



Conference Programme

Pre-Conference workshops: Wednesday, 16 September 2015, 9:00-12:30

Main conference:

Start: Wednesday, 16 September 2015, 13:30

End: Friday, 18 September 2015, 14:30

MoniQA General Assembly: Friday, 18 September 2015, 14:30-15:30

Registration includes all conference materials, coffee and lunch breaks: plus exhibition and poster viewing, and welcome reception.

Wednesday, 16 September 2015

9:00-12:30 Pre-Conference Workshops (*Registration required*)

- 1) R-Biopharm, Gold Sponsor Workshop: "**Mycotoxin Analysis in your hand**"
- 2) MoniQA Workshop: "**Towards Improved Food Allergen Reference Materials**"
- 3) DISH-RI and METROFOOD Workshop: "**Pan-EU Food & Health RI- from challenges towards a roadmap: an introduction of two new initiatives METROFOOD and DISH-RI**"

12:30-13:30 Lunch (provided for workshop participants only)

Official Conference Opening: 13:30

13.30-14:00 Opening Session

Chairs: **Beatriz Oliveira**, REQUIMTE-LAQV, Portugal; **Roland Poms**, Imprint Analytics, Austria

Welcome addresses:

MoniQA President, **Richard Cantrill**, AOCS, USA,

ICETA President, **Baltazar Castro**, University of Porto, Portugal (*tbc*)

Session 1:

Keynote lectures

14:30-15:00 Food, Safety and Health - Societal Changes and Trends,
Pier Sandro Cocconcelli, Università Cattolica del Sacro Cuore, Italy

15:00-15:30 Microbial risks - New tools for risk assessment along global food chains,
Bernd Appel, Federal Institute for Risk Assessment, Germany

15:30-16:00 Food safety regulations based on real science
Cristina L.M. Silva, CBQF, College of Biotechnology, Portuguese Catholic University, Portugal and GHI – Global Harmonisation Initiative

16:00-16:30 Coffee Break and Poster Viewing

16:30-18:00 **Session 2:**

Novel food processing technologies, nanotechnology, food packaging – physical risks and benefits from an industrial and consumer viewpoint

Chairs: **Henry Jaeger**, BOKU, Austria, and **Manuel Coimbra**, University of Aveiro, Portugal

16:30-17:00 Perspectives of sustainable food processing within a bio-economy

Alexander Mathys, German Institute of Food Technologies (DIL), Germany

17:00-17:15 Food Security – Efficient removal of *Fusarium*-infested kernels by industrial single seed sorter

Lars Munck, University of Copenhagen, Denmark

17:15-17:30 Performance of active coatings with aromatic plant compounds in the quality and shelf-life of industrial processed meat products

Marcelo Dias Catarino, Agricultural College of Coimbra, Portugal

17:30-17:45 Endocrine active substances in food packaging

Johannes Mertl, Ofi – Austrian Research Institute for Chemistry and Technology, Austria

17:45-18:00 Consumer acceptance of emerging technologies

Henry Jaeger, BOKU, Austria

18:30-20:00 **Welcome Reception** on the Terrace of Crowne Plaza Porto (conference hotel)

Thursday 17 September 2015

09:00-10:30 **Session 3:**

Novel approaches in mycotoxin and chemical risk management

Chairs: **Monique de Nijs**, Rikilt, Netherlands, and **Gregor Kos**, McGill University, Canada

09:00-09:20 Determination of mycotoxins in challenging matrices: how simple can it get?

Carlos Goncalves, Joint Research Centre, IRMM, Belgium

09:20-09:40 Chemometric analysis of infrared spectra for rapid classification of mycotoxin-contaminated foods: Results from MYCOSPEC

Gregor Kos, IFA-Tulln, Austria and McGill University, Canada

09:40-10:00 Occurrence of multiple natural toxins in duplicate diets in the Netherlands

Monique de Nijs, RIKILT Wageningen UR, The Netherlands

10:00-10:20 β -Glucosidases of intestinal origin have the potential to reactivate mycotoxins from their masked forms

Herbert Michlmayr, BOKU, Austria

10:20-11:00 Coffee Break and Poster Viewing

11:00-12:40 **Session 4:**

Integrated Allergen Management in Food Production

Chairs: Carmen Diaz-Amigo, Consultant, France, and *Maria De Angelis*, University of Bari, Italy

11:00-11:20 Advances in analytical methods for food allergens detection: where to go?

Linda Monaci, Institute of Sciences of Food Production, CNR-ISPA, Italy

11:20-11:35 Development of a Mass Spectrometry based approach for the accurate quantification of allergens in processed foods

Chiara Nitride, Joint Research Centre, IRMM, Belgium

11:35-11:50 High-throughput methodologies (LC-MS/MS, ELISA and real-time PCR) to assess hazelnut allergens in chocolates

Joana Costa, REQUIMTE-LAQV, University of Porto, Portugal

11:50-12:10 Gluten-free diet: hype or necessity?

Katharina Scherf, Deutsche Forschungsanstalt für Lebensmittelchemie, Germany

12:10-12:25 Gluten analysis with ELISA methods - scientific approaches to practical questions
Sandor Tömösközi, Budapest University of Technology and Economics (BME), Hungary

12:25-12:40 Wheat bread without gluten by using sourdough biotechnology

Maria De Angelis, University of Bari, Italy

12:40-14:00 Lunch and Poster Viewing, best poster selection

14:00-15:30 **Session 5:**

Food authenticity - food integrity: is it important to know where our food comes from? Do we have reliable tools and methods to check compliance to regulations/labelling/claims?

