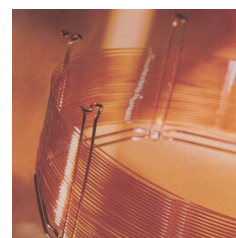
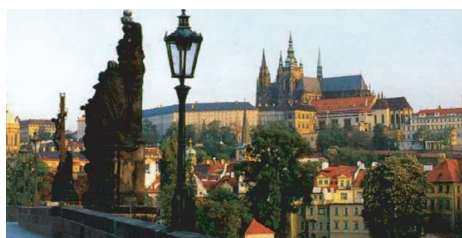


# RAFA 2009 Program

## 4<sup>th</sup> International Symposium on **RECENT ADVANCES IN FOOD ANALYSIS**

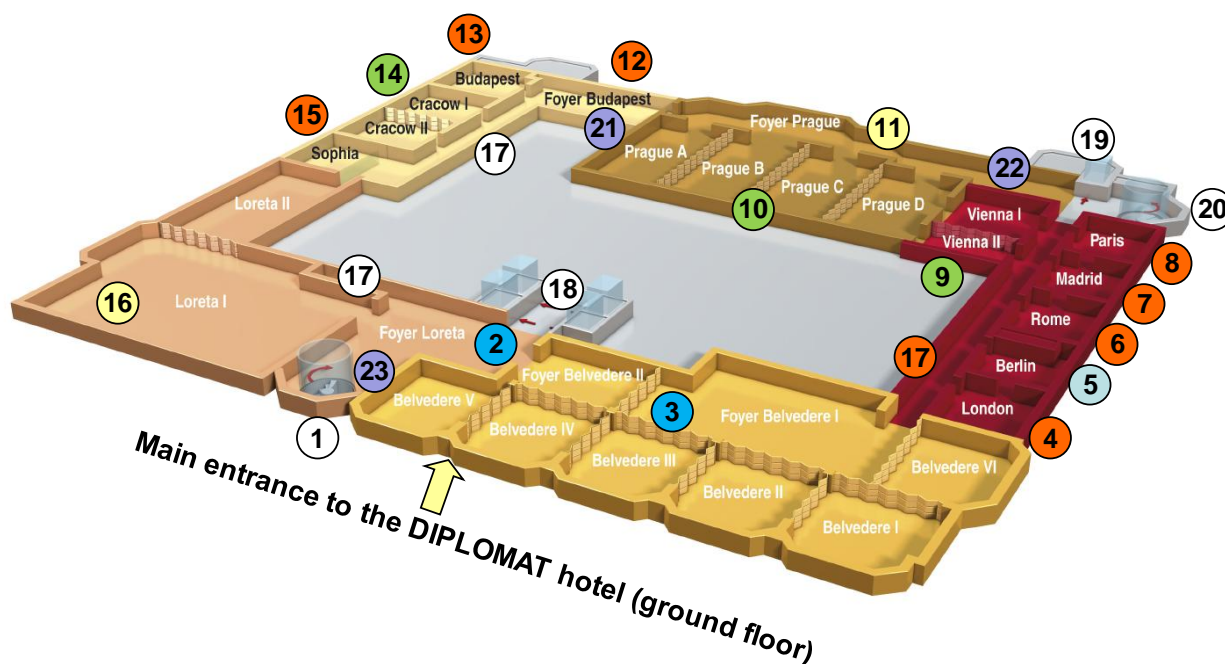
**November 4–6, 2009**

Diplomat Hotel – Conference Centre  
Prague, Czech Republic



# RAFA 2009 Venue

## Plan of the Conference Centre (1<sup>st</sup> floor)



- |            |  |
|------------|--|
| <b>1:</b>  | <b>STAIRS</b> from the ground floor of DIPLOMAT hotel, <b>CLOAKROOM</b>                            |
|            | <b>REGISTRATION</b> is located in the ground floor of DIPLOMAT hotel, next to the Hotel Reception. |
| <b>2:</b>  | <b>Foyer LORETA*</b> Exhibition area II & Coffee breaks & Welcome cocktail                         |
| <b>3:</b>  | <b>BELVEDERE*</b> Exhibition area I & Coffee breaks & Welcome cocktail                             |
| <b>4:</b>  | <b>LONDON</b> Poster area  |
| <b>5:</b>  | <b>BERLIN</b> Organizers' office   |
| <b>6:</b>  | <b>ROME</b> Poster area  |
| <b>7:</b>  | <b>MADRID</b> Poster area  |
| <b>8:</b>  | <b>PARIS</b> Poster area   |
| <b>9:</b>  | <b>VIENNA I &amp; II*</b> Vendor seminars and satellite workshops                                  |
| <b>10:</b> | <b>PRAGUE</b> Conference hall and vendor seminars  |
| <b>11:</b> | <b>Foyer PRAGUE</b> Coffee breaks  |
| <b>12:</b> | <b>Foyer BUDAPEST</b> Poster area  |
| <b>13:</b> | <b>BUDAPEST</b> Poster area  |
| <b>14:</b> | <b>CRACOW I &amp; II*</b> Vendor seminars and satellite workshops                                  |
| <b>15:</b> | <b>SOPHIA</b> Poster area  |
| <b>16:</b> | <b>LORETA</b> Conference restaurant (Welcome cocktail & lunches)                                   |
| <b>17:</b> | <b>Toilets</b>   |
| <b>18:</b> | <b>Lifts</b>   |
| <b>19:</b> | <b>Lift*</b> <i>Can be used by exhibitors for goods transport</i>                                  |
| <b>20:</b> | <b>Side entrance*</b>  |
| <b>21:</b> | <b>Internet corner*</b> PCs with high-speed Internet connections                                   |
| <b>22:</b> | <b>Foyer PRAGUE</b> EU projects' area  |
| <b>23:</b> | <b>Foyer LORETA</b> Meeting point  |

\* Areas dedicated to Exhibitors & Sponsors

# RAFA 2009 – PROGRAM AT A GLANCE

## Morning

Time / Date	TUESDAY November 3, 2009	WEDNESDAY November 4, 2009	THURSDAY November 5, 2009	FRIDAY November 6, 2009			
8:00–9:00		<b>Registration</b> for the conference Lobby of Diplomat hotel					
9:00–9:30	<b>Workshop I</b> <i>“Determining the geographical origin of food – trace elements and isotopic patterns in food verification”</i> Cracow	<b>Opening ceremony</b> Prague hall	<b>Oral session 3</b> <b>Chemical Food Safety Control I</b> Prague A & B	<b>Oral session 4</b> <b>Bioanalytical Methods in Food Analysis</b> Prague C & D	<b>Oral session 8</b> <b>Natural Toxins Analysis</b> Prague A – C	<b>Oral session 9</b> <b>Allergens I</b> Prague D	
9:30–10:30		<b>Opening session</b> Prague hall					
10:30–11:00			<b>Exhibition / Coffee break</b> Belvedere & Foyer Loreta	<b>Exhibition / Coffee break</b> Belvedere & Foyer Loreta	<b>Exhibition / Poster session 3 / Coffee break</b> Belvedere & Foyer Loreta / Poster area		
11:00–11:30							
11:00–12:30			<b>Oral session I</b> <b>Quality Control and Food Analysis Novelties</b> Prague hall	<b>Oral session 5</b> <b>Chemical Food Safety Control II</b> Prague A & B	<b>Oral session 6</b> <b>Processing Contaminants and Natural Food Components</b> Prague C & D	<b>Oral session 10</b> <b>Current Innovative and Emerging Technologies for Future Food Quality and Safety Control I</b> Prague A – C	<b>Oral session II</b> <b>Allergens II</b> Prague D
12:30–14:00			<b>Lunch vendor seminars / Lunch</b> Vienna & Cracow & Prague	<b>Lunch vendor seminars / Lunch</b> Vienna & Cracow & Prague	<b>Lunch vendor seminars / Lunch</b> Vienna & Cracow & Prague		

# Afternoon

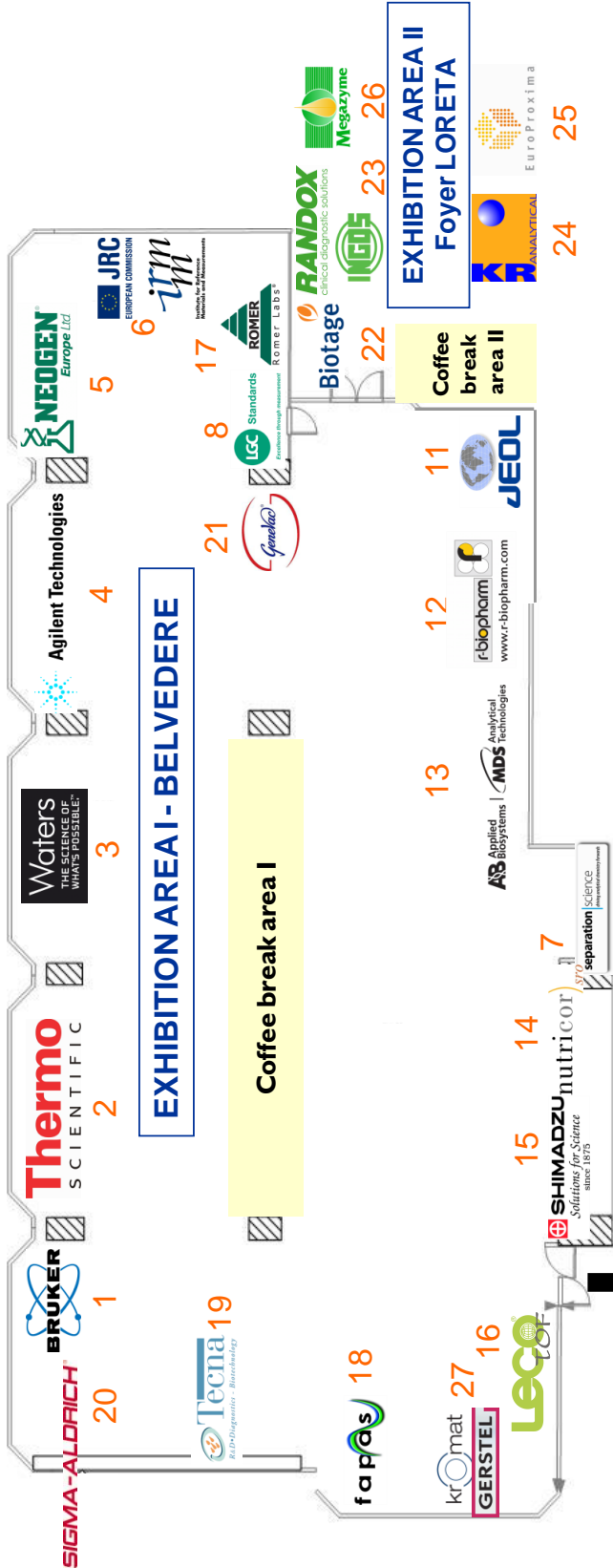
Time / Date	TUESDAY November 3, 2009		WEDNESDAY November 4, 2009	THURSDAY November 5, 2009	FRIDAY November 6, 2009	
14:00–16:00	Registration for the conference Lobby of Diplomat hotel	<b>Vendor seminar</b> Vienna	<b>Workshop I</b> <i>“Determining the geographical origin of food – trace elements and isotopic patterns in food verification”</i> Cracow  <b>Workshop II</b> <i>“Future challenges in integration of young scientists into the EU research activities”</i> Prague D	<b>Exhibition / Poster session 1 /</b> Coffee break  Belvedere & Foyer Loreta / Poster area	<b>Exhibition / Poster session 2 /</b> Coffee break  Belvedere & Foyer Loreta / Poster area	<b>Oral session I2</b> Current Innovative and Emerging Technologies for Future Food Quality and Safety Control II  <b>Closing address</b> Including Poster Awards  Prague hall
16:00–17:00				<b>Oral session 2</b> Food Authenticity and Traceability  Prague hall	<b>Oral session 7</b> Flavour and Food Quality Markers  Prague A & B	<b>Seminar</b> Issues and Approaches to Address Chemical Contaminants in Food: US Perspective  Prague C & D
17:00–18:00						
18:00–18:30						
18:30–19:00						
19:00–19:30						
19:30–20:30			<b>Welcome Cocktail</b>  Belvedere & Foyer Loreta & Loreta restaurant	<b>Organ concert</b> in the church of Brevnov Monastery  <b>Guided tour</b> at Brevnov Monastery		
20:30–23:00				<b>Symposium Dinner</b> (Brevnov Monastery)		

Coffee breaks will be located in Belvedere & Foyer Loreta & Foyer Prague

Conference lunches will be served either in the rooms for vendor seminars or in Loreta conference restaurant

# EXHIBITION - FLOOR PLAN

Belvedere & Foyer Loreta



STAFF ENTRANCE

POSTER AREA  
CONFERENCE HALL

Coffee break area III

Agilent Technologies	4	LGC Standards	8
Applied Biosystems	13	Megazyme International	26
Biotage	22	NEOGEN EUROPE LTD	5
Bruker	1	NUTRICOR	14
EuroProxima	25	Randox Laboratories	23 (Nov 4 & 6)
European Commission JRC – IRMM	6	R-Biopharm AG	12
FAPAS	18	ROMER Labs Diagnostc	17
Genevac	21	Shimadzu Europa	15
Ingos	23	Sigma-Aldrich Chemie	20
JEOL(EUROPE)SAS	11	TECNA	19
KR Analytical	24	Thermo Scientific	2
Kromat Czech & Gerstel	27	WATERS	3
LECO Instrumente Pizeň	16	Separation Science	7
Agilent Technologies	4		
Applied Biosystems	13		
Biotage	22		
Bruker	1		
EuroProxima	25		
European Commission JRC – IRMM	6		
FAPAS	18		
Genevac	21		
Ingos	23		
JEOL(EUROPE)SAS	11		
KR Analytical	24		
Kromat Czech & Gerstel	27		
LECO Instrumente Pizeň	16		

## TUESDAY, November 3, 2009

9:00–17:00  
CRACOW

### WORKSHOP I

**DETERMINING THE GEOGRAPHICAL ORIGIN OF FOOD - TRACE ELEMENTS AND ISOTOPIC PATTERNS IN FOOD VERIFICATION**



*Registration for the workshop from 8:30*

14:00–18:00  
PRAGUE D

### WORKSHOP II

**FUTURE CHALLENGES IN INTEGRATION OF YOUNG SCIENTISTS INTO THE EU RESEARCH ACTIVITIES**



*Registration for the workshop from 13:30*

### RAFA PRE-EVENT

16:00–18:00  
VIENNA

### VENDOR SEMINAR

**MOST ADVANCED COMPREHENSIVE GC×GC SOLUTIONS UTILIZING TOF MS**



*Registration for the vendor seminar from 15:30*

15.30–19:00

**Registration for the RAFA 2009 conference**

## WEDNESDAY, November 4, 2009

**8:00–9:00**                      **Registration for the RAFA conference**

**9:00–9:30**  
PRAGUE

### **OPENING CEREMONY AND WELCOME**

*Jana Hajslova, chairwoman of RAFA 2009, Institute of Chemical Technology, Prague, Czech Republic*

*ICT Prague representatives, Institute of Chemical Technology, Prague, Czech Republic*

*Michel Nielen, co-chairman of RAFA 2009, RIKILT–Institute of Food Safety, The Netherlands & IAEAC representative*

*Classis Czech Music: Humoresque, Antonin Dvorak (harp & flute)*

**9:30–11:00**  
PRAGUE

### **OPENING SESSION**

chair *Jana Hajslova*

**9:30–10:00**    **L1**

### **EUROPEAN FOOD RESEARCH PERSPECTIVES**

*Dirk Pottier, European Commission–DG Research, Unit Food, Health and Well-being, Brussels, Belgium*

**10:00–10:30**    **L2**

### **EMERGING PROBLEMS IN GLOBAL FOOD SAFETY**

*Zhihua Ye, Institute of Quality Standards & Testing Technology for Agro-Products, Chinese Academy of Agricultural Sciences, Beijing, China*

**10:30–11:00**

### **Coffee Break / EXHIBITION**

**11:00–12:30**  
PRAGUE

### **ORAL SESSION I: Quality Control and Food Analysis Novelties**

chair *Michel Nielen*

**11:00–11:30**    **L3**

### **QUALITY CONTROL IN ANALYSIS OF FOOD CONTAMINANTS**

*Thomas Wenzl, European Commission, Joint Research Centre, Institute for Reference Materials and Measurements, Geel, Belgium*

**11:30–12:00**    **L4**

### **ADVANCED APPROACHES IN POPs ANALYSIS**

*Jean-François Focant, Chemistry Department, University of Liege, Belgium*

**12:00–12:30**    **L5**

### **AMBIENT MASS SPECTROMETRY EMPLOYING DIRECT ANALYSIS IN REAL TIME (DART) ION SOURCE: A NEW CHALLENGE IN FOOD ANALYSIS (?)**

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

**12:30–14:00**

### **Lunch / LUNCH VENDOR SEMINARS**

**12:30**    **Registration for Seminars & Lunch**

**12:45–14:00**  
PRAGUE

### **LATEST ACHIEVEMENTS IN FOOD TESTING**



CRACOW

### **ADVANCES IN THE USE OF LC/MS/MS FOR ROUTINE FOOD TESTING**



VIENNA

### **RAPID TESTS FOR ALLERGENS AND MYCOTOXINS**



[www.r-biopharm.com](http://www.r-biopharm.com)

## WEDNESDAY, November 4, 2009

14:00–16:00

**POSTER SESSION I / EXHIBITION****POSTER SESSION I:**

Food Contaminants (Environmental) (C-1 – C-53)

Residues–Pesticides (E-1 – E-45)

Residues–Drugs et al. (F-1 – F-41)

Flavours and Odours (M-1 – M-25)

15:20–16:00

**Coffee break**16:00–18:00  
PRAGUE**ORAL SESSION 2: Food Authenticity and Traceability**chair *Richard Stadler*

16:00–16:30

**L6****NEW ANALYTICAL APPROACHES TO AUTHENTICATING FOOD: AN OVERVIEW***Paul Brereton, The Food and Environment Research Agency, York, UK*

