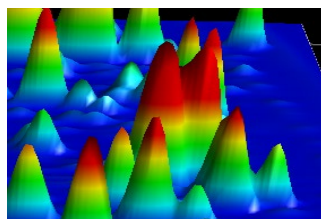


PROGRAM

10th International Symposium on **RECENT ADVANCES IN FOOD ANALYSIS**

September 6-9, 2022
Prague, Czech Republic



INFORMATION

Committees

Social program

Plan of the venue - Don Giovanni Hotel Prague

Exhibition - Floor plan

Sponsors & Exhibitors & Media partners

Useful information

Contact details

RAFA 2022 Application

RAFA 2022 Symposium chairs:

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

Scientific Committee:

Prof. Jana Hajslova	University of Chemistry and Technology Prague, Prague, Czech Republic
Prof. Michel Nielen	Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, The Netherlands
Prof. Chiara Dall'Asta	University of Parma, Parma, Italy
Prof. Christopher Elliott	Queen's University Belfast, Belfast, United Kingdom
Dr. Carsten Fauhl-Hassek	Federal Institute for Risk Assessment, Berlin, Germany
Prof. Hans-Gerd Janssen	Unilever Research and Development, Vlaardingen, The Netherlands
Prof. Henryk Jelen	Poznan University of Life Sciences, Poznan, Poland
Dr. Christian Klampfl	Johannes Kepler University Linz, Linz, Austria
Prof. Rudolf Krska	University of Natural Resources and Life Sciences, Vienna, IFA-Tulln, Austria
Prof. Bruno Le Bizec	LABERCA - ONIRIS, Nantes, France
Dr. Katerina Mastovska	Eurofins Food Integrity & Innovation, USA
Prof. Jana Pulkrabova	University of Chemistry and Technology Prague, Prague, Czech Republic
Prof. Michael Rychlik	Technical University of Munich, Munich, Germany
Prof. Jens Sloth	National Food Institute, Technical University of Denmark, Lyngby, Denmark
Assoc. Prof. Milena Stranska	University of Chemistry and Technology Prague, Prague, Czech Republic
Prof. Michele Suman	Barilla Food Research Labs, Parma, Italy
Dr. Stefan van Leeuwen	Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, The Netherlands
Dr. Frans Verstraete	European Commission, DG Health and Consumers (DG SANTE), Brussels, Belgium
Prof. Yongning Wu	China National Center for Food Safety Risk Assessment, Beijing, China

Organizing Committee:

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

Social program:

WELCOME COCKTAIL

Date: Tuesday, September 6, 2022 | 18:30-19:30

Venue: Don Giovanni Hotel Prague

Entry: Free of charge for all who have registered it.

SYMPOSIUM DINNER

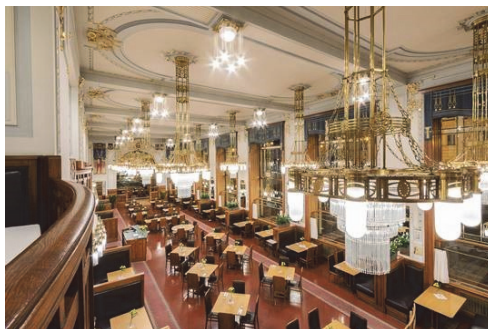
Date: Thursday, September 8, 2022 | 20:00-23:30

Venue: Municipal House (Obecní dům)
náměstí Republiky 1090/5, 111 21 Prague 1 - Old Town

www.obecnidum.cz

Entry: Be sure to have your badge! Admission by scan of your personal QR code only, for all who have ordered voucher for dinner at 65 €.

Dress code: Smart casual



PROGRAM:

Enjoy the evening event in one of the most famous Art Nouveau buildings in Prague.

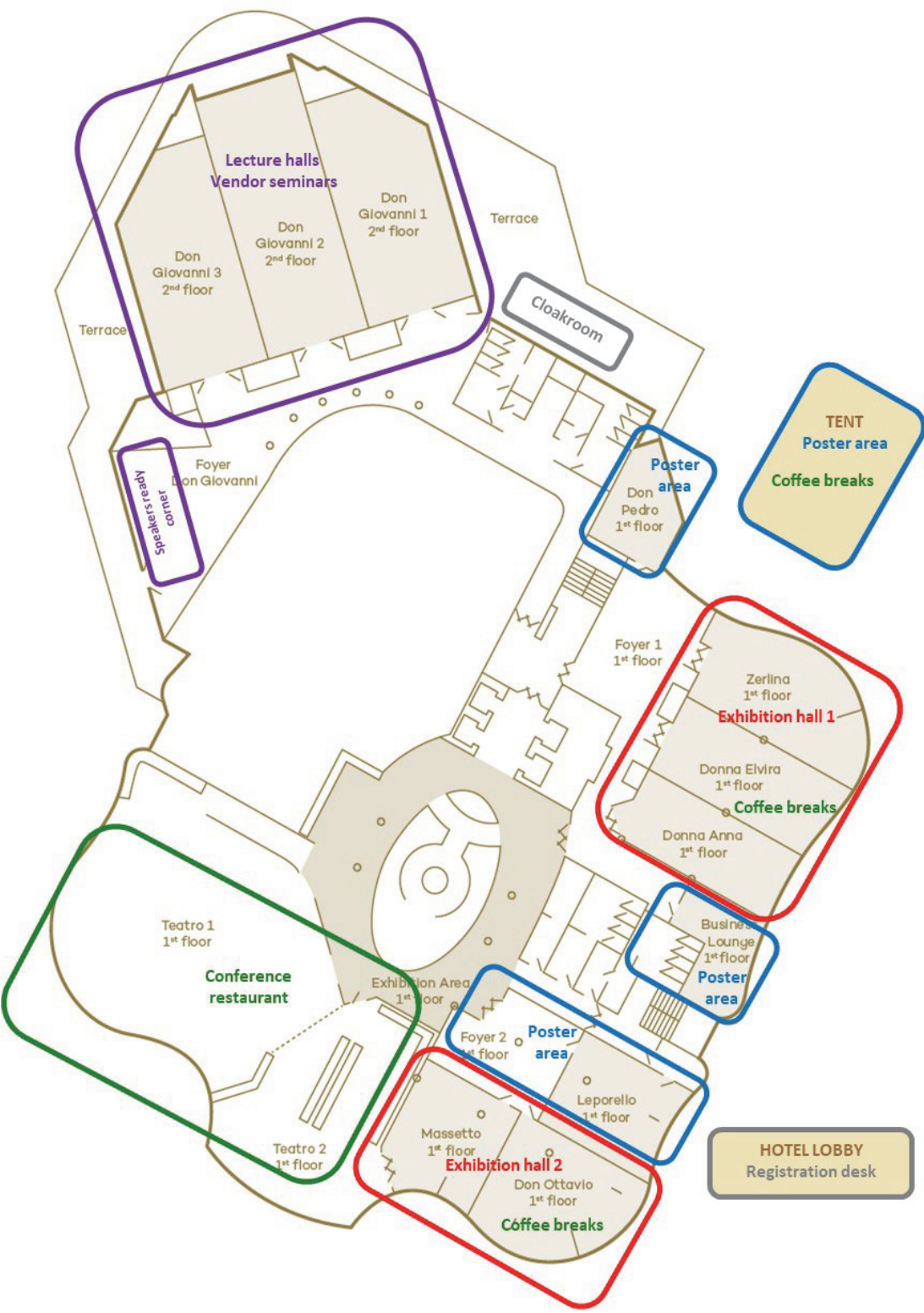
ENTERTAINMENT:

- Photo corner - bring home nice memories from RAFA 2022
- Jazz & Swing music
- Demonstration and teaching of swing dances
- Casino (Roulette, Blackjack, Poker, ...)
and at the end ...
- Enjoy the RAFA disco

FOOD & DRINKS:

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

RAFA 2022 FLOOR PLAN (Don Giovanni Hotel Prague):



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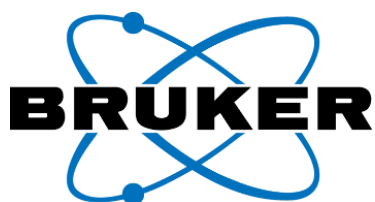
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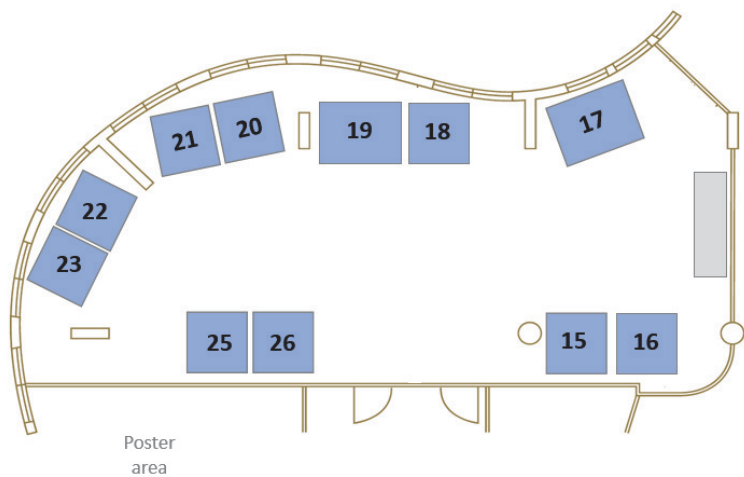
Technology Networks

Exhibition - FLOOR PLAN:

RAFA 2022 exhibition area: HALL 1 (Zerlina & Donna Elvira & Donna Anna)



RAFA 2022 exhibition area: HALL 2 (Don Ottavio & Massetto)



LIST OF COMPANIES:

Exhibitor	Booth no.	Exhibitor	Booth no.
Affidia	23	Milestone srl	11
AFFINISEP	5	Phenomenex	1
Agilent Technologies	4	Plasmion GmbH	25
ANALYTIKA, spol. s r.o.	22	ProGnosis Biotech	20
Antylia Scientific	19	Radox Food Diagnostics	21
Axel Semrau GmbH & Co. KG	10	R-Biopharm AG	8
BIPEA	6	Restek	16
Bruker Daltonics	12	SCIEX	1
Eurofins Technologies	13	SepSolve Analytical Ltd	18
G.A.S. mbH	15	Shimadzu Europa	3
Lab. Instruments Srl	17	Syft Technologies GmbH	9
LECO	26	Thermo Fisher Scientific	2
Merck	14	Waters Corporation	7

Useful information:

Important local telephone numbers:

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

Prague public transport:

All RAFA 2022 delegates will receive during their registration FREE TICKET FOR PUBLIC TRANSPORT for the whole duration of the symposium.

- Enjoy your free ticket and travel by metro and trams as you need!
- Please, do not mark this ticket in any of means of transport.
- For the case of a ticket control, show your conference badge to document your participation in the RAFA 2022 conference.
- Website - where to find a connection: <http://www.dpp.cz/en>

Taxi:

- At the reception desk of Don Giovanni Hotel Prague
- AAA taxi - phone +420 222 333 222
- Simple application Liftago (download via Google Play, App Store)

WiFi Access:

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

Network: Don Giovanni KONGRES

Password: dgstream2017

Contact details:

Address of the Don Giovanni Hotel Prague:

Vinohradska 157a

130 20 Prague

Czech Republic

Phone: +420 267 03-1111

Webpage: <https://www.hotelgiovanni.cz/en>

RAFA 2022 secretariat:

University of Chemistry and Technology, Prague (UCT Prague)

Technicka 5

166 28 Prague 6, Czech Republic

Telephone: +420 731 625 010

Email: RAFA2022@vscht.cz

RAFA 2022 Application:

RAFA 2022 'green' & digital – take part and enjoy the RAFA App!

