

## ASSET 2018 POSTER SESSIONS

Poster Number:	First Name:	Last Name:	Abstract book ref. number:	Paper Title:	Poster Session:
<b>Theme 1: Deliberate contamination of food</b>					
1	Diliara	Akhatova	18	Fish species identification by PCR using parvalbumin gene as a platform	Tuesday 29th May
2	Marco	Alorio	133	NMR and MIR-ATR approaches to assess the integrity of saffron: a FI WP18's case study	Tuesday 29th May
3	Frantisek	Benes	54	Authentication of CBD oil by using convergence chromatography coupled with high resolution mass spectrometry (SFC-HRMS)	Tuesday 29th May
4	Nicholas	Birse	66	The application of ambient mass spectrometry to rapidly determine production systems used in poultry production	Tuesday 29th May
5	Connor	Black	29	Real time identification of the adulteration of processed meat using rapid evaporative ionisation mass spectrometry	Tuesday 29th May
6	Connor	Black	127	Tackling fraud in fish global supply chains using rapid evaporative ionisation mass spectrometry (REIMS)	Tuesday 29th May
7	Stephanie	Brooks	115	The Use of Blockchain Technology and DNA to Assure Origin in the UK Pig Sector	Tuesday 29th May
8	Francis	Butler	135	A decision framework for using analytical testing for food fraud reduction	Tuesday 29th May
9	Andrew	Cannavan	179	Rapid isotope analysis of non-exchangeable hydrogen in sugar molecules derivatised with MBTFA, using GC-chromium/high-temperature-conversion-IRMS	Tuesday 29th May
10	Andrew	Cannavan	131	Rapid screening techniques for extra virgin olive oil authentication	Tuesday 29th May
11	Daniele	Cavanna	3	New chemical markers for the assessment of egg products freshness	Tuesday 29th May
12	Olivier	Chevallier	28	Tackling shrimp fraud with Mass Spectrometry	Tuesday 29th May
13	Emiliano	De Dominicis	146	If you can't measure it, you can't manage it.	Tuesday 29th May
14	Susanne	Esslinger	71	Authentication of edible oils using non-targeted spectroscopic fingerprinting techniques – Comparison of measuring instruments	Tuesday 29th May
15	Derek	Findleton	149	Rapid on-site real-time PCR based test systems for fish species identification.	Tuesday 29th May
16	Terry	Fodey	263	THE REQUIREMENT FOR HYDROLYSIS IN THE ANALYSIS OF FLORFENICOL RESIDUES IN MILK: DETERMINATION OF TOTAL FLORFENICOL RESIDUE CONTENT IN MILK USING AN MRM3 UPLC-MS/MS METHOD	Tuesday 29th May
17	Michaela	Fox	23	Fraud Vulnerability Assessment of the UK Seafood Supply Chain	Tuesday 29th May
18	Keith	Harrison	256	European programme for the establishment of validated procedures to detect and identify biological toxins (EuroBioTox)	Tuesday 29th May
19	Simon	Haughey	10	Rapid Detection of Herb and Spice Adulteration	Tuesday 29th May
20	Anna	Holderbaum	177	Metabolite Profiles of Emerging Anabolic Agents in Sport and Food Producing Animals	Tuesday 29th May
21	Jiri	Hricko	55	UHPLC-HRMS/MS metabolomics approach to differentiate Cannabis sativa varieties	Tuesday 29th May
22	Ningjing	Liu	80	A direct link between organic milk and feed - from grass to glass	Tuesday 29th May
23	Matthew	McGoldrick	62	Development of Immunosensor Technology for Nut Allergen Detection as a Food Surveillance Tool	Tuesday 29th May
24	Terry	McGrath	67	Leaving the laboratory behind: Rapid in-field food authenticity screening using handheld spectroscopy	Tuesday 29th May
25	Linda	Monaci	168	UNTARGETED LC-HR-MS APPROACH: A KEY STUDY OF WP18 APPLIED TO DISCRIMINATE SALMON SALAR GEOGRAPHIC ORIGIN	Tuesday 29th May