Chairs: Richard Cantrill, AOCS, USA, and *Isabel Mafra*, REQUIMTE-LAQV, Portugal

14.00-14.20 Next generation approaches to authentication of premium products

Bert Popping, Mérieux NutriSciences Corporation, Italy

14.20-14.40 Olive oil – food fraud and authenticity, two sides of the same coin

Richard Cantrill, AOCS, USA

14.40-14:55 Authentication of domestic Taiwan rice and maintenance of genetic purity of seeds production using multiplexed SSR and SNP genotyping technologies

Men-Chi Chang, National Taiwan University, Taiwan, Republic of China

14:55-15:10 Locality of fresh fruits as an indicator of quality, freshness and trustworthiness

Olaf Nehlich, Imprint Analytics, Austria

15:10-15:30 Clustering of cod-like fish species by DNA barcoding and HRM analysis

Telmo Fernandes, REQUIMTE-LAQV, University of Porto, Portugal

15:30-16:20 Coffee Break and Poster Viewing

16:20-18:00 **Session 6:**

Personalized nutrition, food & health infrastructure

Chairs: **Paul Finglas**, EuroFIR/IFR, UK, and **Isabel Ferreira**, Polytechnic Institute of Bragança, Portugal

- 16:20-16:40 Advancing food and health research in Europe - Building a research infrastructure on food related to nutrition and health
Karin Zimmermann, Wageningen University, The Netherlands
- 16:40-17:00 QuaLiFY - Using scientifically credible data to underpin connected health
Sian Astley, EuroFIR AISBL, Belgium
- 17:00-17:15 EuroFIR data and tools to support dietary monitoring and food labelling
Paul Finglas, EuroFIR AISBL, Belgium
- 17:15-17:30 The development of a preventive care infrastructure based on ubiquitous sensing – the PRECIOUS project
Carlos Ramos, EuroFIR AISBL, Belgium
- 17:30-17:45 Development of a new nutraceutical formulation containing microencapsulated polyphenolic extracts from wild *Fragaria vesca* L. vegetative parts
Maria Inês Dias, Polytechnic Institute of Bragança, Portugal
- 17:45-18:00 Slowing down starch digestibility of rice products by modifying process conditions
Juicheng Rachel Hsu, China Grain Products R&D Institute, Taiwan, Republic of China
- 19:30-23:00 **Gala Dinner** plus short sightseeing bus tour through city centre and along the Porto sunset beaches and a technical tour through one of Porto's most famous wine cellars (registration mandatory!)

Friday, 18 September 2015

9:00-10:30 **Session 7:**

Risks and benefits of minor nutritional components

Chairs: **Victoria Heinrich**, OFI, Austria, and **Joana Amaral**, REQUIMTE-LAQV, Portugal

- 9:00-9:20 Risks and benefits of minor components – biological and chemical safety of spices and herbs
Anneluise Mader, Federal Institute for Risk Assessment, Germany
- 9:20-9:35 The contribution of phenolic composition to the antioxidant potential of *Glycyrrhiza glabra* L. rhizomes and roots
Natália Martins, Polytechnic Institute of Bragança, Portugal
- 9:35-9:50 Potential of Basil (*Ocimum basilicum* L.) as bioactive ingredient and natural preserver
Márcio Carochó, Polytechnic Institute of Bragança, Portugal
- 9:50-10:05 Lipid distribution in the meat of jau (*Zungaro jahu*) and the influence of storage temperature on its fat stability
Flávio Alves da Silva, Universidade Federal de Goiás, Brazil
- 10:05-10:40 **Session 8:**

Best Poster and industry innovation short presentations and Awarding Ceremony

Chairs: **Roland Poms**, Imprint Analytics, and **Top Sponsors**

4 presentations a 5 min

10:40-11:10 Coffee Break and Poster Viewing

11:10-12:30 **Session 9:**

Microbial risks and benefits – new tools for risk assessment along the global food chain

Chairs: **Wolfgang Kneifel**, BOKU, Austria, and **Sigrid Haas-Lauterbach**, R-Biopharm, Germany

11:10-11:30 Optical techniques for food safety purpose

Cristina Malegori, Università degli Studi di Milano, Italy

11:30-11:50 Foodborne viruses and their challenges on food safety in China

Heng Chen, Sichuan University & Chengdu Center for Disease Prevention and Control, China

11:50-12:10 Biofilms exposed to disinfectants lead to an increase of virulence of *Salmonella enterica* Enteritidis

Diana Rodrigues, CEB - Centre of Biological Engineering, University of Minho, Portugal

12:10-12:30 The fate of indigenous microbiota during ripening of traditionally produced wild boar meat sausages,

Marija Zunabovic, BOKU, Austria

12:30-13:30 **Closing Session:**

Chairs: **Beatriz Oliveira**, REQUIMTE-LAQV, Portugal, and **Roland Poms**, Imprint Analytics, Austria

12:50-13:20 Future challenges to the food safety system

Franz Ulberth, Joint Research Center, European Commission, Belgium

13:20-13:30 Farewell and future MoniQA events

Roland Poms, Imprint Analytics, Austria

13:30-14:30 B2B Networking, Farewell with lunch.

14:30 End of Conference