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

- (i) By scan of your personal QR code on the badge
- (ii) Using your personal PIN code from the website <https://app.rafa2022.eu/>

It will provide you an opportunity to:

- Create own conference program, and view abstracts of selected presentations.
- Anonymously ask questions to speakers; speakers are expected to answer them.
- Network with other RAFA 2022 delegates.
- Select the best poster on behalf of RAFA delegates (TOP 3 will receive a prize).
Participate in the final RAFA session for lottery from those who will take part in voting!
- Provide feedback on the RAFA 2022 and support RAFA team in its effort to improve the event organization next time.

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

PROGRAM

10th International Symposium on **RECENT ADVANCES IN FOOD ANALYSIS** **(RAFA 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**



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	Pre-Workshops (9:00-13:00)			
9:00-10:30	Workshop on "Opportunities to collaborate in a European research and innovation area" (9:00-11:15) Don Giovanni 1	<div> <div> Session 3 Experiences, achievements and challenges of EU Reference Laboratories I Don Giovanni 1 & 2 </div> <div> Session 4 Sensors & Portable food analysis Don Giovanni 3 </div> </div>	<div> <div> Session 9 Natural toxins Don Giovanni 1 </div> <div> Session 10 Analysis of contaminants and migrants in circular food production Don Giovanni 2 </div> <div> Session 11 Workshop METRO-RI: Workshop on metrology in food and nutrition Don Giovanni 3 </div> </div>	<div> <div> Session 16 Food contaminants II Don Giovanni 1 & 2 </div> <div> Session 17 Omics approaches in food analysis Don Giovanni 3 </div> </div>
	Workshop on "Vibrational spectroscopy and chemometrics" (9:00-13:00) Don Giovanni 3			
10:30-11:00		Exhibition & Coffee break	Exhibition & Coffee break	Exhibition & Coffee break
11:00-11:30		Session 5 Experiences, achievements and challenges of EU Reference Laboratories II Don Giovanni 1 & 2	Session 12 Food authenticity & Fraud I Don Giovanni 1 & 2	Session 18 Food analysis beyond imagination Don Giovanni Hall
11:30-12:00	Vendor seminars (12:15-13:00)	Session 6 General food analysis Don Giovanni 3	Session 13 Residue analysis Don Giovanni 3	
12:00-12:30		Lunch Conference centre restaurant Teatro		
12:30-13:00			Lunch Conference centre restaurant Teatro	
13:00-13:30				Closing address, Including Poster Awards

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 Don Giovanni Hall		
16:00-16:30	Exhibition & Coffee break	Exhibition & Coffee break Exhibition & Poster halls	Exhibition & Coffee break Exhibition & Poster halls
16:30-18:00	Session 2 - Plenary Recent issues and novel approaches in food analysis II Don Giovanni Hall		
18:00-18:30		Session 7 Food contaminants I Don Giovanni 1 & 2	Session 8 Interactive seminar Step by step strategies for fast development of smart analytical methods Don Giovanni 3
18:30-19:30	Welcome Cocktail Exhibition & Poster halls		
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

WORKSHOPS

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)

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

September 6, 2022

WORKSHOPS

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



8:30-9:00

Registration & Welcome Coffee

9:00-10:00

W1

BASICS OF VIBRATIONAL SPECTROSCOPY

Vincent Baeten, Walloon Agricultural Research Centre, Gembloux, Belgium

10:00-11:00

W2

BASICS OF CHEMOMETRICS

François Stevens & Juan A. Fernández Pierna, Walloon Agricultural Research Centre, Gembloux, 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, Gembloux, Belgium

11:55-12:20

W4

**DETECTION OF PROCESSED ANIMAL PROTEINS (PAPS) BY NEAR-
INFRARED MICROSCOPY (NIRM)**

Abigaël Anselmo, Walloon Agricultural Research Centre, Gembloux, Belgium

12:20-12:45

W5

**APPLICATION OF SPECTROSCOPY AND CHEMOMETRICS FOR THE
AUTHENTICATION AND OUTLIER DETECTION**

Janet Riedl, German Federal Institute for Risk Assessment, Berlin, Germany

12:45-13:00

Discussion & Conclusions

VENDOR SEMINARS

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



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ORAL SESSIONS

TUESDAY, September 6, 2022

14:00-15:00

Don
Giovanni
hall

OPENING CEREMONY & WELCOME

REFLECTION OF THE PAST 20 RAFA YEARS

14:00-14:20

OPENING & WELCOME

Jana Hajslova, RAFA 2022 chairwoman, University of Chemistry and Technology Prague, Prague, Czech Republic

Michel Nielen, Stefan van Leeuwen, RAFA 2022 chairmen, Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, The Netherlands

Karel Melzoch, Vice-dean, Faculty of Food and Biochemical Technology, University of Chemistry and Technology Prague, Prague, Czech Republic

Representative of the Ministry of Agriculture of the Czech Republic

Vit Simral, Councilor of the municipality of the Capital City of Prague

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

Chairs: Jana Hajslova & Michel Nielen

15:00-15:30 L1

SEARCHING FOR THE UNKNOWN - ANALYTICAL APPROACHES TO UNCOVER FOOD ADULTERATIONS

Carsten Faul-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

ORAL SESSIONS

September 6, 2022

TUESDAY, September 6, 2022

16:30-18:00

Don
Giovanni
hall

SESSION 2 - PLENARY:

Recent issues and novel approaches in food analysis II

Chairs: Jana Hajslova & Michel Nielen

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)

VENDOR SEMINARS

WEDNESDAY, September 7, 2022

7:45-8:30

VENDOR SEMINARS

Don
Giovanni 1

The quality of food characterized by gas chromatography



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ORAL SESSIONS

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

Chairs: Frans Verstraete & Arvid Fromberg

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. Fernández 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

Chairs: Christoph von Holst & Mari Eskola

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 <i>Mari Eskola, Medfiles Ltd, Food & Nutrition and Feed Team, Vantaa/Helsinki, Finland</i>
12:00-12:20	L15	HALOGENATED POPS IN FEED AND FOOD - RECENT DEVELOPMENTS IN THE EURL/NRL NETWORK <i>Alexander Schaechtele, European Union Reference Laboratory for Halogenated Persistent Organic Pollutants (POPs) in Feed and Food, Freiburg, Germany</i>
12:20-12:30		Discussion
12:30-13:30		Lunch

ORAL SESSIONS

WEDNESDAY, September 7, 2022

SESSIONS 3 & 4, in parallel

9:00-10:30
Don
Giovanni 3

SESSION 4: Sensors & Portable food analysis

Chairs: *Michel Nielsen & Aristeidis Tsagkaris*

9:00-9:20 **L16**

MID-INFRARED PHOTONIC SOLUTIONS FOR SOURCE TRACKING OF FUNGAL CONTAMINATION 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

Chairs: *Hans-Gerd Janssen & Christian Klampfl*

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

ORAL SESSIONS

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

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:

ALLERGENS	AA - A14
AUTHENTICITY, TRACEABILITY, FRAUD	B1 - B62
BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS	C1 - C22
CANNABINOIDS IN FOODS AND SUPPLEMENTS	D1 - D11
GENERAL FOOD ANALYSIS	G1 - G43
MAJOR NUTRIENTS AND VITAMINS	I1 - I6
NOVEL FOODS & SUPPLEMENTS	N1 - N8
MULTI-OMICS IN FOOD ANALYSIS	P1 - P10
SMART SENSORS	S1 - S4

15:30-16:00

Coffee break



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VENDOR SEMINARS

WEDNESDAY, September 7, 2022

13:30-14:15

VENDOR SEMINARS

Don
Giovanni 1

Tips and Tricks to Quantify Emerging Toxins and Process Contaminants



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



Don
Giovanni 3

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



14:45-15:30

VENDOR SEMINARS

Don
Giovanni 1

Developments in Food Safety and Trace of Origin Testing



Don
Giovanni 2

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



Don
Giovanni 3

Improved Characterization of Fatty Acids in Food for Reliable Nutritional Labelling



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ORAL SESSIONS

WEDNESDAY, September 7, 2022

SESSIONS 7 & 8, in parallel

16:00-18:00
Don
Giovanni
1 & 2

SESSION 7: Food contaminants I

Chairs: *Jana Pulkrabova & Jens Sloth*

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, Technical University of Denmark, National Food Institute, Lyngby, Denmark

September 7, 2022

ORAL SESSIONS

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!

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Zeno SWATH Data Independent Acquisition [DIA]

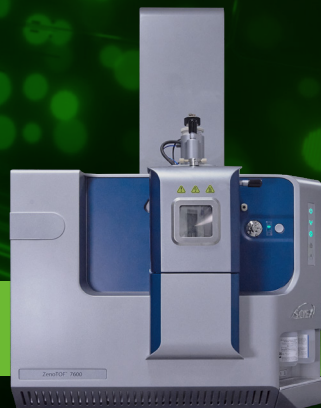
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VENDOR SEMINARS

THURSDAY, September 8, 2022

7:45-8:30

VENDOR SEMINARS

Don
Giovanni 1

Improved Confidence with Superior Qualitative and Quantitative
Data Using LECO's GCxGC-TOFMS



Don
Giovanni 3

Introducing Novel Mass Spectrometry Techniques and their
Applications in Food Testing



ORAL SESSIONS

THURSDAY, September 8, 2022

SESSIONS 9 & 10 & 11, in parallel

9:00-10:30

Don
Giovanni 1

SESSION 9: Natural toxins

Chairs: *Rudolf Krska & Chiara Dall'Asta*

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 TRICOTHECENES 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-Koukoulou, 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

11:00-12:30

Don
Giovanni
1 & 2

SESSION 12: Food Authenticity & Fraud I

Chairs: *Jana Hajslova & Vincent Baeten*

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

* Young scientists' presentation

ORAL SESSIONS

11:40-11:50	L46*	VOC-BASED PROFILING OF OILS AND JUICES WITH GC-MS/MS-IMS AND MACHINE LEARNING <i>Lukas Bodenbender, Mannheim University of Applied Sciences, Mannheim, Germany</i>
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 <i>Simone Squara, University of Turin, Turin, Italy</i>
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 <i>Stefanie Dobrovolny, Austrian Agency for Health and Food Safety (AGES), Vienna, Austria</i>
12:20-12:30		Discussion
12:30-13:30		Lunch

ORAL SESSIONS

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
Chairs: Stefan van Leeuwen & Nicola Randall

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 3

SESSION 13: Residue analysis
Chairs: Hans Mol & Mette Erecius Poulsen

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, Czech Republic

11:30-11:50 **L56**

TOWARDS AUTOMATION OF HIGH THROUGHPUT ANALYSIS OF PESTICIDES IN FEED
Ederina Ninga, Technical University of Denmark, National Food Institute, 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, 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

