

Krakow, Poland, 8-10 June 2010



2nd International

**Monitoring
and
MoniQA**

**Quality
Assurance
Conference**

***“Emerging and persisting food hazards:
Analytical challenges and socio-economic impact”***

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SIXTH FRAMEWORK PROGRAMME





Monitoring and **MoniQA** Quality Assurance

Monitoring and Quality Assurance in the Food Supply Chain
“Working for safer foods by harmonising worldwide food quality and safety monitoring and control strategies.”

Contract N0. FOOD-CT-2006-36337

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MoniQA

MoniQA Network of Excellence



Funded by the European Commission
within the Sixth Framework Programme (FP6)
Topic T5.4.5.1: Quality and safety control strategies for food (NOE)

Coordinator:

Roland Ernest Poms, ICC – International Association for
Cereal Science and Technology, Vienna, Austria

33 member institutions from 20 countries / 4 continents

Currently >140 registered institutions from >35 countries

A total of **155 researchers** including 40 doctoral students

Currently approx. 400 registered staff

Duration: **5 years** – starting 1 February 2007

EU funding: 12.3 M €



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...in a nutshell

MoniQA

Network of Excellence

Towards harmonisation of analytical methods to monitor and control quality and safety in the food supply chain

Integration -----

-----International Collaboration

Harmonisation ----- Validation

Cost Efficient Food Safety Management----

----- Reliable Food Analysis

Better Regulations-----Socio-Economic Impact

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MoniQA Vision (1)

and Objectives for Food Safety and Quality Assessment and Method Validation

- **Provide a pool of experts and infrastructure**
for food safety and quality assessment worldwide and increase international collaboration
- **Provide reliable information**
and expert advice to regulatory bodies, industry and new research initiatives
- **Provide databases and decision support tools**
for industry and policy makers
- **Support governing bodies** by working for better regulations through socio-economic impact assessment
- **Provide training**
for analysts, decision makers and regulators
- **Initiate new research projects and collaboration agreements**

MoniQA Vision (2)

and Objectives for Food Safety and Quality Assessment and Method Validation

- **Provide guidelines**

for proper implementation of international standards (e.g. ISO, CEN, ICC, ...)

- **Increase reliability and comparability of analytical methods/results**

and the obtained results (especially for rapid and alternative and emerging methods)

