5th International Symposium on RECENT ADVANCES IN FOOD ANALYSIS

November 1–4, 2011
Prague, Czech Republic
RAFA 2011 Venue
Clarion Congress Hotel Prague

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

ENTRANCE
ENTRANCE
ENTRANCE
Reception desk
Brasserie Veduta
ENTRANCE
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
Plan of the Clarion Congress Hotel Prague Conference area

7: RAFA 2011 registration desk & Cloakroom
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Congress Reception
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Internet corner
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EXHIBITION PLAN

EXHIBITION – FLOOR PLAN

1 ALMSCO International
2 KR Analytical Ltd
3 IonSense Inc
4 Shimadzu Europa GmbH
5 Sigma-Aldrich Chemie GmbH
6 Picarro
7 Neogen Europe Ltd
8 AGILENT TECHNOLOGIES
9 AB SCIEX
10 Randox Laboratories Ltd
11 Fluid Management Systems Inc. & Campro Scientific GmbH
12 Thermo Scientific (part of Thermo Fisher Scientific)
13 Bruker (Bruker Daltonics, Bruker Biospin, Bruker AXS, Bruker Optics)
14 LECO INSTRUMENTE PLZEŇ s.r.o.
15 WATERS
16 Biotage AB, Sweden
17 GENEVAC - SP SCIENTIFIC LTD
18 Dynex Technologies, spol. s r.o. & Romer Labs Diagnostic GmbH
19 POLYINTELL S.A.
20 Nicolet CZ s. r. o.
21 UNISENSOR & RnAssays
22 Advanced Chemistry Development UK Ltd.
23 EuroProxima BV
24 JRC-IRMM
25 TEST VERITAS
26 Restek Corp.
27 FAPAS
28 G.A.S. Gesellschaft für analytische Sensorsysteme mbH
29 Ionicon Analytik Gesellschaft m.b.H.
30 R-Biopharm AG
31 Bayer Technology Services GmbH
32 LGC Standards
33 SPEX CertiPrep Ltd
34 Luminex
35 BUCHI Labortechnik AG
36 CHARM Sciences Inc. & O.K SERVIS BioPro s.r.o.
37 BIPEA
## 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 Lobby of the Clarion Congress Centre</td>
<td>Vendor seminars Shimadzu R'Assays &amp; Unisensor</td>
<td></td>
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</tr>
<tr>
<td>8:30–9:00</td>
<td>Opening ceremony Zenit &amp; Nadir hall</td>
<td>Oral session 5 Flavour and Food Quality Markers Zenit hall</td>
<td>Oral session 6 Rapid Methods I Nadir hall</td>
<td>Oral session 11 Food Contaminants I Nadir hall</td>
</tr>
<tr>
<td>9:00–9:30</td>
<td>Plenary session Zenit &amp; Nadir hall</td>
<td>Oralsession 6 Rapid Methods I Nadir hall</td>
<td>Oral session 10 Natural Toxins Analysis I Zenit hall</td>
<td>Oral session 11 Food Contaminants I Nadir hall</td>
</tr>
<tr>
<td>9:30–10:30</td>
<td>Exhibition / Coffee break Foyer / Meridian / Tycho &amp; Kepler halls</td>
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<td>Exhibition / Coffee break Foyer / Meridian / Tycho &amp; Kepler halls</td>
<td>Exhibition / Coffee break Foyer / Meridian / Tycho &amp; Kepler halls</td>
</tr>
<tr>
<td>10:30–11:00</td>
<td>Oralsession 1 Recent Issues and Novel Technologies Zenit &amp; Nadir hall</td>
<td>Oralsession 7 Food Allergens Zenit hall</td>
<td>Oralsession 8 Rapid Methods II Nadir hall</td>
<td>Oralsession 12 Natural Toxins Analysis II Zenit hall</td>
</tr>
<tr>
<td>11:00–12:30</td>
<td>Lunch Conference centre restaurant Veduta</td>
<td>Lunch Conference centre restaurant Veduta</td>
<td>Lunch Conference centre restaurant Veduta</td>
<td>Lunch Conference centre restaurant Veduta</td>
</tr>
<tr>
<td>12:30–13:30</td>
<td>Vendor seminars AB Sciex FMS IonSense R-Biopharm Waters</td>
<td>Vendor seminars Bruker Leco &amp; Restek &amp; Gerstel Sigma-Aldrich Thermo Scientific</td>
<td>Vendor seminars Agilent Technologies</td>
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<tr>
<td>13:15–14:15</td>
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</tbody>
</table>