16:30–16:40

**L7\*****AUTHENTICATION OF BEER AND WINE USING ADVANCED MASS-SPECTROMETRIC TECHNIQUES***Tomas Cajka, Institute of Chemical Technology, Prague, Czech Republic*

16:40–16:50

**L8\*****DETERMINATION OF HONEY ADULTERATION BY NEAR INFRARED SPECTROSCOPY BASED ON DISCRIMINANT PARTIAL LEAST SQUARES***Lanzhen Chen, Institute of Bee Research, Chinese Academy of Agricultural Sciences, Beijing, China*

16:50–17:00

**L9\*****DETERMINATION OF FRUCTANS AND NITRATES TO CHARACTERIZE ONIONS (ALLIUM CEPA) FROM DIFFERENT ITALIAN ORIGIN BY HPAEC-PAD AND CZE TECHNIQUES***Chiara Borromei, University of Parma, Italy*

17:00–17:20

**L10****FOODSTUFF QUALITY EVALUATION BY MAGNETIC RESONANCE IMAGING SPECTROSCOPY***Massimiliano Valentini, Agricultural Research Council-Research Centre for Plant-Soil System, Instrumental Centre of Tor Mancina, Roma, Italy*

17:20–17:30

**L11\*****THE USE OF LC–qTOFMS DATA FOR DISCRIMINATION AND CLASSIFICATION OF RED WINES ACCORDING TO THEIR VARIETY***Lukas Vaclavik, Institute of Chemical Technology, Prague, Czech Republic*

17:30–17:40

**L12\*****COMPARISON OF AN ELECTRONIC NOSE, GAS CHROMATOGRAPHY AND OLFACTOMETRY MEASUREMENTS TO DISCRIMINATE BETWEEN RED WINES AGED IN OAK BARRELS AND WINES AGED USING PIECES OF WOOD***Natalia Prieto, University of Valladolid, Valladolid, Spain*

17:40–18:00

**L13****DIFFERENTIATION OF ORIGIN OF BEEF FROM VARIOUS REGIONS IN EUROPE BY STABLE ISOTOPE ANALYSIS***Micha Horacek, Austrian Institute of Technology GmbH–AIT, Seibersdorf, Austria*18:30–20:30  
LORETA**Symposium Welcome Cocktail (DIPLOMAT hotel)***Music: Jazz Spirit band (jazz quintet)*

\* Young scientist presentation



## THURSDAY, November 5, 2009

### ORAL SESSIONS 3 & 4 in parallel

9:00–9:30  
PRAGUE A & B

#### ORAL SESSION 3: Chemical Food Safety Control I

chair *Franz Ulberth*

- 9:00–9:30 **L14** **MONITORING PERFLUORINATED COMPOUNDS IN FOOD CHAIN**  
*Jacob de Boer, VU University, IVM, Amsterdam, The Netherlands*
- 9:30–9:55 **L15** **FULL SCAN MS SCREENING IN FOOD SAFETY ANALYSIS: HOW TO FIND WHAT YOU'RE (NOT) LOOKING FOR**  
*Hans Mol, RIKILT–Institute of Food Safety, Wageningen, The Netherlands*
- 9:55–10:05 **L16\*** **MONITORING OF GROWTH HORMONE FATE IN DAIRY PRODUCTS UNDER INDUSTRIAL PROCESSES BY LC-MS/MS**  
*Marie-Hélène Le Breton, Nestlé Research Center, Lausanne, Switzerland*
- 10:05–10:30 **L17** **RESEARCH METHODS, ANALYTICAL CRITERIA AND STANDARD METHODS: HELP OR HINDRANCE?**  
*Martin Rose, FERA, York, UK*
- 10:30–11:00 **Coffee Break / Exhibition**

### ORAL SESSIONS 5 & 6 in parallel

11:00–12:30  
PRAGUE A & B

#### ORAL SESSION 5: Chemical Food Safety Control II

chair *Steven J. Lehotay*

- 11:00–11:30 **L18** **INVESTIGATION OF PESTICIDE METABOLITES IN FOOD MATRICES BY LC/MS**  
*Felix Hernandez, University Jaume I, Castellon, Spain*
- 11:30–11:50 **L19** **EFFICIENCY OPTIMIZATION FOR PESTICIDES AND MYCOTOXINS MULTI-RESIDUE ANALYSES BY INTEGRATED SAMPLE PREPARATION METHOD**  
*André De Kok, VWA–Food and Consumer Product Safety Authority–National Reference Laboratory (NRL) for Pesticides and Mycotoxins Analysis in Food, Amsterdam, The Netherlands*
- 11:50–12:10 **L20** **GAS PERMEATION THROUGH POLYMERIC FILMS USED IN FOOD PACKAGINGS: DEVELOPMENT OF A NEW EXPERIMENTAL METHODOLOGY**  
*Maria Teresa S.R. Gomes, CESAM & Department of Chemistry, University of Aveiro, Aveiro, Portugal*
- 12:10–12:30 **L21** **THE CURRENT STATE OF ANALYTICAL METHODOLOGY FOR FOOD SAFETY AND TRACEABILITY IN DEVELOPING COUNTRIES**  
*Andrew Cannavan, Agrochemicals Unit, FAO/IAEA Agriculture and Biotechnology Laboratory, Joint FAO/IAEA Programme, International Atomic Energy Agency, Vienna, Austria*

12:30–14:00

**Lunch / LUNCH VENDOR SEMINARS**

\* Young scientist presentation

## THURSDAY, November 5, 2009

### ORAL SESSIONS 3 & 4 in parallel

9:00–10:30  
PRAGUE C & D

#### ORAL SESSION 4: Bioanalytical Methods in Food Analysis

chair *Hanspeter Naegeli*

9:00–9:30 **L22**

#### BIOANALYTICAL SCREENING OF MULTIPLE CHEMICAL CONTAMINANTS IN FOODS

*Christopher Elliott, Queen's University, Belfast, UK*

9:30–9:50 **L23**

#### DEVELOPMENT, VALIDATION AND APPLICATION OF HIGH THROUGHPUT BIOASSAY SCREENING METHODS: THE ADDED VALUE

*Toine Bovee, RIKILT–Institute of Food Safety, Wageningen University and Research Centre, The Netherlands*

9:50–10:00 **L24\***

#### CHALLENGES IN THE DEVELOPMENT OF LATERAL FLOW DEVICES FOR THE DETECTION OF ALLERGENIC FOOD CONTAMINANTS USING RABBIT–IgG

*Judith Rudolf, University of Natural Resources and Applied Life Sciences, Vienna, Austria*

10:00–10:20 **L25**

#### A NOVEL PLATFORM FOR RAPID DETECTION OF FOOD BORNE PATHOGENS INTEGRATING BIO-AND NANOTECHNOLOGY

*Jörg Schemberg, Institute for Bioprocessing and Analytical Measurement Techniques, Heilbad-Heiligenstadt, Germany*

10:20–10:30 **L26\***

#### A FLOW CYTOMETRY-BASED IMMUNOASSAY FOR POLYCYCLIC AROMATIC HYDROCARBONS (PAHs) IN FOODS

*Anastasia Meimaridou, RIKILT–Institute of Food Safety, Wageningen, The Netherlands*

10:30–11:00

Coffee Break / Exhibition

### ORAL SESSIONS 5 & 6 in parallel

11:00–12:30  
PRAGUE C & D

#### ORAL SESSION 6: Processing Contaminants and Natural Food Components

chair *Thomas Wenzl*

11:00–11:30 **L27**

#### FOOD PROCESSING CONTAMINANTS: MODERN ANALYTICAL STRATEGIES

*Richard Stadler, Nestlé Product Technology Centre, Orbe, Switzerland*

11:30–11:50 **L28**

#### ANALYSIS OF ACRYLAMIDE ADDUCTS IN FOOD

*Michael Granvogl, Technical University of Munich, Garching, Germany*

11:50–12:10 **L29**

#### SPECIATION ANALYSIS OF TRACE ELEMENTS – RECENT AND FUTURE TRENDS IN FOOD ANALYSIS

*Jens J. Sloth, DTU Food, Søborg, Denmark*

12:10–12:30 **L30**

#### FOOD METABOLOMICS: FACT OR FICTION?

*Leon Coulier, TNO, Zeist, The Netherlands*

12:30–14:00

Lunch / LUNCH VENDOR SEMINARS

\* Young scientist presentation

## THURSDAY, November 5, 2009

12:30–14:00

Lunch / LUNCH VENDOR SEMINARS

12:30 Registration for Seminars &amp; Lunch

12:45–14:00 NEW APPROACHES TO SOLVING EMERGING FOOD SAFETY ISSUES

CRACOW



VIENNA

RAPID METHODS FOR FOOD CONTROL BASED ON PROVEN ESI-(UHR)-TOF TECHNOLOGY (MICROTOF, MAXIS) AND NEW GENERATION OF HIGH-SENSITIVITY ION TRAP (AMAZON)



PRAGUE

VETERINARY DRUG PROFICIENCY TEST AND MULTIRESIDUE SCREENING ANALYSIS



14:00–16:00

POSTER SESSION 2 / EXHIBITION

POSTER SESSION 2:

General Food Analysis (A-1 – A-54; D-5)

Novel Foods, GMO, Nutraceuticals, Organic Farming (B-1 – B-11)

Natural Toxins, Mycotoxins (G-1 – G-40)

Authenticity, Traceability, Fraud (J-1 – J-50)

15:20–16:00

Coffee break

ORAL SESSION 7 & SEMINAR “Issues and Approaches to Address Chemical Contaminants in Food: US Perspective” in parallel

16:00–18:00  
PRAGUE A & B

ORAL SESSION 7: Flavour and Food Quality Markers

chair Hans-Gerd Janssen

16:00–16:30

L31

CHALLENGES IN FLAVOURS ANALYSIS

Henryk Jelen, Poznan University of Life Sciences, Poland

16:30–16:50

L32

AROMA ANALYSIS BY PROTON TRANSFER REACTION - MASS SPECTROMETRY (PTR-MS). AN OVERVIEW

Katja Buhr, German Research Centre for Food Chemistry, Garching, Germany

16:50–17:00

L33\*

QUANTITATIVE ANALYSIS OF PROTEIN IN YOGURT BY ATR-FTIR SPECTROSCOPY AND CHEMOMETRICS

Amir Bagheri Garmarudi, Chemistry Department, Faculty of Science, IKIU, Qazvin, Iran

17:00–17:20

L34

DEVELOPMENT OF HIGH THROUGHPUT APPROACHES TO OPTIMISE THE NUTRITIONAL VALUE OF CROPS AND CROP-BASED FOODS–DEVELOP NUTRI

Sean Conner, Scottish Crop Research Institute, Dundee, Scotland

17:20–17:30

L35\*

DETERMINATION OF ADDITIVES IN FOOD PRODUCTS WITH ENHANCED SIGNALS RATIO RESOLUTION METHOD

Marina Palčić, Faculty of Food Technology and Biotechnology, University of Zagreb, Croatia

17:30–18:00

L36

METHODS TO DETECT DNA IN RELATION TO FOOD SAFETY AND AUTHENTICITY

Rosangela Marchelli, Università degli Studi di Parma, Italy

\* Young scientist presentation

## THURSDAY, November 5, 2009

ORAL SESSION 7 & SEMINAR “Issues and Approaches to Address Chemical Contaminants in Food: US Perspective” in parallel

16:00–17:50  
PRAGUE C & D

### SEMINAR “Issues and Approaches to Address Chemical Contaminants in Food: US Perspective”

chair *James Lindsay*



- 16:00–16:30 **LS1** **QuEChERS AS A METHOD AND AN APPROACH FOR SAMPLE PREPARATION IN CHEMICAL RESIDUE ANALYSIS**  
*Steven J. Lehotay, USDA-ARS; Wyndmoor, PA, USA*
- 16:30–16:50 **LS2** **FOOD SAFETY RESEARCH AT USDA: HORMONES IN WATER AND POPS IN FOOD**  
*Nancy Shappell, USDA-ARS-RRVARC-BRL, Fargo, ND, USA*
- 16:50–17:10 **LS3** **MASS SPECTROMETRIC (MS) APPROACHES TO DETECTING AND QUANTIFYING CONTAMINANT PROTEINS IN FOODS**  
*Steven Musser, Center for Food Safety and Applied Nutrition, College Park, MD, USA*
- 17:10–17:30 **LS4** **OPTICAL SENSING TECHNOLOGY DEVELOPMENT BY USDA-ARS FOR FOOD SAFETY AND SECURITY USE**  
*Kurt Lawrence, USDA-ARS, Athens, Georgia, USA*
- 17:30–17:50 **LS5** **TECHNOLOGIES FOR REPLACEMENT OF RODENT BIOASSAYS IN SENSITIVE DETECTION OF TOXINS IN FOODS**  
*Mark Carter, USDA-ARS, Albany, CA, USA*

From 19:30

### Symposium Dinner (Brevnov Monastery, Prague)

- 19:30–20:30 Organ concert in the church of the Brevnov Monastery  
Guided tour at the Brevnov Monastery
- 20:30–23:00 Symposium Dinner  
Music: *Quartetto Telemann, baroque music*  
Demonstration and teaching of baroque dances

*Registration in advance until Wednesday, November 4, 13:00*

## FRIDAY, November 6, 2009

### ORAL SESSIONS 8 & 9 in parallel

9:00–10:30  
PRAGUE A–C

#### ORAL SESSION 8: Natural Toxins Analysis

chair *Chris Elliot*

- 9:00–9:30 **L37** **MODERN LC-MS METHODS FOR THE DETERMINATION OF NATURAL TOXINS AND THEIR METABOLITES**  
*Rudolf Krska, BOKU-University of Natural Resources and Applied Life Sciences, Vienna / Bureau of Chemical Safety, Health Canada*
- 9:30–9:40 **L38\*** **SUPRAMOLECULAR SOLVENT MICROEXTRACTION OF MYCOTOXINS IN FOOD PRIOR TO ELISA DETERMINATION**  
*Sergio García-Fonseca, University of Córdoba, Spain*
- 9:40–10:00 **L39** **RAPID BIOTOXIN SCREENING IN SHELLFISH BY ULTRAHIGH RESOLUTION MASS SPECTROMETRY**  
*Jeremy Melanson, National Research Council of Canada, Institute for Marine Biosciences, Halifax, Nova Scotia, Canada*
- 10:00–10:10 **L40\*** **DEVELOPMENT OF A STABLE ISOTOPE DILUTION ASSAY FOR THE QUANTIFICATION OF IMPORTANT BIOGENIC AMINES IN FOOD**  
*Christine Mayr, German Research Center for Food Chemistry, Munich, Germany*
- 10:10–10:30 **L41** **HIDDEN FUMONISINS: AN EMERGING ISSUE**  
*Gianni Galaverna, Department of Organic and Industrial Chemistry, University of Parma, Italy*

10:30–11:30

#### POSTER SESSION 3 / EXHIBITION / **Coffee Break**

##### POSTER SESSION 3:

Nanoparticles (D-1 – D-7)

Processing and Packaging Contaminants (H-1 – H-32)

Biotechnology Based Methods (I-1 – I-5)

Allergens (K-1 – K-16)

Biologically Active, Health Promoting Food Components (N-1 – N-39)

Last minute posters (LM-1 – LM-19)

### ORAL SESSIONS 10 & 11 in parallel

11:30–12:30  
PRAGUE A–C

#### ORAL SESSION 10: Current Innovative and Emerging Technologies for Future Food Quality and Safety Control I

chair *Jacob de Boer*

- 11:30–12:00 **L42** **WHICH ROLE FOR VIBRATIONAL SPECTROSCOPY TECHNIQUES (NIR, MIR AND RAMAN) IN FOOD QUALITY AND SAFETY?**  
*Vincent Baeten, Walloon Agricultural Research Centre, Gembloux, Belgium*
- 12:00–12:30 **L43** **RAPID METHODS FOR FOOD QUALITY AND SAFETY CONTROL**  
*Jacob de Jong, RIKILT–Institute of Food Safety, Wageningen, The Netherlands*

12:30–14:15

#### **Lunch / LUNCH VENDOR SEMINAR**

\* Young scientist presentation

# FRIDAY, November 6, 2009

## ORAL SESSIONS 8 & 9 in parallel

9:00–10:30  
PRAGUE D

### ORAL SESSION 9: Allergens I

chair *Bert Popping*

MoniQA

9:00–9:30 LA1

#### ALLERGENS–THE ANALYTICAL CHALLENGE TO MEET LEGISLATIVE REQUIREMENTS AND CONSUMER DEMANDS

*Bert Popping, Eurofins Scientific Group, Pocklington, UK*

9:30–9:50 LA2

#### DEVELOPMENT OF REFERENCE MATERIALS FOR THE VALIDATION OF FOOD ALLERGENS DETECTION METHODS

*Philippe Delahaut, CER Groupe, Marloie, Belgium*

9:50–10:10 LA3

#### RISK MANAGEMENT FOR ALLERGENS IN FOOD: INTERNATIONAL REGULATORY ENVIRONMENT FOR FOOD LABELLING

*Samuel Godefroy, Health Canada*

10:10–10:30 LA4

#### DEVELOPMENT OF A TRIPLE-QUADRUPOLE MASS SPECTROMETRIC METHOD FOR THE DETECTION OF $\alpha$ -S1, $\alpha$ -S2- and $\beta$ -Casein

*Julia Heick, Eurofins Analytik, Hamburg, Germany*

## ORAL SESSIONS 10 & 11 in parallel

11:00–12:00  
PRAGUE D

### ORAL SESSION 11: Allergens II

chair *Bert Popping*

MoniQA

11:30–11:50 LA5

#### LC-ESI MS FOR DETECTION OF PROTEIN COMPOSITION AND MODIFICATION IN DAIRY PRODUCTS

*Phil Johnson, Institute of Food Research, Norwich, UK*

11:50–12:00 LA6\*

#### IMMUNOCAPTURE MASS SPECTROMETRY FOR THE ANALYSIS OF THE ALLERGEN LYSOZYME IN CHEESE

*Nadine Schneider, Department of Chemistry and Pharmacy, Food Chemistry, University of Erlangen–Nuremberg, Erlangen, Germany*

