

Draft Programme (status 2017-01-12)

25 January 2017: Pre-Conference events

14:00-17:30	MoniQA Task Force Meeting: Food Allergen Reference Materials Invitation required from roland.poms@moniqa.org
14:00-17:30	MoniQA Task Force Meeting: Food Authenticity and Food Fraud Prevention Invitation required from roland.poms@moniqa.org

26 January 2017 Day 1: Food Fraud Prevention

Registration desk opens at 08:00.

09:00-09:15	Welcome and Introduction Antonio Logrieco, Director CNR-ISPA, Italy Richard Cantrill, MoniQA President, Chief Science Officer, AOCS, USA
Session 1	Chair: Bert Popping, Food Consulting Services, France
09:15-09:45	Food detectives: what it takes to trace food fraud Michael Walker, Referee Analyst in the Laboratory of the Government Chemist, LGC, UK
09:45-10:15	A food recall pending? Balancing brand reputation and social responsibility Cesare Varallo, Food lawyer and regulatory specialist, INSCATECH, Italy
10:15-10:45	Information tools and approaches for identifying and mitigating food fraud risks in the supply Jeff Moore, Director, Science-Food Standards, United States Pharmacopeia (USP), USA
10:45-11:15	Coffee Break Networking, Posters and Exhibition
Session 2	Chair: Richard Cantrill, AOCS, USA
11:15-11:45	Advances in systems based approaches to food fraud mitigation Karen Everstine, United States Pharmacopeia (USP), USA
11:45-12:15	Background checks as a tool against food fraud Jingyi Li Blank, Director, Mintz Group, Hong Kong
12:15-12:45	Food Fraud Combat: Novel approaches, from single analyte methods to non-targeted approaches Bert Popping, Food Consulting Services, France
12:45-13:00	Discussion
13:00-14:00	Lunch Networking, Posters and Exhibition
Session 3	Chair: Linda Monaci, CNR-ISPA, Italy
14:00-14:30	Challenges to authenticate organically produced food by using analytical tools Alain Maquet, Joint Research Centre (JRC), European Commission, Belgium:
14:30-14:50	Artificial intelligence and data mining as functional solutions for the

	untargeted methods in food traceability/authenticity: the Food Integrity Project, WP18 Marco Arlorio, Università del Piemonte Orientale "A. Avogadro", Italy
14:50-15:10	Rapid non-targeted methods to fight food frauds Vincenzo Lippolis, CNR-ISPA Bari, Italy
15:10-15:30	Challenges in assuring the authenticity of edible oils Richard Cantrill, American Oil Chemists' Society (AOCS), USA
15:30-15:50	Analytical strategies for assuring authenticity and quality of olive oil at global scale: the OLEUM project Tullia Gallina Toschi, University of Bologna, Coordinator of the OLEUM Project, Italy
15:50-16:10	Coffee Break Networking, Posters and Exhibition
Session 4	Chair: Marco Arlorio
16:10-16:30	Resolving the food authenticity challenges - using advanced isotopic ratio and Orbitrap high resolution mass spectrometry tools in practice Michal Godula, Thermo Fisher, Italy
16:30-16:50	Developments in food authenticity testing by the use of stable isotope analysis: Modernizing a traditional method for commercial purposes on testing geographic origin of food and naturalness of food ingredients David Psomiadis, Imprint Analytics, Austria
16:50-17:10	DNA markers to defend authenticity and safety in small grain cereals chains Valeria Terzi, Genomics Research Centre, CREA-GPG, Fiorenzuola d'Arda, Italy
17:10-17:30	Detection of Adulteration in Meats: Species Identification of Raw Meat Mixtures Using Fourier Transform Infrared Spectroscopy Kezban Candogan, Department of Food Engineering, Ankara University, Turkey
17:30-17:45	Discussion
17:45	End of Meeting and Farewell

26 January 2017: Science Café

18:45	Aperitif and Welcome
19:00-19:30	Round Table Discussion with Keynote Speakers Interactive discussion moderated by Bert Popping
19:30-22:00	Social Dinner

27 January 2017 Day 2: Effective Food Allergen Management

Registration desk opens at 08:30.

09:00-09:15	Welcome and Introduction Linda Monaci, CNR-ISPA, Italy Roland Poms, MoniQA, Austria
Session 1	Chair: Linda Monaci, CNR-ISPA, Italy
09:15-09:45	iFAAM – integrated food allergy and allergen management

	Clare Mills, University of Manchester, Coordinator of the iFAAM Project, UK
09:45-10:15	Food allergy of the Mediterranean Diet Luigi Macchia, MD, PhD, University of Bari – Aldo Moro, School and Chair of Allergology and Clinical Immunology, Italy
10:15-10:45	Food allergen labelling from a risk assessment and regulatory perspective Samuel Godefroy, Laval University, Canada
10:45-11:15	Coffee Break Networking, Posters and Exhibition
Session 2	Chair: Samuel Godefroy, Laval University, Canada
11:15-11:35	Food allergen recalls: what can we learn? Luca Bucchini, Hylobates, Italy
11:35-11:55	Allergen labelling and pre-cautionary labelling – the consumer perspective Audrey DunnGalvin, University of Cork, Ireland
11:55-12:15	VITAL 2.0 – how industry benefits from food allergen management support tools Robin Sherlock, DTS FACTA, Australia
12:15-12:35	The Swiss model of collaboration between industry and authorities by applying food allergen action limits Daniel Imhof, Head Official Food Control Authority Brunnen, Switzerland
12:35-13:00	Round Table Discussion
13:00-14:00	Lunch Networking, Posters and Exhibition
Session 3	Chair: Roland Poms, MoniQA, Austria
14:00-14:25	What do we need to measure? How should it be reported? And how low can we go? Michael Walker, Referee Analyst in the Laboratory of the Government Chemist, LGC, UK
14:25-14:50	Development and Validation of Effective Food Allergen Control Plans Melanie Downs, FARRP - Food Allergy Research & Resource Program, University of Nebraska-Lincoln, USA
14:50-15:15	Methods of analysis – are we any better now than 10 years ago? Linda Monaci, ISPA-CNR, Italy
15:15-15:40	Rapid methods in food allergen management Ronald Niemeijer, R-Biopharm, Germany
15:40-15:50	Discussion
15:50-16:10	Coffee Break Networking, Posters and Exhibition
Session 4	Chair: Carmen Diaz, Food Consulting Services, France
16:10-16:35	Food allergen reference materials and their impact on more reliable analytical results Roland Poms, MoniQA Association, Austria
16:35-17:00	Gluten – a special case Katharina Scherf, German Research Centre for Food Chemistry, Leibniz Institute, Germany
17:00-17:25	Meeting the needs of celiac and gluten-sensitive consumers Marco Gobetti, University of Bari, Italy
17:25-17:30	Summary and Farewell

17:30

End of Meeting