Coffee breaks will be located in Foyer / Meridian / Tycho & Kepler halls. Conference lunches will be served in the conference centre restaurant Veduta.
<table>
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<tr>
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<th>TUESDAY November 1, 2011</th>
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</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</td>
<td>Exhibition / Poster session 2 / E-Presentations / CONFIDENCE Open day / Chat with RAFA experts / Coffee break</td>
<td>Exhibition / Poster session 3</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</td>
<td>Virgo hall</td>
<td>Virgo hall</td>
<td>SUMMARY &amp; DISCUSSION PLATFORM: Industry Needs versus Scientific Dreams: Approaches for Food Chain Control Closing address Including Poster Awards</td>
</tr>
<tr>
<td>14:30–16:00</td>
<td>Workshop II Infrared and Raman spectroscopy for monitoring of agricultural food and feed products</td>
<td>Stella halls</td>
<td>Stella halls</td>
<td>Zenit hall</td>
</tr>
<tr>
<td>16:00–17:00</td>
<td>Oral session 2 Emerging POPs issues</td>
<td>Zenit hall</td>
<td>Oral session 9 Food safety issues beyond the EU</td>
<td>Nadir hall</td>
</tr>
<tr>
<td>17:00–17:30</td>
<td>Oral session 3 Food Authenticity and Traceability</td>
<td>Nadir hall</td>
<td>Oral session 4 Analysis of Nanoparticles in Food</td>
<td>Leo &amp; Virgo halls</td>
</tr>
<tr>
<td>17:30–18:00</td>
<td>Oral session 4 Analysis of Nanoparticles in Food</td>
<td>Nadir hall</td>
<td>Oral session 9 General Food Analysis</td>
<td>Zenit hall</td>
</tr>
<tr>
<td>18:00–18:30</td>
<td>Oral session 9 General Food Analysis</td>
<td>Zenit hall</td>
<td>Interacte seminar Fast development of analytical method: LET'S FIND THE BEST SOLUTION TOGETHER</td>
<td>Leo &amp; Virgo halls</td>
</tr>
<tr>
<td>18:30–19:00</td>
<td>Seminar Food safety issues beyond the EU</td>
<td>Nadir hall</td>
<td>Interactive seminar Fast development of analytical method: LET'S FIND THE BEST SOLUTION TOGETHER</td>
<td>Leo &amp; Virgo halls</td>
</tr>
<tr>
<td>19:00–19:30</td>
<td>Welcome Cocktail</td>
<td>Clarion Congress Hotel Prague</td>
<td>Symposium Dinner</td>
<td>Kaisersteinsky palace, historical centre of Prague</td>
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<tr>
<td>19:30–20:30</td>
<td>Foyer &amp; Meridian &amp; Tycho &amp; Kepler halls</td>
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<td>20:30–23:00</td>
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</tbody>
</table>
TUESDAY, November 1, 2011

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

14:00–14:10 OPENING AND WELCOME
Jana Hajslova, Institute of Chemical Technology, Prague, Czech Republic
Nada Konickova, Technology Centre AS CR, Prague, Czech Republic

Moderator of the workshop: Franz Ulberth, EC–JRC–IRMM, Geel, Belgium

14:10–14:40 EU RESEARCH IN SUPPORT OF THE KNOWLEDGE BASED BIO-ECONOMY (KBBE)
Antonio di Giulio, EC–DG Research, Brussels, Belgium

14:40–15:10 CHALLENGES IN FOOD RESEARCH AND COLLABORATION OPPORTUNITIES OFFERED BY THE JOINT RESEARCH CENTRE (JRC)
Franz Ulberth, EC–JRC–Institute for Reference Materials and Measurements (IRMM), Geel, Belgium

15:10–16:10 YOUNG SCIENTISTS’ CAREERS: WHAT ARE THE REQUIREMENTS TO GET EMPLOYED IN ACADEMIA, INDUSTRY AND / OR PUBLIC SECTOR?
ROUNDTABLE DISCUSSION
Moderator: Jana Hajslova, Institute of Chemical Technology, Prague, Czech Republic

Panelists representing various sectors:
Michel Nielen, Wageningen University, The Netherlands
Antonio di Giulio, Franz Ulberth, European Commission, Belgium
Hans-Gerd Janssen, Unilever, The Netherlands
Michele Suman, Barilla Food Research Labs, Italy
Rainer Malisch, European Union Reference Laboratory (EU–RL), Germany

16:10–16:30 Coffee break

16:30–16:50 7TH EU FRAMEWORK PROGRAM – SPECIFIC PROGRAMME “PEOPLE” FOR RESEARCHERS’ MOBILITY
Petra Perutkova, Technology Centre AS CR, Prague, Czech Republic

16:50–17:00 PERSONAL EXPERIENCE OF A YOUNG SCIENTIST: MY MSC AND PHD STUDIES ABROAD
Anastasia Meimaridou, RIKILT–Institute of Food Safety and Wageningen UR, The Netherlands

17:00–17:20 PORTAL EURAXESS – A GATEWAY TO RESEARCH CAREER
Viktoria Bodnarova, Euraxess Czech Republic, Prague, Czech Republic

17:20–17:30 QUESTIONS / ANSWERS
CLOSING OF THE WORKSHOP

14:00–19:00 Registration for RAFA 2011 conference
Lobby of the Clarion Congress Centre
TUESDAY, November 1, 2011

