



Draft Programme

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

QUBUS HOTEL Kraków, ul. Nadwiślańska 6, 30-527 Kraków, krakow@gubushotel.com



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

www.moniqa.org/krakow2010

Tuesday, 8 June 2010

- 10:00 – 13:30 *Registration and welcome*
- 13:30 - 15:45 **Opening session – chaired by Roland Poms, ICC**
- Introduction of the MoniQA Network of Excellence
Roland Poms, MoniQA Coordinator, ICC, Austria
 - EU legislation for food safety and socio-economic considerations
Frans Verstraete, DG Sanco, European Commission, Belgium
 - Safety assessment of nano-particles in food
Karen Tiede, Fera, United Kingdom
 - Implications of risk perception for managing and communicating food risks to the public - *Gene Rowe, IFR, United Kingdom*
- 15:45 - 16:15 *Coffee break, posters and exhibition*
- 16:15 – 18:15 **Session 2: Food safety standards/managing food safety: standards, regulation and the society – chaired by Mario Mazzocchi, Unibo**
- Food safety standards, international trade & developing countries
Spencer Henson, University of Guelph, Canada
 - Food safety standards vs./and food security
Eleonora Dupouy, Food and Agricultural Organisation, Italy
 - The regulatory vs. economic logic for monitoring dioxins in food and feed
Liana Giorgi, ICCR, Austria OR Martin Rose, Fera, UK (to be confirmed)
 - Recent developments in multi-criteria evaluation of regulations
Fabio Bartolini, University of Bologna, Italy
- 20:00 *Welcome reception*



Wednesday, 9 June 2010

8:30 -10:30

Session 3: Mycotoxins & phycotoxins – chaired by Michele Solfrizzo, CNR

- Developments in the EU on mycotoxins including risk assessment, regulatory and analytical issues *Joerg Stroka, JRC IRMM, Belgium*
- Issues concerning fusarium mycotoxins in the 2007/2008 UK harvest *Anton Aldrick, Campden BRI, United Kingdom*
- Mycotoxin issues in Turkey *Hayrettin Özer, TUBITAK MRC Food Institute, Turkey*
- Testing a toolbox for impact assessment of food safety regulations: Maximum levels for T-2 and HT-2 toxins in the EU *Maddalena Ragona, University Bologna, Italy*
- Fumonisin: The hidden menace *Gianni Galaverna, University of Parma, Italy*

10:30 – 11:00

Coffee break, posters and exhibition

11:00 – 13:00

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

- Clinical thresholds and their application in risk assessment and risk management - *Geert Houben, TNO, the Netherlands*
- Allergen Regulations - the corporate challenge *Jayne Hipkiss, MARS, United Kingdom*
- Emerging multi-screening methods *Bert Pöpping, Eurofins, Germany*
- Reference materials for food allergen analysis *Philippe Delahaut, CER, Belgium*
- Rapid lateral flow tests in an HACCP-based approach for allergen monitoring - *Christine Gutschelhofer, R-Biopharm, Germany*

13:00 – 14:15

Lunch, posters and exhibition

13:45 – 14:15

Best poster award – chaired by Sian Astley, IFR

14:15 – 16:15

Session 5: Chemical contaminants – chaired by Martin Rose, Fera

- Environmental contaminants in foods and feeds in the light of climate change *Barbara Thomson, ESR, New Zealand*
- The Irish dioxin crisis – six days that shook the nation *Wayne Anderson, Food Safety Authority, Republic of Ireland*
- Getting the most from your validation: how to use information generated during method validation to protect the consumer and producer *Roy Macarthur, Fera, United Kingdom*
- Submitted paper

16:15 – 16:30

Break



- 16:30 – 18:30 **Session 6: Microbiological contaminants– chaired by Wolfgang Kneifel, BOKU**
- Outbreak scenario – precaution, surveillance and socio-economic impact
Lisa O'Connor, Food Safety Authority of Ireland, Republic of Ireland
 - The food chain as vector for bioterrorism?
Bernd Appel, BfR Berlin, Germany
 - *Cronobacter sakazakii* – current challenges for monitoring systems
Steve Forsythe, Nottingham Trent University, United Kingdom
 - Detection of *Salmonella* in food - experiences and innovations
Hanna-Leena Alakomi, VTT, Finland
 - Submitted paper
- 20:00 *Gala dinner*

Thursday, 10 June 2010

- 8:30 -10:30 **Session 7: Food additives – chaired by Vasso Oreopoulou, NTUA**
- Methods of analysis for natural colour additives in food and drink
Mike Scotter, Fera, York, United Kingdom
 - Computer vision based image analysis for rapid detection of acryl amide
in heated Foods *Vural Gökmen, Hacettepe University, Turkey*
 - Standards for managing food additives in China
Liu Zhongdong, Henan University of Technology, China
 - An overview of methods for determination of trans-fatty acids in food
M.Obiedzinski, Warsaw University of Life Sciences, Poland
 - Submitted paper
- 10:30 – 11:00 *Coffee break, posters and exhibition*
- 11:00 – 13:00 **Session 8: Emerging technologies for food safety assessment
(BioCop, CONFIDENCE) - chaired by Hans van Egmond, RIKILT**
- Targeted and Untargeted Profiling for Xenobiotics
Gaud Pinel, LABERCA, Nantes, France
 - Replacement of the Mouse Bioassay for Phycotoxins
Luis Botana, University of Santiago de Compostela, Lugo, Spain
 - Veterinary antibiotics, multiple dipsticks, SPR and electrochemical sensors
Sara Stead, Fera, York, United Kingdom
 - Innovations in pesticides analysis
Jana Hajslova, Institute of Chemical Technology, Prague, Czech Republic
 - Heavy metal detection using cell-based and sensor-based assays
Danila Moscone, University of Roma, Italy
- 13:00 – 14:30 *Lunch, posters and exhibition*



14:30 – 16:30	Session 9: Authenticity and traceability– chaired by Marina Carcea, INRAN <ul style="list-style-type: none">• Lost without TRACE: new approaches to tracing the origin of food <i>Paul Brereton, Fera, United Kingdom</i>• Authentication of dairy products <i>Micha Horachek, ARC, Austria</i>• Rice traceability system in Taiwan <i>Shin Lu, China Grain Products R&D Institute, Taiwan</i>• Organic food authentication <i>Simon Kelly, School of Environmental Sciences, University of East Anglia, United Kingdom</i>• Biological bar-code for the determination of geographical origin of fruits by using 28S rDNA fingerprinting of fungal communities by PCR-DGGE: an application to Shea tree fruits <i>Aly El Sheikha, Minufiya University, Egypt</i>
16:30 – 17:00	Discussion and conclusions
17:00	End of the 2 nd International MoniQA Conference

Scientific committee:

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

Organising committee:

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