12:30–14:00

### Lunch / LUNCH VENDOR SEMINAR

12:30 Registration for Seminar & Lunch

12:45–14:00 LATEST INNOVATIONS IN FOOD ANALYSIS–AGILENT  
PRAGUE TECHNICAL SEMINAR RAFA 2009



CRACOW MODERN MULTIDIMENSIONAL GCxGC MS TECHNOLOGIES  
FOR ANALYSIS RELATED TO FOOD QUALITY & SAFETY



VIENNA ELISA METHODS DETECTING FOOD ALLERGENS,  
MYCOTOXINS AND MELAMINE



\* Young scientist presentation

**FRIDAY, November 6, 2009**

14:15–15:45  
PRAGUE

**ORAL SESSION 12: Current Innovative and Emerging Technologies for Future Food Quality and Safety Control II**

chair *Rudolf Krska*

14:15–14:45 **L44**

**RECENT AND FUTURE EU LEGISLATION RELATED TO FOOD SAFETY, WITH FOCUS ON CONTAMINANTS**

*Frans Verstraete, European Commission, DG Health and Consumer Protection, Brussels, Belgium*

14:45–15:15 **L45**

**NANOPARTICLES IN FOOD: EMERGING ANALYTICAL TASK**

*Stefan Weigel, RIKILT–Institute of Food Safety, Wageningen, The Netherlands*

15:15–15:45 **L46**

**TRANSCRIPTOMIC FINGERPRINTING TECHNOLOGY IN FOOD SAFETY**

*Hanspeter Naegeli, University of Zürich, Switzerland*

15:45–16:00  
PRAGUE

**Future challenges in food analysis: What next?**

*Michel Nielen, Wageningen University, The Netherlands & IAEAC*

16:00–16:10  
PRAGUE

**Roland W. Frei poster award / Sponsored poster awards  
Announcement: RAFA 2011, Prague, Czech Republic**

16:10–16:15  
PRAGUE

**CLOSING ADDRESS**

*Jana Hajslova, chairwoman of RAFA 2009 & Michel Nielen, co-chairman of RAFA 2009*

# POSTER SESSIONS

## WEDNESDAY, November 4, 2009

14:00–16:00

### POSTER SESSION 1

**Food Contaminants (Environmental)** (C-1 – C-53)  
**Residues – Pesticides** (E-1 – E-45)  
**Residues – Drugs et al.** (F-1 – F-41)  
**Flavours and Odours** (M-1 – M-25)

## THURSDAY, November 5, 2009

14:00–16:00

### POSTER SESSION 2

**General Food Analysis** (A-1 – A-54; D-5)  
**Novel Foods, GMO, Nutraceuticals, Organic Farming** (B-1 – B-11)  
**Natural Toxins, Mycotoxins** (G-1 – G-40)  
**Authenticity, Traceability, Fraud** (J-1 – J-50)

## FRIDAY, November 6, 2009

10:30–11:30

### POSTER SESSION 3

**Nanoparticles** (D-1 – D-7)  
**Processing and Packaging Contaminants** (H-1 – H-32)  
**Biotechnology Based Methods** (I-1 – I-5)  
**Allergens** (K-1 – K-16)  
**Biologically Active, Health Promoting Food Components** (N-1 – N-39)  
**Last minute posters** (LM-1 – LM-19)



**WEDNESDAY, November 4, 2009****14:00 – 16:00****POSTER SESSION I**

**Food Contaminants (Environmental) (C-1 – C-53)**  
**Residues – Pesticides (E-1 – E-45)**  
**Residues – Drugs et al. (F-1 – F-41)**  
**Flavours and Odours (M-1 – M-25)**

**C: FOOD CONTAMINANTS (ENVIRONMENTAL)**

- C-1 DETERMINATION OF 24 PAH'S IN DRINKING WATER BY FAST LIQUID CHROMATOGRAPHY WITH FLUORESCENCE/UV DETECTION**  
Antoni Rúbies, M Carmen Díaz, Ascensión Suárez, Francesc Centrich, Elisabeth Korte, Ramon Companyo
- C-2 RESULTS OF INTERLABORATORY STUDIES ON THE DETERMINATION OF PCDD/FS AND PCBS IN FEED AND FOOD ORGANIZED BY THE CRL FOR DIOXINS AND PCBS BETWEEN 2006 AND 2009**  
Alexander Kotz, Rainer Malisch, Kerstin Wahl, Johannes Hädrich, Nicole Bitomsky
- C-3 ESTIMATING HUMAN EXPOSURE TO FLUORINATED, CHLORINATED AND BROMINATED CONTAMINANTS FROM FISH CONSUMPTION: INTEGRATING CONTAMINANT DATASETS**  
S.P.J. van Leeuwen, P.E.G. Leonards, J. de Boer
- C-4 DETECTION AND IDENTIFICATION OF UNKNOWN CONTAMINANTS IN FOOD USING LC/QTOF MS**  
Jerry Zweigenbaum
- C-5 DIOXINS GO QUECHERS – A NEW APPROACH IN THE ANALYSIS OF WELL-KNOWN CONTAMINANTS**  
Jens Luetjohann, Lindan Zhang, Stefan Bammann, Juergen Kuballa, Eckard Jantzen
- C-6 DETERMINATION OF ENDOCRINE ACTIVE SUBSTANCES**  
Anna Poliwoda, Agnieszka Żminkowska, Piotr P. Wieczorek
- C-7 QUANTIFICATION OF NITRATE AND NITRITE IN SPINACH AND LETTUCE BY REVERSE-PHASE HIGH PERFORMANCE LIQUID CHROMATOGRAPHY/UV**  
Edgar Pinto, Catarina Petisca, Luís Filipe Amaro, Olívia Pinho, Isabel Ferreira
- C-8 HEAVY METAL RESIDUE LEVELS IN SOME IMPORTED MOLLUSKS MARKETED IN ROMANIA**  
Mara Georgescu, Constantin Savu, Ovidiu Savu
- C-9 FAAS/CALCINATION VERSUS GFAAS/WET DIGESTION, FOR THE ANALYSIS OF CADMIUM RESIDUES IN MUSSEL SAMPLES**  
Constantin Savu, Mara Georgescu, Ovidiu Savu
- C-10 NEW STREAMLINE SOFTWARE FOR SCREENING TO DETERMINE 0 PESTICIDES IN ORANGE OIL BY LC-MS/MS**  
Charles Yang, Jonathan Beck, Jamie Humphries
- C-11 PERFLUORINATED COMPOUNDS IN SWISS GROUNDWATERS**  
Otmar Zoller, Heinz Rupp, Silvia Zeltner, Ronald Kozel, Miriam Reinhardt

- C-12 ASSESSMENT AND OPTIMIZATION OF A PRESSURIZED LIQUID EXTRACTION-METHOD TO DETERMINE THE 15+1 EU PRIORITY POLYCYCLIC AROMATIC HYDROCARBONS (PAHS) IN MEAT SAMPLES.**  
Patricia López, Szilard Szilágyi, Jose Angel Gómez-Ruiz, Donata Lerda, Thomas Wenzl
- C-13 SIMULTANEOUS MONITORING OF MATRIX INTERFERENTS DURING THE ANALYSIS OF PERFLUORINATED COMPOUNDS IN TISSUE WITH A NOVEL DUAL SCAN-MRM APPROACH**  
Peter Hancock, Paul Silcock, Anna Kärrman, Keith Worrall, Bert van Bavel
- C-14 ACCURATE ANALYSIS OF FOODSTUFFS USING VAPOR GENERATION ATOMIC ABSORPTION SPECTROSCOPY AND ICP-OES**  
Klaus Mittendorf, Yolanda Fintschenko, Hazel Dickson
- C-15 RAPID DETECTION OF MELAMINE AND CYANURIC ACID USING A NOVEL HIGH CAPACITY ION TRAP MASS SPECTROMETER**  
Leith J. Fremlin, Matthias Pelzing, Michal Bohac
- C-16 APPLYING ACCURATE MASS TIME OF FLIGHT SPECTROMETRY TO ROUTINE SCREENING OF CONTAMINANTS IN FOOD AS AN ALTERNATIVE TO TARGETED APPROACHES**  
Cornelia Petronela Ene, Ruxandra Subasu, Shaun Bilsborough
- C-17 MERCURY SPECIATION IN BIOLOGICAL PATTERN BY DOUBLE ISOTOPE DILUTION AND GC-ICP-MS**  
Patricia Navarro, Stéphanie Da Fonseca, Vincent Perrot, Thierry Guérin, Olivier F. X. Donard, Mathilde Montperrus, David Amouroux
- C-18 SPECIATION OF ARSENIC IN SEAFOOD BY IEC/ICP-MS FOLLOWING MICROWAVE ASSISTED EXTRACTION: METHOD VALIDATION**  
Axelle Leufroy, Véronique Sirot, Jean-Charles Leblanc, Laurent Noël, Diane Beauchemin, Thierry Guérin
- C-19 KINETICS OF BENZO(A)PYRENE PHOTOLYSIS IN MODEL SYSTEMS AND ATTEMPTED IDENTIFICATION OF SOME OXIDIZED PRODUCTS**  
Alena Bednáriková, Božena Skláršová, Emil Kolek, Peter Šimko
- C-20 QUANTITATIVE ANALYSIS OF POLYBROMINATED DIPHENYL ETHERS DI- TO DECA-BROMINATED IN FISHMEAL AND FISH FEED BY GAS CHROMATOGRAPHY/ION TRAP TANDEM MASS SPECTROMETRY AND ISOTOPE DILUTION.**  
Lucía Blanco, Juan Vieites
- C-21 CERTAIN ENVIRONMENTAL CONTAMINANTS IN FRESHWATER FISH IN SERBIA**  
Sasa Jankovic, Jasna Djinic, Tatjana Radicevic, Srdjan Stefanovic, Radivoj Petronijevic, Slavica Veskovc-Moracanic
- C-22 VALIDATION OF A MULTI-RESIDUE METHOD TO DETERMINE ORGANOCHLORINE PESTICIDES AND POLYCHLORINATED BIPHENYLS IN BOVINE FAT BASED ON THE SANCO/ 2007/3131 DOCUMENT**  
Fernando Lopes, Cláudia Kowalski, Igor Olivares, Elizabete Saglioni, Anuska Modro
- C-23 ANALYSIS OF PERFLUOROALKYL COMPOUNDS IN BIOTA BY SOLVENT MICROEXTRACTION AND LIQUID CHROMATOGRAPHY/ION ISOLATION-BASED ION TRAP MASS SPECTROMETRY**  
Soledad Rubio, Stefan van Leeuwen, Ana Ballesteros-Gómez, Noelia Luque

- C-24** **CONTENT OF POLYCYCLIC AROMATIC HYDROCARBONS AND HEAVY METALS IN CZECH HONEY**  
Ivana Borkovcová, Petra Batelková, Olga Čelechovská, Lenka Vorlová, Klára Bartáková
- C-25** **ASSESSMENT OF DIETARY EXPOSURE TO PCDD/F AND DIOXIN-LIKE PCB IN INFANT FORMULAE AVAILABLE ON THE EU MARKET**  
Marchela Pandelova, Subrina Kasham, Bernhard Henkelmann, Catherine Leclercq, Raffaella Piccinelli, Karl-Werner Schramm
- C-26** **DETERMINATION OF CADMIUM IN POPPY SEEDS AND IN POPPY SEEDS CONTAINING PRODUCTS**  
Jan Knápek, Romana Buchtová, Dagmar Vošmerová
- C-27** **HEAVY METALS CONTAMINATION: SHELLFISH AS VENICE LAGOON BIOINDICATOR**  
Federica Gallochio, Giulia Segato, Roberto Angeletti, Giancarlo Biancotto, Cristiana Benetti, Monica Lorenzetto, Evelina Chierin, Giovanni Binato
- C-28** **PLANTS – THE POSSIBLE SOURCE OF POLYBROMINATED DIPHENYL ETHERS IN FOOD CHAIN**  
Hana Stiborova, Jana Vrkoslavova, Tereza Zemanova, Jana Pulkrabova, Petra Hradkova, Jana Hajslova, Martina Mackova, Tomas Macek, Katerina Demnerova
- C-29** **METHOD DEVELOPMENT FOR CONTROL DETERMINATION OF MERCURY IN BRAZILIAN FRESH FISH SAMPLES BY SOLID DIRECT ANALYSIS USING THE DIRECT MERCURY ANALYZER DMA-80**  
Daiane Torres, Maristela Martins, Erika Silva, Helena Queiroz
- C-30** **QUALITY ASSURE AND QUALITY CONTROL FOR ANALYSIS PCDD/FS AND PCBs IN FOOD AND FEED**  
Yunxia Yang
- C-31** **INVESTIGATION OF THE SEMIOCHEMICALS OF CONFUSED FLOUR BEETLE TRIBOLIUM CONFUSUM DUVAL AND GRAIN WEEVIL SITOPHILUS GRANARIUS (L.) IN STORED WHEAT GRAIN AND FLOUR**  
Nagat Abuelnnor, Norman Ratcliffe, Ben de Lacy Costello, Peter Spencer-Phillips
- C-32** **MULTIRESIDUE SCREENING FOR PESTICIDES IN WATERS FROM CATCHMENT AREAS OF WIELKOPOLSKA REGION UNDER INTENSIVE AGRICULTURAL ACTIVITIES USING GC/MS/MS AND UPLC/MS/MS**  
Dariusz Drozdzyński, Stanislaw Walorczyk
- C-33** **OPTIMIZATION OF GC×GC-TOF/MS FOR THE SIMULTANEOUS DETERMINATION OF PCBs, PBDES AND PAHS IN FOOD SAMPLES**  
Kamila Kalachova, Jana Pulkrabova, Lucie Drabova, Tomas Cajka, Jan Poustka, Vladimir Kocourek, Jana Hajslova
- C-34** **OPTIMIZATION OF ANALYTICAL METHOD FOR PERFLUORINATED COMPOUNDS IN FRESH AND CANNED FISH**  
Petra Hradkova, Jan Poustka, Jana Pulkrabova, Veronika Hlouskova, Monika Tomaniova, Dorte Herzke, Sandra Huber, Rolland Kallenborn, Jana Hajslova
- C-35** **ALTERNATIVE LIQUID CHROMATOGRAPHY MASS SPECTROMETRY APPROACHES IN ANALYSIS PERFLUORINATED COMPOUNDS (PFCS) IN BIOTIC MATRICES**  
Petra Hradkova, Jan Poustka, Jana Pulkrabova, Kamila Kalachova, Monika Tomaniova, Jana Horakova, Jana Hajslova

- C-36 SIMPLIFIED SAMPLE PREPARATION PROCEDURE FOR SIMULTANEOUS ISOLATION OF ORGANOHALOGEN POLLUTANTS AND PAHS FROM FISH SAMPLES**  
Jana Pulkrabova, Kamila Kalachova, Lucie Drabova, Jan Poustka, Jana Hajslova
- C-37 RAPID METHOD FOR ANALYSIS OF POLYCYCLIC AROMATIC HYDROCARBONS IN OLIVE OILS USING MIP-SPE AND GC×GC TOFMS**  
Lucie Drabova, Jana Pulkrabova, Jaromir Hradecky, Kamila Kalachova, Vladimir Kocourek, Monika Tomaniova, Jana Hajslova
- C-38 RAPID GC/MS ANALYSIS OF POLYCYCLIC AROMATIC HYDROCARBONS (PAHS) IN VARIOUS TYPES OF TEA**  
Lucie Drabova, Jana Pulkrabova, Jaromir Hradecky, Kamila Kalachova, Vladimir Kocourek, Jana Hajslova
- C-39 DETERMINATION OF CADMIUM IN WHEAT FLOUR CERTIFIED REFERENCE MATERIAL CANDIDATE BY ID-ICP-MS AND ICP-MS AND THE FOLLOWING APPLICATION IN THE PROFICIENCY TEST (CNAS T0402)**  
Haifeng Li
- C-40 DETERMINATION OF POLYCYCLIC AROMATIC HYDROCARBONS IN COOKING OILS BY LOW-TEMPERATURE CLEANUP**  
Thongsuk Payanan, Puttaruksa Varanusupakul, Natchanun Leepipatpiboon
- C-41 CHARACTERIZATION OF PERFLUORINATED FOOD CONTACT SUBSTANCES BY LCMS USING TARGETED AND UNTARGETED ANALYSIS**  
Gregory Noonan, Timothy Begley, Yichuan Xu, Gregory Diachenko
- C-42 THE INFLUENCE OF THE BARBECUE PROCESS ON THE CONCENTRATION OF POLYCYCLIC AROMATIC HYDROCARBONS (PAH) IN FOOD**  
Kelly Servaes, Katrien Renders, Bert Van den Bosch, Guido Vanermen
- C-43 ASSURANCE OF SPECTROPHOTOMETRIC DETERMINATION OF NITRITES CONTENT IN BEEF-BURGER PRODUCED BY SOME EGYPTIAN FACTORIES**  
Ehab Hashim, Abd-Alateef Seddek, Mohamed-Wael Abd Al-Azeem, Yaser Abd Al-Galeel
- C-44 DEVELOPMENT, APPLICATION AND COMPARISON OF LC-MS/MS AND LC-HRMS APPROACHES FOR MULTI-RESIDUE MONITORING OF ABOUT THIRTY COMPOUNDS OF PERFLUORINATED COMPOUNDS IN FISH**  
Hanane Kadar, Bruno Veyrand, Fabrice Monteau, Sophie Durand, Philippe Marchand, Jean-Philippe Antignac, Bruno Le Bizec
- C-45 MOLECULAR IDENTIFICATION OF BACTERIAL COMMUNITIES INVOLVED IN DEGRADATION OF READY-TO-USE SALAD VEGETABLES**  
Zwielehner Jutta, Hippe Berit, Haslberger Alexander G
- C-46 PYRENE AND FLUORANTHENE AS A SUITABLE INDICATORS OF THE OCCURRENCE OF HEAVY PAHS IN FOOD**  
Marta Ciecierska, Mieczysław Obiedziński, Piotr Jankowski
- C-47 VESICLE-BASED SUPRAMOLECULAR SOLVENT FOR THE EXTRACTION OF POLYCYCLIC AROMATIC HYDROCARBONS IN FOOD**  
Soledad Rubio, Ana Ballesteros-Gómez, Francisco José López-Jiménez
- C-48 MEASUREMENT OF TOXIC METALS IN THE LOW AMOUNT OF SALT**  
Amir Sasan Mozaffari Nejad, Ghanbar Laey
- C-49 BEHAVIOR OF DECABROMODIPHENYL ETHER (BDE-209) IN THE SOIL-PLANT SYSTEM: UPTAKE, TRANSLOCATION AND METABOLISM IN PLANTS AND DISSIPATION IN SOIL**  
Shuzhen Zhang, Honglin Huang, Peter Christie, Sen Wang

