE ANALYTICAL METHODS
Vincent Baeten, Walloon Agricultural Research Centre (CRA–W), Gembloux, Belgium

16:20–16:40 L7
USE OF PROTEIN- AND METABOLITE PROFILING TECHNIQUES ON WHEAT GRAIN IN SEARCH OF BIOMARKERS DISTINGUISHING SAMPLES GROWN UNDER DIFFERENT AGRICULTURAL SYSTEMS
Anja Bonte, Max Rubner–Institut, Detmold, Germany

16:40–17:00 L8
MULTIDIMENSIONAL GC (MDGC) AND CARBON ISOTOPE RATIO MASS SPECTROMETRY (GC–C–IRMS) FOR THE AUTHENTICITY ASSESSMENT OF CITRUS ESSENTIAL OILS
Ivana Bonaccorsi, University of Messina, Italy

17:00–17:10 L9*
MASS SPECTROMETRY-BASED METABOLOMICS FOR AUTHENTICITY ASSESSMENT OF FRUIT JUICES
Lukas Vaclavik, Institute of Chemical Technology, Prague, Czech Republic

17:10–17:30 L10
PRESERVATION OF PRIMER AND PROBES ON “READY-TO-USE” 96-WELL MICROTITER PLATES: A STEP FORWARD TOWARDS ENHANCING THROUGHPUT OF REAL TIME PCR APPLICATIONS IN FOOD AND FEED TRACEABILITY
Hermann Broll, Federal Institute for Risk Assessment (BfR), Berlin, Germany

17:30–17:40 L11*
AUTHENTICITY AND QUALITY OF SPIRIT VINEGAR: METHODS FOR DETECTION OF SYNTHETIC ACETIC ACID
Adéla Grégrová, Institute of Chemical Technology, Prague, Czech Republic

17:40–18:00 L12
METHODS APPLIED IN ORGANIC FOOD AUTHENTICATION WITH FOCUS ON CRYSTALLIZATION WITH ADDITIVES
Johannes Kahl, University of Kassel, Germany

18:30–20:30
Symposium Welcome Cocktail
(Clarion Congress Hotel Prague)

* Young scientist presentation
**ORAL SESSION 3: Analysis of Nanoparticles in Food**

**chairs Stefan Weigel & Elke Anklam**

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<tr>
<td>16:00–16:30</td>
<td>L13</td>
<td>CUTTING-EDGE ANALYTICAL TECHNIQUES FOR NANOPARTICLES IN FOOD</td>
<td>Stefan Weigel, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands</td>
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<tr>
<td>16:30–16:50</td>
<td>L14</td>
<td>PIXE: A TOOL FOR NANOPARTICLE QUANTIFICATION IN FOOD ANALYSIS</td>
<td>Omar Lozano García, University of Namur (FUNDP), Belgium</td>
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<td>16:50–17:10</td>
<td>L15</td>
<td>PRODUCTION AND CHARACTERIZATION OF ANTIBODIES AGAINST CROSSLINKED GELATIN NANOPARTICLES AND THEIR USE FOR ELISA SCREENING KIT DEVELOPMENT</td>
<td>Philippe Delahaut, CER Groupe, Marloie, Belgium</td>
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<tr>
<td>17:10–17:30</td>
<td>L16</td>
<td>DETECTION AND CHARACTERIZATION OF ENGINEERED NANOPARTICLES IN FOOD BY FLOW FIELD-FLOW FRACTIONATION COUPLED TO INDUCTIVELY COUPLED PLASMA-MASS SPECTROMETRY</td>
<td>Katrin Loeschner, Technical University of Denmark, National Food Institute, Soeborg, Denmark</td>
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<tr>
<td>17:30–17:40</td>
<td>L17*</td>
<td>IMAGING TECHNIQUES FOR DETECTION AND CHARACTERIZATION OF INORGANIC NANOPARTICLES IN FOOD</td>
<td>Agnieszka Dudkiewicz, The Food and Environment Research Agency (FERA), The University of York, UK</td>
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<td>17:40–18:00</td>
<td>L18</td>
<td>NANOPARTICLES IN FOOD: RECENT METHODS AND MEASUREMENTS</td>
<td>Ruud Peters, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands</td>
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18:30–20:30

**Symposium Welcome Cocktail**

(Clarion Congress Hotel Prague)

* Young scientist presentation
**WEDNESDAY, November 2, 2011**

**ORAL SESSION 4: Emerging POPs issues**

*chairs Jean-François Focant & Jacob de Boer*

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| 16:00–16:20   | **L19** DEVELOPMENTS IN THE APPLICATION OF FLAME RETARDANTS AND CONSEQUENCES FOR THE ANALYSIS IN FOOD  
Jacob de Boer, Institute for Environmental Studies (IVM), VU University, Amsterdam, The Netherlands |
| 16:20–16:40   | **L20** DETERMINATION OF THE 15+1 EU PRIORITY POLYCYCLIC AROMATIC HYDROCARBONS (PAH) IN CHOCOLATE BY LIQUID CHROMATOGRAPHY HYPHENATED TO DOPANT ASSISTED ATMOSPHERIC PRESSURE PHOTO IONISATION TANDEM MASS SPECTROMETRY  
Philippe Verlinde, European Commission–Directorate General Joint Research Centre–Institute for Reference Materials and Measurements, Geel, Belgium |
| 16:40–17:00   | **L21** MONITORING PERFLUORINATED ALKYL SUBSTANCES IN FOODS – CURRENT METHODS AND QUALITY PERSPECTIVES  
Stefan van Leeuwen, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands |
| 17:00–17:10   | **L22** ANALYSIS OF 18 PERFLUORINATED COMPOUNDS IN BIOLOGICAL MATRICES BY ON-LINE TURBO FLOW–LC–MS/MS  
Marta Llorca, IDAEA–CSIC, Barcelona, Spain |
| 17:10–17:30   | **L23** MULTI-RESIDUE MONITORING OF ENVIRONMENTAL TOXICANTS IN ANIMAL-DERIVED FOOD DURING COOKING BASED ON COMPREHENSIVE TWO-DIMENSIONAL GAS CHROMATOGRAPHY-TIME OF FLIGHT MASS SPECTROMETRY  
Weeraya Khummueng, Prince of Songkla University, Pattani, Thailand |
| 17:30–17:50   | **L24** APPLICABILITY OF GC-MS/MS FOR DETERMINATION OF PCDD/FS AND PCBs IN FEED AND FOOD  
Alexander Kotz, EU–RL for Dioxins and PCBs in Feed and Food, CVUA Freiburg, Germany |
| 17:50–18:00   | **L25** FORMATION OF DIOXINS AND DIOXIN-LIKE POLYCHLORINATED BIPHENYLS IN COOKING OIL FUMES  
Shujun Dong, Research Center for Eco-Environmental Sciences, Chinese Academy of Sciences, Beijing, China |
| 18:30–20:30   | **Symposium Welcome Cocktail** (Clarion Congress Hotel Prague) |

* * Young scientist presentation
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<td>7:30–8:30</td>
<td>BREAKFAST VENDOR SEMINARS</td>
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<td><strong>THURSDAY, November 3, 2011</strong></td>
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<tr>
<td>AQUARIUS</td>
<td>INNOVATIVE TOOLS FOR FOOD ANALYSIS WITH</td>
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<tr>
<td>hall</td>
<td>HYPHENATED TECHNIQUES</td>
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<td><strong>SHIMADZU</strong></td>
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<td>Solutions for Science since 1875</td>
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<td>Taurus</td>
<td>HOW TO DETECT MULTIPLE ANALYTES FROM ONE</td>
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<td>hall</td>
<td>SAMPLE, INCLUDING ANTIBIOTIC RESIDUES AND</td>
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<td>BACTERIAL CONTAMINANTS</td>
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<td>DIAGNOSTIC ENGINEERING</td>
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<td>Time</td>
<td>Session 5: Flavour and Food Quality Markers</td>
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<td>9:00–9:30</td>
<td><strong>L26</strong></td>
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<td>9:00–9:30</td>
<td>THE USE OF “OMICS” APPROACHES IN DEORPHANIZING THE KEY AROMA COMPOUNDS RESPONSIBLE FOR AROMA PERCEPTION OF ROASTED HAZELNUTS</td>
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<td>9:00–9:30</td>
<td>Peter H. Schieberle, Food Chemistry, Technical University of Munich, Garching, Germany</td>
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<td>9:30–9:50</td>
<td><strong>L27</strong></td>
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<td>9:30–9:50</td>
<td>ION MOBILITY SPECTROMETRY: A NEW GREEN ANALYTICAL TECHNIQUE FOR DETERMINATION OF VOLATILE COMPOUNDS IN FOOD SAMPLES</td>
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<td>9:30–9:50</td>
<td>Lourdes Arce, University of Córdoba, Spain</td>
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<td>9:50–10:00</td>
<td><strong>L28</strong></td>
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<td>9:50–10:00</td>
<td>RAPID AND SIMULTANEOUS ANALYSIS OF XANTHINES AND POLYPHENOLS AS POTENTIAL BITTER TASTE MARKERS IN BAKERY PRODUCTS BY FOURIER-TRANSFORM NEAR INFRARED (FT-NIR) SPECTROSCOPY</td>
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<td>9:50–10:00</td>
<td>Alessandro Bedini, University of Parma, Italy</td>
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<td>10:00–10:20</td>
<td><strong>L29</strong></td>
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<td>10:00–10:20</td>
<td>ANALYTICAL AND SENSORY METHODS FOR THE DETECTION OF OFF-FLAVORS</td>
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<td>10:00–10:20</td>
<td>Erich Leitner, Graz University of Technology, Austria</td>
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<td>10:20–10:30</td>
<td><strong>L30</strong></td>
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<td>10:20–10:30</td>
<td>PTR-TOF-MS ANALYSIS OF FLAVOUR PROFILES: A NEW TOOL FOR CLASSIFYING APPLE CLONES</td>
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<td>10:20–10:30</td>
<td>Luca Cappellin, IASMA-FEM, San Michele all'Adige, Italy</td>
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<td>10:30–11:00</td>
<td>Coffee Break / EXHIBITION</td>
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<td>11:00–12:30</td>
<td>ORAL SESSIONS 7 &amp; 8 in parallel</td>
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* Young scientist presentation
### ORAL SESSIONS 5 & 6 in parallel