RAFA 2011 SATELLITE EVENT

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>
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<tbody>
<tr>
<td>8:00–9:00</td>
<td>Registration for RAFA 2011 conference</td>
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<tr>
<td>9:00–9:30</td>
<td><strong>OPENING CEREMONY AND WELCOME</strong></td>
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<td></td>
<td>ICT Prague representatives, Institute of Chemical Technology, Prague, Czech Republic</td>
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<tr>
<td></td>
<td>Jana Hajslova, chairwoman of RAFA 2011, Institute of Chemical Technology, Prague, Czech Republic</td>
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<tr>
<td></td>
<td>Michel Nielen, co-chairman of RAFA 2011, RIKILT–Institute of Food Safety, The Netherlands</td>
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<tr>
<td>9:30–10:00</td>
<td>MUSIC WELCOME: String quartet (A. Dvorak, W.A. Mozart)</td>
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<tr>
<td>9:30–10:30</td>
<td>PLenary session <strong>chair Jana Hajslova</strong></td>
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<tr>
<td>10:00–10:30</td>
<td><strong>L1</strong> EC PRIORITIES CONCERNING AGRI-FOOD RESEARCH AND INNOVATION</td>
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<td>Antonio Di Giulio, European Commission–DG Research, Unit Food, Health and Well-being, Brussels, Belgium</td>
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<tr>
<td>10:00–10:30</td>
<td><strong>L2</strong> INTRODUCTION TO EMERGING ISSUES ON NANOPARTICLES IN THE FOOD CHAIN</td>
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<td>Elke Anklam, European Commission, Joint Research Centre, Institute for Health and Consumer Protection, Ispra, Italy</td>
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<tr>
<td>10:30–11:00</td>
<td>Coffee Break / EXHIBITION</td>
</tr>
<tr>
<td>11:00–12:30</td>
<td><strong>ORAL SESSION 1: Recent Issues and Novel Technologies</strong> <strong>chair Michel Nielen</strong></td>
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<tr>
<td>11:00–11:30</td>
<td><strong>L3</strong> FOOD CRISES &amp; NEW POPs: CHALLENGES IN ANALYSIS</td>
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<td>Jean-François Focant, Chemistry Department, University of Liege, Belgium</td>
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<tr>
<td>11:30–12:00</td>
<td><strong>L4</strong> PEPTIDE AND OLIGONUCLEOTIDES APTAMERS AS NEW LIGANDS FOR FOOD ANALYSIS</td>
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<td>Marco Mascini, University of Florence, Italy</td>
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<tr>
<td>12:00–12:30</td>
<td><strong>L5</strong> FINGERPRINTING / PROFILING: A NOVEL APPROACH FOR A HIGH THROUGHPUT AND COMPREHENSIVE ASSESSMENT OF QUALITY AND SAFETY OF FOOD LIPIDS</td>
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<td></td>
<td>Jana Hajslova, Institute of Chemical Technology, Prague, Czech Republic</td>
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<tr>
<td>12:30–13:30</td>
<td>Lunch</td>
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<tr>
<td>Time</td>
<td>Vendor Seminars</td>
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<tr>
<td>13:15–14:15</td>
<td><strong>AQUARIUS</strong>&lt;br&gt;<strong>TURUS</strong>&lt;br&gt;<strong>LEO</strong>&lt;br&gt;<strong>VIRGO</strong>&lt;br&gt;<strong>ZENIT</strong>&lt;br&gt;<strong>VENUS</strong>&lt;br&gt;<strong>ARIES</strong>&lt;br&gt;<strong>CANCER</strong>&lt;br&gt;<strong>LEO</strong>&lt;br&gt;<strong>SAGITTARIUS</strong>&lt;br&gt;<strong>CAPRICORN</strong>&lt;br&gt;<strong>AQUARIUS</strong>&lt;br&gt;<strong>PISCES</strong>&lt;br&gt;<strong>ARIES</strong>&lt;br&gt;<strong>TAURUS</strong>&lt;br&gt;<strong>GEMINI</strong>&lt;br&gt;<strong>CANCER</strong>&lt;br&gt;<strong>LEO</strong>&lt;br&gt;<strong>VIRGO</strong>&lt;br&gt;<strong>LIBRA</strong>&lt;br&gt;<strong>SCORPIO</strong>&lt;br&gt;<strong>SAGITTARIUS</strong>&lt;br&gt;<strong>CAPRICORN</strong>&lt;br&gt;<strong>AQUARIUS</strong>&lt;br&gt;<strong>PISCES</strong>&lt;br&gt;<strong>ARIES</strong></td>
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</table>
WEDNESDAY, November 2, 2011

ORAL SESSIONS 2 & 3 & 4 in parallel

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

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

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
**WEDNESDAY, November 2, 2011**

**ORAL SESSIONS 2 & 3 & 4 in parallel**

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<tr>
<th>Time</th>
<th>Session</th>
<th>Title</th>
<th>Presenters</th>
</tr>
</thead>
<tbody>
<tr>
<td>16:00–18:00</td>
<td>ORAL 3</td>
<td><strong>ANALYSIS OF NANOPARTICLES IN FOOD</strong></td>
<td>Stefan Weigel, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands</td>
</tr>
<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>
</tr>
<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>
</tr>
<tr>
<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>
</tr>
<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>
</tr>
<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>
</tr>
<tr>
<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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<tr>
<td>18:30–20:30</td>
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<td><strong>Symposium Welcome Cocktail</strong></td>
<td>(Clarion Congress Hotel Prague)</td>
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</table>