- C-50** **COMPARISON OF TWO DIFFERENT ANALYTICAL METHODS FOR DETERMINATION OF PERFLUORINATED COMPOUNDS (PFCS) IN FRESH FISH AND FISH PRODUCTS**  
Kamila Kalachova, Petra Hradkova, Jana Horakova, Dorte Herzke, Sandra Huber, Rolland Kallenborn, Jana Pulkrabova, Monika Tomaniova, Jan Poustka, Jana Hajslova
- C-51** **MELAMINE SENSOR: A RAPID TEST FOR QUICK DETECTION OF MELAMINE IN MILK**  
Vincent Chabottaux, Noan Nivarlet, Céline Bonhomme, Benoit Granier
- C-52** **DETERMINATION OF PAHS IN SMOKED SAUSAGES BY GC/MS**  
Ludmila Mravcová, Milada Vávrová, Josef Čáslavský, Helena Zlámalová Gargošová, Iva Steinhäuserová, Josef Kameník, František Mikeš
- C-53** **NEW CAPILLARY COLUMN FOR THE GC/MS SEPARATION OF POLYCYCLIC AROMATIC HYDROCARBONS INCLUDING CHRYSENE AND TRIPHENYLENE**  
Johan Kuipers, Max Erwine

## **E: RESIDUES – PESTICIDES**

- E-1** **HEAD-SPACE SOLID-PHASE MICROEXTRACTION FOR THE DETERMINATION OF SELECTED PESTICIDES IN WATER AND APPLE SAMPLES USING GAS CHROMATOGRAPHY-ELECTRON CAPTURE DETECTION**  
Manuela Correia, Sandrine Eap, Artur Dias, Cristina Delerue-Matos
- E-2** **LIQUID CHROMATOGRAPHY TANDEM MASS SPECTROMETRY**  
Angela Santilio, Graziella Amendola, Tiziana Generali, Roberto Dommarco
- E-3** **ORGANOCHLORINE PESTICIDE RESIDUES IN MILK IN TEHRAN, IRAN**  
Mahnoosh Parsaeimehr, Jamileh Salaramoli, Beizae Azadeh, Hejazi Marzieh, Tahereh Aliesfahani
- E-4** **PERSISTANT ORGANOCHLORINE PESTICIDE RESIDUES IN COW'S BUTTER IN TEHRAN, IRAN**  
Jamileh Salaramoli, Azadeh Beizae, Mahnoosh Parsaeimehr, Hejazi Marzieh, Tahereh Aliesfahani
- E-5** **MULTIRESIDUE METHOD FOR THE DETERMINATION OF ORGANOPHOSPHORUS, ORGANOCHLORINE, AND PYRETHROID PESTICIDE RESIDUES IN BUTTER**  
Graziella Amendola, Tiziana Generali, Patrizia Pelosi, Roberto Dommarco
- E-6** **OPTIMIZING RECOVERIES OF PLANAR PESTICIDES IN SPINACH USING TOLUENE AND QUECHERS KITS WITH GRAPHITIZED CARBON**  
Ulrik Wittek, Thierry Faye, Limian Zhao, Belén de la Iglesia, Joan Stevens
- E-7** **DETERMINATION OF PESTICIDES IN FOOD EXTRACT SAMPLES AT LOW PPB LEVELS USING A NEW BENCH TOP GC-MS/MS SYSTEM**  
Chris Sandy
- E-8** **FAST ANALYSIS OF MULTIPLE PESTICIDE RESIDUES IN APPLE JUICE USING DISPERSIVE LIQUID-LIQUID MICROEXTRACTION AND MULTIDIMENSIONAL GAS CHROMATOGRAPHY-MASS SPECTROMETRY**  
S. C. Cunha, J. O. Fernandes, M. B. P. P. Oliveira
- E-9** **DEVELOPMENT AND APPLICATION OF A PESTICIDE LIBRARY FOR THE IDENTIFICATION AND CONFIRMATION ANALYSIS IN VARIOUS SAMPLE MATRICES BY LC/MS/MS**  
André Schreiber, Lutz Alder
- E-10** **THE POSSIBILITY OF SOLID ALIQUOTS FOR QUECHERS EXTRACTION SALTS**  
Jack Cochran, Neil Mosesman, Bill Grove, Brian Jones

- E-11** LC-MS/MS ANALYSIS OF TRIAZINE PESTICIDES IN DRINKING WATER USING A NEW SOFTWARE FOR STREAMLINED METHOD DEVELOPMENT  
Charles Yang, Jonathan Beck, Jamie Humphries
- E-12** INTRALAB VALIDATION OF UNI EN 15662 METHOD (DETERMINATION OF PESTICIDE RESIDUES IN FOODS OF PLANT ORIGIN) USING ASCENTIS EXPRESS RP AMIDE HPLC COLUMN ON LC-MS/MS AND CLEAN-UP BY DISPERSIVE SPE-QUECHERS-METHOD  
Roberto Ferrari, Enio Belotti, Luca Meni, Marco Ruggeri
- E-13** MULTIRESIDUE ANALYSIS OF PESTICIDES IN VEGETABLES AND CITRUS FRUITS BY LIQUID CHROMATOGRAPHY WITH TANDEM MASS SPECTROMETRY  
Pilar Flores, Pilar Hellín, José Fenoll
- E-14** MONITORING OF PESTICIDE RESIDUES IN NORTH HUNGARIEN REGION BY SCREENING OF MORE THAN 250 COMPOUNDS IN FRUIT AND VEGETABLE SAMPLES USING VARIAN INSTRUMENTS  
Kadenczki Lajos
- E-15** HIGH SENSITIVITY MULTI-RESIDUE PESTICIDE ANALYSES IN FOODS USING THE TSQ QUANTUM GC-MS/MS  
Richard Fussell, Mike Hetmanski, Michal Godula
- E-16** VALIDATION OF AN OFF LINE SPE LC-MS/MS METHOD FOR THE DETERMINATION OF SYSTEMIC INSECTICIDE RESIDUES IN HONEYBEE AND POLLEN SAMPLES COLLECTED IN APIARIES FROM NW SPAIN  
María García-Chao, María Jesús Agruía, María Llompart, Thierry Dagnac
- E-17** FAST GC-TOF FOR MULTI-RESIDUE ANALYSIS OF PESTICIDES: TAKING A SECOND LOOK  
Andrew Wyeth, Karen Inwood, Sujot Babbra, John Points
- E-18** USING Q-TRAP INSTRUMENT FOR FINDING, IDENTIFYING AND STRUCTURAL ELUCIDATION OF PESTICIDE METABOLITES IN PESTICIDE TREATED PLANT PRODUCTS  
Martin Dušek, Miloslav Šanda, Petr Cuhra, Sona Baršová
- E-19** GCMS ANALYSIS OF PESTICIDES IN GRAPES USING QUECHERS SAMPLE EXTRACTION  
Anila Khan, Rob Bunn, Ruth Lewis, Luisa Pereira, Paul Humphrey
- E-20** DETERMINATION OF CARBAMATE RESIDUES IN MANGOSTEEN USING MODIFIED QUECHERS ANALYSIS BY LC-MS/MS  
Wanisa Meecharoen, Nuansri Tayaputch, Natchanun Leepipatpiboon
- E-21** APPLICATION OF GRAPHITIZED CARBON BLACK CLEANUP FOR GC/MS/MS AND UPLC/MS/MS MULTIRESIDUE ANALYSIS OF PESTICIDES IN GREEN LEAFY VEGETABLES  
Stanislaw Walorczyk, Dariusz Drozdzyński
- E-22** VALIDATION AND UNCERTAINTY ANALYSIS OF 186 PESTICIDE RESIDUES IN HAZELNUT BY LIQUID CHROMATOGRAPHY-TANDEM MASS SPECTROMETRY  
Muammer Kaplan, Elmas Oktem Olgun
- E-23** MONITORING OF BIFENAZATE IN COMMERCIAL AGRICULTURAL PRODUCTS BY HPLC  
Eun Heui Park, Jin Ha Lee, Myong Shik Cho, Myoung Jin Go

- E-24** **CHEMICAL SCREENING OF CONTAMINANTS IN THE FOOD CHAIN USING LC-HIGH RESOLUTION ORBITRAP-MASS SPECTROMETRY**  
Paul Zomer, Frans Schoutsen, Hans Mol
- E-25** **DETERMINATION OF PESTICIDES RESIDUE IN FRESH FRUITS AND VEGETABLES BY GC/MS**  
Biljana Marošanić, Jelena Banić Simičić
- E-26** **MULTI-RESIDUE METHOD FOR DETERMINATION OF 350 PESTICIDES IN FOOD EXTRACTS BY UTILIZING NEW GC-MS/MS TECHNOLOGY**  
Thierry Faye, Joerg Riener
- E-27** **PESTICIDE MULTIRESIDUE METHOD IN FRUITS USING LC-MS/MS: ANALYTICAL AND REGULATORY ASPECTS**  
A.N. Cunha, M.C.C. Silva, M. Silva, H.C.M.P. Silva, E.C. Albuquerque Jr., D.L. Telles, A.C.P. Araújo
- E-28** **PROFICIENCY TESTING FOR DETERMINATION OF PESTICIDE IN PAPAYA PULP – 4<sup>TH</sup> ROUND**  
A. Nóbrega, I. H. P. Bastos, M. H. W. M. Cardoso, A. V. Gouvea, M. H. De La Cruz, M. H. P. Moraes, P. Santos, J. M. R. Caixeiro, V. S. Cunha, F. Violante O
- E-29** **USE OF GC-QTOFMS TO IDENTIFY PESTICIDE RESIDUES IN COMPLEX MATRICES**  
Viorica Lopez-Avila, George Yefchak
- E-30** **THE USE OF THE SCHEDULED MRM™ ALGORITHM TO EXTEND THE SCOPE AND INCREASE THE THROUGHPUT OF PESTICIDE SCREENING BY LC/MS/MS**  
Andre Schreiber, Nadia Pace, Henri Snijders
- E-31** **OPTIMISATION OF ANALYSIS OF ACIDIC HERBICIDES IN CEREALS, EVALUATION OF VARIOUS MS DETECTION TECHNIQUES FOR QUANTIFICATION**  
Jana Urbanova, Ondrej Lacina, Tomas Cajka, Vladimir Kocourek, Jana Hajslova
- E-32** **ROUTINE MULTIRESIDUE ANALYSIS OF PESTICIDES IN CEREALS AND FEEDINGSTUFFS USING ACETONITRILE EXTRACTION AND GC/MS/MS – INTERPRETATION OF THE RESULTS**  
Stanislaw Walorczyk, Dariusz Drozdzyński, Boguslaw Gnusowski
- E-33** **FAST PTV–GC–HRTOFMS METHOD FOR THE CONTROL OF MULTIPLE PESTICIDE RESIDUES WITH THE FOCUS ON THOSE NOT AMENABLE TO LC–MS ANALYSIS**  
Marketa Hakenova, Tomas Cajka, Petr Dohnal, Jana Hajslova, Vladimir Kocourek
- E-34** **AN ALTERNATIVE APPROACH FOR THE DETERMINATION OF CAPTAN AND ITS DEGRADATION PRODUCT THPI (1,2,3,6-TETRAHYDROPHTHALIMIDE)**  
Sarka Prinosilova, Marketa Hakenova, Tomas Cajka, Petr Dohnal, Jana Hajslova, Vladimir Kocourek
- E-35** **LC-MS/MS METHOD FOR SIMULTANEOUS DETERMINATION OF MULTIPLE PESTICIDE RESIDUES AND MAJOR GROUPS OF MYCOTOXINS IN CEREALS**  
Ondrej Lacina, Jana Urbanova, Marta Kostelanska, Alexandra Malachova, Jana Hajslova
- E-36** **DEVELOPMENT AND APPLICATION OF A PESTICIDE LIBRARY FOR THE IDENTIFICATION AND CONFIRMATION ANALYSIS IN VARIOUS SAMPLE MATRICES BY LC/MS/MS**  
André Schreiber, Lutz Alder
- E-37** **EVALUATION OF THE QUECHERS SAMPLE PREPARATION METHOD AND COMPREHENSIVE TWO-DIMENSIONAL GAS CHROMATOGRAPHY FOR THE ANALYSIS OF PESTICIDES IN DIETARY SUPPLEMENTS**  
Jack Cochran, Michelle Misselwitz, Julie Kowalski, Rick Lake

- E-38 AUSTRALIAN NATIONAL RESIDUE SURVEY – CASE STUDY PESTICIDE RESIDUE MANAGEMENT CONTINUUM MONITORING PROGRAM FOR GRAINS – A CASE STUDY**  
Ian Reichstein
- E-39 COMPARISON OF MINIAUTORIZED EXTRACTION TECHNIQUES FOR THE ANALYSIS OF PESTICIDES IN AQUEOUS SAMPLES BY GAS CHROMATOGRAPHY COUPLED TO TANDEM MASS SPECTROMETRY**  
Antonia Garrido-Frenich, Jose Luis Martinez-Vidal, Rosa Martinez-Ocaña, P. Baquero-Feria, F.Javier Arrebola
- E-40 MULTI-TARGET SCREENING OF UP TO 650 PESTICIDES IN A SINGLE LC/MS RUN BY EXACT ION TRACES**  
Arnd Ingendoh, Petra Decker, Marcus Macht, Michal Bohac
- E-41 MONITORING OF PESTICIDE RESIDUES IN VARIOUS FOOD COMMODITIES FOLLOWING STORE TREATMENT**  
Petr Dohnal, Marketa Hakenova, Jana Hajslova, Vladimir Kocourek, Radek Aulicky, Vaclav Stejskal
- E-42 LIQUID CHROMATOGRAPHY TANDEM MASS SPECTROMETRY FOR THE DETERMINATION OF PESTICIDE RESIDUES IN RIVER WATERS OF SERBIA**  
Zoran Sojanovic, Gorica Vukovic, Marinela Tadic
- E-43 ORGANOCHLORINE AND ORGANOPHOSPHORUS PESTICIDE RESIDUES IN BABY FOOD PRODUCTS ON ROMANIA IN 2008**  
Carmen Hura, Bogdan Andrei Hura, Cristina Perju
- E-44 THIOURACIL: THE CHALLENGE OF DEVELOPPING A QUANTITATIVE ULTRA HIGH PERFORMANCE LIQUID CHROMATOGRAPHY TANDEM MASS SPECTROMETRY METHOD IN URINE WITHOUT DERIVATISATION**  
Julie Vanden Bussche, Lynn Vanhaecke, Yoann Deceuninck, Karolien Verheyden, Klaas Wille, Karen Bekaert, Bruno Le Bizec, Hubert De Brabander
- E-45 NEW WAYS OF SAMPLE ANALYSIS: APPLICATIONS OF MINIATURIZAION AND AUTOMATION TOWARDS TRACE LEVEL PESTICIDE RESIDUE ANALYSIS**  
Manasi Saha, Robert Gooding, John Jones

## **F: RESIDUES – DRUGS ET AL.**

- F-1 ESTIMATING THE DECISION LIMIT AND THE DETECTION CAPABILITY USING MATRIX-MATCHED CALIBRATION DATA**  
Panagiotis Steliopoulos
- F-2 INTERLABORATORY METHOD PERFORMANCE STUDY OF A SURFACE PLASMON RESONANCE BIOSENSOR SCREENING ASSAY FOR FLUOROQUINOLONE ANTIBIOTICS IN POULTRY MUSCLE, TROUT AND EGG**  
Stefan Weigel, Bjorn Berendsen, Mariel Pikkemaat, Alexander Elferink, Anne-Catherine Huet
- F-3 NATURAL TRACES OF THIOURACILE IN MOST SPECIES OF MEAT PRODUCING ANIMALS. TOWARD A THRESHOLD IN URINE?**  
Bruno Le Bizec, Emmanuelle Bichon, Gaud Pinel, Yohann Deceuninck, Stéphanie Prévost, Fabrice Monteau, Jean-Philippe Antignac
- F-4 ANALYSIS OF RESIDUES OF FLUROQUINOLONES IN ANIMAL TISSUES. ASSESSMENT OF EXTRACTION METHODS**  
Ramon Companyó, Susana Salvador, Fernando Gómez-Granados, Maria Dolors Prat