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<td>9:00–10:30</td>
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<td><strong>ORAL SESSION 6: Rapid Methods I</strong></td>
<td>Jacob de Jong &amp; Franz Ulberth</td>
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<td>9:00–9:30</td>
<td>L36</td>
<td>RECENT PROGRESS IN RAPID METHODS FOR FOOD QUALITY AND SAFETY CONTROL</td>
<td>Jacob de Jong, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands</td>
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<td>9:30–9:50</td>
<td>L37</td>
<td>A NOVEL SOLUTION FOR THE RAPID CONTROL OF MULTIPLE PESTICIDE RESIDUES IN TEA</td>
<td>Tomas Cajka, Institute of Chemical Technology, Prague, Czech Republic</td>
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<td>9:50–10:10</td>
<td>L38</td>
<td>INORGANIC ARSENIC DETERMINED BY SPE SEPARATION AND AAS DETECTION – A NOVEL SPECIATION APPROACH</td>
<td>Rie R. Rasmussen, Technical University of Denmark, Soeborg, Denmark</td>
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<td>10:10–10:20</td>
<td>L39*</td>
<td>HIGH-THROUGHPUT GC-MS/MS ANALYSIS OF BFRS (INCLUDING EMERGING COMPOUNDS) IN FISH/SEAFOOD</td>
<td>Kamila Kalachova, Institute of Chemical Technology, Prague, Czech Republic</td>
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<td>10:20–10:30</td>
<td>L40*</td>
<td>MULTIPLEX SCREENING OF PERSISTENT ORGANIC POLLUTANTS IN FISH USING SPECTRALLY-ENCODED MICROSPHERES</td>
<td>Anastasia Meimaridou, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands</td>
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### ORAL SESSIONS 7 & 8 in parallel

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<td>11:00–12:30</td>
<td>8</td>
<td><strong>ORAL SESSION 8: Rapid Methods II</strong></td>
<td>Jacob de Jong &amp; Christopher Elliott</td>
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<td>11:00–11:30</td>
<td>L41</td>
<td>MEASURING ALGAL BIOTOXINS AND THE ANALYTICAL CHALLENGES STILL AHEAD</td>
<td>Christopher Elliott, Queen's University, Belfast, UK</td>
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<td>11:30–11:40</td>
<td>L42*</td>
<td>DEVELOPMENT OF QUANTUM DOTS-BASED LATERAL FLOW IMMUNOASSAY FOR DETECTION OF CHLORAMPHENICOL IN MILK</td>
<td>Anna Berlina, Russian Academy of Sciences, Moscow, Russian Federation</td>
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<td>11:40–12:00</td>
<td>L43</td>
<td>DETERMINATION OF PYRROLIZIDINE, TROPANE AND ERGOT ALKALOIDS IN HONEY, FEED AND CEREALS AND DETECTION OF ERGOT CONTAMINATION IN CEREALS</td>
<td>Hans van Egmond, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands</td>
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<td>12:00–12:30</td>
<td>L44</td>
<td>FOOD SAFETY ISSUES, WITH FOCUS ON CONTAMINANTS - THE IMPORTANCE OF QUICK BUT RELIABLE ANALYTICAL RESULTS FOR AN EFFECTIVE ENFORCEMENT OF EU LEGISLATION</td>
<td>Frans Verstraete, European Commission, DG Health Consumer Protection, Brussels, Belgium</td>
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### VENDOR SEMINARS

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<td>13:15–14:15</td>
<td>AQUARIUS hall</td>
<td><strong>BRUKER</strong> – Innovation and Tradition in Food Analysis</td>
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<td>13:15–14:15</td>
<td>Taurus hall</td>
<td>**WHITI END SOLUTION FOR YOUR FOOD ANALYSIS CHALLENGES: SAMPLE PREP – SEPARATION – MS DETECTION</td>
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<td>13:15–14:15</td>
<td>LEO hall</td>
<td><strong>NEW INNOVATIVE CHROMATOGRAPHY COLUMNS AND METHOD OPTIMIZATION FOR FOOD APPLICATIONS</strong></td>
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<td>13:15–14:15</td>
<td>VIRGO hall</td>
<td><strong>USING ADVANCED TECHNOLOGY TO SOLVE NEW CHALLENGES IN FOOD ANALYSIS</strong></td>
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### POSTER SESSION 2 / E-PRESENTATIONS / EXHIBITION / GLOBAL CHAT WITH RAFA EXPERTS / OPEN DAY

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<td>13:00–16:00</td>
<td><strong>POSTER SESSION 2:</strong> Authenticity, Traceability, Fraud (B-1 – B-44)</td>
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<td>Biologically Active, Health Promoting Food Components (C-1 – C-30)</td>
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<td>Biotechnology Based Methods (D-1 – D-3)</td>
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<td>Nanoparticles (I-1 – I-8)</td>
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<td>Novel Foods (J-1 – J-9)</td>
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<td>Organic Foods (K-1 – K-6)</td>
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<td>Processing Contaminants (N-1 – N-19)</td>
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<td>Residues – Pesticides (O-1 – O-52)</td>
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15:20–16:00    | Coffee break
**THURSDAY, November 3, 2011**

**ORAL SESSION 9**

& SEMINAR “Food safety issues beyond the EU”

& INTERACTIVE SEMINAR ”Fast development of analytical method: LET’S FIND THE BEST SOLUTION TOGETHER”

in parallel

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<th>16:00–18:00</th>
<th>ORAL SESSION 9: General Food Analysis chairs Erich Leitner &amp; Ivana Bobeldijk-Pastorova</th>
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| Zenit hall  | L45 GREEN ANALYTICAL METHODS IN FOOD ANALYSIS  
*Miguel de la Guardia*, University of Valencia, Spain |
| 16:00–16:20 | L46 LC/MS ANALYSIS OF GLUTEN PEPTIDES DERIVED FROM SIMULATED GASTROINTESTINAL DIGESTION OF DIFFERENT WHEAT VARIETIES: QUALITY AND SAFETY IMPLICATIONS  
*Stefano Sforza*, University of Parma, Italy |
| 16:20–16:40 | L47 EXPLOITING HIGH PRESSURE CONDITIONS IN COMPREHENSIVE TWO-DIMENSIONAL LIQUID CHROMATOGRAPHY AS A NOVEL APPROACH IN FOOD ANALYSIS  
*Francesco Cacciola*, Chromaleont S.r.l., Spin-off of the University of Messina, Italy |
| 16:40–17:00 | L48* A NEW PROCEDURE TO DETERMINE POLYMERIC PROANTHOCYANININDINS IN PLANT FOODS  
*Javier Zurita*, Institute of Food Science, Technology and Nutrition, Madrid, Spain |
| 17:00–17:10 | L49 INVESTIGATION OF THE INFLUENCE OF HOUSING SYSTEM ON THE CHEMICAL COMPOSITION OF EGGS: A METABOLIC APPROACH  
*Ivana Bobeldijk-Pastorova*, TNO Triskelion B.V., Zeist, The Netherlands |
| 17:10–17:30 | L50* APTAMERS FOR FOOD SAFETY AND QUALITY ASSURANCE: SELECTION OF THE APTAMERS AGAINST LIVE BACTERIAL CELLS  
*Riikka Kärkkäinen*, University of Chester, UK |
| 17:30–17:40 | L51 BACK-TRACING POULTRY EXPOSURE TO RAPIDLY METABOLIZED ENVIRONMENTAL TOXICANTS BASED ON VOLATILE COMPOUND METABOLIC SIGNATURES IN EDIBLE TISSUES  
*Erwan Engel*, INRA, Saint-Genes-Champanelle, France |
| 17:40–18:00 | L52* QUANTIFICATION OF FURANIC COMPOUNDS PRESENT IN ESPRESSO AND AROMATIZED ESPRESSO COFFEE SAMPLES USING SPME–GC/MS  
*Catarina Petisca*, University of Porto, Portugal |

