

## Programme

(status 2015-08-17)

**Pre-Conference workshops:** Wednesday, 16 September 2015, 09:00 - 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**

09:00-12:30 Pre-Conference Workshops

**Use MoniQA's pre-conference workshops for your CPD (continuous professional training)!**

*Registration required! MoniQA Members register for free! All others: 50.- €*

- 1) R-Biopharm, Gold Sponsor, "**Mycotoxin Analysis in your hand**"
- 2) MoniQA Workshop: "**Towards Improved Food Allergen Reference Materials**"
- 3) DISH-RI Workshop "**Building a Research Infrastructure on Food Related to Nutrition & Health**"

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

### **Official Conference Opening: 13:30**

13.30-15:30 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*)

#### Keynote lectures:

14:00-14:30 Food safety capacity building needs and opportunities to support convergence with international standards,  
**Samuel Godefroy**, World Bank, Washington DC, USA, and University Laval, Quebec, QC, Canada

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

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

15:30-16:00 Coffee Break, Exhibition and Poster Viewing

16:00-17:30 **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**, Aveiro University, Portugal

- 16:00-16:30 Perspectives of sustainable food processing within a bio-economy  
**Alexander Mathys**, German Institute of Food Technologies (DIL), Germany
- 16:30-16:45 Food Security – Efficient removal of *Fusarium*-infested kernels by industrial single  
**Lars Munck**, University of Copenhagen, Denmark
- 16:45-17:00 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
- 17:00-17:15 Endocrine active substances in food packaging  
**Johannes Mertl**, Ofi – Austrian Research Institute for Chemistry and Technology, Austria
- 17:15-17:30 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**

08:30-09:00 Keynote: Food safety regulations based on real science  
**Cristina Silva**, Escola Superior de Biotecnologia, Portugal and GHI – Global Harmonisation Initiative

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

- 09:00-09:30 Determination of mycotoxins in challenging matrices: how simple can it get?  
**Carlos Goncalves**, European Commission - Joint Research Centre, Institute for Reference Materials and Measurements, Geel, Belgium
- 09:30-09:50 Chemometric analysis of infrared spectra for rapid classification of mycotoxin-contaminated foods: Results from MYCOSPEC  
**Gregor Kos**, IFA-Tull Austria and McGill University, Canada
- 09:50-10:10 Occurrence of multiple natural toxins in duplicate diets in the Netherlands  
**Monique de Nijs**, RIKILT, the Netherlands
- 10:10-10:30  $\beta$ -glucosidases of intestinal origin have the potential to reactivate mycotoxins from their masked forms  
**Herbert Michlmayr**, BOKU, Austria
- 10:30-11:00 Coffee Break, Exhibition and Poster Viewing

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

**Integrated Allergen Management in Food Production**

Chairs: **Clare Mills**, University of Manchester UK, 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, Bari, 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, Geel, 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, Exhibition 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 - 14.05 Introduction from the Chairs
- 14.05 - 14.25 Next Generation Approaches to Authentication of Premium Products  
**Bert Popping**, Mérieux NutriSciences Corporation, France
- 14.25 – 14.45 Feedback from the Food Integrity project: Novel approaches in olive oil authenticity  
**Diego Luis Garcia Gonzalez**, CICA, Instituto de la Grassa, Sevilla, Spain
- 14.45 – 15.00 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
- 15.00 – 15.15 Locality of fresh fruits as an indicator of quality, freshness and trustworthiness  
**Olaf Nehlich**, Imprint Analytics, Austria
- 15.15 – 15.30 Clustering of cod-like fish species by DNA barcoding and HRM analysis  
**Telmo Fernandes**, REQUIMTE-LAQV, University of Porto, Portugal
- 15:30-16:00 Coffee Break, Exhibition and Poster Viewing

16:00-17:40 **Session 6:**

**Personalized nutrition, food & health infrastructure, and ICT supported consumer tools.**

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

- 16:00-16:20 Advancing food and health research in Europe - Building a research infrastructure on food related to nutrition and health  
**Karin Zimmermann**, Wageningen University, the Netherlands
- 16:20-16:40 QuaLiFY - Using scientifically credible data to underpin connected health  
**Sian Astley**, EuroFIR AISBL, Belgium
- 16:40-16:55 EuroFIR data and tools to support dietary monitoring and food labelling  
**Paul Finglas**, EuroFIR AISBL, Brussels
- 16:55-17:10 The development of a preventive care infrastructure based on ubiquitous sensing – the PRECIOUS project  
**Carlos Ramos**, EuroFIR AISBL, Belgium
- 17:10-17:25 Development of a new nutraceutical formulation containing microencapsulated polyphenolic extracts from wild *Fragaria vesca L.* vegetative parts  
**Maria Ines Dias**, Polytechnic Institute of Braganca, Portugal
- 17:25-17:40 Slowing down starch digestibility of rice products by modifying process conditions  
**Juicheng Rachel Hsu**, China Grain Products R&D Institute, Taiwan, Republic of China
- 18:45-22:30 **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**

09:00-10:30 **Session 7:**

**Risks and benefits of minor nutritional components**

Chairs: **Victoria Heinrich**, OFI, Austria, and **Hamit Köksel**, Hacettepe University, Turkey

- 09:00-09:20 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
- 9:35-09:50 Potential of Basil (*Ocimum basilicum L.*) as bioactive ingredient and natural preserver  
**Márcio Carochó**, Polytechnic Institute of Bragança, Portugal
- 09:50-10:05 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

10:05-10:30 **Session 8:**

**Best Poster and industry innovation short presentations and Awarding Ceremony**

Chairs: **Top Sponsors** and **Joana Amaral**, REQUIMTE-LAQV, Portugal

**4 presentations a 5 min**

10:30-11:00 Coffee Break, Exhibition and Poster Viewing

11:00-12:30 **Session 9:**

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

Chairs: **Wolfgang Kneifel**, BOKU, Austria, and **Xiaofang Pei**, SCU, China

- 11:00-11:20 Optical techniques for food safety purpose  
**Cristina Malegori**, Università degli Studi di Milano, Italy
- 11:20-11:40 Foodborne viruses and their challenges on food safety in China  
**Heng Chen**, Chengdu Center for Disease Prevention and Control & Sichuan University, China
- 11:40-12:00 Biofilms exposed to disinfectants lead to an increase of virulence of Salmonella enterica Enteritidis  
**Maria João Romeu**, CEB - Centre of Biological Engineering, Universidade do Minho, Portugal
- 12:00-12:20 The fate of indigenous microbiota during ripening of traditionally produced wild boar meat sausages,  
**Marija Zunabovic**, BOKU, Austria
- 12:20-12:40 Safety of camel milk along the value chain in Eastern Ethiopia  
**Eyassu Seifu**, Botswana College of Agriculture, Botswana

12:40-13:30 **Closing Session:**

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

Keynote: Future challenges to the food system

**Franz Ulberth**, Joint Research Center, European Commission, Belgium

Farewell and future MoniQA events

**Roland Poms**, Imprint Analytics, Austria

13:30-14:30 B2B Networking, Farewell with drinks and finger food

14:30 End of Conference

14:30-15:30 MoniQA General Assembly