9:00-10:40
Don
Giovanni 3

SESSION 11: WORKSHOP on METROFOOD-RI: Metrology in food and nutrition

*Chairs: Claudia Zoani, METROFOOD-RI Coordinator &
Joris Van Loco*



9:00-9:20 **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

9:20-9:40 **L60**

**STABLE ISOTOPE METROLOGY IN FOOD AUTHENTICITY AND
TRACEABILITY**
Nives Ogrinc, Jožef Stefan Institute, Ljubljana, Slovenia

9:40-10:00 **L61**

**CHALLENGES IN FOOD ADDITIVES ANALYSIS FOR ENSURING
TRANSPARENCY IN THE FOOD CHAIN**
Joris Van Loco, Sciensano, Brussels, Belgium

10:00-10:20 **L62**

**TOWARDS AI-DRIVEN FOOD SCIENCE AND SOCIETY:
OPPORTUNITIES AND CHALLENGES**
Tome Eftimov, Jožef Stefan Institute, Ljubljana, Slovenia

10:20-10:40 **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

POSTER SESSIONS

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:

FLAVOUR SIGNIFICANT COMPOUNDS	E1 - E10
FOOD CONTAMINANTS (ENVIRONMENTAL)	F1 - F39
HUMAN BIOMONITORING	H1 - H8
METALS AND METALLOID	J1 - J5
MIGRANTS FROM FOOD CONTACT MATERIALS	K1 - K12
MYCOTOXINS, MARINE AND PLANT TOXINS	M1 - M34
PROCESSING CONTAMINANTS	O1 - O17
RESIDUES - PESTICIDES	Q1 - Q28
RESIDUES - VETERINARY DRUGS	R1 - R19
LAST MINUTE	X1 - X4

15:30-16:00

Coffee break

VENDOR SEMINARS

THURSDAY, September 8, 2022

13:30-14:15

VENDOR SEMINARS

Don
Giovanni 1

Mycotoxins Risk Management: Industrial Solutions for On-site Testing



Don
Giovanni 2

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



Don
Giovanni 3

Application of Trapped Ion Mobility Mass Spectrometry for Food Research



14:45-15:30

VENDOR SEMINARS

Don
Giovanni 1

Analysis of Alternative and Conventional Proteins



Don
Giovanni 2

Ways to Master your Pooling Testing Approach for Food Pathogen Testing



Don
Giovanni 3

Make it your Analysis with Waters' Solutions for Food Safety!
Application Solutions for Natural Toxins, Anionic Polar Pesticide, and PFAS



Trust your foods are all they should be

From sample input to data output, we can help your team research new methods for the analysis of ingredients or food contact material substances (NIAS) and emerging environmental contaminants (PFAS, microplastics etc) solutions, as well as reduce the time to achieve out-of-the box results and provide compelling productivity and regulatory compliance.

Discover how you can advance and enhance your food safety workflows at our seminar presentations during RAFA 2022.

Sep 7, 2022 (13:30-14:15)

Implementing new GC-MS and LC-MS technologies to stay ahead with your food safety analysis from pesticides to PFAS and microplastics

Sep 8, 2022 (13:30-14:15)

Elemental and isotopic analysis: solutions for food authenticity, quality and safety

Sep 8, 2022 (14.45 - 15:30)

Ways to master your pooling testing approach for food pathogen testing

Visit our booth during the conference to learn more.

ORAL SESSIONS

THURSDAY, September 8, 2022

SESSIONS 14 & 15, in parallel

16:00-18:00
Don
Giovanni
1 & 2

SESSION 14: Food Authenticity & Fraud II

Chairs: Carsten Fauhl-Hassek & Michele Suman

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 Solovyyev, 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)

ORAL SESSIONS

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

Moderators: *Vit Kosek & Josep Rubert*

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, Technical University of Denmark, National Food Institute, 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)

September 8, 2022

ORAL SESSIONS

FRIDAY, September 9, 2022

SESSIONS 16 & 17, in parallel

9:00-11:00

Don
Giovanni
1 & 2

SESSION 16: Food contaminants II

Chairs: Jacob de Boer & Hans Mol

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 GCxGC

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 a 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

ORAL SESSIONS

FRIDAY, September 9, 2022

SESSIONS 16 & 17, in parallel

9:00-11:00
Don
Giovanni 3

SESSION 17: Omics approaches in food analysis

Chairs: *Milena Stranska & Michael Rychlik*

9:00-9:20 **L83**

FOODOMICS & THE HOLOMETABOLOME: HIGH RESOLUTION TAILORED METABOLOMICS IN THE FOOD-NUTRITION-HEALTH CHEMICAL CONTINUUM

Philippe Schmitt-Kopplin, Helmholtz 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

September 9, 2022

ORAL SESSIONS

FRIDAY, September 9, 2022

11:30-12:50
Don
Giovanni
hall

SESSION 18: Food analysis beyond Imagination

Chairs: Jana Hajslova & Stefan van Leeuwen

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

Jana Hajslova & Stefan van Leeuwen, RAFA 2022 chairs

POSTER SESSIONS

September 7, 2022

WEDNESDAY, September 7, 2022

13:00-16:00

POSTER SESSION I

ALLERGENS	AA - A14
AUTHENTICITY, TRACEABILITY, FRAUD	B1 - B62
BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS	C1 - C22
CANNABINOIDS IN FOODS AND SUPPLEMENTS	D1 - D11
GENERAL FOOD ANALYSIS	G1 - G43
MAJOR NUTRIENTS AND VITAMINS	I1 - I6
NOVEL FOODS & SUPPLEMENTS	N1 - N8
MULTI-OMICS IN FOOD ANALYSIS	P1 - P10
SMART SENSORS	S1 - S4

THURSDAY, September 8, 2022

13:00-16:00

POSTER SESSION II

FLAVOUR SIGNIFICANT COMPOUNDS	E1 - E10
FOOD CONTAMINANTS (ENVIRONMENTAL)	F1 - F39
HUMAN BIOMONITORING	H1 - H8
METALS AND METALLOID	J1 - J5
MIGRANTS FROM FOOD CONTACT MATERIALS	K1 - K12
MYCOTOXINS, MARINE AND PLANT TOXINS	M1 - M34
PROCESSING CONTAMINANTS	O1 - O17
RESIDUES - PESTICIDES	Q1 - Q28
RESIDUES - VETERINARY DRUGS	R1 - R19
LAST MINUTE	X1 - X4

POSTER SESSIONS

WEDNESDAY, September 7, 2022

13:00-16:00

POSTER SESSION I

ALLERGENS	AA - A14
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BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS	C1 - C22
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MULTI-OMICS IN FOOD ANALYSIS	P1 - P10
SMART SENSORS	S1 - S4

A: ALLERGENS

- A1 VALIDATION OF A GLUTEN 30-MINUTE ELISA SYSTEM FOR THE QUANTIFICATION OF PROLAMINS FROM WHEAT (GLIADIN), RYE (SECALIN) AND BARLEY (HORDEIN)**
Georgios Papageorgiou, Antonios Ntantisios, Konstantina Badra, Dimitris Foulos, Dimitris Chaidas, Andreas Filotheou
- A2 COMPARISON OF DIFFERENT METHODS FOR THE DETERMINATION OF GLUTEN IN BEERS**
 Christelle Robert, Anne-Catherine Huet, Amandine Lamote, Paolo Paque, Isabel Taverniers, Jurgen Baert, Annique Staelens, Marc De Loose, Geert Janssens, Nathalie Gillard
- A3 SCOUT MRM TO SCREEN FOR ALLERGENS**
Jack Steed, Holly Lee, David Cox, Simon Roberts, Santosh Gorti, Matt Furzecott
- A4 STRUCTURAL AND FUNCTIONAL RELATIONSHIPS OF PLANT ALLERGENIC PROTEINS DURING GASTROINTESTINAL METABOLISM**
Julia Bräcker, Jens Brockmeyer
- A5 CONTENT AND INHIBITORY POTENTIAL OF WHEAT AMYLASE-TRYPSIN INHIBITORS AS PUTATIVE TRIGGERS OF WHEAT-RELATED DISEASES**
Lisa Call, Stefano D'Amico, Heinrich Grausgruber, Elisabeth Reiter, Regine Schönlechner
- A6 COMPARATIVE STUDY OF MULTIPLE CELERY DNA KITS IN DIFFERENT FOOD MATRICES**
Marleen Voorhuijzen, Nathalie Smits, Elise Hoek
- A7 USE AND COMPARISON OF A STABLE ISOTOPE LABELLED CONCATEMER AS AN INTERNAL STANDARD FOR FOOD ALLERGEN QUANTIFICATION**
Maxime Gavage, Kaatje Van Vlierberghe, Christof Van Poucke, Marc De Loose, Kris Gevaert, Marc Dieu, Patsy Renard, Thierry Arnould, Patrice Filée, Nathalie Gillard
- A8 INTEGRATION OF SAMPLE PREPARATION AND IMMUNOASSAY BASED ON REGIOSELECTIVELY FUNCTIONALIZED ANTIBODIES: TOWARDS A PORTABLE MICROFLUIDIC PLATFORM FOR RAPID AND SENSITIVE ALLERGEN DETECTION**
Maxime Gavage, Bastian Breiner, Daniel Kainz, Stefan Wagner, Serhat Sahakalkan, Riccardo Marega
- A9 PREPARATION OF IMMUNOGENS FOR THE MOLECULAR MEASUREMENT OF FOOD ALLERGENS WITH ANTIBODY-BASED IMMUNOASSAYS**
Michael Wiederstein, Sabine Baumgartner, Kathrin Lauter, Manuela Führer
- A10 COMPARATIVE STUDY OF MULTIPLE EGG ELISA KITS IN DIFFERENT FOOD MATRICES**
Nathalie Smits, Rian Kraan, Emiliano De Dominicis, Andries Koops, Samim Saner, Elise Hoek
- A11 APPLICATION OF A MULTI-ALLERGEN SCREENING METHOD FOR OFFICIAL FOOD CONTROL**
Pierre Zimmerli, Alexander Scherl, Alvina Gogniat, Véronique Schweizer, Didier Ortelli, Patrick Edder
- A12 MASS SPECTROMETRY & EGG ALLERGEN DETECTION IN DIFFERENT FOOD MATRICES**
 Gabriëlle Esther Smits, Monica Casarin, Elisa Gritti, Emiliano De Dominicis, Thomas Behnke, Elise Hoek-van den Hil, Nathalie Samim Saner
- A13 TOWARDS A MOUSE MODEL FOR STUDYING FOOD ALLERGIES FROM A METABOLOMICS PERSPECTIVE: THE CASE OF PEDIATRIC COW'S MILK ALLERGY**
 Ellen De Paepe, Vera Plekhova, Lars Vereecke, Myriam Van Winkel, Marilyn De Graeve, Eric Cox, Lynn Vanhaecke

