



# Symposium

**Food Fraud Prevention and  
Effective Food Allergen Management**

*Bari, Italy • 26-27 January, 2017*

National Research Council



**MoniQA**

# Symposium Overview

**M**oniQA Association ([www.moniqua.org](http://www.moniqua.org)) is organizing a two-day-symposium on Food Fraud Prevention and Effective Food Allergen Management targeted toward the food industry/ food manufacturers, food production auditors and representatives from the regulatory environment. This workshop will be especially suitable for SMEs (small and medium sized enterprises) and fulfilling CPD (Continuous Professional Development) requirements. The workshop will give practical, scientific and legal background information, insight in innovative approaches, newly developed tools and recently introduced analytical methods to combat food fraud and improve food allergen management. These new developments will be linked to real case studies and learnings from recent incidents. Learnings from stakeholder viewpoints, such as food manufacturers, food laboratories, food analytical methods providers, auditors, risk assessors, lawyers, trainers/teachers, media and communicators, regulatory bodies and policy makers

shall complement the scientific programme and stimulate open discussion.

The symposium will be co-organised with CNR-ISPA (a MoniQA Founder Member, since 2007) in Bari, Italy. [www.ispacnr.it/en/bari-territorial-unit](http://www.ispacnr.it/en/bari-territorial-unit)

Renown speakers and representatives from various stakeholder groups will share their experiences with meeting new challenges.

We warmly invite you to attend this meeting, which brings together international experts in the fields of food authenticity and food allergens, as well as various food industries, SMEs, research institutions, associations and regulatory bodies, all having a different stake in food safety. This special mix of scientific and practical input to the symposium will be a valuable opportunity to grow your knowledge base, learn from practical experiences, and exchange ideas with peers.

The symposium will tackle various burning questions such as:

## **Food Authenticity & Fraud Prevention:**

- ▶ What are the analytical possibilities to verify products labelled as "organic"?
- ▶ Untargeted methods of analysis seem to be the first choice for quality and safety assessment of agricultural products and foods in the future – how far are we?
- ▶ Crises such as melamine in dairy products, horse meat in beef, wood chips in cheese – what is next? What are the learnings to prevent the next crisis?
- ▶ Looking for the unknown. How can new reference materials and comprehensive food databases support a better food integrity and food safety management?

## **Food Allergens & Effective Management Tools:**

- ▶ How can we produce safe foods for everyone? How can the European Research Area deliver better food safety and risk based food allergen management tools?
- ▶ When do I need to label an ingredient? When am I allowed to use precautionary labelling such as "may contain".
- ▶ Implications of precautionary labelling for the consumer.
- ▶ Food allergen management and analysis in the absence of threshold doses – an industry perspective and legal implications.
- ▶ New reference materials, innovative routine methods and candidate reference methods – new developments and future perspectives.

# Programme

**25** Wednesday  
January

Pre-symposium Activities

## Task Force Meeting:

Food Allergen Reference Materials (new incurred materials for milk, egg, and, gluten-analysis, results of validation studies, next steps and forthcoming additional reference materials)

## Task Force Initiative:

Food Fraud Prevention (identifying gaps and needs, what can MoniQA contribute? How can industry/SMEs benefit more from such projects/initiatives? How can we improve the technology transfer?)

**Food Analysis Workshops:** Organised by Sponsors

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26 Thursday  
January

Day 1

🕒 9:00 - 17:00 Symposium Sessions Food Authenticity & Fraud Prevention

**Michael Walker** *LGC (UK)*

Food detectives: what it takes to trace food fraud.

**Cesare Varallo** *INSCATECH (Italy)*

A food recall pending? Balancing brand reputation and social responsibility.

**Jeff Moore** *U.S. Pharmacopeia (USA)*

State of non-targeted methods for food fraud detection.

**Karen Everstine** *U.S. Pharmacopeia (USA)*

Advances in systems based approaches to food fraud mitigation.

**Alain Maquet** *JRC, European Commission (Belgium)*

Challenges to authenticate organically produced food by using analytical tools.

**Bert Popping** *Mérieux NutriSciences (France)*

Food Fraud Combat: Novel approaches, from single analyte methods to non-targeted approaches.

**Richard Cantrill** *AOCS (USA)*

Challenges in assuring the authenticity of edible oils.

**Tullia Gallina Toschi** *University of Bologna (Italy),*

*Coordinator of the OLEUM Project*

Analytical strategies for assuring authenticity and quality of olive oil at global scale: the OLEUM project.

**Michal Godula** *Thermo Fisher (Italy)*

Resolving the food authenticity challenges - using advanced isotopic ratio and Orbitrap high resolution mass spectrometry tools in practice.

**David Psomiadis** *Imprint Analytics (Austria)*

Developments in food authenticity testing by the use of stable isotope analysis.

**Marco Arlorio** *Università del Piemonte Orientale "A. Avogadro" (Italy)*

Artificial intelligence and data mining as functional solutions for the untargeted methods in food traceability/authenticity: the Food Integrity Project, WP18.

**Vincenzo Lippolis** *CNR-ISPA Bari (Italy)*

Rapid non-targeted methods to fight food frauds.

