



Food Integrity and Traceability Conference
21-24 March 2011

CONFERENCE PROGRAMME

February 2011

In conjunction with



ASSET Food Integrity and Traceability Conference 2011

Queen's University Belfast

Whitla Hall

SCIENTIFIC PROGRAMME

Monday 21st March

18.00 - 19.30 **Registration Desk Open and Light Refreshments (Great Hall, Lanyon Building)**

Tuesday 22nd March

08.00 **Registration Desk Open (Whitla Hall)**

09.00 - 09.15 **Welcome and Official Opening of Scientific Programme**

Prof. Chris Elliott, Queen's University Belfast, UK

09.15 - 10.00 **Keynote Lecture**

Prof. Pat Wall, University College Dublin, Ireland

Traceability in a global food chain: - A myth or an achievable reality?

10.00 - 10.30 **Coffee / Tea / Exhibits**

10.30 - 12.00 **Plenary Session I – Setting the Food Integrity Scene**

Chairpersons: **Gary Kearney/Peter Dewhurst**

10.30 - 11.00 **Prof. Garry Lee**, University of Western Australia

Physi-TRACE: Rapid origin traceability of Australian pork

11.00 - 11.20 **Dr. Antony Potter**, Queen's University Belfast

The big picture: key trends in international product recalls within the food industry

11.20 - 11.40 **Michael Walker**, Laboratory of the Government Chemist, UK

Protection of the agrifood chain by enforcement analysis – quis custodiet?

11.40 - 11.50 **Stephanie Graham**, Queen's University Belfast

Which environmental management practices drive cost and environmental improvements in the food industry?

11.50 - 12.00 **Dr. Edel Doherty**, Queen's University Belfast

Demand for improved food safety and quality: a cross-regional comparison

12.00 - 13.30 **Break**

Lunch / Poster Session I / Exhibits

13.30 - 15.20 **Plenary Session II –Complex Global Issues**

Chairpersons: **Lujia Han/Julie Meneely**

13.30 - 14.00 **Dr. Andrew Cannavan**, International Atomic Energy Agency, Vienna, Austria

Food integrity and traceability-the developing country perspective

- 14.00 - 14.20 **Dr. Paul Young**, Waters, US
Legislating nationally for a global issue - impending US food safety legislation
- 14.20 - 14.40 **Dr. Jurian Hoogewerff**, University of East Anglia, UK
From concept to maturity: isoscapes for food authenticity
- 14.40 - 15.00 **Petter Olsen**, Nofima, Norway
ISO/DIS 12875 and 12877 seafood standards – template for further food standardisation work
- 15.00 - 15.20 **Prof. Gerry Downey**, Teagasc, Ireland
Vibrational spectroscopy and chemometrics for food authentication: progress in solving the maze

15.20 - 15.40 **Coffee / Tea / Exhibits**

15.40 - 17.30 **Plenary Session III – Tracing Techniques**

Chairpersons: **Michael Walker/Katrina Campbell**

- 15.40 - 16.10 **Prof. Jana Hajslova**, Institute of Chemical Technology, Prague, Czech Republic
Tracing fats/oils origin: the way to protect consumers' health
- 16.10 - 16.20 **Micha Horacek**, Austrian Institute of Technology GmbH, Austria
Control of origin of sesame oil from various countries
- 16.20 - 16.40 **Federica Camin**, FEM-IASMA, Italy
Stable isotope ratio and trace element composition for tracing the origin of dairy products
- 16.40 - 17.00 **Prof. Daniel Wunderlin**, Universidad Nacional de Cordoba, Argentina
Elemental profile coupled to stable isotope analysis and chemometrics: a powerful tool to assess the geographical origin of Argentinean beef
- 17.00 - 17.10 **Dr. Luc Rock**, Queen's University Belfast
Do sample preparation methods affect the measured isotopic composition of egg components?
- 17.10 - 17.20 **Dr. Marjan Tušar**, National Institute of Chemistry, Slovenia
Alternative neural networks training procedure for verification of geographical origin of food
- 17.20 - 17.30 **Dr. Michele Lees**, Eurofins Analytics France, Nantes, France
Site-specific ¹³C/¹²C isotope ratio analysis - the latest tool in fruit juice authenticity control

20.00 **Conference Dinner (Belfast City Hall)**

Wednesday 23rd March

08.45 - 09.00 **VIP Speaker – Department for Employment and Learning**

09.00 - 10.30 **Plenary Session IV – Identifying and Dealing with Risks**

Chairpersons: **Andrew Cannavan/ Antonietta Gledhill**

- 09.00 - 09.30 **Dr. James Lindsay**, US Department of Agriculture, USA

Food safety research in the USDA-agricultural research service

09.30 - 10.00

Liz Redmond, Food Standards Agency, UK

The FSA Foodborne Disease Strategy

10.00 - 10.20

Jan Mei Soon, Royal Agricultural College, Cirencester, UK

Development of farm-food safety risk assessment tool for small and medium fresh produce farms

10.20 - 10.30

Dr. Niamh Gilmartin, Dublin City University, Ireland

A rapid 'on-site' immunosensor for the detection of L. Monocytogenes

10.30 - 10.50

Coffee / Tea / Exhibits

10.50 - 12.00

Plenary Session V – Authenticity and Fraud

Chairpersons:

Paul Brereton/Simon Haughey

10.50 - 11.20

Dr. Simon Kelly, Food and Environment Research Agency, UK

Is it organic? What do existing isotope, elemental and molecular profiling techniques have to offer?