POSTER SESSIONS

- A14 NOVEL LIPIDOMIC BIOMARKER PANEL TOWARDS IMPROVING OF DIAGNOSTIC ACCURACY IN PEDIATRIC COW'S MILK ALLERGY**
[Vera Plekhova](#), Ellen De Paepe, Lars Vereecke, Myriam Van Winckel, Marilyn De Graeve, Eric Cox, Lynn Vanhaecke
- B: AUTHENTICITY, TRACEABILITY, FRAUD**
- B1 CROSSTOX® SPE CLEAN-UP OF PHENOLIC COMPOUNDS AS WELL AS POLYPHENOLS AS A TOOL FOR IDENTIFYING MISLABELLING IN WINE AND SPIRITS (FOOD FRAUD)**
 Alexander M. Voigt, H Brandl, Marco Feyer, Axel Beiler, M Kühn, U Aulwurm, [A Köpf](#), FN Wuppermann
- B2 DETECTION OF INSECT MEAL IN ANIMAL FEED BY THE USE OF NEAR-INFRARED MICROSCOPY (NIRM)**
[Abigaël Anselmo](#), Alexandra Cordonnier, Pascal Veys, Juan Antonio Fernández Pierna, François Stevens, Vincent Baeten
- B3 TO DISCRIMINATE BETWEEN VIRGIN OLIVE OILS FROM DIFFERENT SIDES OF THE SAME MOUNTAIN RANGE? SESQUITERPENE HYDROCARBON FINGERPRINTING MAKES IT POSSIBLE**
 Beatriz Quintanilla-Casas, Berta Torres-Cobos, Francesc Guardiola, Agustí Romero, Stefania Vichi, [Alba Tres](#)
- B4 RP- & HILIC-HRMS ANALYTICAL PLATFORMS INCORPORATED WITH TRAPPED ION MOBILITY MASS SPECTROMETRY FOR TARGETED & UNTARGETED 4D-METABOLOMICS: ANIMAL MUSCLE TISSUES AUTHENTICITY ASSESSMENT AS A CASE STUDY**
[Anastasia Kritikou](#), Sofia Drakopoulou, Marilena Dasenaki, Carsten Baessmann, Ioannis Skoufos, Athina Tzora, Nikolaos Thomaidis
- B5 EXTENDED AUTOMATION OF OLIVE OIL ANALYSIS ACCORDING TO CE REGULATION 2568/91**
[Andrea Carretta](#)
- B6 HONEY CLASSIFICATION THROUGH TARGETED AND UNTARGETED METHODS BY CHEMOMETRICS**
[Andrea Mara](#), Marco Caredda, Marco Ciulu, Sara Deidda, Ignazio Floris, Maria Itria Pilo, Nadia Spano, Gavino Sanna
- B7 RAPID CLASSIFICATION OF PARMESAN CHEESE WITH TARGETED AND NON-TARGETED HEADSPACE ANALYSIS COUPLED TO DIRECT MASS SPECTROMETRY**
[Ann-Sophie Lehnert](#), Arnd Ingendoh, Christopher Pfaff, Mark Perkins, Vaughan Langford
- B8 INVESTIGATING THE IMPACT OF SPECTRAL DATA PRE-PROCESSING TO ASSESS HONEY BOTANICAL ORIGIN THROUGH FOURIER TRANSFORM INFRARED SPECTROSCOPY (FTIR)**
[Aristeidis Tsagkaris](#), Kamila Bechynska, Dimitris Ntakoulas, Ioannis Pasiias, Charalampos Proestos, Jana Hajslova
- B9 VERIFYING HAZELNUT VARIETAL AND GEOGRAPHICAL ORIGIN THROUGH ITS UNSAPONIFIABLE FINGERPRINT**
[Berta Torres-Cobos](#), Mercè Rovira, Agustí Romero, Beatriz Quintanilla-Casas, Anna Gonzalez-Moreno, Raúl Antony, Marco Chiodera, Francesc Guardiola, Alba Tres, Stefania Vichi
- B10 FOOD FRAUD DETECTION IN FRUIT JUICE BY UNIDENTIFIED MARKERS: DETECTING LOW LEVELS OF PEACH PUREE IN APRICOT PUREE BY LC-HRMS**
[Bram Miserez](#), Peter Rinke
- B11 WINE RECOGNITION MODEL DEVELOPMENT THROUGH THE ASSOCIATION BETWEEN 1H-NMR SPECTROSCOPY AND FUZZY ALGORITHMS**
 Adrian Pirnau, Ioana Feher, Costel Sarbu, Ariana Raluca Hategan, Francois Guyon, [Dana Alina Magdas](#)
- B12 FINGERPRINTING TEA WITH AI AND MACHINE LEARNING**
 Yicong Li, Nick Birse, Brian Quinn, Simon Haughey, Chris Elliott, [Di Wu](#)
- B13 DEFRA'S FOOD AUTHENTICITY RESEARCH PROGRAMME: DEVELOPING AN ANALYTICAL TOOLBOX**
[Eleanor Smith](#), Sophie Rollinson
- B14 DETERMINATION OF FURAN FATTY ACIDS IN TEA AND TEA INFUSIONS**
 Anna Romanotto, [Jeanette Langner](#), Martin Sander, Franziska Müller, Walter Vetter
- B15 HIGH THROUGHPUT AND FIELD DEPLOYABLE INSTRUMENTAL SCREENING METHODS TO GUARANTEE OLIVE OIL AUTHENTICITY**
 Ilaria Grigoletto, Enrico Casadei, Filippo Panni, [Enrico Valli](#), Chiara Cevoli, Alessandra Bendini, Tullia Gallina Toschi, Nick Birse, Lynn Vanhaecke
- B16 A PROTEIN-BASED APPROACH FOR THE INVESTIGATION OF GREEK TRADITIONAL YOGURT ADULTERATION WITH MILK POWDER VIA HIGH RESOLUTION MASS SPECTROMETRY (MALDI-TOFMS)**
[Evangelia Krystalli](#), Anastasia Kritikou, Carsten Baessmann, Nikolaos Thomaidis
- B17 VERIFYING COFFEES' ORIGIN USING UNTARGETED VOLATILE COMPOUNDS AND CHEMOMETRICS ANALYSIS**
[Fawzan Auum](#), Danar Praseptianga, Diding Suhandy, Teppei Imaizumi, Manasikan Thammawong, Kohei Nakano
- B18 INVESTIGATING THE OPTIMUM EXTRACTION TEMPERATURE OF THE VOLATILES IN COFFEE USING SPME ARROW IN UNTARGETED GCMS ANALYSIS FOR ORIGIN DETERMINATION**
[Fawzan Sigma Auum](#), Diding Suhandy, Teppei Imaizumi, Danar Praseptianga, Kohei Nakano

POSTER SESSIONS

- B19 NIR SPECTROSCOPY AND MULTIVARIATE DATA ANALYSIS TO DETECT UNDECLARED MECHANICALLY SEPARATED MEAT (MSM) IN SAUSAGES**
[Francesco Pennisi](#), Martina Vona, Giovanna Esposito, Marzia Pezzolato, Elena Bozzetta
- B20 THE FEASIBILITY OF TWO HANDHELD SPECTROMETERS COMBINED WITH MULTIVARIATE ANALYSIS FOR LIME JUICE AUTHENTICITY**
 Zeinab Hamidi, Aye Jamalzadeh, Reza Jahani, Hadi Parastar, Farzad Kobarfard, [Hassan Yazdanpanah](#)
- B21 APPLICATION OF HANDHELD VISIBLE-SHORTWAVE NEAR INFRARED SPECTROSCOPY AND MULTIVARIATE ANALYSIS FOR EVALUATION OF SAFFRON ADULTERATION WITH SYNTHETIC DYES AND PLANT-DERIVED ADULTERANTS**
 Alireza Yazdanpanah, Asghar Davood, Mohammad Hossein Shojaei Aliabadi, Hadi Parastar, [Hassan Yazdanpanah](#)
- B22 ANALYSIS OF SUGARS IN PHLOEM SAP, HONEYDEW AND HONEYDEW HONEYS FROM GERMAN CONIFERS BY HPLC-ELSD**
 Kristin Recklies, Cathleen Peukert, [Isabelle Kölling-Speer](#), Karl Speer
- B23 EPICATECHIN AS A QUALITY PARAMETER FOR ICED TEA BEVERAGES**
[Isabelle Kölling-Speer](#), Karl Speer
- B24 APPLICATION OF MID INFRARED SPECTROSCOPY FOR FOOD AUTHENTICATION**
[Jan Poustka](#), Petra Slavikova, Jan Flodr
- B25 DETECTION OF BOTANICAL ADULTERANTS IN POWDERED SAFFRON**
[Jana Kvirencova](#), Klara Navratilova, Vojtech Hrbek, Jana Hajslova
- B26 SPECTRAL FINGERPRINTING DATABASE - AN EXAMPLE FOR THE MANAGEMENT OF NON-TARGETED SPECTROSCOPIC DATA FROM FOOD AND FEED AUTHENTICATION STUDIES**
 Kerstin Neubert, Mona Ehlers, Yen Hoang, Lars Valentin, Carsten Faul-Hassek, [Janet Riedl](#)
- B27 NON-TARGETED SPECTROSCOPIC ANALYSIS OF MEDITERRANEAN HONEY FOR ADULTERATION DETECTION - LOW-TECH VS. HIGH-TECH ANALYTICAL METHODS**
 Philipp-Michael Eisenmann, Bettina Horn, [Janet Riedl](#), Carsten Faul-Hassek
- B28 NOVEL PIPERIDINE GLYCOALKALOIDS AS MARKERS FOR THE CLASSIFICATION OF THE CONIFEROUS HONEYDEW HONEYS FIR AND SPRUCE**
 Kristin Recklies, Hanan Daka, Tilo Lübken, Franziska Kuhn, Isabelle Kölling-Speer, [Karl Speer](#)
- B29 VOLATILES FOR THE DETECTION OF IMMATURE HARVESTED ACACIA HONEYS**
 Maria Izaber, [Karl Speer](#)
- B30 ORIGIN AUTHENTICATION OF SLOVENIAN PORK MEAT**
[Katja Babič](#), Doris Potočnik, Lidija Strojnik, Marta Jagodic Hudobivnik, Darja Mazej, Nives Ogrinc
- B31 BOTANICAL CLASSIFICATION OF HONEYS USING A NON-TARGETED LC-QTOF-MS METHOD**
[Lei Tian](#), Caren Akiki, Lan Liu, Shaghig Bilamjian, Tarun Anumol, Daniel Cuthbertson, Stéphane Bayen
- B32 IMPACT OF STORAGE TEMPERATURE AND TIME ON THE CHEMICAL FINGERPRINTS OF HONEYS WITH DIFFERENT FLORAL ORIGINS**
[Lei Tian](#), Shaghig Bilamjian, Caren Akiki, Tarun Anumol, Daniel Cuthbertson, Stephane Bayen
- B33 DISCRIMINATION OF FRESH FROM FROZEN-THAWED MEAT USING MULTISPECTRAL IMAGING**
[Lemonia-Christina Fengou](#), George Tsekos, George-John E. Nychas
- B34 MULTISPECTRAL IMAGING (MSI) COUPLED WITH MACHINE LEARNING FOR THE EVALUATION OF AUTHENTICITY IN SEVERAL SEAFOOD**
 Anastasia Lytjou, Panagiotis Tsakanikas, [Lemonia-Christina Fengou](#), George-John Nychas
- B35 TRACING THE GEOGRAPHICAL ORIGIN OF FRUITS AND VEGETABLES; THE SLOVENIAN MODEL**
[Lidija Strojnik](#), Doris Potočnik, Marta Jagodic Hudobivnik, Darja Mazej, Boštjan Japelj, Nadja Škrk, Suzana Marolt, Nives Ogrinc
- B36 ELEMENTAL FINGERPRINT OF COOKING SALTS MEASURED BY INSTRUMENTAL NEUTRON ACTIVATION ANALYSIS AND PROCESSED BY PRINCIPAL COMPONENT ANALYSIS METHOD EXPANDED TO PROPAGATE THE UNCERTAINTY AND HIGHLIGHT THE GEOGRAPHICAL DISCRIMINATION**
[Luigi Bergamaschi](#), Luisa Mandrile, Alessio Sacco, Andrea Mario Rossi
- B37 UHPLC/QTOF UNTARGETED METABOLOMICS COUPLED TO MULTIVARIATE MODELLING AND ARTIFICIAL NEURAL NETWORKS FOR FOOD INTEGRITY: CASE STUDIES ON HAZELNUT, SAFFRON AND EVOO**
[Luigi Lucini](#)
- B38 DISCRIMINATIVE POWER OF SHOTGUN METAGENOMIC AND VOLATILOME ANALYSIS FOR GEOGRAPHICAL ORIGIN AUTHENTICATION OF TYPICAL ITALIAN MOUNTAIN CHEESES**
[Marco Cardin](#), Barbara Cardazzo, Jérôme Mounier, Lisa Carraro, Rosaria Lucchini, Enrico Novelli, Monika Coton, Emmanuel Coton