- F-5 ASSESSMENT OF GEL PERMEATION CHROMATOGRAPHY FOR SAMPLE CLEAN-UP IN THE ANALYSIS OF RESIDUES OF COCCIDIOSTATS IN EGGS**  
Joaquim Chico, Antoni Rubies, Francesc Centrich, Ramon Companyó, Maria Dolors Prat, Mercè Granados
- F-6 CONFIRMATORY METHOD FOR THE DETERMINATION OF STREPTOMYCIN IN APPLES BY LC-MS/MS**  
Detlef A. Bohm, Carolin S. Stachel, Petra Gowik
- F-7 VALIDATION OF AN ENZYME-LINKED IMMUNOSORBENT ASSAY (ELISA) FOR DETECTING SULFONAMIDE ANTIBIOTICS IN PIG FEED RESOURCES**  
Ramon Companyó, Vanesa Jiménez, Javier Adrian, Jacinto Guiteras, María Pilar Marco
- F-8 A DECANOIC ACID REVERSE MICELLE-BASED SOLVENT FOR THE MICROEXTRACTION OF QUINOLONE ANTIBIOTIC RESIDUES FROM AQUACULTURE FISHES AND SEAFOOD**  
Soledad Rubio, María Dolores Sicilia, Esther María Costi
- F-9 SUPRAMOLECULAR SOLVENT-BASED MICROEXTRACTION OF SULPHONAMIDE ANTIBIOTIC RESIDUES FROM MEAT PRIOR TO THEIR DETERMINATION BY LIQUID CHROMATOGRAPHY/FLUORESCENCE DETECTION**  
Soledad Rubio, María Dolores Sicilia, Esther María Costi
- F-10 HPLC-DAD METHOD FOR SIMULTANEOUS DETERMINATION OF NINE  $\beta$ -LACTAM ANTIBIOTICS IN SHEEP MILK**  
Alejandrina Gallego, Maria Cámara, Rosa M<sup>§</sup> Garcinuño, Pilar Fernandez, J.Senen Durand, Pedro. J Sanchez
- F-11 EVIDENCE BIOCHIP ARRAY TECHNOLOGY AS A MULTI-ANALYTICAL TOOL FOR THE SCREENING OF RESIDUES IN DIFFERENT FOOD MATRICES.**  
Aaron Tohill, Damien McAleer, R. Ivan McConnell, S. Peter Fitzgerald
- F-12 DETERMINATION OF  $\beta$ 2-AGONISTS IN PORK USING OPT SOLID-PHASE EXTRACTION AND LC-ESI-MS/MS**  
Ulrik Wittek, Thierry Faye, Chenhao Zhai, Jianzhong Li, Yue Song, Joan Stevens
- F-13 CONFIRMATORY ANALYSIS OF 13 ANABOLIC STEROIDS IN MUSCLE FROM BOVINE AND PORCINE USING LIQUID CHROMATOGRAPHY TANDEM MASS SPECTROMETRY**  
Mikael Pedersen, Lis Abildgaard Andersen, Jens Hinge Andersen
- F-14 DEVELOPMENT AND VALIDATION OF A LIQUID CHROMATOGRAPHY TANDEM MASS SPECTROMETRY METHOD FOR THE ANALYSIS OF  $\beta$ -AGONISTS IN ANIMAL FEED AND DRINKING WATER**  
Cristina Juan, Francisco Moragues, Nuria León, Carmen Iguada
- F-15 TOXICITY OF CHLORTETRACYCLINE ON MAIZE SEED GERMINATION, SEEDLING GROWTH AND THE ANTIOXIDANT RESPONSE**  
Bei Wen, Peng Wang, Shuzhen Zhang, Xiaoquan Shan
- F-18 SCREENING VETERINARY DRUGS IN PRODUCTS OF ANIMAL ORIGIN**  
Peter Hancock, James Morphet, Emmanuelle Cognard, Didier Ortelli
- F-20 OMIC STRATEGIES TO SCREEN FOR THE ILLEGAL  $\beta$ -AGONISTS IN CATTLE**  
Gaud Pinel, Frédérique Courant, Yannick Blanchard, Yoann Deceuninck, Emmanuelle Bichon, Emmanuelle Com, Charles Pineau, Fabrice Monteau, Jean-Philippe Antignac, Bruno Le Bizec

- F-21** HOLLOW-FIBER LIQUID-PHASE MICROEXTRACTION FOR THE DETERMINATION OF MACROLIDES AND TETRACYCLINES RESIDUE IN WATER SAMPLE  
Soparat Yudthavorasit, Chayada Chiaochan, Natchanun Leepipatpiboon
- F-22** DETECTION OF ANABOLICS USED AS GROWTH PROMOTERS IN URINE SAMPLES DERIVED FROM YOUNG FATTENING CALVES  
Vasilios Vozikis, Vassiliki Kotsaki- Kovatsi, Alexandros Spais, Chrissanthy Papadopoulou
- F-23** SCREENING DETERMINATION OF SEMICARBAZIDE IN BABY FOOD USING ELISA  
Iva Diblikova, Maria Vass, Karel Hruška, Milan Franek
- F-24** VALIDATION OF AN ANALYTICAL METHOD FOR SCREENING OF BENZIMIDAZOLES IN MEAT AND MILK MATRICES BY UPLC-QTOF METHOD  
Jean-Christophe Yorke
- F-25** DEVELOPMENT AND VALIDATION OF A MULTI-RESIDUE METHOD FOR THE DETERMINATION OF NON-STEROIDAL ANTI-INFLAMMATORY DRUGS (NSAIDS) IN MEAT OF MEAT-PRODUCING ANIMALS BY LC-MS/MS  
Maria Strouthou, Spyroula Constantinou, Christoforos Papachrysostomou, Militsa Hadjigeorgiou, Popi Kanari, Nikolaos Thomaidis
- F-26** IDENTIFICATION OF UNKNOWNNS IN FOOD, FEED, BIOLOGICAL AND FORENSIC SAMPLES  
Ruud Peters, Efraim Oosterink, Alida Stolker, Michel Nielen
- F-27** DETERMINATION OF NON-STEROIDAL ANTI-INFLAMMATORY DRUGS IN ANIMAL MUSCLES BY LIQUID CHROMATOGRAPHY TANDEM MASS SPECTROMETRY  
Piotr Jedziniak, Teresa Szprengier-Juszkiewicz, Malgorzata Olejnik
- F-28** LIQUID CHROMATOGRAPHY TANDEM MASS SPECTROMETRY ANALYSIS OF COCCIDIOSTATS RESIDUES IN EGGS  
Luigi Giannetti, Francesca Longo, Francesca Buiarelli, Mario Vincenzo Russo, Bruno Neri
- F-29** DEVELOPMENT OF A METHOD FOR THE DETERMINATION OF FIVE MACROLIDES IN EGGS AND MUSCLE USING LIQUID CHROMATOGRAPHY/MASS SPECTROMETRY  
Giulia Segato, Federica Gallochio, Giancarlo Biancotto, Giovanni Binato, Cristiana Benetti
- F-30** THE DETECTION OF VETERINARY RESIDUES IN MEAT USING LC/MS/MS ANALYSIS  
Stephen Lock, Donna Potts, Francisco Mocholí
- F-31** MULTI-RESIDUE DETERMINATION OF SEVENTEEN SULFONAMIDES AND FIVE TETRACYCLINES IN FISH TISSUE USING A MULTI-STAGE LC-ESI-MS/MS APPROACH BASED ON ADVANCED MASS SPECTROMETRIC TECHNIQS.  
Marilena Dasenaki, Nikolaos Thomaidis
- F-32** DETECTION OF VIRGINIAMYCIN IN POULTRY MEAT BY IMMUNOASSAY  
Chen Situ, Stewart Graham, Jun Yang, Rodat Cunningham, Chris Elliott
- F-33** MULTI RESIDUE ANALYSIS OF NON-STEROIDAL ANTI-INFLAMMATORY DRUGS IN KIDNEY USING LCMSMS.  
John Points, Ratharamaran Ganeshasunderam, Nicoletta Castiglione, Liam Gormley
- F-34** IDENTIFICATION OF METABOLITES OF BRILLIANT GREEN IN TROUTS USING LTQ-ORBITRAP  
Dominique Hurtaud-Pessel, Pierrick Couedor, Michel Laurentie, Eric Verdon

- F-35 TRISENSOR: RAPID TEST DETECTING  $\beta$ -LACTAMS, SULFAMIDES AND TETRACYCLINES FAMILIES AT THE SAME TIME**  
Benoit Lemmens, Vincent Chabottaux, Céline Bonhomme, Marie Gourmet, Javier Adrian, M.-Pilar Marco, Benoit Granier
- F-36 ANALYSIS OF PHARMACEUTICAL COMPOUNDS AND FRAGRANCES IN THE AQUATIC MEDIA: PATHWAYS FROM WASTEWATERS TO DRINKING WATERS**  
Maria Augusta Dionísio de Sousa, Carlos Gonçalves, Jana Hajšlová, Maria de Fátima Alpendurada
- F-37 AN LC-MS/MS HIGH THROUGHPUT SCREENING METHOD FOR THE DETERMINATION OF ANTIBIOTICS IN MILK**  
Ruud Peters, Alida Stolker, Joe DiBussolo, Richard Zuiderent, Cláudia Martins
- F-38 ADAPTATION OF A MICROBIOLOGICAL METHOD FOR SCREENING ANTIMICROBIAL RESIDUES IN SHRIMP TISSUE**  
Dang Pham Kim, Guy Degand, Sophie Danyi, Guy Maguin-Rogister, Marie-Louise Scippo
- F-39 PRACTICAL EXPERIENCES GAINED FROM THE ROUTINE USE OF UPLC-TOF IN ANTIMICROBIAL RESIDUES SURVEILLANCE IN ANIMAL PRODUCTS**  
Liam Gormley, Leonardo Firpo, Chris Hopley
- F-40 THE DETECTION OF ANTIBIOTIC RESIDUES IN MEAT BY AUTOMATED SPE-LC/MS/MS ANALYSIS**  
Francisco Mocholí, Stephen Lock
- F-41 INCREASING THE SELECTIVITY OF CLENBUTEROL DETECTION IN URINE SAMPLES BY USING LC/MS/MS IN MRM MODE**  
Jan Lembecke, Loren Olson, Thomas Korba, Andre Schreiber

## **M: FLAVOURS AND ODOURS**

- M-1 ELECTRONIC NOSE AS A RAPID AND INNOVATIVE TOOL FOR THE DIAGNOSIS OF GRAPEVINE CROWN GALL**  
Sonia Blasioli, Enrico Biondi, Ilaria Braschi, Umberto Mazzucchi, Carlo Bazzi, Carlo Gessa
- M-2 APPLICATION OF POLYURETHANE FOAMS TO CHARACTERIZE AROMA COMPOUNDS FROM COFFEE BLENDS**  
Carla Rodrigues, Fátima C.M. Portugal, J.M.F. Nogueira
- M-3 FLAVOUR & FRAGRANCE ANALYSIS: EASY HEART CUT MDGC WITH MASS SPECTROMETRIC DETECTION IN 1<sup>ST</sup> AND 2<sup>ND</sup> DIMENSION**  
Hans-Ulrich Baier
- M-4 THE INFLUENCE OF MICROOXYGENATION ON THE DEVELOPMENT OF VOLATILE AROMA COMPOUNDS OF RED WINES. AROMAPROFILING ANALYSIS AS A TOOL TO STUDY TECHNOLOGICAL VARIANTS**  
Hans-Georg Schmarr, Alexander Stephan, Dominik Durner, Ulrich Fischer, Jörg Bernhardt
- M-5 THE EXITING FLAVOR WORLD OF PROCESSED ONIONS**  
Michael Granvogl, Peter Schieberle
- M-6 EVOLUTION OF AROMATIC AND PHENOLIC COMPOUNDS OF SUPERIOR SEEDLESS GRAPES DURING RIPENING**  
Fenoll Jose, Manso Angela, Hellin Pilar, Flores Pilar
- M-7 CHANGES IN THE AROMATIC COMPOSITION OF MOSCATUEL AND RUBY SEEDLESS GRAPES DURING RIPENING**  
José Fenoll, María Martínez, María V. Molina, Juana Cava, Pilar Hellín, Pilar Flores

- M-8** **ULTRASONIC ASSISTED MICROENCAPSULATION OF CARDAMOM ESSENTIAL OIL**  
Masoud Najaf Najafi, Rassoul Kadkhodae, Seyed Ali Mortazavi
- M-9** **DEVELOPMENT OF A STIR BAR SORPTIVE EXTRACTION METHOD COUPLED TO GAS CHROMATOGRAPHY-MASS SPECTROMETRY FOR THE ANALYSIS OF VOLATILE COMPOUNDS IN SHERRY BRANDY**  
Raul Delgado, Enrique Duran, Remedios Castro, Ramon Natera, Carmelo G. Barroso
- M-10** **DEVELOPMENT OF AN ELECTRONIC NOSE TO DISCRIMINATE CHEESE VARIETY**  
Vânia F. Pais, João António B. P. Oliveira, Maria Teresa S. R. Gomes
- M-11** **CHARACTERIZATION AND DIFFERENTIATION OF SHERRY BRANDIES WITH DIFFERENT PERIODS OF AGEING IN WOOD**  
Enrique Duran, Raul Delgado, Ramon Natera, Remedios Castro, Carmelo G. Barroso
- M-12** **LC-MS/MS STUDIES ON THE INFLUENCE OF THE PH VALUE ON THE FORMATION OF NOVEL ISO- $\alpha$ -ACID DEGRADATION PRODUCTS IN BEER**  
Annika Brock, Andreas Stephan, Daniel Intelmann, Thomas Hofmann, Georg Stettner
- M-13** **MICRO-OXYGENATION AND AMERICAN OAK NON-TOASTED CHIPS ADDITION EFFECTS ON PETIT VERDOT RED WINES**  
María Jesús Cejudo-Bastante, Isidro Hermosín-Gutiérrez, María Soledad Pérez-Coello
- M-14** **NATURAL MILK LIPASE: INFLUENCE OF ITS ACTIVITY ON THE FREE FATTY ACIDS AND VOLATILE COMPOUNDS PROFILES OF CHEESES DURING RIPENING**  
María Cristina Perotti, María Ayelén Vélez, Irma Verónica Wolf, Mario César Candiotti, Erica Ruth Hynes, Carlos Antonio Zalazar
- M-15** **INFLUENCE OF AN ESTERASE ADDITION ON THE FATTY ACIDS AND VOLATILE COMPOUND PROFILES OF SEMI HARD CHEESES**  
María Cristina Perotti, Irma Verónica Wolf, Luigi Mandrich, Giuseppe Manco, Carlos Antonio Zalazar, Carlos Alberto Meinardi
- M-16** **PORTABLE, VERSATILE AND EASY-TO-USE HOME-MADE PROTOTYPE FOR THE GENERATION, ENTRAPMENT AND CONTROLLED DESORPTION OF AROMAS AND ODOURS**  
Alberto de Diego, Josu Trebolazabala, Irantzu Martinez-Arkarazo, Eneko Atxa, Juan Manuel Madariaga
- M-17** **MODERN ANALYTICAL METHODS FOR THE ANALYSIS OF SULPHUR FLAVORS IN MALT AND BEER**  
Zdeněk Svoboda, Renata Mikulíková, Sylvie Běláková, Karolína Benešová
- M-18** **FURAN AND ITS DERIVATIVES IN POLISH TRADITIONAL BREAD “RAZOWY” WITH HONEY**  
Beata Cieślak, Mieczysław Obiedziński
- M-19** **FURAN IN POLISH TRADITIONAL BREAD “RAZOWY” WITH HONEY**  
Beata Cieślak, Mieczysław Obiedziński
- M-20** **GREEN COFFEE QUALITY: OPTIMIZATION OF AN ANALYTICAL SBSE-GC-MS METHOD FOR DEFECT DETECTION**  
Silvia Colombari, Valentina Lonzarich, Diego Rivetti, Luciano Navarini
- M-21** **AROMATIC PROFILE OF ARGENTINEAN RED WINES PRODUCED FROM DIFFERENT YEAST**  
Daniel Wunderlin, María Paula Fabani, Mario Ravera

- M-22**    **COMPARATIVE ESSENTIAL OIL COMPOSITION OF LAVENDULA SPECIES FROM INDIA**  
Archana Raina, K. S. Negi
- M-23**    **ESSENTIAL OIL COMPOSITION OF ORIGANUM MAJORANA AND ORIGANUM VULGARE SSP. HIRTUM GRO WING IN INDIA**  
Archana Raina, K. S. Negi, S. K. Mishra
- M-24**    **CHEMOMETRICAL CORRELATIONS OF UMAMI TASTE COMPOUNDS AND MOLECULAR PROPERTIES FOR VARIOUS VEGETABLES OF ROMANIAN ORIGIN**  
Mirela Praisler, Gabriela Iordachescu, Oana Mihaela Niculae, Camelia Bonciu
- M-25**    **MULTIVARIATE AND SENSORIAL ANALYSIS OF TASTE COMPOUNDS AND SPECTROSCOPIC PROPERTIES FOR VARIOUS CHEESE ASSORTMENTS**  
Gabriela Iordachescu, Mirela Praisler, Camelia Bonciu, Oana Mihaela Niculae

**THURSDAY, November 5, 2009**

14:00 – 16:00

**POSTER SESSION 2**

**General Food Analysis (A-1 – A-54; D-5)**  
**Novel Foods, GMO, Nutraceuticals, Organic Farming (B-1 – B-11)**  
**Natural Toxins, Mycotoxins (G-1 – G-40)**  
**Authenticity, Traceability, Fraud (J-1 – J-50)**

**A: GENERAL FOOD ANALYSIS**

- A-1** **RIDASCREEN® SALMONELLA – A NEW INNOVATIVE ELISA BASED TEST KIT FOR RAPID DETECTION OF SALMONELLA SPP. WITHIN 23 HOURS**  
Ronald Niemeijer, Reinhard Witzemberger, Janina Mahnke, Mohsen Jrade, Patrick Taylor, Paul Dunnigan
- A-2** **SHELF LIFE DURABILITY OF OAT-BASED PRODUCTS**  
Claudine Cognat, Derek Stewart
- A-3** **DEPENDENCES BETWEEN COMPOSITION, STRUCTURE AND COLLOIDAL COMPETENCES OF POLYSORBATES**  
Calin Jianu, Monica Butnariu, Ileana Cocan, Alexandru Rinovetz, Gabriel Bujancă, Ionel Jianu
- A-4** **TRACE ELEMENT ANALYSIS OF DIETARY SUPPLEMENTS AND NUTRIENTS BY TXRF**  
Armin Gross, Hagen Stosnach, Lutz Schomburg, James Neal-Kababick
- A-5** **STUDY OF CARBOHYDRATE REACTIVITY ON THE DEVELOPMENT OF THE MAILLARD REACTION IN SOLID MODEL SYSTEMS**  
Oswaldo Hernandez, Vesela I. Chalova, Steve C. Ricke, F. Javier Moreno, Maria Luz Sanz
- A-6** **DETERMINATION OF INDOLE-3-ACETIC ACID IN MALVASIA FROM ISTRIA GRAPE AND WINE**  
Luna Maslov, Ana Jeromel, Stanka Herjavec, Marko Karoglan, Bernard Kozina
- A-7** **ASSESSMENT OF EGG PRODUCTS FRESHNESS BY ARTIFICIAL OLFACTORY SYSTEMS**  
Michele Suman, Gabriele Riani, Enrico Dalcanale
- A-8** **RFID SMARTCARD CHEMIREISTORS FOR WIRELESS DETECTION OF ORGANIC VAPOURS**  
Zorana Grabaric, Miroslav Marecic, David Matthew Steinberg, Ivana Murkovic Steinberg, Ivan Zura, Maja Kozina
- A-9** **MEASUREMENT OF TOTAL STARCH**  
Ida Lazewska, Anna Draga, Barry McCleary
- A-10** **APPLICATIONS OF HYDROPHILIC INTERACTION CHROMATOGRAPHY (HILIC) TO ANALYSIS OF CHEMICAL MARKERS IN MEAT AND MEAT PRODUCTS**  
Leticia Mora, Aleida Hernandez-Cazares, M-Concepcion Aristoy, Fidel Toldra, Milagro Reig
- A-11** **SEPARATION, IDENTIFICATION AND DETERMINATION OF SOME COMPONENTS IN SOME VEGETABLE OIL SAMPLES**  
Nabil Fakhre, Hemen Khalid
- A-12** **USE OF A MEMBRANELESS EXTRACTION MODULE FOR THE VOLTAMMETRIC DETERMINATION OF SULPHITES IN WINE**  
Luís Gonçalves, Miriam Anunciação, João Pacheco, José Rodrigues, Aquiles Barros

