

Monday 16th

7:30 <i>Bus Bruxelles - Tervuren</i>			
08:00-09:00 Registration			
Auditorium 09:00-09:30 Opening <i>J. Van Loco Welcome word of the symposium Chair</i> <i>I. Castanheira Welcome word of IMEKO</i>			
9:30-10:10 Plenary presentation Prof U. Vrhovsek Foodomics: a milestone in food and nutritional studies			
10:10-11:10 Coffee Break & Posters Exhibition			
Auditorium	Session: Food Safety, Trace Elements, Contaminants	L333	Session: Food Integrity / Quality
11:10-11:40	Key note presentation <i>J. J. Sloth (DTU) Determination of trace elements in food - recent developments from research, reference laboratory and standardization activities</i>	11:10-11:30	The effect of temperature on the nutritional quality of edible mealworm <i>Tenebrio molitor</i> <i>L. Kouřimská, M. Kulma, A. Nevřalová, D. Homolková</i>
11:40-12:00	Nickel in feed and food – Results of proficiency tests by the EURL-MN <i>H. Amlund, H. Fodnæss, A. Landin and J.J. Sloth</i>	11:30-11:50	Direct elemental analysis of cereal and rice flour using total reflection X-ray fluorescence: new challenges <i>F. Bilo, L. Borgese, C. Zoani, G. Zappa, R. Dalipi, L. E. Depero</i>
12:00-12:20	Occurrence of perfluoroalkylated substances (PFAS) in drinking water in Czech Republic <i>J. Pulkrabová, M. Buresova, D. Lankova and J. Hajslova</i>	11:50-12:10	Development of the analytical method for 87Sr/86Sr determination in olive oil <i>M. Furdek Turk, E. Epova, J. Barre, S. Berail, O. X. Donard and T. Zuliani</i>
		12:10-12:30	Nutrients, secondary metabolites and anti-oxidant activity <i>Moringa oleifera</i> leaves and <i>Moringa</i> -based commercial products - <i>N.S. Mokgalaka, M.Y. Aphane, V.J. Tembu and L.M. Cele</i>
12:20-13:45 Lunch			
Auditorium	Session: Food Safety, Allergens	L333	Session: Food Integrity / Quality
13:45-14:05	Flaws and hurdles concerning the harmonization of detecting allergens in food <i>K. Van Vlierberghe, M. Gavage, M. Dieu, P. Renard, T. Arnould, N. Gillard, I. Taverniers, M. De Loose, K. Gevaert, C. Van Poucke</i>	13:45-14:15	Key note presentation <i>J. Hajslova Well established analytical methods for food quality and safety control: any risk of biased results?</i>
14:05-14:25	Quantification of SO ₂ in wines by Surface Enhanced Raman Spectroscopy and the comparison with the official OIV method <i>I. Cagnasso, L. Berta, L. Mandrile, A.M. Giovannozzi, M. Petrozziello, A.M. Rossi, F. Durbiano</i>	14:15-14:35	Enhanced capability of a purge-and-trap, thermal desorption and GCxGC-MS methodology for aroma profiling <i>F. A. Franchina, D. Zanella, E. Lazzari, P-H. Stefanuto, and J-F. Focant</i>
14:25-14:45	Development of a DNA barcoding-like approach to detect mustard allergens in wheat flours <i>J. Frigerio, R. Pellesi, V. Mezzasalma, F. De Mattia, A. Galimberti, F. Lambertini, M. Suman, S. Zanardi, A. Leporati and M. Labra.</i>	14:35-14:55	Implementing sodium reduction in food regulations in South Africa – the analytical measurement challenges <i>M. Fernandes-Whaley, M. Linsky and D. Prevoo-Franzsen</i>
14:45-16:00 Coffee Break & Exhibition			