POSTER SESSIONS

- B39 INTERLABORATORY VALIDATION OF A DNA METABARCODING ASSAY FOR MEAT SPECIES AUTHENTICATION**
Stefanie Dobrovolny, Steffen Uhlig, Kirstin Frost, Anja Schlierf, Kapil Nichani, Kirsten Simon, Rupert Hochegger, [Margit Cichna-Markl](#)
- B40 LC-HRMS-BASED NON-TARGETED AND TARGETED METABOLOMICS APPROACHES FOR ASSESSMENT OF HONEY ADULTERATION WITH SUGAR SYRUPS: A PRELIMINARY STUDY**
[Marianna Martinello](#), Roberto Stella, Giancarlo Biancotto, Alessandra Baggio, Franco Mutinelli
- B41 ORIGIN- AND CULTIVAR-SPECIFIC DIFFERENTIATION OF MANGO (MANGIFERA INDICA L.) PRODUCTS BY QUANTITATIVE ¹H-NMR SPECTROSCOPY**
Susanne Koswig, [Markus Jungen](#)
- B42 CLASSIFICATION OF IBERIAN DRY-CURED PRODUCTS ACCORDING TO BREED USING NIRS TECHNOLOGY**
[Miriam Hernández-Jiménez](#), Ana M. Vivar-Quintana, Iván Martínez-Martín, Isabel Revilla
- B43 A VOLATILE FINGERPRINTING STRATEGY FOR WINE AGING AUTHENTICATION USING SPME-ARROW COUPLED TO COMPREHENSIVE GCXGC-MS COMBINED WITH ADVANCED CHEMOMETRICS**
[Natasia P. Kalogiouri](#), Natalia Manousi, Antonio Ferracane, George A. Zachariadis, Stephanos Koundouras, Victoria F. Samanidou, Peter Q. Tranchida, Luigi Mondello, Erwin Rosenberg
- B44 STABLE ISOTOPE-BASED AUTHENTICATION OF MEDITERRANEAN ANCHOVIES**
[Nidhi Dalal](#), Mauro Rubino, Antonio G. Caporale, Luigi Ruggiero, Paola Adamo
- B45 TRACING GEOGRAPHICAL ORIGIN OF ARGAN OIL USING CARBON AND OXYGEN ISOTOPE FINGERPRINTS**
Fouad Taous, Oliver Kracht, Hamid Marah, Simon Kelly, Mario Tuthorn, [Niel Williams](#)
- B46 ISOTOPE FINGERPRINTS: ADDRESSING AUTHENTICITY OF FISH OILS BY GC-MS-IRMS**
Mario Tuthorn, [Niel Williams](#), David Psomiadis, Balazs Horvath
- B47 GEOCHEMICAL FINGERPRINTING-BASED DISCRIMINATION OF MEDITERRANEAN ANCHOVIES**
[Paola Adamo](#), Nidhi Dalal, Antonio G. Caporale, Luigi Ruggiero, Diana Agrelli
- B48 GEOGRAPHICAL PROVENANCE OF "POMODORINO DEL PIENNOLO DEL VESUVIO" PDO BY MULTI-ELEMENT FINGERPRINTING**
[Paola Adamo](#), Luigi Ruggiero, Carmine Amalfitano, Diana Agrelli, Antonio G. Caporale
- B49 GAS CHROMATOGRAPHY-ION MOBILITY SPECTROMETRY (GC-IMS) AS A TOOL FOR RAPID AND ACCURATE AUTHENTICATION OF GROUNDED BLACK PEPPER**
Alessandra Tata, Carmela Zacometti, Giuseppe Sammarco, Andrea Massaro, Stephane Lefevre, Jean-Louis Lafeuille, Aline Fregiere Salomon, Ingrid Fiordaliso Candalino, Michele Suman, [Roberto Piro](#)
- B50 MATURITY TESTING FOR AGED SIRLOIN STEAKS: A PROOF OF CONCEPT STUDY**
[Simon Haughey](#), Holly Montgomery, Bernadette Moser, Chris Elliott
- B51 DEVELOPMENT, VALIDATION AND PERFORMANCE OF CHEMOMETRIC METHODS FOR SPECTROSCOPY-BASED AUTHENTICITY TESTING OF SPICES**
[Simon Haughey](#), Stephanie Beck, Maeve Shannon, Terry McGrath, Pamela Galvin-King, Lisa McFetridge, Charles Gillan, Chris Elliott
- B52 RAPID AUTHENTICATION OF CHINESE OOLONG TEAS USING ATMOSPHERIC SOLIDS ANALYSIS PROBE - MASS SPECTROMETRY (ASAP-MS)**
[Simon Hird](#), Li Yan Chan, Huei Hong Lee, Weibiao Zhou, Hui Ru Tan, Yong-Quan Xu
- B53 TRAPPED ION MOBILITY COMBINED WITH LC-HRMS FOR HIGH-PERFORMANCE 4D-METABOLOMICS IN FOOD AUTHENTICITY: EXTRA VIRGIN OLIVE OIL ADULTERATION STUDY WITH OLIVE OILS OF LOWER QUALITY**
[Sofia Drakopoulou](#), Anastasia Kritikou, Carsten Baessmann, Nikolaos Thomaidis
- B54 A NOVEL APPROACH FOR RAPID DETECTION OF ADULTERATION IN SAUDI WILD HONEY WITH VARIOUS TYPES OF SYRUPS USING FTIR-ATR AND CHEMOMETRICS**
[Somaiah Almubayedh](#), Amani Albalawi, Turki Al Saleem, Taghreed Al Saleem, Abdullah Alowaifeer
- B55 VERIFYING EU AND NON-EU IDENTITY OF VIRGIN OLIVE OIL BY SESQUITERPENE FINGERPRINTING**
Beatriz Quintanilla-Casas, Berta Torres-Cobos, Francesc Guardiola, Maurizio Servili, Rosa Maria Alonso-Salces, Enrico Valli, Alessandra Bendini, Tullia Gallina Toschi, Alba Tres, [Stefania Vichi](#)
- B56 AGING DISCRIMINATION OF GRANA PADANO PDO CHEESE WITH AN NMR-BASED METABOLOMIC APPROACH**
[Valentina Maestrello](#), Pavel Solov'yev, Luana Bontempo, Pietro Franceschi, Federica Camin
- B57 METABOLOMICS: AN EFFECTIVE TOOL FOR AUTHENTICATION OF SPELT FLOUR?**
[Vojtech Hrbek](#), Klara Navratilova, Natalia Ritomska, Jana Kvirencova, Jana Hajšlova
- B58 ASSESSMENT OF AUTHENTICITY OF BEESWAX USING NUCLEAR MAGNETIC RESONANCE (NMR)**
[Vojtech Kruzik](#), Karolina Mazacova, Jiří Mazac, Martina Weberova, Helena Cizkova

POSTER SESSIONS

- B59 SALMON ORIGIN AUTHENTICATION ANALYSIS WITH INDUCTIVELY COUPLED PLASMA MASS SPECTROMETRY (ICP-MS) AND CHEMOMETRICS**
Yunhe Hong, Brian Quinn, Philip McCarron, Yicong Li, Di Wu, Christopher Elliott
- B60 COMBINING CLASS-MODELLING AND DISCRIMINANT APPROACHES FOR AUTHENTICATION OF SIMILAR CLASSES**
 Beata Walczak, Zuzanna Malyjurek
- B61 THE ROLE OF MASS SPECTROMETRY AND CHEMOMETRICS IN FOOD CHARACTERIZATION AND AUTHENTICATION**
Federica Bianchi, Maria Careri
- B62 INVESTIGATION OF THE INFLUENCES OF EDAPHIC FACTORS ON HYDROGEN STABLE ISOTOPIC COMPOSITION OF FATTY ACIDS IN VEGETABLE OIL – CASE STUDY RAPESEED HARVESTED IN HESSE, GERMANY IN 2017-2019**
Lili Xia, Kaori Sakaguchi-Söder, Lina Emilie Budde, Dorota Iwaszczuk, Liselotte Schebek