* Young scientist presentation
## ORAL SESSIONS

### THURSDAY, November 3, 2011

**ORAL SESSION 9**

& **SEMINAR “Food safety issues beyond the EU”**

& **INTERACTIVE SEMINAR ”Fast development of analytical method: LET’S FIND THE BEST SOLUTION TOGETHER”**

**in parallel**

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<td>chairs James Lindsay &amp; Steven Lehotay</td>
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| 16:00–16:25 | **L53 RAPID DETECTION METHODS FOR FOOD SAFETY AND DEFENSE WITH SPECTROSCOPIC AND IMAGING SYSTEMS** |
|            | Kurt Lawrence, USDA, Agricultural Research Service, Athens, USA |

| 16:25–16:50 | **L54 ADVANCED PATHOGEN DETECTION SYSTEMS** |
|            | Arun Bhunia, Purdue University, West Lafayette, USA |

| 16:50–17:15 | **L55 RAPID ANALYSIS OF FOOD ADDITIVES AND CONTAMINANTS: APPLICATIONS WITHIN A REGULATORY FRAMEWORK** |
|            | Gregory Noonan, US Food and Drug Administration, College Park, USA |

| 17:15–17:40 | **L56 IMPROVED PESTICIDE ANALYSIS WITH GC-MS WITH SUPersonic MOLECULAR BEAMS** |
|            | Aviv Amirav, Tel Aviv University, Israel |

| 17:40–18:00 | **L57 HIGH THROUGHPUT MONITORING APPROACH FOR MULTIPLE VETERINARY DRUG RESIDUES IN ANIMAL TISSUES** |
|            | Steven Lehotay, USDA Agricultural Research Service, Wyndmoor, USA |

| 16:00–18:00 | **INTERACTIVE SEMINAR “Fast development of analytical method: LET’S FIND THE BEST SOLUTION TOGETHER”** |
|            | chairs Tomas Cajka, Institute of Chemical Technology, Prague, Czech Republic
|            | Katerina Mastovska, Covance Laboratories, Greenfield, IN, USA
|            | Hans Mol, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands |

**From 20:00**

**Symposium Dinner Event (Kaisersteinsky palace, historical centre of Prague)**

**PROGRAM:**

**MUSIC:**
- Mini-concert, memory of world-famous Czech opera singer Emma Destinn
- Jazz Spirit band (jazz quintet)
- Quartetto Telemann (romantic music from the 2nd half end of 19th century)

**DANCE:**
- Demonstration and teaching of folk dances

**FOOD:**
- Czech traditional cuisine including Czech special beers
- Demonstration of molecular gastronomy – challenge for food scientists?

*Registration for dinner in advance at the registration desk, until Wednesday, November 2, 13:00*
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<td><strong>ORAL SESSION 10: Natural Toxins Analysis I</strong></td>
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<td>9:00–9:30</td>
<td>L58 <strong>NATURAL TOXINS IN PLANTS AND FOODS: FROM TARGET ANALYSIS TOWARDS METABOLOMICS</strong></td>
<td>Rudolf Krska, University of Natural Resources and Life Sciences, Vienna, IFA-Tulln, Austria</td>
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<td>9:30–9:50</td>
<td>L59 <strong>EFSA CONTAM PANEL'S RISK ASSESSMENT ON MYCOTOXINS: INFLUENCE AND CHALLENGES OF THE ANALYTICAL METHODS</strong></td>
<td>Mari Eskola, European Food Safety Authority (EFSA), Parma, Italy</td>
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<td>9:50–10:00</td>
<td>L60* <strong>ASSESSMENT OF EXPOSURE TO THE FUSARIUM TOXIN DEOXYNIVALENOL: A BIOMARKER APPROACH</strong></td>
<td>Benedikt Warth, University of Natural Resources and Life Sciences, Vienna, IFA-Tulln, Austria</td>
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<td>10:00–10:20</td>
<td>L61 <strong>HIDDEN FUMONISINS: A STEP BEYOND THE ANALYTICAL ISSUE</strong></td>
<td>Chiara Dall'Asta, University of Parma, Italy</td>
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<td>10:20–10:30</td>
<td>L62* <strong>LC-MS MULTI-MYCOTOXIN ANALYSIS EMPLOYING QUECHERS LIKE SAMPLE PREPARATION PROCEDURE</strong></td>
<td>Milena Zachariasova, Institute of Chemical Technology, Prague, Czech Republic</td>
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<td>10:30–11:00</td>
<td><strong>Coffee Break / EXHIBITION</strong></td>
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<td>11:00–12:30</td>
<td><strong>ORAL SESSION 12: Natural Toxins Analysis II</strong></td>
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<tr>
<td>11:00–11:20</td>
<td>L63 <strong>SCREENING OF PLANT TOXINS IN FOOD AND BOTANICALS USING LC WITH FULL SCAN HIGH RESOLUTION (ORBITRAP) MASS SPECTROMETRY</strong></td>
<td>Hans Mol, RIKILT--Institute of Food Safety, Wageningen UR, The Netherlands</td>
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<td>11:20–11:30</td>
<td>L64* <strong>PYRROLIZIDINE ALKALOIDS – CURRENT TRENDS IN ANALYSIS OF HONEY AND MATERIALS OF PLANT ORIGIN</strong></td>
<td>Vytautas Tamosiunas, Joint Research Centre–European Commission – Institute for Reference Materials and Measurements, Geel, Belgium</td>
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<td>11:30–11:50</td>
<td>L65 <strong>RECENT TRENDS IN THE ANALYSIS OF PHYCOTOXINS: THE PERSPECTIVE OF THE EUROPEAN UNION REFERENCE LABORATORY FOR MARINE BIOTOXINS</strong></td>
<td>Ana Gago-Martinez, EU Reference Lab for Marine Biotoxins/ University of Vigo, Spain</td>
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<tr>
<td>11:50–12:10</td>
<td>L66 <strong>EVOLVING TO THE OPTOELECTRONIC MOUSE FOR PHYCOTOXIN ANALYSIS IN SHELLFISH</strong></td>
<td>Katrina Campbell, Queen's University, Belfast, UK</td>
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<tr>
<td>12:10–12:30</td>
<td>L67 <strong>DNA-APTAMERS FOR MYCOTOXINS: APPLICATION OF OCHRATOXIN A APTAMER TO WHEAT ANALYSIS</strong></td>
<td>Annalisa De Girolamo, National Research Council of Italy, Bari, Italy</td>
</tr>
<tr>
<td>12:30–13:30</td>
<td><strong>Lunch</strong></td>
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* Young scientist presentation
### FRIDAY, November 4, 2011