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

**ORAL SESSIONS 2 & 3 & 4 in parallel**

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<tr>
<td>16:00–18:00</td>
<td>ORAL</td>
<td><strong>SESSION 4: Emerging POPs issues</strong></td>
<td>chairs Jean-François Focant &amp; Jacob de Boer</td>
</tr>
<tr>
<td>Zenit hall</td>
<td>19</td>
<td><strong>DEVELOPMENTS IN THE APPLICATION OF FLAME RETARDANTS AND CONSEQUENCES FOR THE ANALYSIS IN FOOD</strong></td>
<td>Jacob de Boer, Institute for Environmental Studies (IVM), VU University, Amsterdam, The Netherlands</td>
</tr>
<tr>
<td>16:00–16:20</td>
<td>L19</td>
<td><strong>DETERMINATION OF THE 15+1 EU PRIORITY POLYCYCLIC AROMATIC HYDROCABONS (PAH) IN CHOCOLATE BY LIQUID CHROMATOGRAPHY HYPHENATED TO DOPANT ASSISTED ATMOSPHERIC PRESSURE PHOTO IONISATION TANDEM MASS SPECTROMETRY</strong></td>
<td>Philippe Verlinde, European Commission–Directorate General Joint Research Centre–Institute for Reference Materials and Measurements, Geel, Belgium</td>
</tr>
<tr>
<td>16:20–16:40</td>
<td>L20</td>
<td><strong>MONITORING PERFLUORINATED ALKYL SUBSTANCES IN FOODS – CURRENT METHODS AND QUALITY PERSPECTIVES</strong></td>
<td>Stefan van Leeuwen, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands</td>
</tr>
<tr>
<td>16:40–17:00</td>
<td>L21</td>
<td><strong>ANALYSIS OF 18 PERFLUORINATED COMPOUNDS IN BIOLOGICAL MATRICES BY ON-LINE TURBO FLOW–LC–MS/MS</strong></td>
<td>Marta Llorca, IDAEA–CSIC, Barcelona, Spain</td>
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<tr>
<td>17:00–17:10</td>
<td>L22*</td>
<td><strong>MULTI-RESIDUE MONITORING OF ENVIRONMENTAL TOXICANTS IN ANIMAL-DERIVED FOOD DURING COOKING BASED ON COMPREHENSIVE TWO-DIMENSIONAL GAS CHROMATOGRAPHY-TIME OF FLIGHT MASS SPECTROMETRY</strong></td>
<td>Weeraya Khummueng, Prince of Songkla University, Pattani, Thailand</td>
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<tr>
<td>17:10–17:30</td>
<td>L23</td>
<td><strong>APPLICABILITY OF GC-MS/MS FOR DETERMINATION OF PCDD/FS AND PCBs IN FEED AND FOOD</strong></td>
<td>Alexander Kotz, EU–RL for Dioxins and PCBs in Feed and Food, CVUA Freiburg, Germany</td>
</tr>
<tr>
<td>17:30–17:50</td>
<td>L24</td>
<td><strong>FORMATION OF DIOXINS AND DIOXIN-LIKE POLYCHLORINATED BIPHENYLS IN COOKING OIL FUMES</strong></td>
<td>Shujun Dong, Research Center for Eco-Environmental Sciences, Chinese Academy of Sciences, Beijing, China</td>
</tr>
<tr>
<td>18:30–20:30</td>
<td></td>
<td><strong>Symposium Welcome Cocktail</strong></td>
<td>(Clarion Congress Hotel Prague)</td>
</tr>
</tbody>
</table>
THURSDAY, November 3, 2011

7:30–8:30 BREAKFAST VENDOR SEMINARS

AQUARIUS hall

INNOVATIVE TOOLS FOR FOOD ANALYSIS WITH HYPHENATED TECHNIQUES

SHIMADZU
Solutions for Science
since 1875

TAURUS hall

HOW TO DETECT MULTIPLE ANALYTES FROM ONE SAMPLE, INCLUDING ANTIBIOTIC RESIDUES AND BACTERIAL CONTAMINANTS

unisensor DIAGNOSTIC ENGINEERING
<table>
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<tr>
<th>Time</th>
<th>Session</th>
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<th>Chair(s)</th>
<th>Presenter(s)</th>
<th>Institution</th>
</tr>
</thead>
<tbody>
<tr>
<td>9:00–9:30</td>
<td>L26</td>
<td>THE USE OF “OMICS” APPROACHES IN DEORPHANIZING THE KEY AROMA COMPOUNDS RESPONSIBLE FOR AROMA PERCEPTION OF ROASTED HAZELNUTS</td>
<td>Henryk Jelen &amp; Peter H. Schieberle</td>
<td>Peter H. Schieberle</td>
<td>Food Chemistry, Technical University of Munich, Garching, Germany</td>
</tr>
<tr>
<td>9:30–9:50</td>
<td>L27</td>
<td>ION MOBILITY SPECTROMETRY: A NEW GREEN ANALYTICAL TECHNIQUE FOR DETERMINATION OF VOLATILE COMPOUNDS IN FOOD SAMPLES</td>
<td></td>
<td>Lourdes Arce</td>
<td>University of Córdoba, Spain</td>
</tr>
<tr>
<td>9:50–10:00</td>
<td>L28*</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>
<td></td>
<td>Alessandro Bedini</td>
<td>University of Parma, Italy</td>
</tr>
<tr>
<td>10:00–10:20</td>
<td>L29</td>
<td>ANALYTICAL AND SENSORY METHODS FOR THE DETECTION OF OFF-FLAVORS</td>
<td></td>
<td>Erich Leitner</td>
<td>Graz University of Technology, Austria</td>
</tr>
<tr>
<td>10:20–10:30</td>
<td>L30*</td>
<td>PTR-TOF-MS ANALYSIS OF FLAVOUR PROFILES: A NEW TOOL FOR CLASSIFYING APPLE CLONES</td>
<td></td>
<td>Luca Cappellin</td>
<td>IASMA-FEM, San Michele all'Adige, Italy</td>
</tr>
<tr>
<td>11:00–12:30</td>
<td>L31</td>
<td>RECENT PROBLEMS ENCOUNTERED IN THE ANALYSIS OF FOODS FOR THE PRESENCE OF LOW LEVEL FOOD ALLERGENS</td>
<td>Steven Musser</td>
<td>Steven Musser</td>
<td>Center for Food Safety and Applied Nutrition, College Park, MD, USA</td>
</tr>
<tr>
<td>11:20–11:40</td>
<td>L32</td>
<td>FOOD ALLERGENS PROFILING WITH AN IMAGING SURFACE PLASMON RESONANCE-BASED BIOSENSOR</td>
<td></td>
<td>Sabina Rebe Raz</td>
<td>RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands</td>
</tr>
<tr>
<td>11:40–12:10</td>
<td>L33*</td>
<td>MULTISCREENING OF SEVEN ALLERGENS WITH MASS SPECTROMETRY AND COMPARISON WITH COMMERCIALLY AVAILABLE ELISA SYSTEMS</td>
<td></td>
<td>Julia Heick</td>
<td>Eurofins Analytik GmbH, Hamburg, Germany</td>
</tr>
<tr>
<td>11:50–12:10</td>
<td>L34</td>
<td>DEVELOPMENT AND VALIDATION OF A DUPLEX REAL-TIME PCR METHOD FOR THE SIMULTANEOUS DETECTION OF CELERY AND WHITE MUSTARD IN FOOD</td>
<td></td>
<td>Margit Cichna-Markl</td>
<td>Department of Analytical Chemistry, University of Vienna, Austria</td>
</tr>
<tr>
<td>12:10–12:30</td>
<td>L35</td>
<td>ALLERGENS TESTING BY ELISA KITS, BENEFITS FROM A STANDARDISED CALIBRANT</td>
<td></td>
<td>Mark Sykes</td>
<td>The Food and Environment Research Agency (FERA), York, UK</td>
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</tbody>
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* Young scientist presentation
### ORAL SESSIONS 5 & 6 in parallel