C: BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS

- C1 BIOFISH7000. NEW PORTABLE AND CLOUD CONNECTED DEVICE FOR RAPID AND ACCURATE QUANTIFICATION OF HISTAMINE IN FISH SAMPLES**
Graciela Martínez, Oscar A Loaiza, Erlantz Ramos, Eva González-Fernández, Jone Garate, Sandra Salleres, Larraitz Añorga, Arrate Jaureguibeitia
- C2 BIOMILK7000. A PORTABLE AND CLOUD CONNECTED DEVICE FOR THE ACCURATE QUANTIFICATION OF LOW AMOUNTS OF LACTOSE IN DAIRY PRODUCTS**
Graciela Martínez, Oscar A. Loaiza, Erlantz Ramos, Eva González-Fernández, Jone Garate, Sandra Salleres, Larraitz Añorga, Arrate Jaureguibeitia
- C3 VALIDATION OF BIOMILK 3000 LAC FOR THE QUANTIFICATION OF LACTOSE IN LACTOSE-FREE AND LOW LACTOSE DAIRY PRODUCTS. AOAC OFFICIAL METHOD 2020.09**
Jone Garate, Itziar Ortiz de Zarate, Irune Gonzalez, Eider Omaetxebarria, Naiara Linaza, Arrate Jaureguibeitia, Sandra Salleres
- C4 VALIDATION OF BIOFISH 300 SUL FOR THE QUANTIFICATION OF TOTAL SULFITE IN SHRIMPS. FIRST ACTION 2020.09**
Jone Garate, Itziar Ortiz de Zarate, Irune Gonzalez, Eider Omaetxebarria, Naiara Linaza, Sandra Carmona, Arrate Jaureguibeitia, Sandra Salleres
- C5 STABILITY, BIOACCESSIBILITY AND ENZYME INHIBITION POTENTIAL OF ANTHOCYANINS PIGMENTS FROM AMELANCHIER LAMARKII BERRIES**
Adela Daescu, Madalina Nistor, Dumitrita Rugina, Alexandru Nicolescu, Adela Pinte
- C6 READY-TO-USE GREEN EXTRACTS ENRICHED WITH CAROTENOIDS USING HYDROPHOBIC DEEP EUTECTIC SOLVENTS**
Adriana Viñas-Ospino, Manuela Panić, Jesús Blesa, Daniel López-Malo, Ana Frígola, Ivana Radojčić-Redovniković, María José Esteve
- C7 LIPPIA CITRIODORA AND HIBISCUS SABDARIFFA SEMI-INDUSTRIAL EXTRACTS AS POWERFUL INGREDIENTS FOR CHRONIC DISEASES**
 María de la Luz Cádiz-Gurrea, Álvaro Fernández-Ochoa, María del Carmen Villegas-Aguilar, Patricia Fernández-Ochoa, Rojas-García Alejandro, Abigail García-Villegas, David Arráez-Román, Antonio Segura Carretero
- C8 COMPREHENSIVE ASSESSMENT OF BIOACTIVE SECONDARY METABOLITES IN A SET OF AQUEOUS EXTRACTS FROM AGRIMONY (AGRIMONIA EUPATORIA L.)**
Anna Louckova, Jarmila Neugebauerova, Jana Hajslova, Marie Zlechovcova
- C9 UTILIZATION OF HIGH-RESOLUTION MASS SPECTROMETRY TO INVESTIGATE THE METABOLOME OF CARROT TREATED BY PULSED ELECTRIC FIELD (PEF)**
Beverly Hradecka, Tomas Kourimsky, Aliaksandra Kharoshka, Klara Navratilova, Katerina Pavlova, Jana Hajslova
- C10 OPTIMIZATION OF PROCESSING METHODS IN A POLYPHENOL-RICH SMOOTHIE TO ENSURE FOOD SAFETY AND NUTRITIONAL QUALITY**
Cristina Matias, María-José Sáiz-Abajo, María-Paz De Peña, Concepción Cid
- C11 THE EFFECT OF VEGETAL OILS ADDITION ON THE BIOACCESSIBILITY OF CAROTENOIDS FROM CARROTS AND BABY SPINACH**
Elena Cristina Gherasim, Andrea Bunea, Adela Pinte
- C12 USE OF KIWIFRUIT EXTRACT IN THE PRODUCTION OF SICILIAN CANESTRATO CHEESE: NUTRITIONAL AND HEALTH ATTRIBUTES**
Federica Litrenta, Angela Giorgia Potorti, Vincenzo Lopreiato, Vincenzo Lo Turco, Arianna Bionda, Giuseppa Di Bella, Luigi Liotta
- C13 CHEMICAL CHARACTERIZATION AND ANTIBACTERIAL ACTIVITY OF DRUPES OF RHUS CORIARIA L. GENOTYPE FROM SICILY (ITALY)**
Giovanna Lo Vecchio, Teresa Gervasi, Laura De Maria, Giovanni Bartolomeo, Nicola Cicero

POSTER SESSIONS

- C14** DEVELOPMENT AND VALIDATION OF HPLC-MS/MS METHOD FOR SIMULTANEOUS ANALYSIS OF B-VITAMINS IN FRUIT JUICES AND INVESTIGATING THE INFLUENCE OF AMMONIUM FLUORIDE AS AN ELUENT MODIFIER
Hassan Zia, Nadine Fischbach, Mikko Hofsommer, Ana Slatnar
- C15** DEVELOPMENT AND VALIDATION OF HPLC-MS/MS METHOD FOR SIMULTANEOUS ANALYSIS OF ASCORBIC ACID AND DEHYDROASCORBIC ACID IN FRUIT JUICE AND INVESTIGATING THE INFLUENCE OF AMMONIUM FLUORIDE AS AN ELUENT MODIFIER
Hassan Zia, Nadine Fischbach, Mikko Hofsommer, Ana Slatnar
- C16** ANTIOXIDANT ACTIVITY AND BIOACTIVE COMPOUNDS OF DIFFERENT COMMERCIAL NON-TRADITIONAL FLOURS
Isabel Revilla, Yamina Absi, Miriam Hernández-Jiménez, Ana M. Vivar-Quintana
- C17** BIOACCESSIBILITY OF APPLE POLYPHENOLS DURING IN VITRO AND EX VIVO ORAL DIGESTION
Julia Kaeswurm, Rebecca Sempio, Federica Manca, Melanie Burandt, Maria Buchweitz
- C18** LIGNANS IN WINE
Lenka Jurasova, Katerina Dadakova, Bozena Prusova, Milos Vidlar, Tomas Kasparovsky, Mojmir Baron, Jiri Sochor
- C19** EFFECT OF OLIVE BY-PRODUCT INCLUSION IN THE DIET OF BULLS ON BIOACTIVE COMPOUNDS CONTENT IN MEAT
Luigi Liotta, Daniela Beghelli, Fabiana Antognoni, Vincenzo Lopreiato, Mariacaterina Lianza, Gianni Dipasquale, Biagio Tuvè, Vincenzo Chiofalo
- C20** THE EFFECT OF THE PROCESSING OF SPECIALTY COFFEE BEANS ON BIOACTIVE AND VOLATILE SUBSTANCES
Matus Varady, Jan Tauchen, Adela Frankova, Pavel Kloucek, Peter Popelka
- C21** REDUCING BLOOD PRESSURE BY ANTI-HYPERTENSIVE NATURAL COMPOUNDS: NEW SOURCES FOR THE ANGIOTENSIN CONVERTING ENZYME (ACE) INHIBITOR PEPTIDE LKPNM
Stefan Wittke, Christian Wilhelm, Stefanie Faillard, Jonas Cesian, Hjärdís Holze, Nicola Bergmann, Kristin von Hollen, Nico Steinmann, Holger Kühnhold, Nina Krönke, Rainer Benning
- C22** TARGET SCREENING OF BIOACTIVE COMPOUNDS OF DIFFERENT IRIS SPECIES CULTIVATED IN AEROPONIC AND HYDROPONIC SYSTEMS USING UHPLC-HRMS/MS
Tereza Jaegerova, Marie Zlechovcova, Frantisek Benes, Olga Kronusova, Petr Kastanek, Jana Hajslova

D: CANNABINOIDS IN FOODS AND SUPPLEMENTS

- D1** ICP-MS ANALYSIS OF CANNABIS SATIVA CONTAINING FOOD PRODUCTS USING A CRM HEAVY METAL MIX (AS, CD, HG AND PB)
Andre Silva, Stephan Altmaier
- D2** CANNABINOIDS ANALYSIS OF HEMP DERIVED PRODUCTS- DEVELOPING METHODS THAT ARE ROBUST AND DEPENDABLE
Sunil Badal, Andre Silva, Matthias Nold
- D3** FAST ANALYSIS OF PHYTOCANNABINOIDS IN PLANT MATRICES AND PRODUCTS THEREOF BY SFC-HRMS/MS
Frantisek Benes, Vojtech Hrbek, Zuzana Binova, Marie Zlechovcova, Matej Maly, Tereza Jaegerova, Jana Hajslova
- D4** ACCURATE MASS LIBRARY FOR NATURAL PRODUCTS BASED ON COMPOUNDS IDENTIFIED IN HEMP OIL
John Upton, Sofia Nieto
- D5** CANNABINOIDS IN FOOD AND NOVEL FOOD: BEYOND THC AND CBD
Jörg Konetzki, Thomas Behnke, Erik Becker
- D6** LOW LEVEL LC-MS/MS DETERMINATION OF CANNABINOIDS IN HEMP SEEDS, HEMP SEED OIL, AND HEMP EXTRACTION BY-PRODUCTS
Lukas Vaclavik, John Schmitz, Michael Buhrman
- D7** CHARACTERIZATION OF CANNABIS METABOLOME USING A GAS CHROMATOGRAPHY HIGH-RESOLUTION MASS SPECTROMETRY (GC-HRMS) TECHNIQUE
Maria Filatova, Michal Stupak, Jana Hajslova
- D8** TRANSFER OF CANNABINOIDS FROM HEMP TEAS INTO THEIR INFUSIONS
Nadja Triesch, Nansiya Vijayakumar, Stefan Weigel, Anja These
- D9** DEVELOPMENT AND VALIDATION OF A FAST LC-MS/MS-METHOD FOR THE DETERMINATION AND QUANTIFICATION OF 11 CANNABINOIDS IN FOODSTUFF
Ulrike Wöhrer, Martin Gutternigg, Robert Gabernig
- D10** THE DETERMINATION OF CANNABINOIDS CONTENT WITHIN GUMMY BASED CONFECTIONARY
Uwe Oppermann, Angela Jein, Gesa Schad, Robert Ludwig

POSTER SESSIONS

D11 DEVELOPMENT OF UHPLC-MS/MS METHOD FOR STUDIES OF PHYTOCANNABINOIDS FATE IN EXPERIMENTAL ORGANISMS

Zuzana Binova, Frantisek Benes, Marie Zlechovcova, Matej Maly, Tereza Jaegerova, Jana Hajsova

G: GENERAL FOOD ANALYSIS

G1 DEVELOPMENT OF INNOVATIVE ACTIVE ANTIOXIDANT FOOD PACKAGING SYSTEMS BASED ON NATURAL EXTRACT FROM FOOD INDUSTRY WASTE

Giulia Barzan, Andrea Mario Giovannozzi, Alessio Sacco, Luisa Mandrile, Chiara Portesi, Jesús Salafrañca, Andrea Mario Rossi

G2 ASSESSMENT OF ANTIMICROBIAL RESISTANCE OF PSEUDOMONAS AERUGINOSA IN BOTTLED DRINKING WATER

Ali ALZowehry, Saad Aldawsary, Abdulalah Alawwam

G3 MONITORING OF PRESENCE OF HISTAMIN IN FISH AND FISH PRODUCTS IMPORTED IN KOSOVO

Kujtim Uka, Dijana Blazhekovikj-Dimovska, Mentor Ismaili

G4 BLOCKCHAIN AND IOT BASED FOOD SAFETY MONITORING FRAMEWORK FOR FOOD SUPPLY CHAINS

Milenko Tomic, Jovan Glavonjic, Aleksa Novkovic, Aleksandar Pavlovic, Aleksandar Tomcic, Nikola Radic, Benedikt Groß, Mayank Gulati, Narges Dadkhah, Gerhard Wunder

G5 SUPERCRITICAL FLUID CHROMATOGRAPHY SEPARATION OF FLAVANONES' ENANTIOMERS. APPLICATION TO BEE POLLEN

Adrián Fuente-Ballesteros, Ana M^a Ares Sacristán, Beatriz Martín-Gómez, Andréa Janvier, José Bernal del Nozal, Laura Toribio Recio