26	Michela	Montorsi	100	Food authentication by DNA based methods: a document classifier of the literature database	Tuesday 29th May

27	Michela	Montorsi	129	PCR based analyses for safety and quality assessment in the production processes of complex foods	Tuesday 29th May
28	Amanda	Naaum	257	DNA authentication of shrimp products	Tuesday 29th May
29	Jordi	Nelis	65	Biosensors into the limelight: Towards a user-friendly interface with The Bio End user Sensor Tree	Tuesday 29th May
30	Philana	Nolan	37	Multiplex analysis of mycotoxins using Mass Sensitive Micro-Array Technology	Tuesday 29th May
31	Marzia	Pezzolato	156	High pressure vs low pressure MSM: a standardized microscopical approach to prevent food fraud	Tuesday 29th May
32	John	Points	125	Food Fraud: Risk-Ranking of Raw Materials using Data Mining	Tuesday 29th May
33	John	Points	126	The Epidemiology of a Food Scare: Lessons from Fipronil	Tuesday 29th May
34	Kelsey	Robson	145	Identified food integrity fraud in the beef industry (1997-2017)	Tuesday 29th May
35	Ashley	Sage	245	Sensitive and Specific Allergen Screening Analysis Using LC-MS/MS	Tuesday 29th May
36	Ashley	Sage	244	A Selective LC-MS/MS Method for Multiple Meat Speciation and Authenticity Detection in One Injection	Tuesday 29th May
37	Michelle	Spence	151	Factors influencing consumer intentions to purchase traceable minced beef and beef steak	Tuesday 29th May
38	Michelle	Spence	208	Exploring Chinese consumers' perceptions of food fraud and traceability within the EU FOODINTEGRITY PROJECT	Tuesday 29th May
39	John	Spink	45	Food Fraud Prevention: Harmonized Terminology and Public-Policy Development Research	Tuesday 29th May
40	Lidija	Strojničnik	242	Authentication of apple and strawberry aroma compounds using stable isotope approach	Tuesday 29th May
41	Raymond	Sucgang	197	Carbon Isotope Abundances in the Authentication of Vinegar and Detection of Synthetic Acetic Acid Adulteration	Tuesday 29th May
42	Catherine Komugisha	Tindiwensi	214	Drivers of (Un)ethical Behaviour in Agricultural Value Chains: Evidence from Uganda	Tuesday 29th May
43	Mario	Tuthorn	78	Isotope Fingerprints: Origin of Tequila with GC Coupled with Isotope Ratio MS	Tuesday 29th May
44	Mario	Tuthorn	77	Isotope Fingerprints: Authentication of Honey by LC Coupled with Isotope Ratio MS	Tuesday 29th May
45	Leos	Uttl	52	Can metabolomics enable wine authentication according to the grape varieties used for production?	Tuesday 29th May
46	Philippe	Vermeulen	21	The Food Authenticity Research Network (FARNHub) for sharing and accessing information on food authenticity activities	Tuesday 29th May
47	Zhanhui	Wang	106	Hapten synthesis and production of a monoclonal antibody for ribavirin	Tuesday 29th May
48	Mark	Whatton	102	Innovative multiplex organic photonic sensor for plasmonic-based detection of contaminants in milk: the MOLOKO project	Tuesday 29th May
49	Ryszard	Wierzchnicki	255	STUDY OF STABLE ISOTOPES AND TRACE ELEMENTS COMPOSITION OF POLISH DAIRY PRODUCTS	Tuesday 29th May
50	Amelie	Wilde	238	Facing ongoing challenges in the vanilla flavor authentication by improved isotopic ratio analysis	Tuesday 29th May
51	Yuzheng	Yang	79	Fraud vulnerability assessment in the Dutch milk supply chain	Tuesday 29th May
52	Dong	Yinping	153	Laboratory-based characterization and traceability of an outbreak of necrotising enterocolitis in China	Tuesday 29th May
53	Kamila	Zdenkova	20	Verification of presence of inhibitory effect in qPCR in DNA analysis	Tuesday 29th May