**ORAL SESSIONS 10 & 11 in parallel**

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<td>9:00–10:30</td>
<td>ORAL 11</td>
<td>Food Contaminants I</td>
<td>chairs Hans Mol &amp; Jan Poustka</td>
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<tr>
<td>9:00–9:20</td>
<td>L68</td>
<td>CHALLENGES IN TARGETED AND NON-TARGETED ANALYSIS OF PESTICIDE RESIDUES</td>
<td>Katerina Mastovska, Covance Laboratories, Greenfield, USA</td>
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<tr>
<td>9:20–9:40</td>
<td>L69</td>
<td>INFLUENCE OF MATRIX EFFECTS IN QUALITATIVE ANALYSIS BY LC-MS: PROBLEMS AND SOLUTIONS</td>
<td>Amadeo R. Fernandez-Alba, European Union Reference Laboratory (DG SANCO) for Residues of Pesticides in Fruits and Vegetables, University of Almeria, Spain</td>
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<tr>
<td>9:40–10:00</td>
<td>L70</td>
<td>ION MOBILITY-TIME-OF-FLIGHT MASS SPECTROMETRY AS A NEW TOOL FOR THE SCREENING OF PESTICIDES RESIDUES IN FOOD</td>
<td>Séverine Goscinny, Scientific Institute of Public Health-Pesticide Unit, Brussels, Belgium</td>
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<td>10:00–10:20</td>
<td>L71</td>
<td>QUANTITATION OF 3-MCPD ESTERS AND GLYCIDYL ESTERS VIA STABLE ISOTOPE DILUTION ASSAYS IN EDIBLE FATS AND OILS</td>
<td>Michael Granvogl, German Research Center for Food Chemistry, Freising, Germany</td>
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<td>10:20–10:30</td>
<td>L72*</td>
<td>STUDIES ON THE FORMATION OF IMPORTANT FLAVOUR COMPOUNDS IN WHEAT BEER AS WELL OF THE TOXICOLOGICAL RELEVANT STYRENE FROM PHENOLIC ACIDS</td>
<td>Daniel Langos, German Research Centre for Food Chemistry, Freising, Germany</td>
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<td>10:30–11:00</td>
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<td>Coffee Break / EXHIBITION</td>
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<td>ORAL 13</td>
<td>Food Contaminants II</td>
<td>chairs Stefan van Leeuwen &amp; Katerina Mastovska</td>
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<td>11:00–12:30</td>
<td>ORAL 13</td>
<td>Food Contaminants II</td>
<td>chairs Stefan van Leeuwen &amp; Katerina Mastovska</td>
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<td>11:00–11:20</td>
<td>L73</td>
<td>NON-TARGET STEP-WISE ANALYTICAL SCREENING OF PAPER FOOD CONTACT MATERIALS TO ASSESS THE SAFETY</td>
<td>Sander Koster, TNO, Zeist, The Netherlands</td>
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<td>11:20–11:40</td>
<td>L74</td>
<td>ANALYSIS OF FOOD PACKAGING CONTAMINANTS BY LC-MS</td>
<td>Martin Schlummer, Fraunhofer IVV, Freising, Germany</td>
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<td>11:40–11:50</td>
<td>L75*</td>
<td>QUANTITATIVE TRACE ANALYSIS OF EIGHT CHLORAMPHENICOL ISOMERS IN URINE BY CHIRAL LIQUID CHROMATOGRAPHY COUPLED TO TANDEM MASS SPECTROMETRY</td>
<td>Bjorn Berendsen, RIKILT--Institute of Food Safety, Wageningen UR, The Netherlands</td>
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<tr>
<td>11:50–12:00</td>
<td>L76*</td>
<td>ANALYSIS OF ALPHA-DICARBONYL COMPOUNDS IN HIGH FRUCTOSE CORN SYRUP AND CARBONATED SOFT DRINKS</td>
<td>Sabrina Gensberger, University of Erlangen–Nuremberg, Germany</td>
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<td>12:00–12:10</td>
<td>L77*</td>
<td>RAPID SPE-GC-FID DETERMINATION OF MOSH (MINERAL OIL SATURATED HYDROCARBONS) AND MOAH (MINERAL OIL AROMATIC HYDROCARBONS) IN PRINTING INKS, RECYCLED CARDBOARD AND IN DRIED FOOD AS A CONSEQUENCE OF MIGRATION UNDER ACCELERATED TEST CONDITION</td>
<td>Laura Barp, University of Udine, Italy</td>
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<td>12:10–12:30</td>
<td>L78</td>
<td>ADVANCED ANALYTICAL STRATEGIES FOR MEASURING MIGRANTS AT TRACE LEVELS IN FOOD SAMPLES USING TANDEM OR HIGH RESOLUTION MASS SPECTROMETRY – PARTICULAR CASES OF BISPHENOL A, PHTHALATE DIESTERS AND PERFLUORINATED COMPOUNDS</td>
<td>Ronan Cariou, ONIRIS, LABERCA, Nantes, France and Université Nantes Angers Le Mans, France</td>
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<td>12:30–13:30</td>
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<tr>
<td>13:15–14:15</td>
<td>VENDOR SEMINAR</td>
<td>AGILENT TECHNOLOGIES: FLEXIBLE STRATEGIES FOR YOUR FOOD ANALYSIS</td>
<td>AQUARIUS hall Agilent Technologies</td>
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13:00–14:30
Poster Session 3 / Exhibition

POSTER SESSION 3:
ALLERGENS (A-1 – A-12)
FLAVOURS AND ODOURS (E-1 – E-26)
GENERAL FOOD ANALYSIS (G-1 – G-75)
LAST MINUTE POSTERS (LM)

14:30–15:30
Summary & Discussion Platform:
Industry Needs versus Scientific Dreams: Approaches for Food Chain Control

Panelists
Moderator: Jana Hajslova, Institute of Chemical Technology, Prague, Czech Republic
Richard Stadler, Nestlé Product Technology Centre, Orbe, Switzerland
Hans-Gerd Janssen, Unilever Research and Development Vlaardingen, The Netherlands
Michel Nielen, RIKILT—Institute of Food Safety, Wageningen UR, The Netherlands
Steven Lehotay, USDA Agricultural Research Service, Wyndmoor, USA

L79
ANALYTICAL METHODS FOR FOOD CHAIN CONTROL - CURRENT LANDSCAPE, OPPORTUNITIES, NEEDS AND CHALLENGES FOR THE FOOD INDUSTRY
Richard Stadler, Nestlé Product Technology Centre, Orbe, Switzerland

L80
HOLISTIC TECHNOLOGIES IN FOOD ANALYSIS, THE SKY IS THE LIMIT!
Michel Nielen, RIKILT—Institute of Food Safety, Wageningen UR, The Netherlands

15:30–15:45
RAFA 2011 poster award / Sponsored poster awards
Announcement: RAFA 2013, Prague, Czech Republic

15:45–16:00
Closing Address
Jana Hajslova, chairwoman of RAFA 2011 & Michel Nielen, co-chairman of RAFA 2011
### WEDNESDAY, November 2, 2011

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<td>FOOD CONTAMINANTS (ENVIRONMENTAL) (F-1 – F-55)</td>
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<td>MYCOTOXINS, MARINE AND PLANT TOXINS (H-1 – H-52)</td>
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<td>PACKAGING CONTAMINANTS (M-1 – M-21)</td>
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<td>RESIDUES – DRUGS ET AL. (P-1 – P-62)</td>
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<td>BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS (C-1 – C-30)</td>
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<td>BIOTECHNOLOGY BASED METHODS (D-1 – D-3)</td>
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<td>NANOPARTICLES (I-1 – I-8)</td>
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<td>NOVEL FOODS (J-1 – J-9)</td>
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<td>ORGANIC FOODS (K-1 – K-6)</td>
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<td>PROCESSING CONTAMINANTS (N-1 – N-19)</td>
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<td>RESIDUES – PESTICIDES (O-1 – O-53)</td>
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<td>FLAVOURS AND ODOURS (E-1 – E-26)</td>
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<td>LAST MINUTE POSTERS (LM)</td>
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</table>
F: FOOD CONTAMINANTS (ENVIRONMENTAL)

F-1  DETERMINATION OF PAHS IN HONEY
  Milada Vávrová, Stanislav Navrátil, Michaela Stoupalová, Lenka Wanecká

F-2  NEW SIMPLE AND FAST GC-MS/MS METHOD FOR THE SIMULTANEOUS ANALYSIS OF VARIOUS GROUPS OF ORGANOHALOGEN POLLUTANTS AND PAHS
  Kamila Kalachova, Jana Pulkrobav, Tomas Cajka, Michal Stupak, Jana Hajsova

F-3  EPA METHOD 1699: HIGH SELECTIVE MULTIRESIDUE HRGC/HRMS PESTICIDE ANALYSIS APPLIED TO FOOD SAMPLES
  Heinz Mehlmann, Dirk Krumwiede, Frank Theobald

F-4  THE ESTIMATION DAILY INTAKE OF PCDD, PCDF AND DL-PCB VIA HUMAN MILK
  Danuta Ligocka, Joanna Kaminska, Marek Zielinski, Marta Czerska, Marek Jakubowski

F-5  THE QUECHERS EXTRACTION APPROACH AND COMPREHENSIVE TWO – DIMENSIONAL GAS CHROMATOGRAPHY OF HALOGENATED PERSISTENT ORGANIC POLLUTANTS IN COW MILK AND HUMAN BREAST MILK
  Jaap de Zeeuw, Jack Cochran, Michelle Mieselwitz, Julie Kowalski

F-6  BIVALVE MOLLUSCS AS BIOINDICATOR OF HEAVY METALS CONTAMINATION: CASE STUDY AT MANGROVE PARK LOCATED IN THE METROPOLITAN REGION OF RECIFE, PERNAMBUCO, BRAZIL
  Helida Karla Philippini Silva, Maria Da Glória Efpianio Silva, Fatima Maria Miranda Brayner, Silvio José Macedo

F-7  SIMULTANEOUS DETERMINATION OF PCB/PBDE IN MILK FAT BY GC-ITMS. EVALUATION OF THE UNCERTAINTY OF MEASUREMENT
  Marek Roszko, Mieczysław Obiedziński, Piotr Karpiński

F-8  ASSESSMENT OF SPATIAL AND TEMPORAL DISTRIBUTION OF PCB AND PBDE IN MILK FAT FROM POLAND
  Marek Roszko, Mieczysław Obiedziński

F-9  SEARCHING FOR THE HOLY GRAIL: SEPARATION OF ALL PRIORITY POLYCYCLIC AROMATIC HYDROCARBONS AND THEIR KNOWN INTERFERENCES BY SERIAL COMBINATION OF DIFFERENT HPLC COLUMNS
  Julie Kowalski, Sharon Lupo, Ty Kahler, Shane Stevens, Jack Cochran