**Valeria Terzi** *CREA-GPG (Italy)*

DNA markers to defend authenticity and safety in small grain cereals chains.

**Kezban Candogan** *Ankara University (Turkey)*

Detection of adulteration in meats using Fourier Transform Infrared Spectroscopy.

**Round table moderator:** Bert Popping (Mérieux NutriSciences, France)

🕒 18:00 - 21:00 Science Café & Social Dinner

Aperitif, Welcome by Antonio Logrieco and Richard Cantrill, Moderation Linda Monaci/Roland Poms.

**Keynote:**

**Speaker (tbd)**

Food Safety Challenges and Opportunities in the Era of Big Data.

Social dinner

Short Teaser Presentations/Quotes/Provocative Statements before Dessert – with response/discussion possibility.

# Programme

27 Friday  
January

Day 2

🕒 9:00 - 17:00 Symposium Sessions Food Allergens & Effective Management Tools

**Antonella Muraro** *The European Academy of Allergy and Clinical Immunology (EAACI, Italy)*  
Food Allergy - a growing concern.

**Luigi Macchia** *University of Bari (Italy)*  
Food allergy of the Mediterranean Diet.

**Clare Mills** *University of Manchester, Coordinator of iFAAM (UK)*  
iFAAM – integrated food allergy and allergen management.

**Samuel Godefroy** *Laval University (Canada)*  
Food allergen labelling from a risk assessment and regulatory perspective.

**Robin Sherlock** *DTS FACTA, (Australia)*  
VITAL 2.0 – how industry benefits from food allergen management support tools.

**Luca Bucchini** *Hylobates (Italy)*  
Food allergen recalls: what can we learn?

**Melanie Downs** *FARRP, University of Nebraska (USA)*  
Development and validation of effective food allergen control plans.

**Daniel Imhof** *Food Control Authority Brunnen (Switzerland)*

The Swiss model of collaboration between industry and authorities by applying food allergen action limits.

**Consumer Representative** (tbc) Allergen labelling and precautionary labelling – wish list.

**Linda Monaci** *ISPA-CNR (Italy)*  
Methods of analysis – are we any better now than 10 years ago?

**Roland Poms** *MoniQA Association (Austria)*  
Food allergen reference materials and their impact on more reliable analytical results.

**Katharina Scherf** *German Research Centre for Food Chemistry, Leibniz Institute (Germany)*  
Gluten – a special case.

**Marco Gobetti** *University of Bari (Italy)*  
Meeting the needs of celiac and gluten-sensitive consumers.

**Ronald Niemeijer**, *R-Biopharm (Germany)*  
Rapid methods in food allergen management.

## Registration

Registration type*	Fee <sup>1</sup>
<b>MoniQA members</b>	
1-Day	240 €
2-Days	380 €
<b>Non-MoniQA members</b>	
1-Day	320 €
2-Days	490 €
On-Site Registration	540 €
Accompanying Person (Science Café only)	120 €

\* Registration fees include participation in the Science Café and Social Dinner.

<sup>1</sup> Online registration closes on 20/01/17. Afterwards only On-Site registrations are possible.

### How to register?

To register you must complete the registration form available online at the Symposium website.

[bari2017.moniqa.org/registration](http://bari2017.moniqa.org/registration)

(Please refer to the website to find information about changes to an existing registration, cancellation and refund policy).

[bari2017.moniqa.org](http://bari2017.moniqa.org)

# General Information


## Venue & Accommodation


The Symposium will take place at the **Palace Hotel Bari** ([www.palacehotelbari.com](http://www.palacehotelbari.com)). Rooms are available at discounted price to the symposium participants (until 30 Nov 2016). To make your hotel room reservation, please download the **Hotel Room Reservation Form** , complete it and send it by: Fax +39 080 5211499 or Email [info@palacehotelbari.it](mailto:info@palacehotelbari.it)

The hotel is located in the heart of the city, two steps from the historical centre, from the shopping streets, and from the commercial and cultural activities.

## Travel Options

Bari is well connected and offers several transport options to reach the hotel.

**Airport** International Airport of Bari-Palese "Karol Wojtyła" . The city center can be reached by taxi, train, shuttle ("Tempesta") and by Bus (AMTAB line 16)

**Central train Station** Bari Centrale . Connect with bus lines 16, 53, 13, 3, 14, and 6, which stop near the hotel.

For additional information, visit the **Symposium website** [bari2017.moniqa.org](http://bari2017.moniqa.org)

## Target Audience

This Symposium is for food manufacturers, food laboratories, food analytical methods providers, auditors, trainers/teachers, media and communicators, regulatory bodies, policy makers, retailers, brand marketing, research & development and ingredient suppliers.

## Sponsorship Opportunities

The Symposium offers an excellent platform to connect with a key professionals representing different organisations.

We invite you to participate as a sponsor of the event. Please visit [bari2017.moniqa.org/sponsor](http://bari2017.moniqa.org/sponsor) to learn more about the sponsorship levels and their benefits.

-  [Sponsor Invitation Letter 2017.pdf](#)
-  [Sponsoring Form 2017.pdf](#)

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# Organising Committee



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