11.20 - 11.40

Prof. Frank Monahan, University College Dublin, Ireland

Authentication of grass-fed beef using bovine muscle, hair or urine

11.40 - 12.00

Prof. Peter Shears, Plymouth Law School, UK

Food fraud-A current issue but an old problem

12.00 - 14.00

Break

Lunch / Poster Session II / Exhibits / Meetings

14.00 - 15.30

Plenary Session VI – The Emerging Challenges and Potential Solutions

Chairpersons:

James McIntosh/Anne-Catherine Huet

14.00 - 14.30

Prof. Michel Nielen, Wageningen University and Research Centre, The Netherlands

The next challenge in veterinary control: screening for protein growth promoters and gene doping

14.30 - 14.50

Dr. Stefan Weigel, Wageningen University and Research Centre, The Netherlands

Engineered nanoparticles in food: an emerging (analytical) issue

14.50 - 15.00

Rupert Aries, PerkinElmer, UK

Mid-IR spectroscopy as a quality control tool for nutraceuticals and herbal medicines

15.00 - 15.10

Dr. Michele Mangiacotti, Istituto Zooprofilattico Sperimentale della Puglia e della

Basilicata, Foggia, Italy

Application of electron spin resonance to identify and evaluate dose of irradiated meat samples containing bones

15.10 - 15.20

Dr. Sabine Harrison, University College Dublin, Ireland

Using animal diet switch experiments to improve meat traceability

15.20 - 15.30

Dr. Anna Gadaj, Teagasc, Ireland

Investigation of the adulteration of dietary supplements with medicinal agents using liquid chromatography coupled to quadrupole-time-of-flight mass spectrometry

15.30 - 16.00 **Coffee / Tea / Exhibits**

16.00 - 17.50 **Plenary Session VII – Detection of Contaminants in the Food Supply Chain**

Chairpersons: **Clare Redshaw/Marjan Tusar**

- 16.00 - 16.20 **Dr. Jacob de Jong**, RIKILT – Institute of Food Safety, Wageningen University and Research Centre, The Netherlands
Rapid methods for chemical contaminants in food and feed – the CONffIDENCE research project
- 16.20 - 16.30 **Dr. Katrina Campbell**, Queen’s University Belfast
SPR methods for detecting emerging marine toxins in European waters
- 16.30 - 16.50 **Dr. Michele Suman**, Barilla SpA, Parma, Italy
DoE approach to study deoxynivalenol and deoxynivalenol-3-glucoside evolution within industrial production of bread and wholemeal crackers exploiting LC-MS/MS strategies
- 16.50 - 17.00 **Shauna Devlin**, Queen’s University Belfast
Development of an innovative technique to measure cyanotoxins in water systems
- 17.00 - 17.20 **Anastasia Meimaridou**, RIKILT - Institute of Food Safety, Wageningen, The Netherlands
Multiplex color-encoded flow cytometric immunoassay for persistent organic pollutants (POPs) in foods
- 17.20 - 17.40 **Dr. Glenn Kennedy**, AFBI, UK
The occurrence of semicarbazide in meat and shell of Bangladeshi fresh water shrimp
- 17.40 - 17.50 **Dr. Mary Moloney**, Teagasc, Ireland
Determination of anticoccidials in egg

Thursday 24th March

09.00 - 10.40 **Plenary Session VIII – Emerging Technologies to Improve Food Integrity**

Chairpersons: **Dr James Lindsay/Enrique Valera**

- 09.00 - 09.30 **Dr. Gaud Pinel**, LABERCA, Ecole Nationale Veterinaire, Nantes, France
Omic options to screen for the illegal use of growth promoters in breeding animals
- 09.30 - 09.50 **Dr. Tomas Cajka**, Institute of Chemical Technology, Prague, Czech Republic
Application of metabolomic fingerprinting / profiling for honey authenticity
- 09.50 - 10.10 **Hermann Broll**, Federal Institute for Risk Assessment (BfR), Berlin, Germany
Molecular based method applications for food traceability purposes
- 10.10 - 10.20 **Miguel Angel Pardo**, AZTI-Tecnalia, Spain
SNPs to determine the geographic origin of seafood products: the case of European anchovy and albacore
- 10.20 - 10.40 **Antonietta Gledhill**, Waters, Manchester, UK
The analysis of allergens in raw and roasted peanuts using UPLC-QToF-MS

10.40 - 11.00 **Coffee / Tea / Exhibits**

11.00 - 12.30 **Plenary Session IX – Feed and Food Supply Chain**

Chairpersons: **Dr James Lindsay/Dr Mark Mooney**

11.00 - 11.20 **Micheal O’Mahony**, Sea Fisheries Protection Authority, Cork, Ireland *Integrity/traceability in the sea-food chain, a regulator’s perspective*

11.20 - 11.40 **Dr. Maitri Thakur**, SINTEF Fisheries & Aquaculture, Norway
Impacts of using the EPCIS standard in two fish supply chains – a cross case analysis

11.40 - 12.10 **Prof. Lujia Han**, China Agricultural University, Beijing, P.R of China
Advances in method of NIRS analysis for feed protein materials in China

12.10 - 12.30 **Owen Brennan**, Devenish Nutrition Ltd., Belfast
Raw material supply focusing on the EU’s legislative framework and GM

12.30 **International Scientific Committee – Poster Prize Presentations**

12.45 **Closing Remarks**

Prof. Chris Elliott (Queen’s University Belfast)

Pro-Vice Chancellor(Queen’s University Belfast)