- **Validate new emerging and rapid methods**

- **Provide new reference materials (and reference methods)**

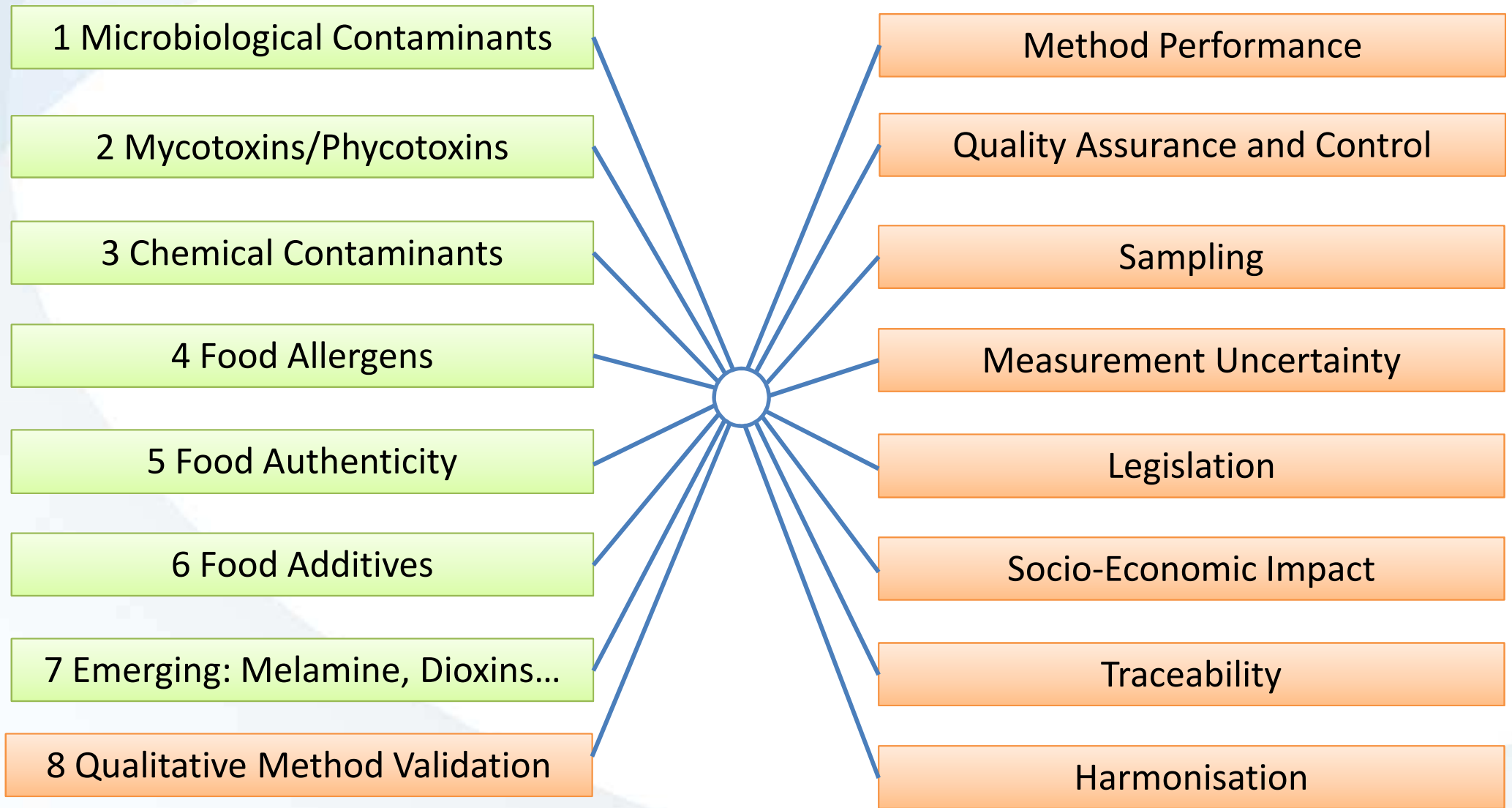
- **Harmonise validation criteria**

and minimum performance requirements and validation protocols

- **Provide support**

to EFSA, CEN and ISO, DG SANCO, Codex Alimentarius, IAM, and other organisations

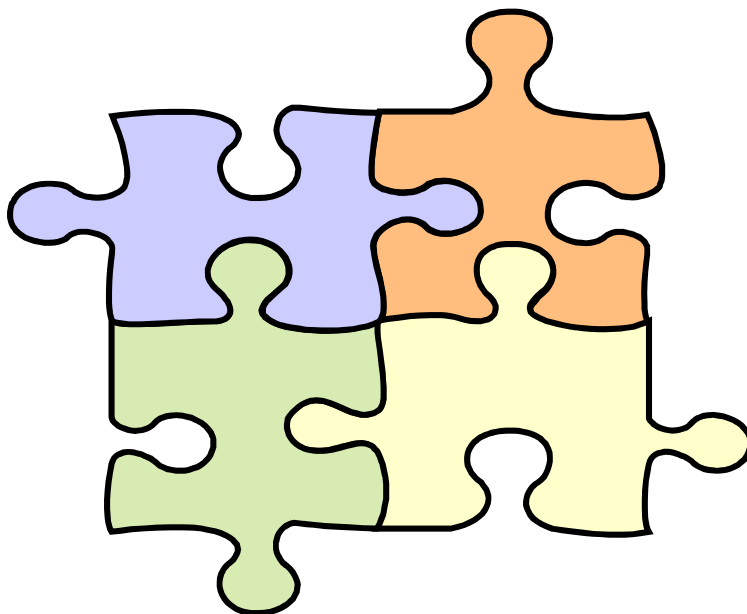
MoniQA Working Groups



MoniQA Stakeholder Interaction

Industry / SMEs

- *Food Manufacturers*
- *Retailer*
- *Food Industry Lobby*
- *Method providers / Test kit providers*
- *Providers of Reference Material*
- *Laboratories*
- *Trade organisations*