G6 VALORIZATION OF FOOD WASTE: COMPARISON OF THE POLYPHENOL PROFILE, EXTRACTED BY ULTRASOUND USING NATURAL DEEP EUTECTIC SOLVENTS

Clara Gómez-Urios, Adriana Viñas-Ospino, Daniel López-Malo, Ana Frígola, Jesús Blesa, María José Esteve

G7 HEADSPACE-SPME AS A VERSATILE MONITORING METHOD FOR THE DETECTION OF EARLY INSECT INFESTATION IN RICE

André Silva, Deyny Mendivelso-Pérez, Olga Shimelis, Klemens Neuhaeuser, Frank Michel, Klaus Buckendahl

G8 ELUCIDATION OF THE VOLATILE COMPOSITION OF HONEY SAMPLES BY COMPREHENSIVE TWO-DIMENSIONAL GAS CHROMATOGRAPHY – MASS SPECTROMETRY COMBINED WITH SOLID-PHASE MICROEXTRACTION ARROW

Antonio Ferracane, Natalia Manousi, Natasa Kalogiouri, Peter Q. Tranchida, George A. Zachariadis, Luigi Mondello, Erwin E. Rosenberg

G9 MULTIVARIATE DATA ANALYSIS OF LOW AND HIGH FIELD NMR DATA OF BREWED COFFEE FROM FERMENTED COFFEE BEANS

Catherine Kiefer, Sascha Rohn, Philipp Weller

G10 FREE AMINO ACID ANALYSIS IN BEVERAGES USING THE ACCQ•TAG™ ULTRA DERIVATIZATION KIT WITH UPLC UV DETECTION

Cecile Pinto, Gitte Barknowitz, Christopher Henry, David Gould

G11 ANALYSIS OF ORGANIC ACIDS USING A MIXED-MODE LC COLUMN AND A QDA MASS DETECTOR

Jinchuan Yang, Cecile Pinto, Paul Rainville

G12 NON-TARGETED ANALYSIS STRATEGY: DEVELOPMENT AND APPLICATIONS

Dingyi Yu, Hui Yi Lim, Mann Joe Wong, Lin Min Lee, Yai Foong Chew, Bin Li, Angela Li

G13 HILIC-LC-MS METHOD FOR DETERMINATION OF CARBOHYDRATES IN VARIOUS FOOD MATRICES

Dmitri Pismennöj, Eeva-Gerda Kobrin, Mary-Liis Kütt, Raivo Vilu

G14 BAKING PROPERTIES OF DIFFERENT SORGHUM VARIETIES GROWN IN AUSTRIA

Eleonora Charlotte Pichler, Rubina Rumler, Denisse Bender, Regine Schöneckner

G15 HIGH QUALITY CURATED HRAM MSN SPECTRAL LIBRARIES AND REAL TIME LIBRARY SEARCH FOR THE CONFIDENT ANNOTATION OF FLAVONOIDS IN TEA

Elizabeth Crawford, Rahul Deshpande, Bashar Amer, Daniel Hermanson, Brandon Bills, Reza Jafari, Pedram Rafeie, Andreas Huhmer

G16 INTELLIGENT DATA ACQUISITION FOR UNTARGETED METABOLOMICS OF MILK SAMPLES COUPLED WITH QUANTITATIVE HIGH-RESOLUTION ACCURATE MASS DATA COLLECTION

Elizabeth Crawford, Bashar Amer, Rahul Deshpande, Daniel Hermanson, Andreas Huhmer

G17 QUANTITATIVE ELEMENTAL ANALYSIS IN THE FOOD CYCLE SUPPORTED BY AN AUTOMATED ELEMENTAL ANALYZER

Liliana Krotz, Mario Tuthorn, Frans Schoutsen

G18 APTASENSOR DEVELOPMENT FOR GEOBACILLUS STEAROTHEMOPHILUS SPORES DETECTION IN CANNED FOOD – SPORES-QUANTUM

Guillaume Daufouy, Nathalie Paniel, Lise Barthelmebs, Thierry Noguer

G19 EFFECTS OF DIFFERENT PROCESSING METHODS ON THE QUALITATIVE PARAMETERS OF RAPESEED OIL

Iveta Sistkova, Vojtech Kruzik, Ales Rajchl, Jan Kyselka, Helena Cizkova

POSTER SESSIONS

- G20 CREATION OF A EUROPEAN METROLOGY NETWORK FOR SAFE AND SUSTAINABLE FOOD**
Chiara Portesi, Milena Quaglia, Nives Ogrinc, Roland Becker, Gill Holcombe, Mojca Milavec, Alexandra Bogožalec Košir, Hayrettin Ozer, Fatma Akçadagf, Mine Bilsel, Alper Isleyen, Elias Kakoulides, Silvia Mallia, Gisela Umbricht, Gavin O'Connor, Bernd Guettler, Andrea Mario Rossi
- G21 ALKALPO : SOLANINE AND CHACONINE IN BELGIUM POTATOES AND POTATO PRODUCTS**
Christelle Robert, Justine Gilquin, Laura Pirlot, Pierre Lebrun, Nathalie Gillard
- G22 COMPARISON OF DAIRY AND DAIRY-FREE CHEESE FLAVOR PROFILES USING THE NEWLY DEVELOPED GC-ECTOF**
Marleen Vetter, Sonja Klee, Steffen Bräkling
- G23 USE OF TD-NMR FOR INSTANT TEA POWDER CHARACTERIZATION**
Neriman Ezgi Cifte, Mecit Öztıp, Emre Taşkın
- G24 FERMENTED CUCUMBERS WITH REDUCED BIOGENIC AMINES CONTENT – APPLICATION OF SELECTED LACTIC ACID BACTERIA STRAINS**
Olga Świder, Marek Roszko, Michał Wójcicki, Marzena Bujak, Magdalena Szczepańska, Edyta Juszczuk-Kubiak, Paulina Średnicka, Hanna Cieślak
- G25 SUITABILITY OF SPECIFIC VOLATILE COMPOUNDS AS INDICATORS OF LIPID OXIDATION IN FISH FILLET**
Paula Albendea, Alba Tres, Stefania Vichi, Magdalena Rafecas, Roser Sala, Francesc Guardiola
- G26 PRESENCE OF FREE GLUTAMATE IN OUR MEALS: WHAT ARE THE CHALLENGES?**
Pauline Detry, Els Van Hoeck, Joris Van Loco, Séverine Goscinny
- G27 CLASSIFICATION OF FOOD MATRICES FOR EFFICIENT VALIDATION PROCESSES: APPLICATION OF THE AOAC TRIANGLE**
Pauline Detry, Els Van Hoeck, Joris Van Loco, Séverine Goscinny
- G28 ANALYSIS OF SMALL ORGANIC ACIDS IN FOOD AND BEVERAGES FROM THE BELGIAN MARKET USING ION CHROMATOGRAPHY WITH CONDUCTIVITY DETECTION**
Salvatore Ciano, Margot Sterkens, Els Van Hoeck, Joris Van Loco, Séverine Goscinny
- G29 TARGETED AND NON-TARGETED ANALYSIS OF PUMPERNICKEL BREAD AROMA COMPOUNDS BY COMPREHENSIVE TWO-DIMENSIONAL GAS CHROMATOGRAPHY COUPLED TO TIME-OF-FLIGHT MASS SPECTROMETRY (GC×GC-TOFMS)**
Sebastiano Panto, Lena Dubois, Nick Jones, Małgorzata A. Majcher
- G30 VACUUM IN-TUBE EXTRACTION FOR EFFICIENT EXTRACTION OF FLAVORS, FRAGRANCES, OFF-FLAVORS AND FOOD-BIOMARKERS DIRECTLY FROM COMPLEX FOOD MATRIX**
Stefan Cretnik, Pascal Fuchsmann
- G31 COMPREHENSIVE CHARACTERIZATION OF THE BEER METABOLOME**
Stefan Pieczonka, Marianna Lucio, Daniel Hemmler, Franco Moritz, Philippe Diederich, Michael Rychlik, Philippe Schmitt-Kopplin
- G32 ACCURATE AND RELIABLE ANALYSIS OF FOOD SAMPLES USING ICP-MS**
Sukanya Sengupta, Bhagyesh Surekar, Richard Fussel, Daniel Kutscher
- G33 APPLICATION OF ICP-OES FOR THE SIMULTANEOUS ANALYSIS OF NUTRITIONAL AND TOXIC METALS IN VEGETABLE OILS**
 Mai Sato, Yasuo Kuroki, Tomoko Vincent, Sukanya Sengupta
- G34 EVALUATION OF THE DETERMINATION OF DIOXIN IN FOOD AND FEED BY GC-MS/MS AND THE DIOXIN WORKFLOW KIT**
 Jörg Riener, Susann Schacht
- G35 INFLUENCE OF CONVECTIVE AIR DRYING ON THE CHEMICAL COMPOSITION OF PUMPKIN PULP (CUCURBITA MAXIMA D.)**
 Antonela Ninčević Grassino, Lea Šošo, Marko Marelja, Suzana Rimac Brnčić, Mladen Brnčić
- G36 NUTRITIONAL PROFILE OF BUTTERNUT SQUASH PULP, DRIED PULP AND BY PRODUCTS**
 Antonela Ninčević Grassino, Andrea Quirini, Marija Badanjak Sabolović, Suzana Rimac Brnčić, Mladen Brnčić
- G37 ANALYSIS OF ORGANIC ACIDS IN BEER BY ION-EXCLUSION CHROMATOGRAPHY AND POST-COLUMN PH-BUFFERING CONDUCTIVITY DETECTION**
Uwe Oppermann, Vadim Kraft, Robert Ludwig, Gesa Schäd
- G38 PHYSICO-CHEMICAL AND VOLATILE PROFILE CHARACTERISATION OF BIDENS, MINT, COFFEE AND BLONG SONG HONEY ORIGINATED FROM VIETNAM**
 Thi Quynh Nhu Nguyen, Vojtech Kruzik, Tereza Skorpilova, Zuzana Pavelcikova, Zdeňka Javurkova, Matej Pospiech, Helena Cizkova
- G39 URBAN CONTROLLED ENVIRONMENT AGRICULTURE: SHORTENING SUPPLY CHAINS AND INCREASING SAFETY**
Andre Coelho, Sabine O'Hara
- G40 LOCAL CHICKEN BREEDS VALORIZATION BY IMAGE ANALYSIS APPLICATION ON EGGS PRODUCED IN ORGANIC SYSTEM**
 Ambra Rita Di Rosa, Francesca Accetta, Luigi Liotta, Doriana Aliquò, Vincenzo Chiofalo

POSTER SESSIONS

- G41 TRUSTED ASYNCHRONOUS FEDERATED LEARNING FOR FOOD SUPPLY CHAINS**
Benedikt Groß, Mayank Gulati, Narges Dadkhah, Gerhard Wunder, Milenko Tomic, Jovan Glavonjic, Aleksa Novkovic, Aleksandar Pavlovic, Nikola Radic, Aleksandar Tomcic
- G42 NOVEL APPLICATION OF ARTIFICIAL SENSES (E-NOSE AND E-TONGUE) AND CHEMOMETRICS APPROACH FOR RAPID ORGANOLEPTIC EVALUATION OF MILK**
Francesca Accetta, Luigi Liotta, Doriana Aliquò, Vincenzo Chiofalo, Ambra Rita Di Rosa
- G43 QUANTITATIVE ANALYSIS OF HAZARDOUS VOLATILE ORGANIC COMPOUNDS IN BABY FOOD USING HEADSPACE SPME-ARROW-GC/MS**
Deborah Bertuola