F-10 MULTIANALYSIS OF CELLULAR BIOMARKERS IN VARIOUS TOX CHIP-FORMATS
  Geraldine Graser, Patricia Buchegger, Ursula Sauer, Hedvig Toth-Szekely, Claudia Preininger

F-11 VOLATILE COMPOUND METABOLIC SIGNATURES IN POULTRY FAT FOR BACK-TRACING DIETARY EXPOSURE TO HEXABROMOCYCLODODECANE (HBCD)
  Jérémy Ratel, Agnès Fournier, Philippe Berge, Patrick Blinet, Catherine Jondreville, Cyril Feidt, Bruno Le Bizec, Erwan Engel

F-12 A RAPID AND SENSITIVE MULTIDIMENSIONAL LIQUID-GAS CHROMATOGRAPHY (LC–GC) METHOD FOR THE DETERMINATION OF HYDROCARBON CONTAMINATION IN FOODS
  Peter Tranchida, Mariosimone Zoccali, Giorgia Purcaro, Sabrina Moret, Lanfranco Conte, Paola Dugo, Luigi Mondello

F-13 RAPID GC-MS METHOD FOR ANALYSIS OF POLYCYCLIC AROMATIC HYDROCARBONS (PAHS) IN SEAFOOD: AOAC COLLABORATIVE STUDY
  Lucie Drábova, Jana Pulkrobavová, Kamila Kalachová, Katerina Mastovská, Vladimir Kocourek, Jana Hajsova

F-14 DETECTION OF DEHP IN EDIBLE OILS AND ELUCIDATION OF SOURCES
  Martin Schlummer, Ludwig Gruber, Michael Barwitz, Sonja Šmolic
F-15 ANALYSIS OF PCDD/FS AND DL PCBS IN DIFFERENT SPECIES OF FISH FROM LAKE GARDA-NORTHERN ITALY
Simonetta Menotta, Stefano Racanelli, Maria Vitellino, Luana Adelizzi, Giorgio Fedrizzi, Giorgio Varisco

F-16 CONTENT OF MERCURY IN CANED FISH PRODUCTS AVAILABLE ON SERBIAN MARKET
Sasa Jankovic, Tatjana Radicevic, Srdjan Stefanovic, Dragica Nikolic, Tamara Boskovic, Dragan Milicevic

F-17 STUDY OF BENZO(A)PYRENE PHOTOOXIDATION PROCESS IN NON POLAR LIQUID MEDIA IN THE PRESENCE OF FOOD ANTIOXIDANTS
Božena Sklářsová, Alena Bednáříková, Emil Kolek, Peter Šimko

F-18 APPLICATION OF QUECHERS METHOD FOR DETERMINATION OF PAHS AND CHLOROBENZENES IN SELECTED FOOD SAMPLES
Anna Sadowska-Rociek, Magdalena Surma, Ewa Cieslik, Juan Manuel Molina Ruiz

F-19 DETERMINATION OF PB, CD, HG, AS AND CU IN ALMOND AND PRODUCTS OF ALMOND BY ICP-MS
Maja Lojović, Biljana Marošanović

F-20 LEVELS OF PFAS IN SELECTED FOOD COMMODITIES AND FOOD CAULDRONS COLLECTED IN VARIOUS REGIONS OF EU
Veronika Hlouskova, Petra Hradkova, Jan Poustka, Ondrej Lacina, Jana Pulkrabova, Stefania Paola De Filippis, Wendy D’Hollander, Dorte Herzke, Jana Hajšlova

F-21 DETERMINATION OF MUSK COMPOUNDS IN FISH (LEUCISCUS CELHALUS) FROM THE RIVER SVRTAKA
Ludmila Mravcová, Milada Vávrová, Alena Soukupová, Libor Zouhar, Michaela Charvátová, Vladimír Večerek

F-22 Determination of metals in food additives by means of laser ablation with inductively coupled plasma mass spectrometry after electrodeposition
Jan Knápek, Tomáš Vaculovič, Josef Komárek

F-23 QUANTITATION AND IDENTIFICATION OF PHTHALATES IN FOOD AND BEVERAGE SAMPLES USING HIGHLY SELECTIVE LC–MS/MS
Alek Dooley, Olivia Yang, Eric Wan, Yves LeBlanc, André Schreiber

F-24 DETERMINATION OF PCDDS, PCDFS, DIOXIN-LIKE AND NON DIOXIN-LIKE PCBS IN FISH SAMPLES – A COMPARISON BETWEEN PRESSURIZED SOLVENT EXTRACTION AND SOXHLET EXTRACTION
Sabine Cleres, Stephan Hamm, Armin Maulshagen, Rudolf Hartmann, Barbara Mullis

F-25 RESULTS OF FIRST WORLDWIDE UNEP INTERLABORATORY STUDY ON POPS
Stefan van Leeuwen, Jacob de Boer, Bert van Bavel

F-26 EFFECTS OF THE COLLISION INDUCED DISSOCIATION (CID) VOLTAGE AND THE DAMPING GAS FLOW ON CO-PLANAR POLY CHLORINATED BIPHENYLS (CO-PCBS) DETERMINATION BY QUADRUPOLE ION TRAP MASS SPECTROMETRY
Ki-cheol Kim, Su-jung Yun, Cheol-young Kim, Jin-ho Jang, Hae-geun Hong, Mi-hye Yoon, Jeung-bok Lee

F-27 ANALYSIS OF PERFLUORINATED ALKYLATED SUBSTANCES IN BIOTA SAMPLES BASED ON FAST AND SIMPLE ACTIVATED CHARCOAL CLEAN-UP PROCEDURE FOLLOWED BY LIQUID CHROMATOGRAPHY–TANDEM MASS SPECTROMETRY: METHOD INTERLABORATORY STUDY
Petra Hradkova, Veronika Hlouskova, Ondrej Lacina, Jan Poustka, Jana Pulkrabova, Jana Hajšlova

F-28 TRACE MICROELEMENT CONTENT IN EDIBLE FISH FROM BULGARIAN BLACK SEA COAST
Ivanka Dakova, Irina Karadjova, Metody Karadjov, Valeri Dakov

F-29 MERCURY DETERMINATION AND SPECIATION IN WINE BY NEW ION–IMPRINTED SORBENTS
Ivanka Dakova, Tanya Yordanova, Irina Karadjova

F-30 DETERMINATION OF METALS AS MARKERS OF OIL CONTAMINATION IN SEAFOOD
David Bass, Lee Davidowski, Laura Thompson, Zoe Grosser, Ben Persson

F-31 OCCURENCE OF PERFLUORINATED COMPOUNDS IN FOODSTUFFS IN SWITZERLAND: PRIMARY FOOD AND PACKAGING CONTRIBUTION
Aurélie Bugay, Véronique Schweizer, Vincent Dudler, Patrick Edder, Stefan Bieri

F-32 METHYLMERCURY DETERMINATION IN FISH AND SHELLFISH BY GOLD AMALGAMATION – DIRECT MERCURY ANALYZER
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F-33 VALIDATION OF HEAVY METALS ANALYSIS BY ICP–MS FOR REGISTRATION OF KOREAN FOOD CODE
Kyung-Su Park, Joo-Ee Seo, Ji-Yeon Lee, Jae-Hoon Kim, Yoon-Mi Lee, Hye-Jin Lee, Young-Mi Yang, Hye-Jung Yoon

F-34 REGIONAL VARIATION OF MEHG RATIO TO TOTAL HG IN FISHES FROM KOREAN CITIES
Hyun-Mee Park, Min-Ji Jung, Sun-Hwa Lee, Joo-Ee Seo, Kyung-Su Park, Hee-Soo Pyo, Hye-Jung Yoon

F-35 SIMULTANEOUS DETERMINATION OF,1,4-DIOXANE AND FORMALDEHYDE IN WATER BY SOLID PHASE MICROEXTRACTION GAS CHROMATOGRAPHY–TIME OF FLIGHT MASS SPECTROMETRY
Hyun-Mee Park, Warnadi Dirwono, Ki-Soo Lee, Dong-Ju Moon, Yeon-Hee Lee, Kang-Bong Lee

F-36 PHTHALATE INTAKE OF INFANTS BASED ON THE RESULTS OF A DUPLICATE DIET STUDY IN GERMANY (INTEGRATED EXPOSURE ASSESSMENT SURVEY, INES II)
Hermann Fromme, Ludwig Gruber, Sigrun Boehmer, Martin Schlummer, Gabriele Bolte, Wolfgang Völkel

F-37 DETERMINATION OF ARSENOSUGARS IN ALGAL EXTRACTS BY HIGH-TEMPERATURE LIQUID CHROMATOGRAPHY – INDUCTIVELY COUPLED PLASMA MASS SPECTROMETRY
Amanda Terol, Francisco Ardini, Marco Grotti, José Luis Todoli

F-38 MERCURY IN ORGANIC AND CONVENTIONAL BABY FOODS MARKETED IN THE REGION OF LISBOA, PORTUGAL: OCCURRENCE AND EXPOSURE ASSESSMENT
Carla Martins, Elsa Vasco, Eleonora Paixão, Paula Alivto