Authorities

- *National / International Regulatory Bodies*
- *Validation, Standardisation, Proficiency Testing Bodies*
- *Authorities / Policy makers*
- *European Commission*

Research & Science

- *Universities*
- *Research institutes*
 - *PhD students*
 - *Young scientists*
 - *Senior Scientists*

Consumer

- *Consumer Protection Group*
- *Consumer Organisations*
- *The press and media*

Programme

Tuesday, 8 June 2010

10:00 – 13:30 *Registration and welcome*

13:30 - 15:45 **Opening session**

15:45 - 16:15 *Coffee break, posters and exhibition*

16:15 – 18:15 **Session 2: Food safety standards/managing food safety:
standards, regulation and the society**

20:00 *Welcome reception – Jazz club Mile Stone at Qubus Hotel*

Wednesday, 9 June 2010

08:30 – 10:30 **Session 3: Mycotoxins & phycotoxins**

10:30 – 11:00 *Coffee break, posters and exhibition*

11:00 – 13:00 **Session 4: Food allergens**

13:00 – 14:15 *Lunch, posters and exhibition*

14:15 – 16:15 **Session 5: Chemical contaminants**

16:15 – 16:30 *Coffee break, posters and exhibition*

16:30 – 18:30 **Session 6: Microbiological contaminants**

19:30 *Bus transfer from Qubus Hotel with short city tour*

20:30 *Gala Dinner - Restaurant Wierzynek*

City centre

Thursday, 10 June 2010

8:30 -10:30 Session 7: Food additives

10:30 – 11:00 *Coffee break, posters and exhibition*

**11:00 – 13:00 Session 8: Emerging technologies for food safety assessment
(BioCop, CONFIDENCE)**

13:00 – 14:30 *Lunch, posters and exhibition*

13:45 – 14:15 Best poster award

14:30 – 16:30 Session 9: Authenticity and traceability

16:30 – 17:00 Discussion and conclusions

17:00 End MoniQA Conference

MoniQA Partners

- 1 ICC - International Association for Cereal Science and Technology (Coordinator), *AT*
- 2 BOKU - Universität für Bodenkultur Wien, *AT*
- 3 Ain Shams University, *Egypt*
- 4 Campden and Chorleywood Food Research Association, *UK*
- 5 Centre d'Economie Rurale (CER Groupe), *BE*
- 6 Eurofins Analytik GmbH, *DE*
- 7 Centro Tecnológico Gaiker, *ES*
- 8 Central Science Laboratory, *UK*
- 9 Q-Plan - International Quality and Environment Services S.A. , *GR*
- 10 Tübitak Marmara Research Center, *TR*
- 11 University of Food Technologies, *BG*
- 12 VocalTag Ltd., *Israel*
- 13 VTT Technical Research Centre of Finland, *FIN*
- 14 University of Naples Federico II, *IT*
- 15 Norwegian Food Research Institute, *NO*
- 16 National Technical University of Athens, *GR*
- 17 National Institute for Public Health and the Environment, *NL*