I: MAJOR NUTRIENTS AND VITAMINS

- I1 SIMULTANEOUS DETERMINATION OF 49 AMINO ACIDS, B VITAMINS, FLAVONOIDS AND PHENOLIC ACIDS IN VEGETABLES BY LIQUID CHROMATOGRAPHY-TANDEM MASS SPECTROMETRY**
Zhao Liuqing, Jianru Stahl-Zeng, Andre Schreiber
- I2 THE EFFECT OF CULINARY TREATMENT ON THE CONTENT OF VITAMIN D IN UV TREATED MUSHROOMS**
Lenka Libenska, Veronika Vondraskova, Jana Hajslova, Jana Pulkrabova, Lucie Drabova
- I3 DETERMINATION OF VITAMIN D AND ITS METABOLITES USING LC-MS/MS**
Lucie Drabova, Lenka Libenska, Veronika Vondraskova, Jana Hajslova, Jana Pulkrabova
- I4 VITAMIN K (PHYLLUQUINONE AND MENAQUINONES) IN FOOD – LC-ESI-MS/MS METHOD DEVELOPMENT AND VALIDATION**
Marie Bagge Jensen, Jette Jakobsen
- I5 DEVELOPMENT OF A SENSITIVE MICROBIOLOGICAL METHOD FOR QUANTIFICATION OF VITAMIN B12 IN PLANT FOODS**
Xiaoxuan Xia, Katerina Theodoridou, Christopher Elliott, Chen Situ
- I6 NOVEL MULTI-VITAMIN B METHOD FOR THE ANALYSIS OF SUPPLEMENTS OFFERING IMPROVED WORKFLOW WITHIN A LABORATORY**
Michael Norris, Dave Leeman, Elaine Marley, Claire Milligan, Carol Donnelly

N: NOVEL FOODS & SUPPLEMENTS

- N1 THE INFLUENCE OF NON-GLUTEN PROTEIN ON CONVENTIONAL-BAKED AND OHMIC-BAKED BREAD PROPERTIES**
Elok Waziiroh, Denise Bender, Regine Schoenlechner
- N2 QUALITY, SAFETY AND AUTHENTICATION OF INSECT-DERIVED PRODUCTS**
Frédéric Debo, Jean-François Morin, Sébastien Gofflot, Audrey Pissard, Anne-Cécile Laplaize, Véronique Ninane, Christelle Raffin, Benjamin Dubois, Simon Covin, Aline Marien, Stéphanie Guillet, Gilbert Berben, Vincent Baeten, Bénédicte Lorrette
- N3 FATE OF POLYCHLOROBIPHENYLS IN THE INSECT TENEbrio MOLITOR: CONSEQUENCES FOR FURTHER USE AS FOOD AND FEED**
Christelle Planche, Frédéric Mercier, Johanna Rivas, Hanli Wang, Magaly Angénieux, Benjamin Calmont, Sébastien Crépieux, Jérémy Ratel, Erwan Engel
- N4 CRITICAL ASSESSMENT OF JAMAICAN FIELD CRICKET METABOLOME AFTER RAPESEED MEAL ADDED TO FEED**
Katerina Sebelova, Martin Kulma, Lenka Kourimska, Jana Hajslova
- N5 EXPLORING THE ECO-FRIENDLY PRODUCTION OF MICROALGAL-DERIVED BIOACTIVE PEPTIDES**
Sonja Zwander, Doris Marko, Natalia Castejón
- N6 DETERMINATION OF ELEMENTAL NUTRIENTS AND MICRONUTRIENTS IN FUNCTIONAL FOOD BY ICP-OES**
Neli Drvodelic, Ruby Bradford
- N7 DETERMINATION OF HEAVY METALS AND NUTRIENT ELEMENTS IN ALTERNATIVE PROTEINS USING ICP-MS**
Neli Drvodelic, Peter Riles
- N8 CHANGES IN THE PROFILE OF HYPERCHOLESTEROLEMIC FATTY ACIDS IN COW COLOSTRUM DURING THE FIRST DAYS OF LACTATION**
Veronika Krestakova, Ludmila Krizova, Steven Mascres, Damien Eggermont, Giorgia Purcaro, Tomas Kasparovsky

POSTER SESSIONS

September 7, 2022

P: MULTI-OMICS IN FOOD ANALYSIS

- P1** **COMPARISON OF THE METABOLITE PROFILE IN BOVINE RUMEN FLUID, PLASMA, SALIVA AND FECES BY ANION EXCHANGE CHROMATOGRAPHY-HIGH RESOLUTION MASS SPECTROMETRY**
Patrick Rennhofer, Ezequias Castillo-Lopez, Raul Rivera-Chacon, Sara Ricci, Qendrim Zebeli, Nicole Reisinger, Franz Berthiller, [Heidi Schwartz-Zimmermann](#)
- P2** **OPTIMIZING UNTARGETED METABOLOMICS DATA PROCESSING STRATEGIES FOR ORBITRAP MEASUREMENTS**
[Markus Aigensberger](#), Ezequias Castillo-Lopez, Sara Ricci, Raul Rivera-Chacon, Qendrim Zebeli, Nicole Reisinger, Franz Berthiller, Heidi Schwartz-Zimmermann
- P3** **NATURAL-STYLE GREEN TABLE OLIVES FROM MANZANILLA CULTIVAR: A MICROBIOTA AND VOLATILOME STUDY**
[Alfredo Montaño](#), Antonio Higinio Sánchez, Antonio López-López, Amparo Cortés-Delgado, José Luis Ruiz-Barba
- P4** **A ROADMAP FOR THE INTEGRATION OF ENVIRONMENTAL MICROBIOMES AS NEW TOOLS FOR RISK ASSESSMENT**
[Frédéric Debode](#), Benjamin Dubois, Véronique Ninane, Sébastien Demeter, Thierry Hance, Yordan Muhovski, Anne Chandelier, Gilles Rousseau, Reinhilde Schoonjans, Marco Pautasso, Claude Bragard
- P5** **CLASSIFICATION OF POULTRY MEAT CUTS BASED ON APPROACH OF UNTARGETED LIPIDOMIC ANALYSIS AND ADVANCED CHEMOMETRICS**
[Ilias Tzavellas](#), Ioannis Martakos, Ioannis Skoufos, Athina Tzora, Marilena Dasenaki, Evangelos Gikas, Nikolaos Thomaidis
- P6** **UNTARGETED 4D LIPIDOMICS COMBINED WITH CHEMOMETRICS, AS A RELIABLE TOOL FOR THE CLASSIFICATION OF PORK MEAT CUTS**
[Ioannis Martakos](#), Ilias Tzavellas, Marilena Dasenaki, Ioannis Skoufos, Athina Tzora, Charalampos Proestos, Nikolaos Thomaidis
- P7** **VOLATILOMICS AS A PROMISING OPTION TO ENHANCE FOOD CHEMICAL SURVEILLANCE**
[Jérémy Ratel](#), Arnaud Regache, Benjamin Loubet, Frédéric Mercier, Elisabeth Baéza, Yanxia Hou-BROUTIN, Erwan Engel
- P8** **VOLATILOMICS-BASED MICROBIOME EVALUATION OF FERMENTED DAIRY BY PROTOTYPIC HEADSPACE-GAS CHROMATOGRAPHY-HIGH TEMPERATURE ION MOBILITY SPECTROMETRY (HS-GC-HTIMS) AND NON-NEGATIVE MATRIX FACTORIZATION (NNMF)**
[Philipp Weller](#), Charlotte Capitain
- P9** **EFFICIENT PEPTIDE DESALTING ON NOVEL C18 STAGETIPS WITH A BROAD CAPACITY RANGE FOR LC-MS/MS PROTEOMIC STUDIES IN FOOD MATRICES**
[Sami Bayoudh](#), Michel Arotçaréna, Corentin Germain, Florine Hallez, Florent Dingli, Damarys Loew, Kaynoush Naraghi
- P10** **A MULTI-TIER APPROACH TO SOLVING THE EVOLVING ISSUES AROUND HONEY AUTHENTICITY AND QUALITY**
[Sufyan Pandor](#)

S: SMART SENSORS

- S1** **EVALUATION OF SPECTRAL HANDHELD DEVICES FOR FRESHNESS ASSESSMENT OF CARP AND TROUT FILLETS IN RELATION TO STANDARD METHODS AND NON-TARGETED METABOLOMICS**
[Bernadette Moser](#), Zora Jandric, Christina Troyer, Stephan Hann, Andreas Zitek
- S2** **DETECTION OF SALMONELLA TYPHIMURIUM WITH ANTIBODY IMMOBILIZED ON QUARTZ CRYSTAL AND GOLD NANOPARTICLES FOR SIGNAL IMPROVEMENT**
[Hyun Jung Min](#), Euiwon Bae, J. Paul Robinson, Hansel A Mina, Amanda J. Deering
- S3** **EVALUATION OF BENCHTOP VERSUS PORTABLE NEAR-INFRARED SPECTROSCOPIC DEVICES FOR BREED IDENTIFICATION IN IBERIAN HAM**
[Miriam Hernández-Jiménez](#), Ana M. Vivar-Quintana, Isabel Revilla, Justyna Grabska, Krzysztof B. Bec, Christian W. Huck
- S4** **MOBILE, MULTIANALYTE BIOSENSING FOR DECISIVE RESULTS AT POINT-OF-NEED**
Anna Spehar, [Juha Mäkinen](#), Kirsi Tamminen, Joni Leinvo, Sanna Auer

POSTER SESSIONS

THURSDAY, September 8, 2022

13:00-16:00

POSTER SESSION II

FLAVOUR SIGNIFICANT COMPOUNDS	E1 - E10
FOOD CONTAMINANTS (ENVIRONMENTAL)	F1 - F39
HUMAN BIOMONITORING	H1 - H8
METALS AND METALLOID	J1 - J5
MIGRANTS FROM FOOD CONTACT MATERIALS	K1 - K12
MYCOTOXINS, MARINE AND PLANT TOXINS	M1 - M34
PROCESSING CONTAMINANTS	O1 - O17
RESIDUES - PESTICIDES	Q1 - Q28
RESIDUES - VETERINARY DRUGS	R1 - R19
LAST MINUTE	X1 - X4

E: FLAVOUR SIGNIFICANT COMPOUNDS

- E1** **SIMULTANEOUS QUANTIFICATION OF MAJOR OAT AND PEA SAPONINS IN PLANT-BASED PRODUCTS**
Anastassia Bljakhina, Tiina Kriščiunaite, Maria Kuhtinskaja
- E2** **PREDICTING VIRGIN OLIVE OIL SENSORY TASTE ATTRIBUTES BY MEANS OF EXCITATION-EMISSION MATRICES: A FEASIBILITY STUDY**
Beatriz Quintanilla-Casas, Åsmund Rinnan, Agustí Romero, Francesc Guardiola, Alba Tres, Stefania Vichi, Rasmus Bro
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