F-39 CHLOROPROPANOLS EXTRACTION FROM WATER AND FRUIT JUICE BASED ON DISPERSIVE LIQUID–LIQUID MICROEXTRACTION
Rosa A. Lorenzo-Ferreira, Paula Gonzalez-Siso, Antonia M. Carro-Diaz

F-40 VALIDATION OF A METHOD FOR THE DETERMINATION OF POLYCYCLIC AROMATIC HYDROCARBONS (PAH) IN CEREALS AND VEGETABLES BY GC–MS
Rudolf Hackenberg, Detlef Bohn, Carolin Stachel

F-41 ENHANCEMENT OF PRODUCTIVITY FOR THE ANALYSIS OF FOOD SAMPLES WITH THE 7700X ICP-MS
Sébastien Sannac, Jean Pierre Lener, Jérôme Darrouzes

F-42 DETERMINATION OF POLYCHLORINATED BIPHENYL CONGENERS IN FOODSTUFFS AND ANIMAL FEED USING GC–MS/MS
Chris Sandy, Peter Furst, Thorsten Bernsmann, Dominik Baumeister

F-43 UNCERTAINTY APPROACH APPLIED TO THE DETERMINATION OF ORGANIC AND INORGANIC CONTAMINANTS FOR QUALITY MANAGEMENT SUPPORT
Igor R. B. Olivares, Helena M. Queiroz, Daiane P. Torres, Fernando A. Lopes

F-44 LEVELS OF PERFLUORINATED COMPOUNDS IN HUMAN MILK AND FOOD SAMPLES
Cristiana Guerranti, Guido Perra, Silvano Focardi

F-45 LEVELS OF ENDOCRINE DISRUPTORS IN ORGANIC AND CONVENTIONAL FOOD
Cristiana Guerranti, Silvano Focardi

F-46 COMPREHENSIVE ANALYSIS OF PESTICIDES, HERBICIDES, MYCOTOXINS AND OTHER EXOGENOUS CHEMICALS IN FOODSTUFFS USING HPLC HIGH-RESOLUTION TOF
Juergen Wendt, Jeffrey S. Patrick, Viatcheslav Artaev, Kevin Siek, Joe Binkley

F-47 DETERMINATION OF CHLOROPROPANOLS IN MILK USING ULTRASOUND-ASSISTED DISPERSIVE LIQUID-LIQUID MICROEXTRACTION WITH DERIVATIZATION AND GC-MS DETECTION
Paula González, Patricia Carril, Antonia Carro, Rosa Lorenzo

F-48 ADVANCED APPROACHES OF CELL BASED SCREENING METHOD HTVS DR CALUX FOR DIOXINS AND DL-PCBS AND INTERNATIONAL APPLICATION EXAMPLES (GERMANY, CHILE, KUWAIT)
Peter Behnisch, Abraham Brouwer

F-49 ANALYSIS OF PERFLUORINATED COMPOUNDS IN FISH TISSUE: A PILOT STUDY FROM THE CZECH REPUBLIC
Jana Pulkrobova, Petra Hradkova, Veronika Hlouskova, Jan Poustka, Jana Hajslova

F-50 IMPLEMENTATION OF GC×GC–TOFMS FOR THE SIMULTANEOUS DETERMINATION OF PCBS, PBDES AND PAHS IN ENVIRONMENTAL SAMPLES
Jana Pulkrobova, Kamila Kalachova, Tomas Cajka, Lucie Drabova, Jana Hajslova
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<td>FAST SCREENING FOR NUTRITION-RELEVANT AND TOXIC TRACE ELEMENTS IN PLANT AND FISH MATERIAL BY TXRF SPECTROSCOPY</td>
<td>Armin Gross, Hagen Stosnach</td>
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<td>F-52</td>
<td>A NOVEL SPECIATION ALTERNATIVE FOR THE DETERMINATION OF INORGANIC ARSENIC IN MARINE SAMPLES</td>
<td>Rie R. Rasmussen, Rikke V. Hedegaard, Birgitte K. Herbst, Jens J. Sloth</td>
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<td>F-53</td>
<td>MERCURY SPECIATION ANALYSIS IN MARINE SAMPLES BY HPLC–ICPMS</td>
<td>Rie R. Rasmussen, Maja E. Svendsen, Birgitte K. Herbst, Jens J. Sloth</td>
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<td>F-54</td>
<td>DETECTION OF CONTAMINANTS IN CEREALS BY NEAR INFRARED HYPERSPECTRAL IMAGING</td>
<td>Philippe Vermeulen, Juan Antonio Fernández Pierna, Pierre Dardenne, Vincent Baeten</td>
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<td>F-55</td>
<td>ANALYSIS OF PERFLUORINATED COMPOUNDS (PFCS) IN FISH: A COMPARISON BETWEEN FARM AND OPEN SEA FISH</td>
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G-44 EFFECT OF COOKING PROCESSES ON THE OXIDATIVE STABILITY OF COMMERCIAL PACKED ALMONDS AND SUNFLOWER SEEDS UNDER ACCELERATED CONDITIONS
Arantxazu Valdés García, Ana Beltrán Sanahuja, Maria del Carmen Garrigós Selva

G-45 DETERMINATION OF SYNTHETIC FOOD COLORANTS IN WATER SOLUBLE FOODS AND BEVERAGES BY HPLC AND NOVEL SPECTROPHOTOMETRIC ASSAYS
Fatios Ayca Ozdemir Olgun, Birsen Demirata Ozturk

G-46 USING MULTIPLE ANALYTICAL TECHNIQUES TO ASSIST WITH FEATURE SELECTION AND IDENTIFICATION IN COMPLEX MIXTURE ANALYSIS
James McKenzie, Julie Wilson, Jane Thomas-Oates, Adrian Charlton

G-47 UNRAVELING THE CHEMICAL COMPOSITION OF CARAMEL
Agnieszka Golon, Nikolai Kuhnert
**POSTER SESSIONS**

**G-48** VISIBLE EVIDENCE FOR THE FORMATION OF COPPER COMPLEXES IN GARLIC EXTRACTS TREATED WITH COPPER SULFATE AND SODIUM NITRITE MIXTURE
Kwabena Justice Sarfo, Nicholas Sarfo-Sarpong, Ibok Nsa Oduro

**G-49** INFRARED SPECTROSCOPY AS A TOOL TO PREDICT α-TOCOPHEROL AND PHENOLIC COMPOUNDS IN VIRGIN OLIVE OILS
Sandra Silva, Marta Pina, Carmo Bonito, Ana Gomes, Paula Arêns, Maria do Rosário Bronze

**G-50** MINERAL PROFILE OF MENU SAMPLES: A TOOL FOR THE EVALUATION OF DAILY INTAKE
Anna Gonzalez-Masó, Alba Mir-Marqués, Oscar Lopez-Salazar, M. Luisa Cervera, Miguel de la Guardia

**G-51** MEASUREMENT OF TRANS FAT IN EDIBLE FATS AND OILS BY FT–IR WITH A HEATED ATR ACCESSORY
Ben Perston, Svenja Goth

**G-52** METHOD VALIDATION FOR MULTI-ELEMENTAL ANALYSIS IN WINE BY INDUCTIVELY COUPLED PLASMA – OPTICAL EMISSION SPECTROMETRY
Julie Vaudron, François Auger, Yolande Abdelnour, Sébastien Sannac, Evrim Kilicgedik

**G-53** DETERMINATION OF FREE AND TOTAL ELLAGIC ACID IN THREE DIFFERENT RASPBERRY CULTIVARS GROWN IN SERBIA
Maja Natic, Dragana Dabic, Aleksandra Lazic, Zivoslav Tesic

**G-54** SIMPLE VISUALIZATION TECHNIQUE FOR THE OPTIMAL POSITIONING COUPLING PLANAR CHROMATOGRAPHY WITH DIRECT ANALYSIS IN REAL TIME MASS SPECTROMETRY
Elena Chernetsova, Gertrud Morlock

**G-55** NITROGEN / PROTEIN DETERMINATION IN FISH MEAL BY FLASH COMBUSTION METHOD IN COMPARISON WITH KJELDAHL METHOD
Liliana Krotz, Kirsten Hecht, Lutz Eflein, jil-Denise Bohmfalk, Guido Giazzetti

**G-56** DETERMINATION OF TRACE AMOUNTS OF IRON AND COPPER IN WATER AND FOOD SAMPLES BASED ON ULTRASOUND ASSISTED EMULSIFICATION SOLIDIFICATION OF FLOATING ORGANIC DROP
Gholamreza Khayatian, Shahed Hassanpoor

**G-57** NON-DESTRUCTIVE SCREENING OF CHILI POWDERS FOR COLOUR VALUES AND CAPSAICINOIDS BY SPECTROSCOPIC TECHNIQUES
Sven Meckelmann, Matthias Lüpertz, Christina Schroders, Dieter Riegel, Michael Petz