<table>
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<th>Time</th>
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| 9:00–10:30 | ORAL SESSION 6: Rapid Methods I | **RECENT PROGRESS IN RAPID METHODS FOR FOOD QUALITY AND SAFETY CONTROL**  
*Jacob de Jong*, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands |  
| 9:00–9:30 | L36     | **A NOVEL SOLUTION FOR THE RAPID CONTROL OF MULTIPLE PESTICIDE RESIDUES IN TEA**  
*Tomas Cajka*, Institute of Chemical Technology, Prague, Czech Republic |  
| 9:30–9:50 | L37     | **INORGANIC ARSENIC DETERMINED BY SPE SEPARATION AND AAS DETECTION – A NOVEL SPECIATION APPROACH**  
*Rie R. Rasmussen*, Technical University of Denmark, Soeborg, Denmark |  
| 9:50–10:10 | L38     | **HIGH-THROUGHPUT GC-MS/MS ANALYSIS OF BFRS (INCLUDING EMERGING COMPOUNDS) IN FISH/SEAFOOD**  
*Kamila Kalachova*, Institute of Chemical Technology, Prague, Czech Republic |  
| 10:10–10:20 | L39*    | **DEVELOPMENT OF QUANTUM DOTS-BASED LATERAL FLOW IMMUNOASSAY FOR DETECTION OF CHLORAMPHENICOL IN MILK**  
*Anna Berlina*, Russian Academy of Sciences, Moscow, Russian Federation |  
| 10:20–10:30 | L40*    | **MULTIPLEX SCREENING OF PERSISTENT ORGANIC POLLUTANTS IN FISH USING SPECTRALLY-ENCODED MICROSPHERES**  
*Anastasia Meimaridou*, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands |  
| 10:30–11:00 | Coffee Break / EXHIBITION | |  

### ORAL SESSIONS 7 & 8 in parallel

<table>
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<th>Time</th>
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</table>
| 11:00–12:30 | ORAL SESSION 8: Rapid Methods II | **MEASURING ALGAL BIOTOXINS AND THE ANALYTICAL CHALLENGES STILL AHEAD**  
*Christopher Elliott*, Queen’s University, Belfast, UK |  
| 11:00–11:30 | L41     | **DEVELOPMENT OF QUANTUM DOTS-BASED LATERAL FLOW IMMUNOASSAY FOR DETECTION OF CHLORAMPHENICOL IN MILK**  
*Anna Berlina*, Russian Academy of Sciences, Moscow, Russian Federation |  
| 11:30–12:00 | L42*    | **DETERMINATION OF PYRROLIZIDINE, TROPANE AND ERGOT ALKALOIDS IN HONEY, FEED AND CEREALS AND DETECTION OF ERGOT CONTAMINATION IN CEREALS**  
*Hans van Egmond*, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands |  
| 12:00–12:30 | L43     | **FOOD SAFETY ISSUES, WITH FOCUS ON CONTAMINANTS - THE IMPORTANCE OF QUICK BUT RELIABLE ANALYTICAL RESULTS FOR AN EFFECTIVE ENFORCEMENT OF EU LEGISLATION**  
*Frans Verstraete*, European Commission, DG Health Consumer Protection, Brussels, Belgium |  
| 12:30–13:30 | Lunch | |  

