



# 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.moniqa.org](http://www.moniqa.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:**

- ▶ Food fraud is a US\$ 80 billion business worldwide. It is undermining consumer confidence and poses a threat to food safety. What are the most recent advances in analytical tools and the use of big data to assure the authenticity of foods? How do food detectives and food forensics work to assure food authenticity and food safety?
- ▶ Will targeted or non-targeted methods best help to prevent food fraud?
- ▶ 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:**

- ▶ Food allergies affect about 2-4 % of the general population in Western societies and the number of sufferers from food allergy is growing. The food industry is obliged to use adequate labelling and to have a food allergen management system in place. More than 50% of all food recalls are due to food allergens and/or labelling errors.
- ▶ When do I need to label an ingredient? When am I allowed to use precautionary labelling such as “may contain”? What are the implications of precautionary labelling for the consumer?
- ▶ How can I find answers to questions about liability?
- ▶ Which analytical tools are best fit to support appropriate food allergen management or assuring compliance to regulations? Which new tools are in the pipeline?



# Programme

## 25 Jan

### Pre-Symposium Activities

14:00 - 17:30 **MoniQA Task Force Meeting: Food Allergen Reference Materials**  
Invitation required from [roland.poms@moniqa.org](mailto: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](mailto:roland.poms@moniqa.org)

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

## 26 Jan

## Food Fraud Prevention

## Day 1

**Registration desk opens at 08:00**

**09:00 - 09:15**     **Welcome and Introduction**  
👤 Antonio Logrieco, Director CNR-ISPA, Italy  
👤 Richard Cantrill, MoniQA Association 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**     **Standardization of non-targeted methods for food fraud detection**  
👤 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 reducing food fraud vulnerability**  
👤 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**     **Fraud combat: from Frederic Accum's method to holistic approaches deploying non-targeted analysis**  
👤 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**     **Post-analysis data processing, harmonization and validation as functional tools for untargeted methods in food tracking and authenticity: INTELLItrace, WP18 of Food Integrity project**  
👤 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**

<b>Session 4</b>	<b>Chair: Marco Arlorio</b>
<b>16:10 - 16:30</b>	<b>Resolving the food authenticity challenges - using advanced isotopic ratio and Orbitrap high resolution mass spectrometry tools in practice</b> 👤 Michal Godula Thermo Fisher, Italy
<b>16:30 - 16:50</b>	<b>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</b> 👤 David Psomiadis, Imprint Analytics, Austria
<b>16:50 - 17:10</b>	<b>DNA markers to defend authenticity and safety in small grain cereals chains</b> 👤 Valeria Terzi, Genomics Research Centre, CREA-GPG, Fiorenzuola d'Arda, Italy
<b>17:10 - 17:30</b>	<b>Detection of adulteration in meats: species identification of raw meat mixtures using fourier transform infrared spectroscopy</b> 👤 Kezban Candogan, Department of Food Engineering, Ankara University, Turkey
<b>17:30 - 17:45</b>	<b>Discussion</b>
<b>17:45</b>	<b>End of Meeting</b>
<b>18:45</b>	<b>Science Café</b>
<b>18:45</b>	<b>Aperitif and Welcome</b>
<b>19:00 - 19:30</b>	<b>Round Table Discussion with Keynote Speakers</b> 👤 Interactive discussion moderated by Bert Popping
<b>19:30 - 22:00</b>	<b>Social Dinner</b>



