



Programme

MoniQA International Conference Rome, Italy 8 - 10 October 2008

Centro Congressi "[Conte di Cavour](#)" - Via Cavour 50/a - 00184 Rome, Italy

Wednesday, 8 October 2008

10:00 – 13:30 *Registration and Welcome*

13:30 - 15:45 **Opening Session – Chaired by Roland Poms, ICC**

- Introduction of the MoniQA Network of Excellence
Roland Poms, MoniQA Coordinator, ICC, AT
- Collaboration of CEN ISO and impact of the MoniQA Advisory Panel
André Pirlet, Chair of the MoniQA Advisory Panel, CEN Research Brussels, BE,
- Risk management and trust in food safety and quality control - facts, perceptions and economic effects
Gerhard Schiefer, UniBonn, DE
- Sampling Uncertainty
Roger Wood, FSA, UK

15:45 - 16:15 *Coffee Break, Posters and Exhibition*

16:15 – 18:15 **Session 2: Food Authenticity - Chaired by Marina Carcea, INRAN**

- TRACE – Food Authenticity, new problems, new solutions
Paul Brereton, CSL, UK
- The use of multi-element stable isotope analysis to verify the geographic and production origin of food
Simon Kelly, IFR, UK
- Implementation of Rapid Methods in Conjunction with Chemometrics for the Determination of Food Authenticity
Christos Soukoulis, NTUA, GR
- Determination of origin and authenticity in olive oil with genomic and metabolomic methods
Nelson Marmiroli, University of Parma, IT

20:00 *Welcome Reception*



Thursday, 9 October 2008

8:30 – 10:30

Session 3: Food Additives – chaired by Vasso Oreopoulou, NTUA

- Review of analytical methods for the determination of Food Additives in food -
Dimitrios Chrysafidis, GCSL, GR
- Food Processing toxicants – Occurrence, current state of analytical methods and
estimates of exposure and risk
Laurence Castle, CSL, UK
- Towards the harmonisation of analytical methods for food additives and food
processing toxicants
Vasso Psimouli, NTUA, GR
- Food safety aspects of food colours
Umran Uygun, Hacettepe University, TR

10:30 – 11:00

Coffee Break, Posters and Exhibition

11:00 – 13:00

Session 4: Mycotoxins & Phycotoxins – chaired by Hans van Egmond, RIVM

- Method performance, quality assurance and measurement uncertainty
Joerg Stroka, IRMM, BE
- Sampling issues for mycotoxins
Britt Maestroni, FAO/IAEA
- Mycotoxins implications for food industry
Anton Alldrick, CCFRA, UK
- The use of mycotoxin methodology in practice: a need for harmonisation
Michele Solfrizzo, ISPA, IT

13:00 – 14:30

Lunch, Posters and Exhibition

14:30 – 16:30

Session 5: Food Allergens – chaired by Bert Pöpping, Eurofins

- Food allergy from the clinical point of view
Margitta Worm, Allergie Centrum Charité Berlin, DE
- Towards a harmonized validation protocol for ELISA-based allergen methods
Samuel Godefroy, Health Canada, CA
- Food Allergies - Consumer Issues
Clare Mills, IFR, UK
- Food Allergies, Authorities and Legislative Considerations
Adrian van Hengel, JRC/IRMM, BE
- Food Allergens - Industry Perspective
Bert Pöpping, Eurofins, DE

16:30– 17:00

Coffee Break, Posters and Exhibition

17:00 – 18:00

Session 6: Poster Presentations, Best Poster Award – chaired by Sian Astley, IFR

20:00

Social Event

**Friday, 10 October 2008**

8:30 - 9:00

Plenary Lecture

- Food Quality/Safety Control: FP7 Research Challenges
Antonio di Giulio, DG Research – European Commission, Brussels, BE

9:00 -10:30

Session 7: Chemical Contaminants – chaired by Martin Rose, CSL

- EU Community/National Reference Laboratory structure - harmonisation of food control
Rainer Malisch, CVUA, DE
- Factors to consider as regards rapid methods
Ron Hoogenboom, Wageningen University, NL
- Recent advances in analytical methodology, and considerations as regards harmonisation of food control
Jana Hajslova, ICT Prague, CZ

10:30 – 11:00

Coffee Break, Posters and Exhibition

11:00 – 13:00

Session 8: Microbiological Contaminants– chaired by Wolfgang Kneifel, BOKU

- Emerging and reemerging pathogens in the food chain - A global perspective
Danilo Lo Fo Wong, WHO
- Detection of Food-Borne Pathogens with the BAX-PCR
Gerhard Tangen, Oxoid Germany GmbH, DE
- Detecting Campylobacter in the food chain - an Olympian challenge!
Stephen On, ESR, NZ
- Viability and dormancy of food borne pathogens – Challenges and recent outcomes
Mike Peck, IFR, UK

13:00 – 14:30

Lunch, Posters and Exhibition

14:30 – 16:30

Session 9: Horizontal Issues – chaired by Christoph von Holst, IRMM

- Validation of qualitative screening methods
Christoph von Holst, IRMM, BE
- Antibodies: the key element of immuno-chemical methods in foodstuff analysis
Philippe Delahaut, CER, BE
- CONffIDENCE in food and feed: a new European research project
Jacob de Jong, RIKILT, NL
- Rapid alert systems and use of databases in food safety
Miles Thomas, CSL, UK

16:30

Close of the Conference