**G-58** EASY AND FAST METHOD DEVELOPMENT FOR THE MERCURY SPECIATION IN FOOD BY HPLC–ICP–MS
Sébastien Sannac, Yu-Hong Chen, Raimund Wahlen, Ed Mccurdy

**G-59** DETECTION OF GENETICALLY MODIFIED POTATO EH92-527-1 (BPS-25271-9) IN FOOD AND FEED PRODUCTS COMMERCIALIZED IN SARDINIA
Bruna Vodret, Ilaria Mascia, Maria Rosalba Mancuso, Gianfranca Serratrice, Maria Agostina Oggiorno, Edoardo Marongiu

**G-60** NEW TECHNOLOGICAL TOOLS FOR ISOLATING AND MEASURING GROWTH PROMOTING AGENTS IN EDIBLE TISSUES AND BIOLOGICAL FLUIDS
Emmanuelle Bichon, Sandrine Rochereau, Ludivine Seree, Stéphanie Prevost, Fabrice Monteau, Bruno Le Bizec

**G-61** MULTIVITAMIN CORN: TOXICITY AND ALLERGENIC SAFETY ASSESSMENT
Gemma Arjó, Teresa Capell, Paul Christou, Carme Piñol

**G-62** INERTNESS PERFORMANCE OF CAPILLARY GC COLUMNS AND LINERS IN FOOD ANALYSIS
Laura Provoost, Kenneth Lynam, Doris Smith

**G-63** A PROTEOMICS APPROACH TO LISTERIA IDENTIFICATION BY MALDI MASS SPECTROMETRY
Jianru Stahl-Zeng, Patrick Pribil, Amandine Boudreau, Lisa Waddington, Jacqueline Upham, Jeffrey van der Riet, David Cox, Takeo Sakuma

**G-64** QUANTUM DOTS AS NEW LABEL FOR RAPID TESTS
Elena Speranskaya, Irina Goryacheva, Natalia Beloglazova

**G-65** APPLICATION OF CHEMOMETRIC METHODS TO ASSESS THE IMPACT OF INTENSIVE HORTICULTURE PRACTICES ON GROUNDWATER CONTENT OF NITRATES, SODIUM, POTASSIUM AND PESTICIDES
Edgar Pinto, Armindo Melo, Ana Aguiar, Catarina Mansilha, Olivia Pinho, Isabel Ferreira

**G-66** INVESTIGATION OF METALOMICS OF VEGETABLES GROWN IN CONTAMINATED AREAS BY PRINCIPAL COMPONENTS &CLASSIFICATION ANALYSIS
Josif Gergen, Ioan Gogoasa, Despina Maria Bordean, Liana Maria Alda, Monica Harmanescu
G-67 LEVELS OF BENZOIC AND SORBIC ACID PRESERVATIVES IN PROCESSED FOOD IN TURKEY (2008–2011)
Pelin Ulca, Beril Atamer, Yeliz Ozturk

G-68 MONITORING THE ILLEGAL USE OF DYES IN CHILLI POWDERS IN TURKEY (2008–2011)
Pelin Ulca, Yeliz Ozturk, Beril Atamer

G-69 CALIBRATION OF LOW COST ON-LINE VISIBLE-NEAR INFRARED SENSOR FOR THE MONITORING OF THE FERMENTATION PROCESS AND THE QUALITY OF THE CIDER
Alberto Villar, Eneko Gorritxategi, Deizte Otaduy, Jose Ignacio Santos, Luis Angel Fernandez

G-70 LEAST MEDIAN OF SQUARES CALIBRATION USING EXCEL
Panagiotis Steliopoulos

G-71 DEVELOPMENT, VALIDATION AND APPLICATION OF A METHODOLOGY FOR THE DETERMINATION OF \( \alpha, \beta \)-UNSATURATED HYDROXY ALDEHYDES IN SAMPLES OF EDIBLE SOYBEAN OIL
Pedro Pereira, Luciane Bastos, Hortensia Rocha

G-72 TWO NEW MODIFIED ACTIVATED CABONS BY HISTIDINE AND ARGinine FOR THE SOLID PHASE EXTRACTION OF TRACE LEAD IN WATER SAMPLES AND SOME OF FOOD SAMPLES
Rostam Shabani, Maryam Majidi, Fatemeh Abedi

G-73 THE APPLICATION OF HYPHENATED SEPARATION TECHNIQUES FOR RESEARCHING OF LUNG CANCER BIOMARKERS
Agnieszka Ulanowska, Grzegorz Strączyski, Bogusław Buszewski

G-74 QUANTITATIVE LATERAL FLOW STRIPS FOR MULTI-ANALYTE ASSAYS OF FOOD CONTAMINANTS
Boris Dzantiev, Yuri Vengerov, Anatoly Zherdev, Nadezhda Byzova

G-75 COMPARISON OF DNA EXTRACTION METHODS TO DETECT TRACE AMOUNTS OF TREE NUT ALLERGENS IN CHOCOLATES
Joana Costa, Vitor S. Melo, Cristina G. Santos, Isabel Mafra, Joana S. Amaral, Leticia Estevinho, M.B.P.P. Oliveira

LM: LAST MINUTE POSTERS

LM-1 RAPID ANALYSIS OF PESTICIDES IN DIFFERENT FOOD MATRICES USING A DIRECT SAMPLING ANALYSIS (DSA) SOURCE
Avinash Dalmia, Shida Shen, Daniel Pentek, Craig Whitehouse, Sean Daugherty

LM-2 AN ELISA TEST FOR THE DETECTION OF NIFURSOL RESIDUE IN CHICKEN MUSCLE AND SHRIMP TISSUE
Karen Ong, Keng Yoon Yeong, Michael Z. Zheng, Elisabeth Hammer

LM-3 3-MCPD-ESTERS ANALYSIS INEDIBLE OILS AND FATS USING LARGE VOLUME INJECTION AND COMPREHENSIVE GC×GC-TOF MS
Sjaak de Koning, Sonja Augustin, Zuzana Zelinkova, Karel Hrnúšík, Hans-Gerd Janssen

LM-4 ANALYSIS OF POLYBROMINATED DIPHENYL ETHERS (PBDES) IN COMPLEX MATRICES BY GAS CHROMATOGRAPHY WITH HIGH RESOLUTION-TIME-OF-FLIGHT MASS SPECTROMETRY (GC-HRTOFMS)
Sjaak de Koning, Joe Binkley, Viacheslav Artayev, John Heim, Mark Merrick, Kevin Siek, Dave Alonso

LM-5 ANALYSIS OF POLYCHLORINATED BIPHENYLs (PCBs) IN FISH OIL SUPPLEMENTS BY GAS CHROMATOGRAPHY WITH HIGH-RESOLUTION TIME-OF-FLIGHT MASS SPECTROMETRY (GC-HRTOFMS)
Sjaak de Koning, Joe Binkley, Viacheslav Artayev, John Heim, Mark Merrick, Kevin Siek, Dave Alonso

LM-6 EASY ENZYMATIC TESTS FOR FOOD ALLERGENS DETECTION
Kveta Korycanova, Frantisek Sturmc, Jan Plicka, Hana Lexmalaova, Dana Gabrovska, Jana Rysova

LM-7 ELISA KIT FOR THE DETERMINATION OF PEANUT PROTEIN
Kveta Korycanova, Stefan Sturm, Jan Plicka, Hana Lexmalaova, Dana Gabrovska, Jana Rysova, Frantisek Sturm

LM-8 MONITORING ANTI-IMPOTENCE DRUGS AND ITS ANALOGUES IN FOODS
Il Hyun Kang, Kyeong-Mo Kang, Hyung Soo Kim, Jung-Ah Do, Jae-Ho Oh, Hee Ra Park, Kisung Kwon, Kwang-Ho Lee

LM-9 ANALYSIS OF GLYCOSYLATED TERPENS IN LIQUEROUS MUSCATEL WINES BY LIQUID CHROMATOGRAPHY COUPLED WITH MASS SPECTROMETRY
Valentim Almeida, Luis Vilas Boas, Rosário Bronze
The project has received funding from the European Union Seventh Framework Programme (FP7/2007-2013) under grant agreement n° 245162.

Announcement

1st NanoLyse OPEN DAY
November 2, 2011 (14:00–16:00 h)
Stella hall

The objectives and first results of this European FP7 project will be presented through posters, (video) demonstration activities, handouts and oral explanations by the present NanoLyse members. Opportunities for discussions on the presented project activities with the involved scientists will be available.

Project outcomes in following areas will be presented:

- Reference materials for engineered nanoparticles
- Development of rapid imaging and screening methods for engineered nanoparticles
- Development of coupled separation / characterisation methods for inorganic nanoparticles
- Development of coupled separation / characterisation methods for organic and functionalised nanoparticles

Please register as a stakeholder via www.NanoLyse.eu to receive the agenda of the Open Day and further information on the project.