Bari Old Town seen from above

Registration desk opens at 08:30

09:00 - 09:15	<b>Welcome and Introduction</b> 👤 Linda Monaci, CNR-ISPA, Italy 👤 Roland Poms, MoniQA Association, Austria
<b>Session 1</b>	<b>Chair: Linda Monaci, CNR-ISPA, Italy</b>
09:15 - 09:45	<b>iFAAM – integrated food allergy and allergen management</b> 👤 Clare Mills, University of Manchester, Coordinator of the iFAAM Project, UK
09:45 - 10:15	<b>Food allergy of the Mediterranean Diet</b> 👤 Luigi Macchia, MD, PhD, University of Bari – Aldo Moro, School and Chair of Allergology and Clinical Immunology, Italy
10:15 - 10:45	<b>Food allergen labelling from a risk assessment and regulatory perspective</b> 👤 Samuel Godefroy, Laval University, Canada
10:45 - 11:15	<b>Coffee Break • Networking • Posters and Exhibition</b>
<b>Session 2</b>	<b>Chair: Samuel Godefroy, Laval University, Canada</b>
11:15 - 11:35	<b>Food allergen recalls: what can we learn?</b> 👤 Luca Bucchini, Hylobates, Italy
11:35 - 11:55	<b>Allergen labelling and pre-cautionary labelling – the consumer perspective</b> 👤 Audrey DunnGalvin, University of Cork, Ireland
11:55 - 12:15	<b>VITAL 2.0 – how industry benefits from food allergen management support tools</b> 👤 Robin Sherlock, DTS FACTA, Australia
12:15 - 12:35	<b>The Swiss model of collaboration between industry and authorities by applying food allergen action limits</b> 👤 Daniel Imhof, Head Official Food Control Authority Brunnen, Switzerland
12:35 - 13:00	<b>Round Table Discussion</b>
13:00 - 14:00	<b>Lunch • Networking • Posters and Exhibition</b>
<b>Session 3</b>	<b>Chair: Roland Poms, MoniQA Association, Austria</b>
14:00 - 14:25	<b>What do we need to measure? How should it be reported? And how low can we go?</b> 👤 Michael Walker, Referee Analyst in the Laboratory of the Government Chemist, LGC, UK
14:25 - 14:50	<b>Development and validation of effective food allergen control plans</b> 👤 Melanie Downs, FARRP, University of Nebraska-Lincoln, USA
14:50 - 15:15	<b>Methods of analysis – are we any better now than 10 years ago?</b> 👤 Linda Monaci, ISPA-CNR, Italy
15:15 - 15:40	<b>Rapid methods in food allergen management</b> 👤 Ronald Niemeijer, R-Biopharm, Germany
15:40 - 15:50	<b>Discussion</b>
15:50 - 16:10	<b>Coffee Break • Networking • Posters and Exhibition</b>

# Programme

## 27 Jan

### Effective Food Allergen Management

## Day 2

Session 4	Carmen Diaz, Food Consulting Services, France
16:10 - 16:30	<b>Food allergen reference materials and their impact on more reliable analytical results</b> 👤 Roland Poms, MoniQA Association, Austria
16:30 - 16:50	<b>Gluten – a special case</b> 👤 Katharina Scherf, German Research Centre for Food Chemistry, Leibniz Institute, Germany
16:50 - 17:10	<b>Meeting the needs of celiac and gluten-sensitive consumers</b> 👤 Maria De Angelis, University of Bari, Italy
17:10 - 17:20	<b>The Crossed Grain Symbol - Gluten-free certification for the manufacturing industry</b> 👤 Kathryn Miller, Coeliac UK, United Kingdom
17:20 - 17:30	<b>Summary and Farewell</b>
17:30	<b>End of Meeting</b>

## 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).



# 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](#)

## Contact Information

**Contact Point:** Dr. Roland Poms

**Email:** [bari@moniqa.org](mailto:bari@moniqa.org)

**Phone:** +43 676 5516636

**Fax:** +43 5 9010 11 26990

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

## Organising Committee



**Dr. Roland Poms**  
Secretary General  
MoniQA, Austria



**Dr. Richard Cantrill**  
MoniQA President  
AOCS, USA



**Dr. Antonio Logrieco**  
Director  
ISPA-CNR, Italy



**Dr. Linda Monaci**  
Senior Researcher  
ISPA-CNR, Italy