* Young scientist presentation
### VENDOR SEMINARS

**THURSDAY, November 3, 2011**

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<td>AQUARIUS hall</td>
<td><strong>BRUKER</strong> – INNOVATION AND TRADITION IN FOOD ANALYSIS</td>
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</table>
| Taurus hall | **LECO**
**RESTEK**
**GERSTEL** – HIGH-END SOLUTION FOR YOUR FOOD ANALYSIS CHALLENGES: SAMPLE PREP – SEPARATION – MS DETECTION |
| LEO hall | **SIGMA-ALDRICH** – NEW INNOVATIVE CHROMATOGRAPHY COLUMNS AND METHOD OPTIMIZATION FOR FOOD APPLICATIONS |
| VIRGO hall | **Thermo Scientific** – USING ADVANCED TECHNOLOGY TO SOLVE NEW CHALLENGES IN FOOD ANALYSIS |

### POSTER SESSION 2 / E-PRESENTATIONS / EXHIBITION / GLOBAL CHAT WITH RAFA EXPERTS / OPEN DAY

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<td>Foyer / Meridian / Tycho &amp; Kepler / Stella halls</td>
<td>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></td>
<td>BIOTECHNOLOGY BASED METHODS (D-1 – D-3)</td>
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<tr>
<td></td>
<td>NANOPARTICLES (I-1 – I-8)</td>
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<td></td>
<td>NOVEL FOODS (J-1 – J-9)</td>
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<tr>
<td></td>
<td>ORGANIC FOODS (K-1 – K-6)</td>
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<tr>
<td></td>
<td>PROCESSING CONTAMINANTS (N-1 – N-19)</td>
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<tr>
<td></td>
<td>RESIDUES – PESTICIDES (O-1 – O-52)</td>
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</tbody>
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| 15:20–16:00 | Coffee break |
**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

| 16:00–18:00 | **ORAL SESSION 9: General Food Analysis**
| Zenit hall | chairs *Erich Leitner & Ivana Bobeldijk-Pastorova*

| 16:00–16:20 | **L45** GREEN ANALYTICAL METHODS IN FOOD ANALYSIS  
*Miguel de la Guardia*, University of Valencia, Spain

| 16:20–16:40 | **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

| 16:40–17:00 | **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

| 17:00–17:10 | **L48** A NEW PROCEDURE TO DETERMINE POLYMERIC PROANTHOCYANINDINS IN PLANT FOODS  
*Javier Zurita*, Institute of Food Science, Technology and Nutrition, Madrid, Spain

| 17:10–17:30 | **L49** INVESTIGATION OF THE INFLUENCE OF HOUSING SYSTEM ON THE CHEMICAL COMPOSITION OF EGGS: A METABOLOMICS APPROACH  
*Ivana Bobeldijk-Pastorova*, TNO Triskelion B.V., Zeist, The Netherlands

| 17:30–17:40 | **L50** APTAMERS FOR FOOD SAFETY AND QUALITY ASSURANCE: SELECTION OF THE APTAMERS AGAINST LIVE BACTERIAL CELLS  
*Riikka Kärkkäinen*, University of Chester, UK

| 17:40–18:00 | **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

| 18:00–18:10 | **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
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

16:00–18:00
Nadir hall

SEMINAR “Food safety issues beyond the EU”
chairs James Lindsay & Steven Lehotay

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
Leo & Virgo halls

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
### ORAL SESSIONS 10 & 11 in parallel

**FRIDAY, November 4, 2011**

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<tr>
<td>9:00–10:30</td>
<td>ORAL SESSION 10: Natural Toxins Analysis I</td>
<td>Natural Toxins in Plants and Foods: From Target Analysis Towards Metabolomics</td>
<td>Rudolf Krska, University of Natural Resources and Life Sciences, Vienna, IFA-Tulln, Austria</td>
</tr>
<tr>
<td>9:00–9:30</td>
<td>L58</td>
<td>EFSA Contam Panel's Risk Assessment on Mycotoxins: Influence and Challenges of the Analytical Methods</td>
<td>Mari Eskola, European Food Safety Authority (EFSA), Parma, Italy</td>
</tr>
<tr>
<td>9:30–9:50</td>
<td>L59</td>
<td>Assessment of Exposure to the Fusarium Toxin Deoxynivalenol: A Biomarker Approach</td>
<td>Benedikt Warth, University of Natural Resources and Life Sciences, Vienna, IFA-Tulln, Austria</td>
</tr>
<tr>
<td>9:50–10:00</td>
<td>L60*</td>
<td>Hidden Fumonisins: A Step Beyond the Analytical Issue</td>
<td>Chiara Dall'Asta, University of Parma, Italy</td>
</tr>
<tr>
<td>10:00–10:20</td>
<td>L61</td>
<td>LC-MS Multi-Mycotoxin Analysis Employing Quechers Like Sample Preparation Procedure</td>
<td>Milena Zachariasova, Institute of Chemical Technology, Prague, Czech Republic</td>
</tr>
<tr>
<td>10:20–10:30</td>
<td>L62*</td>
<td>Screening of Plant Toxins in Food and Botanicals Using LC with Full Scan High Resolution (Orbitrap) Mass Spectrometry</td>
<td>Hans Mol, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands</td>
</tr>
<tr>
<td>11:00–12:30</td>
<td>ORAL SESSION 12: Natural Toxins Analysis II</td>
<td>Recent Trends in the Analysis of Phycotoxins: The Perspective of the European Union Reference Laboratory for Marine Biotoxins</td>
<td>Ana Gago-Martinez, EU Reference Lab for Marine Biotoxins/ University of Vigo, Spain</td>
</tr>
<tr>
<td>11:00–11:20</td>
<td>L63</td>
<td>Screening of Plant Toxins in Food and Botanicals Using LC with Full Scan High Resolution (Orbitrap) Mass Spectrometry</td>
<td>Hans Mol, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands</td>
</tr>
<tr>
<td>11:30–11:50</td>
<td>L65</td>
<td>Recent Trends in the Analysis of Phycotoxins: The Perspective of the European Union Reference Laboratory for Marine Biotoxins</td>
<td>Ana Gago-Martinez, EU Reference Lab for Marine Biotoxins/ University of Vigo, Spain</td>
</tr>
<tr>
<td>11:50–12:10</td>
<td>L66</td>
<td>Evolving to the Optoelectronic Mouse for Phycotoxin Analysis in Shellfish</td>
<td>Katrina Campbell, Queen's University, Belfast, UK</td>
</tr>
<tr>
<td>12:10–12:30</td>
<td>L67</td>
<td>DNA-Aptamers for Mycotoxins: Application of Ochratoxin A Aptamer to Wheat Analysis</td>
<td>Annalisa De Girolamo, National Research Council of Italy, Bari, Italy</td>
</tr>
<tr>
<td>12:30–13:30</td>
<td>Lunch</td>
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### FRIDAY, November 4, 2011