- A-13** DETECTION OF NITRITE USING A PRUSSIAN BLUE MODIFIED SCREEN-PRINTED CARBON ELECTRODE  
Chia-Yu Lin, Kuo-Chuan Ho
- A-14** AMINO ACID ANALYSIS OF SPINACH AND APPLE USING THE QUECHERS SAMPLE PREPARATION TECHNIQUE AND AN AUTOMATED OPA/FMOC DERIVITIZATION LC METHOD  
John W. Hendsen Jr., Joan Stevens, Ulrik Wittek, Thierry Faye
- A-15** DEVELOPMENT OF METHODS FOR MONITORING COD DESALTING PROCESS BASED ON FLOW INJECTION ANALYSIS AND FOURIER-MID INFRARED SPECTROSCOPY  
Andrea C. Galvis-Sánchez, Ildikó Tóth, Susana Ganito, Ivonne Delgadillo, António O.S.S. Rangel
- A-16** EFFECT OF INCREASING NITRATE APPLICATIONS TO AN ORGANIC-NITROGEN-BASED NUTRIENT SOLUTION ON THE N ISOTOPE COMPOSITION OF PEPPER PLANTS  
Pilar Flores, Phil Murray, Pilar Hellín, MŞ del Mar Davó, Alicia López, José Fenoll
- A-17** DETERMINATION OF COPPER CHLOROPHYLLINS (E 141 [II]) IN FOOD BY ULTRAFAST LIQUID CHROMATOGRAPHY (UFLC) WITH PHOTODIODE ARRAY DETECTION  
Fangyan Li, Pei Geok Lee, Sheot Harn Chan
- A-18** DETERMINATION OF ISOASCORBIC ACID IN FISH TISSUE BY HYDROPHILIC INTERACTION LIQUID CHROMATOGRAPHY – ULTRAVIOLET AND TANDEM MASS SPECTROMETRIC DETECTION  
Spyros Drivelos, Nikolaos Thomaidis, Marilena Dasenaki
- A-19** EFFECT OF PARTICLE SIZE AND PH ON SOYBEAN PROTEIN SOLUBILITY  
Adrian Caprita, Rodica Caprita, Gheorghe Ilia
- A-20** BIOPHYSICAL METHODS USED FOR EVALUATING SOYBEAN PROTEIN SOLUBILITY  
Rodica Caprita, Adrian Caprita, Calin Julean
- A-21** VARIATION IN THE CROP YIELD AND CHEMICAL COMPOSITION OF WILD CLOUDBERRY  
Mari Jaakkola, Kalle Hoppula, Ville Korpelainen, Vesa Virtanen
- A-22** INCREASED SELECTIVITY WITHOUT LOSS OF SENSITIVITY: USE OF LC-MS<sup>3</sup> FOR SENSITIVE ADDITIONAL STRUCTURE INFORMATION AND LC-MRM<sup>3</sup> FOR HIGHLY SELECTIVE QUANTIFICATION  
Axel Besa, Jan Lembcke
- A-23** OPTIMIZATION OF ACCELERATED SOLVENT EXTRACTION (ASE) OF TOTAL LIPIDS FROM FISH MUSCLE FOR GC/FID FATTY ACID AND HPLC CHOLESTEROL DETERMINATION  
Saša Janković, Aurelija Spirić, Dejana Trbović, Jasna Djinović, Danijela Vranić, Radivoj Petronijević
- A-24** BALANCE BETWEEN NUTRIENTS AND ANTI-NUTRIENTS IN EIGHT IRANIAN PLANT FOODS AS PLANT-BASED DIETS  
Ali Aberoumand
- A-25** EXTRACTION AND PURIFICATION OF INOSITOLS AND IMINOSUGARS FROM PLANT EXTRACTS  
Sonia Rodríguez-Sánchez, Oswaldo Hernández, Maria Luz Sanz, Ana Isabel Ruiz-Matute

- A-26 APPLICATION OF HIGH-SPEED COUNTERCURRENT CHROMATOGRAPHY FOR THE ISOLATION OF POLYPHENOLS FROM AMONTILLADO SHERRY WINE**  
Fabian Weber, Mónica Schwarz, Enrique Duran, Dominico Guillen, Carmelo G. Barroso, Peter Winterhalter
- A-27 ANALYSIS OF SUGAR CONTENT FROM SCHOOL MEALS IN CHUNCHEON, KOREA**  
Hee Yun Kim, Se Jong Park, Jin Sook Lee, Young Hun Kim, In Sun Choi, Min Ja Cho, Min Su Shin, Jae Sang Song, So Young Chung, Seon Hee Choi
- A-28 VALIDATION OF DUMAS COMBUSTION METHOD (LECO TRUSPEC CHNS) FOR TOTAL NITROGEN CONTENT DETERMINATION IN CEREALS AND OILSEEDS**  
Bojana Beljkaš, Jovana Matić, Ivan Milovanović, Aleksandra Mišan
- A-29 CONCENTRATIONS OF TRACE ELEMENTS IN TOMATO FRUITS AND THEIR CULTIVATION SUBSTRATES**  
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Mariavittoria Zampella, Paola Adamo, Christophe Quénel, Fabio Terribile, Simona Vingiani
- J-31** **THE USE OF DIRECT ANALYSIS IN REAL TIME (DART) IONIZATION-MASS SPECTROMETRY FOR AUTHENTICATION OF ANIMAL FATS**  
Vojtech Hrbek, Lukas Vaclavik, Bo-Anne Belkova, Petr Pipek, Jana Hajslova
- J-32** **COMPREHENSIVE PROFILING FOR QUALITY ASSESSMENT OF DISTILLED ALCOHOLIC BEVERAGES**  
Monika Cerna, Katerina Riddellova, Tereza Valentova, Tomas Cajka, Jana Hajslova, Vladimir Kocourek, Lukas Vaclavik
- J-33** **AUTHENTICATION OF THE BOTANICAL ORIGIN OF HONEY USING ADVANCED MASS-SPECTROMETRIC TECHNIQUES AND MULTIVARIATE ANALYSIS**  
Tomas Cajka, Katerina Riddellova, Jana Hajslova, Dalibor Titera
- J-34** **TRACING THE ORIGIN OF FOOD: AN OVERVIEW OF THE OUTCOMES FOR HONEY, OLIVE OIL, AND BEER**  
Tomas Cajka, Katerina Riddellova, Monika Tomaniova, Jana Hajslova
- J-35** **DETECTION OF ANIMAL REMAINS IN AN ORGANIC CATTLE FEED**  
Peter Colwell, Michael Walker, Kirstin Gray
- J-36** **QUALITY ASSESSEMENT OF HONEY MULTIELEMENT ANALYSIS USING BY ICPMS**  
Maria Chudzinska, Danuta Baralkiewicz
- J-37** **DETERMINATION OF MELAMINE IN EGGS BY MICROWAVE-ASSISTED EXTRACTION AND HIGH PERFORMANCE LIQUID CHROMATOGRAPHY/MASS SPECTROMETRY**  
Liushui Yan, Xin Jiang, Xubiao Luo
- J-38** **DETERMINATION OF ETHYL-CARBAMATE FOR AUTHENTICATION PURPOSES OF HUNGARIAN CIDER SPIRITS BY HPLC-ESI-MS**  
Edit Deák, Mihaly Dernovics
- J-39** **IH HRMAS-NMR SPECTROSCOPY TO ASSESS FOOD QUALITY**  
Sara Cozzolino, Caterina Cafiero, Mena Ritota, Anna Taglienti, Paolo Sequi, Massimiliano Valentini
- J-40** **OPTIMIZATION OF A MATRIX SOLID-PHASE DISPERSION METHOD FOR THE DETERMINATION OF SUDANS I-IV IN TOMATO SAUCE SAMPLES**  
L. Enríquez Gabeiras, R.M. Garcinuño Martínez, P. Fernández Hernando, J.S. Durand Alegría
- J-41** **PROFILING OF TOCOPHEROLS AND STEROLS OF RAPESEED OIL FOR CONFIRMATION OF CONTAMINATION OF RAPESEED BY SEEDS OF WEED PENNY-CRESS**  
Agnieszka Obiedzińska, Dorota Ogradowska, Julita Nawratil, Ryszard Zadernowski
- J-42** **GAS CHROMATOGRAPHY METHODS FOR CHARACTERIZATION OF CONTAMINATION CONSEQUENCES OF RAPESEED BY WEEDS SEEDS OF PENNY-CRESS**  
Agnieszka Obiedzińska, Dorota Ogradowska, Julita Nawratil, Ryszard Zadernowski
- J-43** **MEASURING FRUIT JUICE ADULTERATION BY CHANGES IN FLAVANOID CONTENT USING MEPS-HPLC**  
Hans-Jurgen Wirth, Naza Lahoutifard, Paul Wynne



- J-44**    **NMR METHOD FOR IDENTIFYING THE BOTANICAL ORIGIN OF POLISH ORIGIN HONEYS**  
Izabela Jasicka-Misiak, Aleksandra Kycia, Paweł Kafarski
- J-45**    **ILLEGAL FOOD DYES MULTIEXTRACTION AND MULTIDETERMINATION APPLYING QUECHERS AND LC-MS/MS**  
Rita Lorenzini, Davide Garbini, Martino Barbanera
- J-46**    **CHARACTERIZATION OF WINES THROUGH CHROMATOGRAPHIC PROFILES OF FLUORESCENT POLYPHENOLIC COMPOUNDS USING CHEMOMETRICS FOR DATA ANALYSIS**  
Arantza Leon, Ana Sanfeliu, Ramón Oliver, Santiago Hernández-Cassou, Javier Saurina
- J-47**    **CHARACTERIZATION OF WINES THROUGH THE COMPOSITIONAL PROFILES OF POLYPHENOLS AND BIOGENIC AMINES USING CHEMOMETRICS**  
Javier Saurina
- J-48**    **TIIPAPA: A NATIONAL PROJECT TO CHARACTERIZE AND TRACE EARLY POTATO PRODUCTION**  
Paola Adamo, Domenico Carputo, Romana Bravi, Marilena Cipollaro, Nunziatina De Tommasi, Pasquale Lombardi, Bruno Parisi, Maria Antonietta Rao
- J-49**    **CLASSIFICATION OF ORGANIC CROP PRODUCTS BY MEASURING SECONDARY PLANT COMPOUNDS?**  
Johannes Kahl, Marco Roose, Angelika Ploeger
- J-50**    **DETERMINATION OF TRACE ELEMENTS IN INDIAN TEA SAMPLES USING INDUCTIVELY COUPLED PLASMA ATOMIC EMISSION SPECTROMETRY (ICP-AES) FOR GEOGRAPHICAL CLASSIFICATION**  
Rupali Lagad, Alamelu Devanathan, Kanchan Pande, Suresh Aggarwal

**FRIDAY, NOVEMBER 6, 2009**

10:30 – 11:30

**POSTER SESSION 3**

Nanoparticles (D-1 – D-7)  
Processing and Packaging Contaminants (H-1 – H-32)  
Biotechnology Based Methods (I-1 – I-5)  
Allergens (K-1 – K-16)  
Biologically Active, Health Promoting Food Components (N-1 – N-39)  
Last minute posters (LM-1 – LM-19)

**D: NANOPARTICLES**

- D-1 THE INHIBITORY EFFECT OF NANOCID® AGAINST STAPHYLOCOCCUS AUREUS AT DIFFERENT TEMPERATURES**  
Hassan Gandomi, Ali Khanjari, Ali Misaghi, Hamed Ahary, Mosayeb Vahedi, Fereshteh Ghadami, Jafar Rahmanian
- D-2 GROWTH RESPONSE OF SALMONELLA TYPHIMURIUM TO SILVER NANOPARTICLE AT DIFFERENT TEMPERATURES**  
Ali Misaghi, Ali Khanjari, Hassan Gandomi, Hamed Ahary, Mosayeb Vahedi, Fereshteh Ghadami, Jafar Rahmanian
- D-3 MAGNETIC HYDROPHILIC MICROSPHERES P (HEMA-CO-GMA) FOR DNA ISOLATION FROM MOUSE FAECES**  
Štěpánka Trachtová, Tanja Obermajer, Alena Španová, Bojana Bogovič Matijašić, Irena Rogelj, Daniel Horák, Bohuslav Rittich
- D-4 ANALYSIS OF NANOPARTICLES IN FOOD AND FOOD PACKAGING**  
Ruud Peters, Bert Brouwer, Elly Wijma, Xue Jiang, Stefan Weigel, Hans Bouwmeester
- D-6 CHALLENGES IN THE PREPARATION OF COLLOIDAL GOLD PARTICLES AS A LABEL FOR ANTIBODIES IN LATERAL FLOW DEVICES**  
Barbara Cvak, Alexandra Molinelli, Rudolf Krska
- D-7 DEVELOPMENT OF MICROSCOPIC TECHNIQUES FOR DIFFERENTIAL DETECTION OF TECHNOGENIC NANOPARTICLES IN FOODSTUFFS**  
Anatoly Zherdev, Irina Safenkova, Mikhail Savvateev, Boris Dzantiev

**H: PROCESSING AND PACKAGING CONTAMINANTS**

- H-1 FOOD CONTACT MATERIALS PROFICIENCY TESTING PROVIDES AN ESSENTIAL QC ROLE**  
Mark Sykes, Elaine Leach, Paul Hauk, Emma Bradley
- H-2 RAPID ANALYSES OF INK PHOTOINITIATORS WITH A MULTI METHOD IN FOOD PACKAGING MATERIALS AND FOODSTUFFS**  
Tina Richter, Thomas Gude
- H-3 DIETARY INTAKE OF THE FOOD PROCESS CONTAMINANT FURAN**  
Arvid Fromberg, Sisse Fagt, Kit Granby
- H-4 APPLICATION OF THE STANDARD ADDITION METHOD FOR THE DETERMINATION OF ACRYLAMIDE IN HEAT-PROCESSED FOODS BY LIQUID CHROMATOGRAPHY TANDEM MASS-SPECTROMETRY**  
Eva Muñoz, Antoni Rúbies, Francesc Centrich

- H-5 IMPACT OF INORGANIC SALTS ON L-ASPARAGINASE EFFECTIVITY OF ACRYLAMIDE ELIMINATION IN CEREAL PRODUCTS**  
Kristína Kukurová, Zuzana Ciesarová, Alena Bednáriková, Lucie Marková, Vural Gökmen, Özge Çentikaya Açar
- H-6 OCCURRENCE OF FURAN FROM FOODSTUFFS IN THE BELGIAN MARKET**  
Georges Scholl, Marie-Louise Scippo, Guy Maghuin-Rogister, Gauthier Eppe, Edwin De Pauw, Claude Saegerman
- H-7 VALIDATION OF A SUB-ROOM TEMPERATURE ID-SPME-GC-MS METHOD FOR THE ANALYSIS OF FURAN IN FOOD**  
Georges Scholl, Marie-Louise Scippo, Jean-François Focant, Edwin De Pauw, Gauthier Eppe
- H-8 SCREENING OF FURANS IN AROMATIZED COFFEE SAMPLES BY SPME-GC-MS: COMPARISON WITH CONVENTIONAL COFFEE**  
Catarina Petisca, Olívia Pinho, Isabel Ferreira
- H-9 THE MONITORING OF ACRYLAMIDE LEVELS IN FOOD IN POLAND**  
Miroslaw Jarosz, Hanna Mojska, Iwona Gielecińska, Katarzyna Malecka, Katarzyna Stoś
- H-10 DETERMINATION OF FURAN IN SAMPLES OF BABY-FOOD FROM THE BRAZILIAN MARKET**  
Adriana Arisseto-Bragotto, Eduardo Vicente, Maria Cecília Toledo
- H-11 TARGETED MULTIDIMENSIONAL GAS CHROMATOGRAPHY USING A HEART CUTTING DEVICE AND CRYOGENIC FOCUSING FOR THE DETERMINATION OF BENZOPHENONE DERIVATIVES IN FOODSTUFFS**  
Aurélié Bugey, Yves Janin, Patrick Edder, Stefan Bieri
- H-12 DETERMINATION OF PVC PLASTICIZERS IN PRESERVED THAI HERBS IN OIL AND THAI CURRY PASTES BY GAS CHROMATOGRAPHY**  
Natchanun Leepipatpiboon, Chanchira Chanprasert, Siripastr Jayanta, Maurus Biedermann, Sumalee Tangpittayakul, Duanghathai Pentrakoon
- H-13 COMPARISON OF HPLC AND LC/ESI-MS/MS METHODS FOR DETERMINATION OF ACRYLAMIDE IN WHEAT, BARLEY AND RYE MALTS**  
Zeynep Küçük, Necati Bariş Tuncel, Neşe Yılmaz
- H-14 CORRELATION OF METHODS FOR DETECTION OF BACTERIA PRODUCING BIOGENIC AMINES IN CHEESE**  
Eva Standarová, Ivana Borkovcová, Marta Dušková, Lenka Vorlová
- H-15 DETERMINATION OF CHOLESTEROL OXIDES CONTENT IN SELECTED ANIMAL PRODUCTS BY GC/MS**  
Dorota Derewiaka, Ewa Sosińska, Mieczysław Obiedziński
- H-16 3-MCPD-ESTERS ANALYSIS IN EDIBLE OILS AND FATS: A FEASIBILITY STUDY INTO THE USE OF LARGE VOLUME INJECTION AND COMPREHENSIVE GC×GC-TOF MS418**  
Sjaak de Koning, Zuzana Zelinková, Karel Hrnčirik, Hans-Gerd Janssen
- H-17 RAPID MULTI-ANALYTE QUANTIFICATION OF BENZOPHENONE, 4-METHYLBENZOPHENONE AND RELATED DERIVATIVES FROM PAPERBOARD FOOD PACKAGING**  
Riitta Koivikko, Sarah Pastorelli, Ana Rodríguez-Bernaldo de Quirós, Rafael Paseiro-Cerrato, Perfecto Paseiro-Losada, Catherine Simoneau
- H-18 DETERMINATION OF THE PARTITION COEFFICIENTS ( $K_{P/F}$ ) OF THREE MODEL SUBSTANCES IN SELECTED FOODS IN CONTACT WITH SPIKED LDPE FILM**  
Joaquim Maia, Raquel Sendón, Roland Franz, Annika Seiler, Laurence Castle, Emma L. Bradley, I. Leon, Giorgia Beldi, V. Spinosi, Sarah Pastorelli