54	Kamila	Zdenkova	19	Use of DNA analysis for the study of meat food fraud in the Czech Republic	Tuesday 29th May
55	Qiding	Zhong	152	Targeted and Nontargeted Chinese Baijiu Analysis by <sup>1</sup> H NMR Spectroscopy Combined with Multivariate Statistical Analysis.	Tuesday 29th May
56	Qiding	Zhong	150	Application of stable carbon isotope ratio analysis to detect edible alcohol in Chinese Baijiu	Tuesday 29th May

Theme 2: The threat from pathogens to the food system					
57	Diliara	Akhatova	16	Analysis of noroviruses in food and water by PCR with fluorescence detection	Tuesday 29th May
58	Paula	Bourke	252	Atmospheric Cold Plasma for degradation of antibiotic contaminants: Transformation products and their residual antibacterial effects	Tuesday 29th May
59	Ciaran	Carlin	48	Early detection of plant diseases using Remote Sensing	Tuesday 29th May
60	Kennedy	Chah	216	Antimicrobial resistance among bacterial agents from food animals in a developing country: the Nigerian experience	Tuesday 29th May
61	Seong Ying	Choi	59	Isothermal amplification of nucleic acids for rapid and multiplexed detection of antibiotic-resistance in <i>Campylobacter jejuni</i>	Tuesday 29th May
62	Katerina	Demnerová	14	Limits of enumeration using EMA/PMA-qPCR	Tuesday 29th May
63	Katerina	Demnerová	15	Multi-species biofilms of significant bacterial pathogens	Tuesday 29th May
64	Amanda	Eakin	243	Review of rapid diagnostics for antibiotic residue analysis	Tuesday 29th May
65	Sonigitu Asibong	Ekpe	240	Meat Handling in Abattoirs in Cross River: A Major Health Risk. What Data Exit ?	Tuesday 29th May
66	Doan Duy	Le Nguyen	119	Proteolytic and Lipolytic Activities of <i>Pseudomonas</i> spp. Isolated From Raw Milk in Mekong Delta, Vietnam	Tuesday 29th May
67	Simona	Lencová	11	DNA analysis of micromycetes producing patulin and ochratoxin A in food	Tuesday 29th May
68	Nicholas	Nduti	205	<i>Weissella Cibaria</i> NN20 Isolates Sequesters Afb1 In vitro, Ferment Milk with Good Viscosity as yogurt	Tuesday 29th May
69	Elizabeth	Redmond	259	Consumer attitudes towards food-safety in the home 1997-2017: a comparative analysis	Tuesday 29th May
70	Fiona	Roberts	235	Implementing an antibiotic reduction policy across the global broiler supply chain of a UK retailer	Tuesday 29th May
71	Edel	Stone	247	Nanodiagnosics for Detection of Foodborne Pathogens using Phage-Derived Proteins	Tuesday 29th May
72	Hamdi	Taha Mossadak	165	Study of the evolution of the superficial contamination of broiler carcasses in refrigerated state	Tuesday 29th May
73	Katerina	Theodoridou	42	Antibacterial and anti-virulence efficiency of a commercial antimicrobial against <i>Escherichia coli</i> O157:H7	Tuesday 29th May
74	Wilfred	Abia	224	Correlating urinary mycotoxin concentrations with dietary intake	Tuesday 29th May
Theme 3: Human exposure to chemical cocktails present in foods					
75	Mazia	Amber	148	In vitro endocrine disrupting effect of Persistent Organic Pollutants (POPs) on the estrogen receptor (ER).	Wednesday 30th May
76	Abdullah	Binsalom	60	Detection of organophosphate pesticides using a Planar Waveguide immunosensor	Wednesday 30th May
77	Elisabetta	Caprai	138	PRESENCE OF PYRROLIZIDINE ALKALOIDS IN TEAS AND HERBAL INFUSIONS: PRELIMINARY MONITORING AND RISK CHARACTERIZATION	Wednesday 30th May
78	Manus	Carey	40	Variation in elemental nutrient composition of grains, cereals and food plants using rapid X-ray fluorescence.	Wednesday 30th May
