

Programme

2nd MoniQA International Conference Krakow, Poland 8 - 10 June 2010

Qubus Hotel Kraków, ul. Nadwiślańska 6, 30-527 Kraków, krakow@gubushotel.com



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

www.moniqa.org/krakow2010

Tuesday, 8 June 2010

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

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*

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

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

20:00 *Welcome reception*



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 MRC Food Institute, 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, Italy

10:30 – 11:00

Coffee break, posters and exhibition

11:00 – 13:00

Session 4: Food allergens – chaired by Bert Pöpping, Eurofins, Germany

- 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

13:00 – 14:15

Lunch, posters and exhibition

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

Break



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

20:00

Gala dinner

Thursday, 10 June 2010

8:30 -10:30

Session 7: Food additives – chaired by Vasso Oreopoulou, NTUA, Greece

- 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

11:00 – 13:00

Session 8: Emerging technologies for food safety assessment (BioCop, CONFIDENCE) - chaired by Hans van Egmond, RIKILT, The Netherlands

- Targeted and Untargeted Profiling for Xenobiotics
Gaud Pinel, LABERCA, Nantes, France
- 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

13:00 – 14:30

Lunch, posters and exhibition

13:45 – 14:15

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



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

16:30 – 17:00

Discussion and conclusions

17:00

End of the 2nd International MoniQA Conference

Scientific committee:

- Roland Poms (Chair), ICC, Austria
- John-Erik Haugen, Nofima, Norway
- Wolfgang Kneifel, BOKU, Austria
- Hans van Egmond, RIKILT, the Netherlands
- Martin Rose, Fera, United Kingdom
- Bert Pöpping, Eurofins, Germany
- Vasso Oreopoulou, NTUA, Greece
- Marina Carcea, INRAN, Italy
- Sue Paulin, ESR, New Zealand
- Michele Solfrizzo, CNR-ISPAA, Italy
- Clare Mills, IFR, United Kingdom
- Kim Anh To, HUT, Vietnam
- Christoph van Holst, IRMM, Belgium
- Anton Alldrick, CambRI, UK
- Mario Mazzocchi, Unibo, Italy
- Miles Thomas, Fera, UK

Organising committee:

- Marcella Gross (Chair), ICC, Austria
- Anita Habershuber, ICC, Austria
- Roland Poms, ICC, Austria
- Daniel Spichtinger, RTDS, Austria