Partners cont'd

- 18 Sichuan University, *CN*
- 19 Istituto Nazionale di Ricerca per gli Alimenti e la Nutrizione, *IT*
- 20 Budapest University of Technology and Economics, *HU*
- 21 Institute of Environmental Science and Research, *New Zealand*
- 23 National Food and Nutrition Institute, *PL*
- 24 Hacettepe University, *TR*
- 25 CCOA - Chinese Cereals and Oils Association, *CN*
- 26 Institut Pertanian Bogor, *Indonesia*
- 27 Hanoi University of Technology, *Vietnam*
- 28 Institute of Food Research, *UK*
- 29 National Research Council, *IT*
- 30 RTD Services, *AT*
- 31 JRC- Joint Research Centre , *BE*
- 32 Rheinische Friedrich-Wilhelms Universität Bonn, *DE*
- 33 ICCR - Interdisciplinary Centre for Comparative Research in the Social Sciences, *AT*
- 34 University of Bologna, *IT*

Have a successful conference!

Roland Ernest Poms



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Tuesday, 8 June 2010

13:30 - 15:45 **Opening session – chaired by Roland Poms, ICC, Austria**

Introduction of the MoniQA Network of Excellence

Roland Poms, MoniQA Coordinator, ICC, Austria

EU legislation for food safety and socio-economic considerations

Frans Verstraete, DG Sanco, European Commission, Belgium

Safety assessment of engineered nanoparticles in food: the importance of detection and characterisation

Karen Tiede, Fera, United Kingdom

Implications of risk perception for managing and communicating food risks to the public - Gene Rowe, IFR, United Kingdom

15:45 - 16:15 ***Coffee break, posters and exhibition***

Tuesday, 8 June 2010

16:15 – 18:15 **Session 2: Food safety standards/managing food safety:
standards, regulation and the society**
– chaired by *Mario Mazzocchi, Unibo, IT*

Food safety standards, international trade & developing countries
Spencer Henson, University of Guelph, Canada

Food standards and their contribution to food security
Eleonora Dupouy, Food and Agricultural Organisation, Italy

**Differences in approach to application of regulations for dioxins (PCDD/Fs) and
dioxin-like polychlorinated biphenyls (dl-PCBs) in food - *Liana Giorgi, ICCR, AT***

Recent developments in multi-criteria evaluation of regulations
Fabio Bartolini, University of Bologna, Italy

20:00 ***Welcome reception –
Jazz club Mile Stone at Qubus Hotel***

Wednesday, 9 June 2010

8:30 -10:30

Session 3: Mycotoxins & phycotoxins

– chaired by Michele Solfrizzo, CNR, Italy

Developments in the EU on mycotoxins including risk assessment, regulatory and analytical issues - *Joerg Stroka, JRC IRMM, Belgium*

Issues concerning fusarium mycotoxins in the 2007 & 2008 UK wheat harvests - *Anton Alldrick, Campden BRI, United Kingdom*

Mycotoxin issues in Turkey - *Hayrettin Özer, TUBITAK, Turkey*

Testing a toolbox for impact assessment of food safety regulations: Maximum levels for T-2 and HT-2 toxins in the EU

Maddalena Ragona, University Bologna, Italy

Fumonisin: The hidden menace - *Gianni Galaverna, University of Parma, IT*

Wednesday, 9 June 2010

11:00 – 13:00

Session 4: Food allergens

chaired by Bert Pöpping, Eurofins, DE

Clinical thresholds and their application in risk assessment and risk management

Geert Houben, TNO, the Netherlands

Allergen Management: the corporate challenge

Jayne Hipkiss, MARS, United Kingdom

Emerging multi-screening methods

Bert Pöpping, Eurofins, Germany

Reference materials for food allergen analysis

Philippe Delahaut, CER, Belgium

Rapid lateral flow tests in an HACCP-based approach for allergen monitoring

Christine Gutschelhofer, R-Biopharm, Germany

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13:00 – 14:15

Lunch, posters and exhibition



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Wednesday, 9 June 2010

14:15 – 16:15

Session 5: Chemical contaminants

chaired by Martin Rose, Fera, United Kingdom

Environmental contaminants and climate change

Barbara Thomson, ESR, New Zealand

The Irish dioxin crisis – six days that shook the nation

Wayne Anderson, Food Safety Authority, Republic of Ireland

Who are we validating analytical methods for: regulators, analysts, or the consumer?- *Roy Macarthur, Fera, United Kingdom*