Auditorium 15:10-15:50	Waters Advances in Ion Mobility Mass Spectrometry for Food Analysis		L308 15:10-17:00	QualiT - A new Quality Control Toolbox for Mycotoxin and Allergen Analysis (offered by r-Biopharm AG)
Auditorium	Session: Food Safety, Contaminants & Pesticides	L333	Session: Food Safety / Food Hygiene	
16:00-16:30	Key note presentation	16:00-16:20	Monitoring on hygiene in institutional kitchens in Belgium	
	<i>F. Verstraete (DG Santé) tbc</i>		<i>E. Duthoo, S. Krings, G. Daube, B. Taminiau, M. Heyndrickx, and K. De Reu</i>	
16:30-16:50	Multi-approach determination of dithiocarbamate fungicides and of their degradation products in fruits and vegetables	16:20-16:40	Detection and quantification of biogenic amines in Cambodian smoked freshwater fish	
	<i>A. C. Dirtu, G. Lavison-Bompard, A. Ducrocq, C. Inthavong, T. Guérin, P. Jitaru</i>		<i>C. Douny, H. Mith, F. Brose, A. Igout, M-L. Scippo</i>	
16:50-17:10	New developments in integrated 'sample to results' workflows for the multi-residue analysis of polar anionic pesticides and their metabolites	16:40-17:00	Proposal for a European Metrology Network on food safety – EMN-FS	
	<i>R.J. Fussell, F. Pigozzo, Q. Guo, Y. Li and T. Bo, E. George</i>		<i>A. M. Rossi and F. Durbiano</i>	
17:00-19:30	Get together party			
19:30	<i>Bus Tervuren - Bruxelles</i>			
Tuesday 17th				
7:45	<i>Bus Bruxelles - Tervuren</i>			
Auditorium				
Plenary lecture				
9:00-9:40	Prof. S. De Saeger Recent technologies in the (bio)analysis of mycotoxins			
Auditorium	Session: Food Omics	L333	Session: Proficiency Testing & Reference Materials	
9:50-10:20	Key note presentation	9:50-10:10	Certified reference material of nitrofuran metabolites in chicken breast muscle from incurred samples	
	<i>Prof. L. Vanhaecke (Ugent) Nutrimetabolomics: integrative action for metabolomic analyses in human nutritional research as proposed by the Foodball consortium</i>		<i>F. G. M. Violante, B. C. Garrido, E. C. P. Rego, E. F. Guimarães; N. O. C. Zúñiga, W. Wollinger; J. M. Rodrigues; F. R. Aquino Neto.</i>	
10:20-10:40	Avoiding the culture step in outbreak investigations: parameters for optimised metagenomics of contaminated food	10:10-10:30	Proficiency Testing Scheme for Benzoic acid in Banana-based Condiment to Support the Traceability of Chemical Measurements to SI units	
	<i>F. Buytaers, A. Saltykova, S. Denayer, B. Verhaegen, N. Roosens, K. Vanneste, D. Piérard, K. Marchal, S. C. J. De Keersmaecker</i>		<i>B. S. Ebarvia, A. C. Dacuya, A. R. C. Veranga, J. A. C. Valdueza</i>	
10:30-11:30	Coffee Break & Poster Exhibition			
Auditorium	Session: Food Genomics	L333	Session: Proficiency Testing, Reference Materials and accreditation	
11:30-11:50	Detection of antibiotic resistance genes in microbial fermentation products	11:30-11:50	Development of new stable isotope reference materials for food authentication and traceability	
	<i>M-A. Fraiture, M. Deckers, N. HC Roosens</i>		<i>N. Ogrinc, A. Schimmelmann, F. Camin, D. Potočnik, H. Qi and S. Kelly</i>	
11:50-12:10	Reconstruction of plasmids carrying antimicrobial resistance genes in food, feed and human bacterial isolates using short and long read sequencing reads	11:50-12:10	ICAR proficiency testing scheme and a novel calculation model to compare proficiency testing schemes	
	<i>B. Berbers, A. Saltykova, P.J. Ceyssens, C. Garcia-Graells, K. Vanneste, N. H. Roosens, K. Marchal, S. C.J. De Keersmaecker</i>		<i>S. Orlandini</i>	