The Open Day is organised as satellite event of the 5th International Symposium on Recent Advances in Food Analysis (RAFA), November 1–4, 2011, Prague, Czech Republic.

www.rafa2011.eu
SCIENTIFIC POSTERS PRESENTED AT THE 1st NanoLyse OPEN DAY

I: NANOPARTICLES
I-2 DETERMINATION OF ORGANIC ENGINEERED NANOPARTICLES IN FOOD USING UPLC–TOF MS
   Veronika Krtkova, Ondrej Lacina, Vera Schulzova, Monika Tomaniova, Jana Hajslova
I-3 SCREENING FOR ENGINEERED NANOPARTICLES IN FOOD USING SURFACE PLASMON RESONANCE-BASED BIOSENSOR
   Sabina Rebe Raz, Maria Leontaridou, Rung Boonpawa, Maria Bremer, Vincent Dehalu, Ruud Peters, Stefan Weigel
I-4 DART–MS A POTENTIAL TOOL FOR DETECTION OF ORGANIC ENGINEERED NANOPARTICLES (ENPS) IN FOODSTUFFS
   Veronika Krtkova, Vojtech Hrbek, Ondrej Lacina, Vera Schulzova, Monika Tomaniova, Jana Hajslova
I-8 SEPARATION AND CHARACTERIZATION OF ORGANIC NANOPARTICLES USING HYDRODYNAMIC CHROMATOGRAPHY AND MALDI–TOF ANALYSES
   Johannes Helsper, Stefan Weigel, Bert Brouwer, Ruud Peters

POSTERS AND SLIDE SHOW ON INDIVIDUAL PROJECT ACTIVITIES´ BACKGROUND AND OUTCOMES

WP1: REFERENCE MATERIALS FOR ENGINEERED NANOPARTICLES
WP2: DEVELOPMENT OF RAPID IMAGING AND SCREENING METHODS FOR ENGINEERED NANOPARTICLES
WP3: DEVELOPMENT OF COUPLED SEPARATION / CHARACTERISATION METHODS FOR INORGANIC NANOPARTICLES
WP4: DEVELOPMENT OF COUPLED SEPARATION / CHARACTERISATION METHODS FOR ORGANIC AND FUNCTIONALISED NANOPARTICLES
The CONffIDENCE project (funded by the European Commission under Grant Agreement number 211326) aims to further improve food safety in Europe by the development of fast and cost-efficient methods for the detection of a wide range of chemical contaminants in different food and feed commodities. Since the start of this project on May 1, 2008, much effort has been put into the development of rapid methods for food and feed safety. The project team would like to share its results so far with all interested stakeholders. For this, an open day will be organized on Thursday November 3, 2011 within the RAFA 2011 symposium (1-4 November 2011 in Prague, Czech Republic).

During the RAFA 2011 symposium, results will be presented through lectures, posters and demonstration activities. Opportunities for discussions on the presented project activities will be available. The CONffIDENCE project team cordially invites all interested RAFA participants to attend this Open Day. A number of lectures within the RAFA session on ‘Rapid methods’ will present recent CONffIDENCE results, while a dedicated CONffIDENCE session in the afternoon will present practical applications and scientific results to interested stakeholders through posters, hands-on demonstration sessions and discussions.

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Contacts RAFA 2011
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SCIENTIFIC POSTERS PRESENTED AT THE 2nd CONFIDENCE OPEN DAY

F: FOOD CONTAMINANTS (ENVIRONMENTAL)

F-2  NEW SIMPLE AND FAST GC-MS/MS METHOD FOR THE SIMULTANEOUS ANALYSIS OF VARIOUS GROUPS OF ORGANOHALOGEN POLLUTANTS AND PAHS
Kamila Kalachova, Jana Pulkrabova, Tomas Caja, Michal Stupak, Jana Hajslova

F-13  RAPID GC-MS METHOD FOR ANALYSIS OF POLYCYCLIC AROMATIC HYDROCARBONS (PAHS) IN SEAFOOD: AOAC COLLABORATIVE STUDY
Lucie Drabova, Jana Pulkrabova, Kamila Kalachova, Katerina Mastovska, Vladimir Kocourek, Jana Hajslova

F-27  ANALYSIS OF PERFLUORINATED ALKYLATED SUBSTANCES IN BIOTA SAMPLES BASED ON FAST AND SIMPLE ACTIVATED CHARCOAL CLEAN–UP PROCEDURE FOLLOWED BY LIQUID CHROMATOGRAPHY–TANDEM MASS SPECTROMETRY: METHOD INTERLABORATORY STUDY
Petra Hradkova, Veronika Hlouskova, Ondrej Lacina, Jan Poustka, Jana Pulkrabova, Jana Hajslova

F-49  ANALYSIS OF PERFLUORINATED COMPOUNDS IN FISH TISSUE: A PILOT STUDY FROM THE CZECH REPUBLIC
Jana Pulkrabova, Petra Hradkova, Veronika Hlouskova, Jan Poustka, Jana Hajslova

F-50  IMPLEMENTATION OF GC×GC–TOFMS FOR THE SIMULTANEOUS DETERMINATION OF PCBS, PBDES AND PAHS IN ENVIRONMENTAL SAMPLES
Jana Pulkrabova, Kamila Kalachova, Tomas Caja, Lucie Drabova, Jana Hajslova

F-52  A NOVEL SPECIATION ALTERNATIVE FOR THE DETERMINATION OF INORGANIC ARSENIC IN MARINE SAMPLES
Rie R. Rasmussen, Rikke V. Hedegaard, Birgitte K. Herbst, Jens J. Sloth

H: MYCOTOXINS, MARINE AND PLANT TOXINS

H-13  THE ANALYSIS OF TETRODOTOXINS IN FISH AND SHELLFISH USING UPLC–MS/MS
Arjen Gerssen, Diana Pereboom-de Fauw, Patrick Mulder

H-43  MULTIPLEX LATERAL FLOW IMMUNOASSAYS FOR THE DETECTION OF PYRROLIZIDINE, TROPANE AND ERGOT ALKALOIDS
Noan Nivarlet, Delphine Andrianne, Katrina Campbell, Benoît Granier, Anne-Catherine Huet, Christopher Elliott, Hans van Egmond, Philippe Delahaut

H-49  MULTIPLEX LATERAL FLOW IMMUNOASSAY FOR FUSARIUM TOXINS IN CEREALS
Noan Nivarlet, Veronica M.T. Lattanzio, Anne Catherine Huet, Angelo Visconti, Vincenzo Lippolis, Stefania Della Gatta, Philippe Delahaut, Benoît Granier

H-51  MULTIPLEX DETECTION OF MARINE BIOTOXINS USING SPR TECHNOLOGY
Katrina Campbell, Sara McNamme, Natalia Vílariño, Luis Botana, Chris Elliott

O: RESIDUES – PESTICIDES

O-51  DEVELOPMENT OF AN ELECTROCHEMICAL IMMUNOSENSOR BASED ON SPECIFIC ANTIBODIES LABELLED WITH CDS NANOPIERCelles FOR IN-SITU PARACLAT MONITORING IN SPIKED POTATO SAMPLES

P: RESIDUES – VETERINARY DRUGS ET AL.

P-14  THE DEVELOPMENT OF A NEW MULTIPLEX DIPSTICK FOR THE SIMULTANEOUS DETECTION OF SULFONAMIDES, FLUOROQUINOLONES, TYLOSIN AND CHLORAMPHENICOL IN HONEY
Vincent Chabottaux, Celine Bonhomme, Sara Stead, Anne-Catherine Huet, Wolodko-Cierniak K, Delphine Andrianne, Noan Nivarlet, Daniel G Pinacho, M-Pilar Marco, Jean-Marc Diserens6, Philippe Delahaut, Matthew Sharman, Benoît Granier

P-31  FIVEPLEX FLOW CYTOMETRIC IMMUNOASSAY FOR THE SIMULTANEOUS DETECTION OF SIX COCCIDIOSSTATS IN FEED AND EGG
Monique Bienenmann-Ploum, Anne-Catherine Huet, Katrina Campbell, Terence Fodey, Willem Haasnoot, Philippe Delahaut, Chris Elliott, Ursula Vincent, Jacob de Jong and Michel Nielen

P-59  IMPROVEMENT TO THE EXISTING TETRASENSOR AND EXTENSION OF SCOPE TO FEED, URINE AND THERMALLY PROCESSED MEAT MATRICES
Vincent Chabottaux, Benoît Lemmens, Sara Stead, Katarzyna Wolodko-Cierniak, Jean-Marc Diserens, Benoît Granier

P-62  RAPID DETECTION OF (LEUCO)MALACHITE GREEN IN FISH: A COMPARATIVE STUDY BETWEEN ANTIBODY, APTAMER AND RECEPTOR MG-BINDERS
Vincent Chabottaux, Sara Stead, Maria Colombo, Noan Nivarlet, Anne Catherine Huet, Philippe Delahaut, Benoît Granier
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