Acrylamide physical removal from food products

Michele Suman, Barilla SpA, Italy

16:15 – 16:30

Coffee break, posters and exhibition

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Wednesday, 9 June 2010

16:30 – 18:30

Session 6: Microbiological contaminants

chaired by Wolfgang Kneifel, BOKU, Austria

Foodborne outbreaks: surveillance, socio-economic impact and a precautionary tale - *Lisa O'Connor, Food Safety Authority of Ireland, Republic of Ireland*

Is Food a vector for intentional contamination – Bio-/Agroterrorism?

Bernd Appel, BfR Berlin, Germany

Genome sequence comparison of Cronobacter species and related organisms

Steve Forsythe, Nottingham Trent University, United Kingdom

Detection of *Salmonella* in food - experiences and innovations

Hanna-Leena Alakomi, VTT, Finland

19:30 Bus transfer from Qubus Hotel with short city tour

20:30 Gala Dinner - Restaurant Wierzynek

City centre

Thursday, 10 June 2010

8:30 -10:30

Session 7: Food additives

chaired by Vasso Oreopoulou, NTUA, GR

Emerging and persistent issues with artificial food colours: Methods of analysis for natural colour additives as alternatives to artificial colours in food and drink -

Mike Scotter, Fera, York, United Kingdom

Computer vision based image analysis for rapid detection of acryl amide in heated Foods - *Vural Gökmen, Hacettepe University, Turkey*

China Food Additives Health Code(x) - *Liu Zhongdong, Henan University of Technology, China*

An overview of methods for determination of trans-fatty acids in food
Mieczyslaw Obiedzinski, Warsaw University of Life Sciences, Poland

10:30 – 11:00

Coffee break, posters and exhibition

Thursday, 10 June 2010

11:00 – 13:00 **Session 8: Emerging technologies for food safety assessment (BioCop, CONFIDENCE)** - *chaired by Hans van Egmond, RIKILT, NL*

Targeted and Untargeted Profiling for Xenobiotics - *Gaud Pinel, LABERCA, FR*

Replacement of the Mouse Bioassay for Phycotoxins

Luis Botana, University of Santiago de Compostela, Lugo, Spain

Veterinary antibiotics, multiplex dipsticks, optical and electrochemical biosensors - *Anne-Catherine Huet, CER, Belgium*

Innovations in pesticides analysis

Jana Hajslova, Institute of Chemical Technology, Prague, Czech Republic

Heavy metal detection using cell-based and sensor-based assays

Danila Moscone, University of Roma, Italy

Thursday, 10 June 2010

13:00 – 14:30

Lunch, posters and exhibition

13:45 – 14:15

Best poster award – *chaired by Sian Astley, IFR,
United Kingdom*

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Thursday, 10 June 2010

14:30 – 16:30

Session 9: Authenticity and traceability
chaired by Marina Carcea, INRAN, Italy

Lost without trace: new analytical approaches to tracing the origin of food - *Paul Brereton, Fera, United Kingdom*

Isotope analysis for the control of geographic origin of Tyrolean milk
Micha Horachek, ARC, Austria

Rice traceability system in Taiwan
Shin Lu, China Grain Products R&D Institute, Taiwan

Is it organic? What do existing food authentication techniques have to offer?
Simon Kelly, Fera, United Kingdom

Biological bar-code for the determination of geographical origin of fruits by using 28S rDNA fingerprinting of fungal communities by PCR-DGGE: an application to Shea tree fruits - *Aly El Sheikha, Minufiya University, Egypt*

Thursday, 10 June 2010

16:30 – 17:00 **Discussion and conclusions**

17:00 **End of the 2nd International MoniQA Conference
and announcing the 3rd International MoniQA Conference**

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