**ORAL SESSIONS 10 & 11 in parallel**

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<tr>
<td>9:00–10:30</td>
<td><strong>ORAL SESSION 11: Food Contaminants I</strong>&lt;br&gt;chairs Hans Mol &amp; Jan Poustka</td>
<td><strong>CHALLENGES IN TARGETED AND NON-TARGETED ANALYSIS OF PESTICIDE RESIDUES</strong>&lt;br&gt;Katerina Mastovska, Covance Laboratories, Greenfield, USA</td>
<td></td>
</tr>
<tr>
<td>9:00–9:20</td>
<td><strong>L68</strong></td>
<td><strong>INFLUENCE OF MATRIX EFFECTS IN QUALITATIVE ANALYSIS BY LC-MS: PROBLEMS AND SOLUTIONS</strong>&lt;br&gt;Amadeo R. Fernandez-Alba, European Union Reference Laboratory (DG SANCO) for Residues of Pesticides in Fruits and Vegetables, University of Almeria, Spain</td>
<td></td>
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<tr>
<td>9:20–9:40</td>
<td><strong>L69</strong></td>
<td><strong>ION MOBILITY-TIME-OF-FLIGHT MASS SPECTROMETRY AS A NEW TOOL FOR THE SCREENING OF PESTICIDE RESIDUES IN FOOD</strong>&lt;br&gt;Séverine Goscinny, Scientific Institute of Public Health-Pesticide Unit, Brussels, Belgium</td>
<td></td>
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<tr>
<td>9:40–10:00</td>
<td><strong>L70</strong></td>
<td><strong>QUANTITATION OF 3-MCPD ESTERS AND GLYCIDYL ESTERS VIA STABLE ISOTOPE DILUTION ASSAYS IN EDIBLE FATS AND OILS</strong>&lt;br&gt;Michael Granvogl, German Research Center for Food Chemistry, Freising, Germany</td>
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<tr>
<td>10:00–10:20</td>
<td><strong>L71</strong></td>
<td><strong>STUDIES ON THE FORMATION OF IMPORTANT FLAVOUR COMPOUNDS IN WHEAT BEER AS WELL AS OF THE TOXICOLOGICAL RELEVANT STYRENE FROM PHENOLIC ACIDS</strong>&lt;br&gt;Daniel Langos, German Research Centre for Food Chemistry, Freising, Germany</td>
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<tr>
<td>10:20–10:30</td>
<td><strong>L72</strong></td>
<td><strong>COFFEE BREAK / EXHIBITION</strong></td>
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<tr>
<td>11:00–12:30</td>
<td><strong>ORAL SESSION 13: Food Contaminants II</strong>&lt;br&gt;chairs Stefan van Leeuwen &amp; Katerina Mastovska</td>
<td><strong>NON-TARGET STEP-WISE ANALYTICAL SCREENING OF PAPER FOOD CONTACT MATERIALS TO ASSESS THE SAFETY</strong>&lt;br&gt;Sander Koster, TNO, Zeist, The Netherlands</td>
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<tr>
<td>11:00–11:20</td>
<td><strong>L73</strong></td>
<td><strong>ANALYSIS OF FOOD PACKAGING CONTAMINANTS BY LC-MS</strong>&lt;br&gt;Martin Schlummer, Fraunhofer IVV, Freising, Germany</td>
<td></td>
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<tr>
<td>11:20–11:40</td>
<td><strong>L74</strong></td>
<td><strong>QUANTITATIVE TRACE ANALYSIS OF EIGHT CHLORAMPHENICOL ISOMERS IN URINE BY CHIRAL LIQUID CHROMATOGRAPHY COUPLED TO TANDEM MASS SPECTROMETRY</strong>&lt;br&gt;Bjorn Berendsen, RIKILT–Institute of Food Safety, Wageningen UR, The Netherlands</td>
<td></td>
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<tr>
<td>11:40–12:00</td>
<td><strong>L75</strong></td>
<td><strong>ANALYSIS OF ALPHA-DICARBONYL COMPOUNDS IN HIGH FRUCTOSE CORN SYRUP AND CARBONATED SOFT DRINKS</strong>&lt;br&gt;Sabrina Gensberger, University of Erlangen–Nuremberg, Germany</td>
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*Young scientist presentation*
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<tr>
<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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<tr>
<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>
</tr>
<tr>
<td>12:30–13:30</td>
<td></td>
<td>Lunch</td>
<td></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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### FRIDAY, November 4, 2011