12:10-12:30	Rationalizing the GMO analytical detection procedure: optimization of subsampling, homogenization and milling steps <i>I. Taverniers, S. Liévrard, J. Baert, M Dhondt, A. Staelens, M. De Loose</i>	12:10-12:30	International co governance of food safety Based on quality infrastructure <i>L. Jun, X. Xuelin, F. Xiang</i>
12:30-13:45	Lunch		
Auditorium	Session: Food Contact Materials		L333
	Key note presentation		Workshop Toxins
13:45-14:15	Prof. C. Nerin Analysis of individual (MOAH) by APGC- QTOF-MS and comparison to the conventional method LC-GC-MS		13:45-14:15
14:15-14:35	Mineral oil in food: How is the situation in Belgium and what are the risks? <i>A. Van Heyst, S. Gosciny, B. Mertens, M. Vanlancker, J. Vercammen, S. Bel, S. Vandevijvere, M. Elskens, E. Van Hoeck</i>		14:15-14:35
14:35-14:55	Effect of food composition on the migration of surrogate contaminants from paperboard packaging <i>M. Baele, A. Vermeulen, P. Ragaert, B. De Meulenaer</i>		14:35-14:55
14:55-15:15	Investigation of migrating substances from food fabrics <i>K. Van Den Houwe, B. Dewilde, J. Van Loco, S. Gosciny and E. Van Hoeck</i>		14:55-15:15
15:15-16:20	Coffee break & Exhibition		
15:30-16:10	ABSciex Ensuring the authenticity & safety of food with new advances in LC-MS/MS workflows		L308 15:30-17:20
Auditorium	Session: Nutrition	L333	Session: Metrofood-RI
16:20-16:40	Calcium and vitamin D intake from foods and supplements in the Dutch population <i>MC Ocké, HAM Brants, CS Dinnissen,</i>	16:00-17:20	
16:40-17:00	School meals in light of the regulation – Assessment of the public catering decree in primary schools in Hungary <i>A. Varga, M. Bakacs, A. Zentai, B. Nagy, Z. Nagy-Lőrincz, G. Erdei, É. Illés, V. Varga-Nagy, K. Mihálydy, E. Sarkadi Nagy, C. Kaposvári</i>		
17:00-17:20	Robiotic properties of lactic acid bacteria isolated from household fermented Sorghum slurries <i>M.L. Thaaqe and S. Rapoo</i>		
17:30	<i>Bus Tervuren - Bruxelles</i>		
17:30-19:00		L330 17:30-19:00	TC 23 Meeting (invitation only)
19:30	<i>Bus Bruxelles - Tervuren</i>		
20:00-23:30	Gala Diner Koloniënpaleis, Paleizenlaan, 3080 Tervuren		
23:30	<i>Bus Tervuren - Bruxelles</i>		

Wednesday 18th	
8:00	<i>Bus Bruxelles - Tervuren</i>
	<i>Auditorium</i>
9:00-10:30	Session: Nanomaterials & Microplastics
	Key note presentation
9:00-9:30	<i>J. Noireaux Perspective in nanoparticle analysis in food with single particle ICPMS</i>
9:30-9:45	Method validation for determination of microplastics in food <i>M. Dekimpe, D. Deloof, J. Robbens, K. Hostens, B. De Witte</i>
9:50-10:05	Characterization of the nano-sized fraction of silver particles in food additive E174 by EM and SP-ICP-MS <i>S. De Vos, E. Verleysen, M. Ledecq, N. Waegeneers and J. Mast</i>
10:10-10:25	Inhibition of pathogenic bacteria in duck meat using nanoclay encapsulated oregano essential oil <i>P. Klouček, J. Táborský, N. West, A. Fraňková and M. Božik</i>
10:30-11:00	Coffee break <i>Auditorium</i>
11:00-12:30	Session: Nanomaterials & Microplastics
	Key note presentation
11:00-11:30	<i>R. Kaegi Quantification of (Engineered) Nanoparticles in Complex Matrices: More than a Silver Lining on the Horizon?</i>
11:30-11:50	Physicochemical characterisation of several types of the E171 food additive <i>E. Verleysen, M. Ledecq, S. De Vos, I. Ojea Jimenez, F. Brassinne, N. Waegeneers and J. Mast</i>
11:50-12:10	Towards a routine method for the characterisation of TiO ₂ nanoparticles in food by single particle-ICP-MS <i>L. Givélet, P. Jitaru, D. Truffier-Boutry, J.-F. Damlencourt and T. Guérin</i>
12:10-12:30	<i>Validation of single particle ICP-MS for routine sizing and quantification of the fraction of silver nanoparticles in E174 food additives and confectionery products.</i> <i>N. Waegeneers, L. Delfosse, S. De Vos, E. Verleysen, J. Mast</i>
12:30-13:15	Best poster award Announcement Imekofoods 5 Closing ceremony Symposium Chair : Joris Van Loco
13:30-15:30	Farewell BBQ