- H-19**    **DEVELOPMENT OF A RAPID AND SIMPLE ANALYTICAL METHOD FOR THE DETERMINATION OF BENZOPHENONE, DIPHENYLBUTADIENE AND UVITEX® OB IN SPIKED LDPE FILMS**  
Joaquim Maia, Roland Franz, Annika Seiler, Emma L. Bradley, I. Leon, Catherine Simoneau, Giorgia Beldi, Sarah Pastorelli, José Manuel Cruz, Perfecto Paseir
- H-20**    **STUDY OF THE MIGRATION OF PHOTOINITIATORS THROUGH THE VAPOR PHASE**  
Ana Rodríguez-Bernaldo de Quirós, Rafael Paseiro-Cerrato, Sarah Pastorelli, Riitta Koivikko, Catherine Simoneau, Perfecto Paseiro-Losada
- H-21**    **UPDATED REVIEW OF THE CHROMATOGRAPHIC METHODS FOR THE DETERMINATION OF POLYFUNCTIONAL AMINES USED IN FOOD PACKAGING MATERIALS**  
Rafael Paseiro-Cerrato, Ana Rodríguez-Bernaldo de Quirós, Raquel Sendón, Juana Bustos, María Eugenia Cirugeda, José Juan Sánchez, José Manuel Cruz, Perfecto Paseiro-Losada
- H-22**    **DETERMINATION OF HYDROXYMETHYLFURFURAL IN OILS FROM ROASTED SEEDS AND NUTS**  
Gökhan Durmaz, Burce Atac Mogol, Vural Gokmen
- H-23**    **MONITORING OF FURAN LEVELS IN MALT AND BEER USING HS-SPME/GC-MS**  
Katerina Riddelova, Tereza Valentova, Monika Cerna, Tomas Cajka, Vladimir Kocourek, Jana Hajslova
- H-24**    **MONITORING OF ACRYLAMIDE LEVELS IN VARIOUS BEERS USING LC-MS/MS**  
Katerina Valenzova, Veronika Bartackova, Katerina Riddelova, Vladimir Kocourek, Jana Hajslova
- H-25**    **COMPARISON OF PERFORMANCE CHARACTERISTICS OBTAINED IN ACRYLAMIDE ANALYSIS IN VARIOUS MATRICES EMPLOYING LC-MS/MS AND UPLC-TOF/MS**  
Veronika Bartackova, Ondrej Lacina, Katerina Valenzova, Katerina Riddelova, Jana Hajslova
- H-26**    **DETERMINATION OF BISPHENOL A IN INFANT FORMULA BY AUTOMATED SAMPLE PREPARATION AND LIQUID CHROMATOGRAPHY-MASS SPECTROMETRY**  
Yang Shi, Catherine Lafontaine, Francois Espourteille, Yolanda Fintschenko
- H-27**    **SOLUTION OF ANALYTICAL PROBLEMS EMERGING FROM LC-ESI-MS-MS ACRYLAMIDE DETERMINATION**  
Alena Bednáriková, Zuzana Ciesarová, Kristína Kukurová
- H-28**    **TRANSFER OF PRINTING INK CONSTITUENTS FROM PACKAGING INTO FOOD SIMULANTS**  
Zdenka Dupakova, Kamila Klaudisova, Lenka Votavova, Jaroslav Dobias, Michal Voldrich
- H-29**    **FURAN LEVELS IN FOOD AND DRINKS**  
Jan-Willem Wegener, Jacco Koekkoek, Patricia López- Sánchez
- H-30**    **EXTRACTION OF MELAMINE FROM VARIOUS MATRICES USING RESIN-BASED MIXED-MODE CATION EXCHANGE SPE AND ANALYSIS WITH LC-MS/MS**  
Lee Williams, Rhys Jones, Helen Lodder, Steve Plant, Steve Jordan, Richard Calverley, Claire Desbrow, Gary Dowthwaite, Joanna Caulfield
- H-31**    **ANALYSIS OF HMF AND HMFA IN FOOD AND URINE**  
Michael Murkovic
- H-32**    **LC/MS/MS ANALYSIS OF BIOGENIC AMINES IN FOODS AND BEVERAGES**  
Brent Lefebvre, Takeo Sakuma, Andre Schreiber, Michael Quilliam

**I: BIOTECHNOLOGY BASED METHODS**

- I-1 BIOASSAY SCREENING: THE ADDED VALUE**  
Toine Bovee, Ron Hoogenboom, Jeroen Rijk, Michel Nielen
- I-2 MYELOPEROXIDASE - MEDIATED OXIDATION OF ORGANOPHOSPHOROUS PESTICIDES**  
 Tamara Lazarevic Pasti, Ljubodrag Vujisić, Vesna Vasic
- I-3 HISTAMINE DETERMINATION IN WINE: AN APTAMER-BASED DETECTION SYSTEM.**  
Elisa Jimenez, Sandra Rainieri, Oscar Martinez de Ilarduya, Kepa Escuredo
- I-4 EXPRESS IMMUNOCHROMATOGRAPHIC ASSAYS FOR THE CONTROL OF TOXIC CONTAMINANTS IN FOODSTUFFS**  
 Boris Dzantiev, Nadezhda Byzova, Alexander Urusov, Anatoly Zherdev
- I-5 DEVELOPMENT OF GEL-BASED IMMUNOCHROMATOGRAPHIC TEST FOR SIMULTANEOUS DETECTION OF 2,4,6-TRICHLOROPHENOL AND OCHRATOXIN A IN RED WINE**  
Natalia Beloglazova, Irina Goryacheva, Tatyana Rusanova

**K: ALLERGENS**

- K-1 MONITORING OF DAILY GLIADIN INTAKE IN PATIENTS ON GLUTEN-FREE DIET**  
Dana Gabrovská, Petr Kocna, Jana Rysová, Dana Borovská, Helena Tlaskalová-Hogenová
- K-2 SENSITIVE ALLERGEN TESTING IN RED AND WHITE WINE USING RIDASCREEN® FAST CASEIN AND RIDASCREEN® FAST EI/EGG ELISA**  
Sigrid Haas-Lauterbach, Ulrike Immer, Markus Lacorn, Tina Katzenmeier, Christian Gößwein
- K-3 STANDARDIZATION IN ALLERGEN DETERMINATION**  
Sigrid Haas-Lauterbach, Ulrike Immer, Tina Katzenmeier, Christian Goesswein, Markus Lacorn, Stephanie Bader, Ute Schweiggert
- K-4 ELISA KIT FOR MUSTARD PROTEIN DETERMINATION – COLLABORATIVE STUDY**  
Dana Gabrovská, Jana Rysová, Ingrid Malmheden Yman, František Štumor, Jan Plicka, Stefania Lametti, Jorge Martínez, Kristiina Takkinen, Martin Kubík, Miguel Angel Pardo
- K-5 DEVELOPMENT OF A NEW ANALYTICAL METHOD FOR THE DETERMINATION OF SULPHITES IN FRESH MEATS AND SHRIMPS BY ION EXCHANGE CHROMATOGRAPHY WITH CONDUCTIVITY DETECTION**  
Diego Centonze, Marco Iammarino, Aurelia Di Taranto, Donatella Nardiello, Carmen Palermo
- K-6 PURIFICATION AND CHARACTERISATION OF POTENTIAL ALLERGENIC HAZELNUT PROTEINS**  
Parisa Ansari, Judith Rudolf, Justyna Rechthaler, Christoph Hasenhindl, Sabine Baumgartner
- K-7 DETECTION OF LUPINE (LUPINUS SPP.) DNA IN FOOD BY REAL-TIME PCR**  
Anja Demmel, Christine Hupfer, Ulrich Busch, Karl-Heinz Engel
- K-8 DETECTION OF TOXIC FRAGMENTS FROM GLUTEN USING A NEW MONOCLONAL ANTIBODY-BASED TEST**  
Elisabeth Halbmayr, Michael Zheng, Donna Houchins
- K-9 EXAMINATIONS OF THE MAIN ALLERGENIC PROTEIN-CODING GENES IN SOME DOMESTIC APPLE VARIETIES**  
Erika E. Szabó, Éva Gelencsér, Anna Jánosi, Erzsébet Kiss

- K-10 PERSISTENCE OF PEANUT PROTEIN ON HANDS AND CLOTHING**  
Kirstin Gray, Michael Walker, Indu Patel, Malvinder Singh, Peter Colwell
- K-11 DETECTION OF PEANUT, MILK AND GLUTEN ALLERGENS BY LC-MS/MS: TOWARDS A MULTI-ALLERGEN ASSAY FOR MAJOR ALLERGENS IN FOOD**  
Stephen Lock, Cathy Lane, Bert Popping, Donna Potts, Phil Jackson
- K-12 RAPID SIMULTANEOUS DETECTION AND QUANTIFICATION OF ALLERGENIC PROTEINS WITH AND WITHOUT POSTTRANSLATIONAL MODIFICATION IN DIETETIC BABY FOOD BY USING HIGH SENSITIVE TANDEM LCMSMS**  
Detlev Schleuder, Tomas Korba, Marco Euler Euler, Jianru Stahl-Zeng, Marko Mank, Gilda Georgi, Bernd Stahl, Guenther Raffler
- K-13 A REAL-TIME PCR METHOD FOR THE DETECTION OF WHITE MUSTARD (SINAPIS ALBA)**  
Magdalena Fuchs, Margit Cichna-Markl, Rupert Hochegger, Hermann Hoertner
- K-14 ELISA KIT FOR DETERMINATION OF EGG WHITE PROTEINS – COLLABORATIVE STUDY**  
Petr Cuhra, Petr Hanák, Květa Tomková, Pavla Dvorská, Hana Bulawová, Jorge Guisantes, Idoia Postigo, Marja-Leena Laukkanen, Ana Baranda, Iñigo Martínez de Marañón
- K-15 DETERMINATION OF ALLERGENIC PROTEINS IN WHEAT FLOUR BASED FOOD MODEL SYSTEMS – A SCIENTIFIC COOPERATION WITHIN MONIQA NETWORK OF EXCELLENCE**  
Zsuzsanna Bugyi, Sándor Tömösközi, Judit Nagy, Kitti Török, Livia Hajas
- K-16 RAPID AND RELIABLE METHODS FOR QUALITATIVE AND QUANTITATIVE DETERMINATION OF SOYBEANS PROTEINS AND GLUTEN IN MEAT PRODUCTS**  
Vesna Matekalo-Sverak, Vesna Jankovic, Lazar Turubatovic, Slobodan Lilic, Danijela Vranic, Jelena Babic

## **N: BIOLOGICALLY ACTIVE, HEALTH PROMOTING FOOD COMPONENTS**

- N-1 PROTEIN FORTIFICATION OF CHEESE WITH WHEY PROTEINS**  
Soumya Prakash
- N-2 NOVEL 20-HYDROXYECDYSONE CONTAINING PLANTS**  
Nilufar Mamadalieva, Dilfuza Egamberdieva
- N-3 CHITOSAN THAT DISSOLVED IN HARD WATER SUPPRESS MUTAGENICITY**  
Kentaro Yoshikawa
- N-4 DEVELOPMENT OF AN ALL-INCLUSIVE METHOD FOR THE MEASUREMENT OF DIETARY FIBRE.**  
Anna Draga, Ida Lazewska, Barry McCleary
- N-5 CARBOHYDRATE SCREENING PLATFORM FOR FRACTIONATION, IDENTIFICATION AND QUANTIFICATION OF BIO-ACTIVE OLIGOSACCHARIDES IN COMPLEX FOOD MIXTURES**  
Leon Coulier, Richard Bas, Johan Timmermans, Bart Keijser, Ted Slaghek, William van Dongen
- N-6 FATTY ACID CONTENT AND COMPOSITION OF INTRAMUSCULAR FAT IN “MINHOTA” BREED CALVES: COMPARISON BETWEEN MALE AND FEMALE FROM TWO DIFFERENT GROUPS OF ANIMALS, VEAL AND BEEF**  
Preciosa Costa Pires

- N-7** **SELECTIVE PRODUCTION OF CONJUGATED LINOLEIC ACID ISOMER CIS-9, TRANS-11 FROM LINOLEIC ACID BY BIFIDOBACTERIUM BREVE CECT 4839**  
Cristina García-Marzo, Félix Amárita, Josune Ayo
- N-8** **EVALUATION OF SOLUBILITY AND STABILITY OF LUTEIN IN FOOD GRADE MICROEMULSIONS**  
Zoran Rodić, Breda Simonovska, Irena Vovk
- N-9** **THE CONTENT OF SELENIUM AS WELL AS OTHER TEN BIOLOGICAL ACTIVE METALS IN BOLETUS EDULIS FROM TWO AREAS IN BULGARIA AND INHIBITION OF BLOOD LIPIDS PEROXIDATION BY MUSHROOMS**  
Georgi Bekyarov, P. Paraskova, M. Kakalova, A. Iliev, Tsv. Bekyarova, G.V. Donchenko, O.M. Palyvoda, O.V. Viduk, O. Kuzmenko
- N-10** **EVALUATION OF ISOFLAVONOID CONTENT IN PHYTOESTROGEN FOOD SUPPLEMENTS**  
Radka Koblovská, Lenka Pučelíková, Oldřich Lapčík
- N-11** **ISOFLAVONOIDS IN HOPS**  
Radka Koblovská, Pavla Balátová, Petra Lanková, Pavel Dostálek, Oldřich Lapčík
- N-12** **PROFILES OF BETALAINS IN RED BEET ROOT (BETA VULGARIS L.) EXTRACTS ENRICHED BY A NEW METHOD**  
Aneta Spórna, Paweł Stalica, Zbigniew Pietrzkowski, Boris Nemzer, Wayne Tresher, Slawomir Wybraniec
- N-13** **BUCKWHEAT AND WHEAT FLOUR: ANTIOXIDANT COMPONENTS AND ACTIVITY**  
Ivana Sedej, Anamarija Mandić, Aleksandra Mišan, Marijana Sakač
- N-14** **HPLC DETERMINATION OF MEDICINAL PLANT PHENOLICS IN CRUDE EXTRACTS**  
Aleksandra Mišan, Anamarija Mandić, Neda Mimica-Dukić, Marijana Sakač, Ivana Sedej, Ivan Milovanović
- N-15** **EFFECT OF DIFFERENT PARAMETERS ON THE PRODUCTION OF CONJUGATED LINOLEIC ACIDS FROM LINOLEIC ACID BIOCONVERSION BY LACTIC ACID BACTERIA**  
Maurizio Quinto, Giuseppina Spadaccino, Giuseppe Gambacorta, Michele Faccia, Rosanna Tofalo, Maria Schirone, Sara Valmorri, Aldo Corsetti
- N-16** **VOLTAMMETRIC AND SPECTRAL CHARACTERIZATION OF ASCORBIGEN AND ITS DETERMINATION IN SAUERKRAUTS FROM WHITE CABBAGE BY HPLC WITH ELECTROCHEMICAL AND UV DETECTION**  
Danuta Zielińska, Juanna Frias, Elena Penas, Serafin Valverde, Conception Vidal-Valverde
- N-17** **WALNUT PROTEINS AS SOURCE OF BIOACTIVE PEPTIDES**  
Maria del Mar Caja, Mercedes Ramos, Jose Angel Gómez-Ruiz
- N-18** **ARTEFACTS IN THE ANALYSIS OF STEROL(-ESTER)S IN CHOLESTEROL-LOWERING FOOD PRODUCTS**  
Hans-Gerd Janssen, Raymond Baris, Herrald Steenbergen
- N-19** **CHARACTERIZATION OF ISOFLAVONE COMPOSITION IN SOY-BASED NUTRITIONAL SUPPLEMENTS VIA ULTRA PERFORMANCE LIQUID CHROMATOGRAPHY (UPLC™)**  
Gregor Fiechter, Bernd Raba, Helmut K. Mayer