#### POSTER SESSION 3 / EXHIBITION

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| 13:00–14:30   | Foyer / Meridian / Tycho & Kepler halls | 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   | Zenit & Nadir hall              | 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           | 15:30–15:45 Zenit & Nadir hall  | 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           | 15:30–15:45 Zenit & Nadir hall  | 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   | Zenit & Nadir hall              | RAFA 2011 poster award / Sponsored poster awards  
Announcement: RAFA 2013, Prague, Czech Republic |
| 15:45–16:00   | Zenit & Nadir hall              | CLOSING ADDRESS  
Jana Hajslova, chairwoman of RAFA 2011 & Michel Nielen, co-chairman of RAFA 2011 |
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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, Gerrrud Morlock

G-55 NITROGEN / PROTEIN DETERMINATION IN FISH MEAL BY FLASH COMBUSTION METHOD IN COMPARISON WITH KJELDAHL METHOD
Liliana Krotz, Kirsten Hecht, Lutz Efflein, Jil-Denise Bohmfalk, Guido Giazzi

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 Lupertz, Christina Schröders, 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 Sere, Stéphanie Prevost, Fabrice Monteau, Bruno Le Bizec

G-61 MULTIVITAMIN CORN: TOXICITY AND ALLERGENICITY 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, Deitze 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 α,β–UNSATURATED HYDROXY ALDEHYDES IN SAMPLES OF EDIBLE SOYBEAN OIL
Pedro Pereira, Luciane Bastos, Hortensia Rocha

G-72 TWO NEW MODIFIED ACTIVATED CARBONS 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 Strączyński, 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 Mafa, Joana S. Amaral, Letizia 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 IN EDIBLE OILS AND FATS USING LARGE VOLUME INJECTION AND COMPREHENSIVE GC×GC-TOF MS
Sjaak de Koning, Sonja Augustin, Zuzana Zelinkova, Karel Hrnůřík, 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, Viatcheslav Artaev, 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, Viatcheslav Artaev, John Heim, Mark Merrick, Kevin Siek, Dave Alonso

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

LM-7 ELISA KIT FOR THE DETERMINATION OF PEANUT PROTEIN
Kveta Korycanova, Stepan Stumr, Jan Plicka, Hana Lexmalaova, Dana Gabrovská, Jana Rysova, Frantisek Stumr

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
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, November 1–4, 2011, Prague, Czech Republic.

www.rafa2011.eu
I: NANOPARTICLES

I-2 DETERMINATION OF ORGANIC ENGINEERED NANOPARTICLES IN FOOD USING UPLC–TOF MS
Veronika Krťková, Ondřej Laciná, Věra Schulzová, Monika Tomanióva, Jana Hajslová

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 Krťková, Vojtech Hrbek, Ondřej Laciná, Věra Schulzová, Monika Tomanióva, Jana Hajslová

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.

Contacts CONffIDENCE

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Website : www.conffidence.eu

Contacts RAFA 2011

E-mail : RAFA2011@vscht.cz
Website : www.rafa2011.eu
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 Pulkrobova, 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 Pulkrobova, Kamila Kalachova, Katerina Mastovska, Vladimir Kocurek, 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 Pulkrobova, Jana Hajslova

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 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 MULTIPLE LATERAL FLOW IMMUNOASSAYS FOR THE DETECTION OF PYRROLIZIDINE, TROPAINE AND ERGOT ALKALOIDS
Noan Nivarlet, Delphine Andrianne, Katrinra Campbell, Benoit Granier, Anne-Catherine Huet, Christopher Elliott, Hans van Egmond, Philippe Delahaut

H-49 MULTIPLE LATERAL FLOW IMMUNOASSAYS FOR FUSARIUM TOXINS IN CEREALS
Noan Nivarlet, Veronika M.T. Lattanzio, Anne Catherine Huet, Angelo Visconti, Vincenzo Lippolis, Stefania Della Gatta, Philippe Delahaut, Benoit Granier

H-51 MULTIPLE DETECTION OF MARINE BIOTOXINS USING SPR TECHNOLOGY
Katrina Campbell, Sara McNamare, Natalia Vilarino, Luis Botana, Chris Elliott

O: RESIDUES – PESTICIDES

O-51 DEVELOPMENT OF AN ELECTROCHEMICAL IMMUNOSENSOR BASED ON SPECIFIC ANTIBODIES LABELLED WITH CDS NANOPARTICLES FOR IN-SITU PARAQUAT MONITORING IN SPIKED POTATO SAMPLES
Enrique Valera, Raul Garcia-Febrero, M.I. Pividori, Diana Kolberg, Richard J. Fussell, Hans Mol, M.-P. Marco, Francisco Sanchez-Baeza

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 Diserens, Philippe Delahaut, Matthew Sharman, Benoit Granier

P-31 FIVEPLEX FLOW CYTOMETRIC IMMUNOASSAY FOR THE SIMULTANEOUS DETECTION OF SIX COCCIDIOSTATS IN FEED AND EGG
Monique Bienemann-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, Benoit Lemmens, Sara Stead, Katarzyna Wolodko-Cierniak, Jean-Marc Diserens, Benoit 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, Benoit Granier