This two-day symposium on Food Fraud Prevention and Effective Food Allergen Management will bring together science and innovation, good manufacturing practice, risk assessment and risk management, learnings from recent experiences and innovative approaches to meet new challenges in food safety and quality. Short oral presentations will be followed by interactive round table discussions. Various workshops and open task force meetings will offer ample opportunities to capture privileged information and get personally involved in new developments and projects. Additionally, a small tabletop exhibition and a selection of scientific posters will make some of the discussed issues more tangible.

**Draft Programme and Schedule (status 2016-09-30)**

**Wednesday, 25 January 2017:**

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

**Thursday, 26 January 2017, 09:00-17:00:** Food Fraud Prevention and Authenticity:

Who should attend: various stakeholder perspectives reflected in the programme: food manufacturers, food laboratories, food analytical methods providers, auditors, trainers/teachers, media and communicators, regulatory bodies and policy makers

Topics of interest: analysis, screening, untargeted versus specific markers, searching for the unknown – fraudsters unlimited, a lawyer’s perspective, reliable references/materials, EU projects and other collaborative efforts, identifying gaps, linking various national/international initiatives

Proposed structure: selected real cases/case studies will be discussed in depth including related topics such as analysis, legal issues, labelling, taxes and tariffs, protected brands/products. A panel will lead into a discussion session after giving short presentations on their perspective, respectively: food manufacturer, auditor, analyst/lab personnel, legal advisor/lawyer.

**Food Fraud Prevention - selected speakers (titles are still tentative):**
• **Michael Walker** (tbc), Michael Walker, Consultant to the Government Chemist at LGC, UK: Food detectives: what it takes to trace food fraud

• **Jeff Moore**, Director, Science–Food Standards, United States Pharmacopeia (USP), USA: Information tools and approaches for identifying and mitigating food fraud risks in the supply

• **Alain Maquet**, Institute for Reference Materials and Measurements (RMM), Joint Research Centre (JRC), European Commission, Belgium: Challenges to authenticate organically produced food by using analytical tools.

• **Bert Popping**, Chief Scientific Officer, Corporate Food Chemistry and Molecular Biology, Mérieux NutriSciences Corporation, France: Food Fraud Combat: Novel approaches, from single analyte methods to non-targeted approaches

• **Richard Cantrill**, American Oil Chemists’ Society (AOCS), USA: Challenges in assuring the authenticity of edible oils

Round table discussion moderated by Bert Popping.

**Thursday, 26 January 2017, 18:00-21:00: Science Café:**

1. Aperitif, Welcome by Antonio Logrieco and Richard Cantrill, Moderation Linda Monaci/Roland Poms
2. Keynote(s) invited, yet to be confirmed:
   • **Markus Lipp**, FAO, Italy: Food safety and food security – are we prepared for the next decade?
   • **Antonella Muraro**, President, The European Academy of Allergy and Clinical Immunology (EAACI), Italy: Food Allergy - a growing concern

3. Social dinner
4. Short Teaser Presentations/Quotes/Provocative Statements before Dessert – with response/discussion possibility

**Friday, 27 January 2017, 09:00-17:00: Effective Food Allergen Management**

Who should attend: various stakeholder perspectives reflected in the programme: food manufacturers, food laboratories, food analytical methods providers, auditors, trainers/teachers, media and communicators, regulatory bodies and policy makers

Topics of interest: methods of analysis, multiple allergens/multiple allergenic foods screening, “free-of”, correct labelling and risk management at producer/retailer/consumer/policy level, reliable references/materials, EU projects and other collaborative efforts, identifying gaps

**Effective Food Allergen Management - Selected speakers (titles are still tentative):**

• **Luigi Macchia**, MD, PhD, University of Bari – Aldo Moro, School and Chair of Allergology and Clinical Immunology, Italy: Food allergy of the Mediterranean Diet

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

• **Samuel Godefroy**, Laval University, Canada: Food allergen labelling from a risk assessment and regulatory perspective.

• **Jürgen Schlösser** (tbc), Dr. Oetker, Germany: The absence of threshold levels and food allergen management in a food manufacturing environment

• **Daniel Imhof**, Head Official Food Control Authority Brunnen, Switzerland: The Swiss model of collaboration between industry and authorities by applying food allergen action limits

• **Linda Monaci**, ISPA-CNR, Italy: Methods of analysis – are we any better now than 10 years ago?
• Peter Köhler and Katharina Scherf, Technical University Munich, Germany: Gluten – a special case

• Ronald Nieman, R-Biopharm, Germany: Rapid methods in food allergen management

• Roland Poms, MoniQA Association, Austria: Food allergen reference materials and their impact on more reliable analytical results

Round table discussion moderated by Samuel Godefroy, Laval University, Canada.