- N-20** **COMPARISON OF POSITIVE AND NEGATIVE ELECTROSPRAY IONIZATION FOR DESULFOGLUCOSINOLATES' IDENTIFICATION BY LIQUID CHROMATOGRAPHY COUPLED WITH MASS SPECTROMETRY**  
Ewa Sosińska, Mieczysław Obiedziński
- N-21** **LUTEIN AS DIETARY SUPPLEMENT**  
Miroslav Šivel, Stanislav Kráčmar, Bořivoj Klejdus
- N-22** **EFFECTS OF THE ESSENTIAL OILS OF SOME HERBS ON GROWTH AND SURVIVAL OF LISTERIA MONOCYTOGENES IN CHEESE ALONE AND IN COMBINATION WITH MONOLAURIN**  
Hassan Hamed, S. Mehdi Razavi-Rohani
- N-23** **DEVELOPMENT OF A DNA-MODIFIED SENSOR TO EVALUATE THE TOTAL ANTIOXIDANT CAPACITY OF FLAVOURED WATERS**  
M. Fátima Barroso, J. Paulo Noronha, M. Goreti F. Sales, Cristina Delerue-Matos, M. Beatriz P.P. Oliveira
- N-24** **DETERMINATION OF WATERSOLUBLE B-VITAMINS WITH VITAFast® TESTS IN FRUITS AND FRUIT PRODUCTS**  
Ronald Niemeijer, Sigrid Haas-Lauterbach, Sylvia Stengl, Wolfgang Weber
- N-25** **SEPARATION AND PURIFICATION OF NATURAL ANTIOXIDANTS OBTAINED FROM A PVPP SLUDGE GENERATED DURING THE BREWING PROCESS**  
Letricia Barbosa-Pereira, José M. Cruz, Inmaculada Angulo, Raquel Sendón, Perfecto Paseiro-Losada
- N-26** **CHALLENGES IN DIETARY FIBRE ANALYSES**  
Kommer Brunt
- N-27** **FLOW INJECTION ANALYSIS DEVICES FOR TOTAL PHENOLIC COMPOUNDS MEASURE**  
Jorge Ferrer, Felix Amarita
- N-28** **PROFILE ANALYSIS OF GREEK HONEY EXTRACTS AND THEIR BIOACTIVITY ON CANCER CELLS**  
Mari Jaakkola, Tiina Tolonen, Anna V. Tsiapara, Ioanna Chinou, Konstadia Graikou, Paraskevi Moutsatsou, Vesa Virtanen
- N-29** **RAPID FLOW CYTOMETRY ANALYSIS OF ANTIMICROBIAL PROPERTIES OF HYBRID ARCTIC BRAMBLE (RUBUS ARCTICUS NOTHOSPP. X STELLARCTICUS G. LARSSON) AND CLOUDBERRY (RUBUS CHAMAEMORUS L.)**  
Mari Jaakkola, Johanna Korhonen, Maarit Hattuniemi, Jarkko Rätty, Kalle Hoppula, Vesa Virtanen
- N-30** **ANTIOXIDANT CAPACITY OF PEPTIDE HYDROLYZATES OBTAINED BY POULTRY LEFTOVERS**  
Gianni Galaverna, Francesca Lambertini, Stefano Sforza, Arnaldo Dossena, Rosangela Marchelli
- N-31** **A RAPID ANALYTICAL METHOD FOR THE COMBINED DETERMINATION OF VITAMINS AND METALS IN DIETARY SUPPLEMENTS**  
Salvador Maestre, Eduardo Paredes, Jose Luis Todolí, Soledad Prats
- N-32** **EFFECT OF ACTIVE FILMS CONTAINING NATURAL ANTIOXIDANTS ON THE LIPID STABILITY OF BEEF MEAT**  
Letricia Barbosa-Pereira, José M Cruz, Inmaculada Angulo, Raquel Sendón, Perfecto Paseiro-Losada
- N-33** **THE MICRO-EXTRACTION AND DETECTION OF PHENOLIC ANTI-OXIDANTS FROM CEREAL PRODUCTS USING MEPS-GCMS**  
Paul Wynne, Naza Lahoutifard



- N-34 LC/MS/MS ANALYSIS OF WATER-SOLUBLE B VITAMINS IN FORTIFIED FOODS AND BEVERAGES**  
Jim Krol, Brent Lefebvre, Sneh Bhandari, Jim Carlson, Andre Schreiber
- N-35 CHARACTERIZATION OF POLYPHENOLICS COMPOUNDS IN ARGENTINEAN RED WINE USING HPLC-MS/MS WITH RELATION TO ANTIOXIDANT ACTIVITY**  
Daniel Wunderlin, Romina Di Paola Naranjo, María Verónica Baroni, Carolina García Ferreyra, Santiago Otaiza Gonzalez, Micaela Ruiz Smania
- N-36 DETERMINATION OF 12 PHENOLIC ACIDS BY A VALIDATED HPLC METHOD: ITS APPLICATION TO SOME PLANTS FROM IDA MOUNTAIN (KAZ MOUNTAIN/ KAZDAĞI)**  
Necati Barış Tuncel, Neşe Yılmaz
- N-37 SCREENING OF ANTIMICROBIAL ACTIVITY OF MARINE SPONGE EXTRACTS AGAINST POTENTIAL FOOD-BORNE PATHOGEN BACTERIA: PRELIMINARY RESULTS**  
Martíña Ferreira, Ana G. Cabado, Paula Fajardo, María-José Chapela, Juan Manuel Vieites, Lucia Blanco, Jorge Lago
- N-38 ANALYSIS OF  $\beta$ -CASOMORPHINS IN CHEESE AND MILK BY NANO-ELECTROSPRAY WITH ION-TRAP MASS SPECTROMETRY**  
Cristina Juan García, Guillermina Font Pérez, Ana Juan García, Jordi Mañes Vinuesa
- N-39 AGROBACTERIUM RHIZOGENESE, PLANT TRANSFORMATION, HAIRY ROOTS INDUCTION OF THEOBROMA CACAO**  
Summaryati Syukur, Zozy Aneloi N.

## LM: LAST MINUTE POSTERS

- LM-1 MIGRATION OF CAPROLACTAM FROM NYLON INTO MIGLYOL CONTAINING EMULSIFIERS**  
William Limm, Timothy Begley, Anting Hsiung, Gregory Noonan
- LM-2 ESTIMATION OF FE AND ZN CONCENTRATION FROM 3 NOURISHING SUPPLEMENTS TO ORGANIZING A NUTRITION EXPERIMENT ON WEANED PIGLETS**  
Arabela Untea, Rodica Diana Criste, Margareta Olteanu, Raluca Olaru, Lenuta Enache
- LM-3 PRODUCTION OF POLYCLONAL ANTIBODY AGAINST AFLATOXIN M1 IN THAILAND**  
Amara Chinaphuti, Suppara Aukkasarakul
- LM-4 IDENTIFICATION OF APPROPRIATE WILD YEASTS FOR SPONTANEOUS WINE FERMENTATIONS AND DETERMINATION OF WINE ORIGIN MARKERS**  
Ana María Molina, Amadée Mathier, Fadri Kuonen, Gisela Boehle, Rainer Peters, Elizabeth Hardebusch, Björn Seidel
- LM-5 TACKLING THE POSSIBLE ABUSE OF ILLEGAL DYES IN AQUACULTURE: 2 NEW ANALYTICAL METHODS FOR THE DETERMINATION OF CHRYSOIDINE AND 17 TRIARYLMETHANE AND PHENOTHIAZINE DYES IN FISH AND FISHERY PRODUCTS**  
Tim Reysn, Stéphanie Fraselle, Désiré Laza, Joris Van Loco
- LM-6 ABSENCE OF DETECTABLE GENETICALLY MODIFIED (GM) MAIZE SEED SAMPLES IN NEPAL**  
Hari Kumar Shrestha, Men-Chi Chang, Kae-Kang Hwu

- LM-7 DETERMINATION OF GLYPHOSATE AND AMPA BY LIQUID CHROMATOGRAPHY COUPLED TO ELECTROSPRAY TANDEM MASS SPECTROMETRY: DERIVATIZATION, PRECONCENTRATION AND APPLICATION IN NATURAL WATER**  
Samuel Cantarero Malagón, Teresa Blazquez Málaga, Antonio Sanchez Sanchez, Pedro Aranzadi Cortina
- LM-8 ASSESSMENT AND COMPARISON OF TWO COMPLEMENTARY METABOLOMIC STRATEGIES BASED ON LC-HRMS FINGERPRINTS AS A TOOL TO SCREEN FOR ANABOLIC TREATMENT IN CALVES**  
Gaud Pinel, Stefan Weigel, Arjen Lommen, Lauriane Rambaud, Martien Essers, Linda Stolker, Frédérique Courant, Jean-Philippe Antignac, Michel Nielen, Bruno Le Bizec
- LM-9 INCREASED PESTICIDE RECOVERY IN FRUIT AND VEGETABLE PRODUCTS USING THE GENO/GRINDER WITH THE QUECHERS METHOD**  
Lea Anderson-Smith, Patricia Atkins, Grahame Mowatt
- LM-10 FOOD SAFETY ISSUES AND HACCP FOR MILK PRODUCTS**  
Kakhaber Nadiradze
- LM-11 ELEMENTAL CONTENT IN WHEAT PRODUCTS OF ASIR REGION, SAUDI ARABIA**  
Omar A.F. Al-Dayel, Saad A. Al-Kahtani
- LM-12 COLLOIDAL GOLD BASED FLOW-THROUGH RAPID TESTS FOR DEOXYNIVALENOL AND ZEARELENONE**  
Piet van Wichen, Esther Grutters, Lucia Streppel, Ron Verheijen
- LM-13 STUDY OF THE ANTIMICROBIAL ACTIVITY OF ACTIVE PP FILMS ADDITIVATED WITH CARVACROL AND THYMOL**  
Marina Ramos, Mercedes Peltzer, Ma. del Carmen Garrigós
- LM-14 CONTRIBUTION OF INDOOR AIR, HOUSE DUST AND FOOD TO THE TOTAL PHTHALATE EXPOSURE OF ADULTS IN GERMANY**  
Hermann Fromme, Ludwig Gruber, Wolfgang Körner, Sigrun Boehmer, Dieter Heitmann, Martin Schlummer, Gabriele Bolte
- LM-15 PBDE EXPOSURE USING DATA FROM DUPLICATES, INDOOR AIR AND DUST IN GERMANY. RESULTS FROM THE INTEGRATED EXPOSURE ASSESSMENT SURVEY (INES)**  
Hermann Fromme, Wolfgang Körner, Nabil Shahin, Michael Albrecht, Antonia Wanner, Gabriele Bolte
- LM-16 DETERMINATION OF PESTICIDES AND THEIR METABOLITES IN NATURAL WATER BY LIQUID CHROMATOGRAPHY COUPLED TO ELECTROSPRAY TANDEM MASS SPECTROMETRY**  
Samuel Cantarero Malagón, Teresa Blazquez Málaga, Antonio Sanchez Sanchez, Pedro Aranzadi Cortina
- LM-17 AF4-MALS-ICP-MS AND ELECTRON MICROSCOPY FOR THE CHARACTERIZATION OF NANOPARTICLES IN BIOLOGICAL STUDIES**  
Katrin Löschner, Björn Schmidt, Keld A. Jensen, Xueyun Gao, Jens J. Sloth, Erik H. Larsen
- LM-18 CAN “DECONVOLUTION” IMPROVE GC/MS SENSITIVITY?**  
Chin-Kai Meng, Chris Sandy
- LM-19 COMPARING GC/QQQ TO GC/Q METHODS FOR THE ANALYSIS OF PESTICIDE RESIDUES IN FRUITS AND VEGETABLES**  
Chin-Kai Meng, Philip Wylie, Chris Sandy

# CONFERENCE VENUE

## Diplomat Hotel Conference Centre

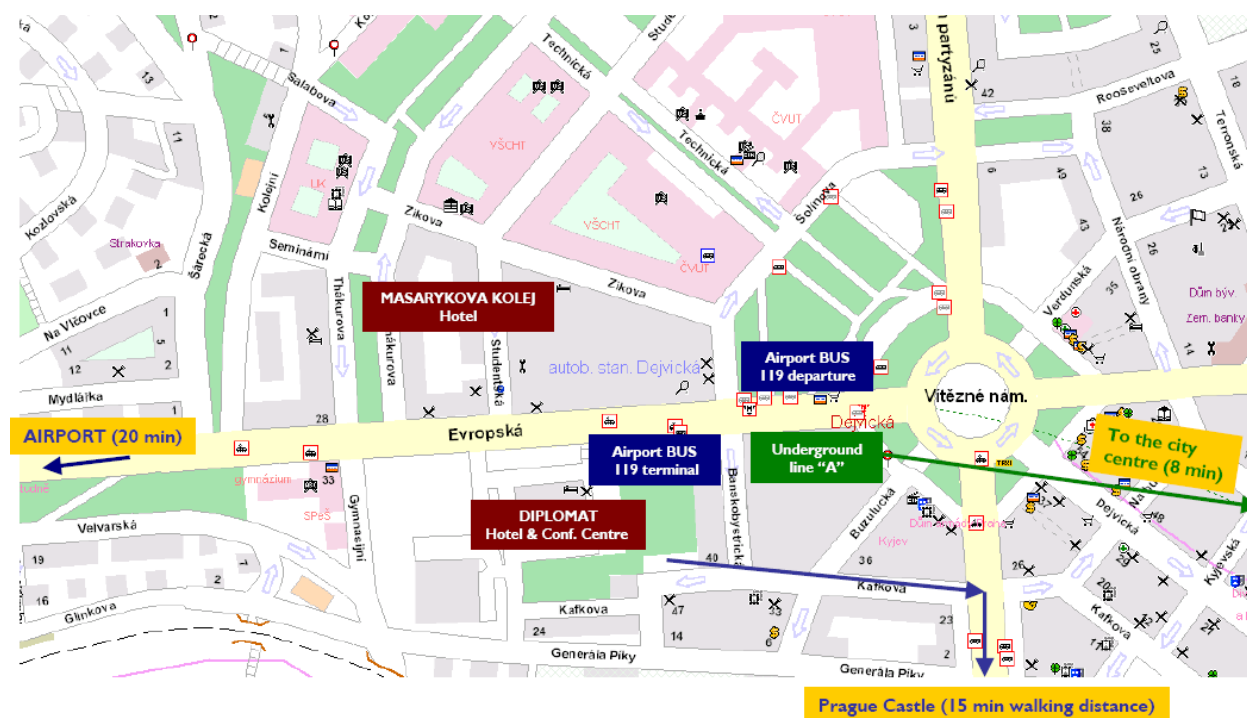
Evropská 15

166 00 Prague 6

Czech Republic

Phone: +420 296 559 111

<http://www.diplomathotel.cz/en/home/>



## INTERNET Connection

- In Bussines centre next to the hotel reception desk
- Individual WiFi access code can be arranged. Please ask hotel reception desk for more information.
- Internet Corner is located in the Budapest foyer.

## SOCIAL PROGRAM

November 4, 2009

**WELCOME COCKTAIL, Diplomat Hotel, Loreta Restaurant & Belvedere**

**18:30–20:30**

Music: Jazz Spirit band (jazz quintet)

Dress: *casual*

November 5, 2009

**SYMPOSIUM DINNER – Břevnov Monastery**

**19:30–20:30**

Organ concert in the church of the Brevnov Monastery

Guided tour at the Brevnov Monastery

**20:30–23:00**

**Symposium Dinner**

Demonstration and teaching of baroque dances (21:30 & 22:15)

Music: Quartetto Telemann, baroque music

Dress: *casual*

### **Directions & Transport**

DIPLOMAT hotel → Brevnov Monastery

Coaches leave from the Diplomat Hotel on 18.45

Return - Brevnov Monastery → DIPLOMAT hotel

Coaches leave from Brevnov Monastery from 23.00

### **Tram**

Tram No.36 from the station *Břevnovský klášter* to the *Dejvická* station

Tram No. 22 from the station *Břevnovský klášter* to the station *Pražský hrad*, change to the tram No. 8 to the station *Dejvická*

### **Taxi**

AAA Radiotaxi - phone 14014; +420 603 33 11 33 and +420 222 333 222

## **GUIDED TOURS**

Guided tours at special rate are offered to conference participants and accompanying persons:

### **Sightseeing tour of Prague (3 hrs)**

3.II. & 5.II. at 18:00

4.II. at 14:00

5.II. & 6.II. at 9:00

Special price per person: 600,- CZK (guide, bus included)

### **Karlštejn castle tour (cca 4 hrs)**

5.II. & 6.II. at 9:00

Special price per person: 900,- CZK

More information about guided tours (also other options) are available at <http://www.sistour.cz/>

Guided tours and / or Transport services can be ordered in advance at [info@sistour.cz](mailto:info@sistour.cz).

Registration for Guided tours and Transport services will be possible also on-site in Diplomat hotel.

Hospitality desk will be located in the lobby of Diplomat hotel, from November 3 to 5.

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## OTHER INFORMATION

### Entry into the Czech Republic

Czech Republic is a member of the European Union. The participants from particular countries are required to have valid visa. Please take your passport as a personal identification document even when being an EU citizen.

### Insurance

The participants are advised to arrange whatever insurance they consider necessary. The organisers cannot accept any liability for loss or damage of properties, injuries, unexpected events, non-appearance of specific speakers, program changes.

### Currency

The Czech currency is Czech Crown (CZK, local abbrev. Kč), one CZK divides into 100 Hellers. Czech Crown is fully convertible to EUR, USD, CHF, JPY and many other firm currencies. In hotels, major restaurants and shops, credit cards (e.g. Visa, MasterCard, AmEx etc.) or EUR are accepted as indicated at the entrances. The Czech currency can be obtained from ATP using your credit or debit cards as well as in many exchange offices in the town, at the airport or in banks elsewhere.

### Climate

Prague is located in the Central Europe and both Atlantic and continental circulation influence the weather. In November, based on current weather forecast daytime temperatures should be 4–6°C. Please follow the weather forecast for central Europe before leaving for Prague (e.g. at [www.weather.com](http://www.weather.com)).

### Important local telephone numbers

<b>Emergency</b>	<b>112</b>
<b>Police</b>	<b>158</b>
<b>Ambulance</b>	<b>155</b>
<b>Firemen</b>	<b>150</b>

The Czech Republic telephone country code is +420.

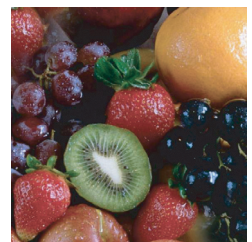
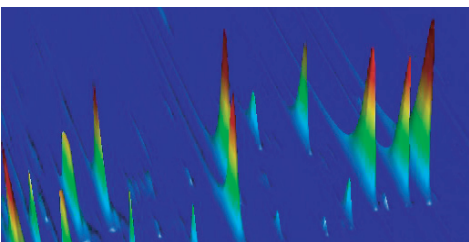
### Time zone

Central European Time (GMT + 1 hour).

### Electricity

Czech Republic uses 230 Volt.

[www.rafa2011.eu](http://www.rafa2011.eu)



Welcome to RAFA 2011!