79	Jane	Chah	209	Production of chemical-free crops: Organic Fertilizer Use among Garden Egg Farmers in Enugu State, Nigeria	Wednesday 30th May
80	Martin	Danaher	261	Development and validation of an LC-MS/MS method for the determination of six nitrofurans as their tissue bound metabolites in animal tissue	Wednesday 30th May
81	Muhammad	Daud	134	Effects of endocrine disruptors on estrogen signaling in zebrafish larvae.	Wednesday 30th May

82	Lorenzo	De Colli	154	Simultaneous determination of 42 mycotoxins in oats: a high-throughput UHPLC-MS/MS analytical method	Wednesday 30th May
83	Lorenzo	De Colli	155	Mycotoxins in Irish oat - a three year national survey	Wednesday 30th May
84	Ellen	De Paepe	114	Analysis of the Chemical Safety of Insect Consumption as Alternative for the Increasing Food Requirements	Wednesday 30th May
85	Zbynek	Dzuman	51	Occurrence of multiple contaminants in large sets of tea and coffee samples	Wednesday 30th May
86	Lynsey	Finlay	236	Designing a roadmap for mycotoxin prevention in food and feed.	Wednesday 30th May
87	Terry	Fodey	159	The role of environmental contamination in the production of veterinary drug residue non-compliant animals	Wednesday 30th May
88	Terry	Fodey	160	The potential of an untreated cow presenting non-compliant florfenicol residues in milk	Wednesday 30th May
89	Brett	Greer	50	Human exposure to cyanotoxins: Exploring their in vitro detoxification using atmospheric cold plasma treatment	Wednesday 30th May
90	Emma	Harper	239	The endocrine disrupting potential of Bisphenol-A and its structural analogues using glucocorticoid and progesterone receptors.	Wednesday 30th May
91	Simon	Haughey	64	Food Fortress: The Development and Implementation of a Globally Recognised Sampling/Testing Scheme in Northern Ireland.	Wednesday 30th May
92	Steve	Huysman	93	Divinylbenzene samplers as surrogate tool for biological monitoring of (micro)pollutants in the marine environment	Wednesday 30th May
93	Yemisi	Jeff-Agboola	234	A novel approach to reduction of toxigenic <i>Aspergillus flavus</i> level in maize	Wednesday 30th May
94	Oluwatobi	Kolawole	73	Co-occurrence of mycotoxins in animal feeds and effects on growth performance of broiler chickens	Wednesday 30th May
95	Rebecca	Kyle	251	Review of methods of analysis for Marine Biotoxins	Wednesday 30th May
96	Jonathan	McComb	232	Effects of Defined Human-Exposure-based Mixtures of Persistent Organic Pollutants on Androgen Receptor Translocation and Transactivation.	Wednesday 30th May
97	Julie	Meneely	57	Measuring the combined exposure to aflatoxin B1 and microcystin-LR using High Content Analysis	Wednesday 30th May
98	Jose Manuel	Moreno-Rojas	248	Rapid discrimination of Bitter Almonds based on their amygdalyn content by using Near Infrared Spectroscopy	Wednesday 30th May
99	Flora	Oluwafemi	184	Assessment of Microbiological and Residual Antibiotics Status in Milk Sold in Abeokuta, Ogun State	Wednesday 30th May
100	Giovanna	Ponti	143	Neonatal exposure to soy phytoestrogens decreases fertility in mice.	Wednesday 30th May
101	Alexis	Ripoche	130	Biofluid and tissue metabolic profiling by 1D-1H-NMR spectroscopy highlighting exposure to emerging drugs of abuse.	Wednesday 30th May
102	Maeve	Shannon	103	The potential of Persistent Organic Pollutants (POPs) mixtures induce cytotoxicity in enteroendocrine pGIP/neo: STC-1 cells	Wednesday 30th May
103	Miroslav	Subrt	39	Rapid Detection of Tetrodotoxin in shellfish using an immunosensor	Wednesday 30th May
104	Andrew	Sweet	264	Miniaturising and multiplexing diagnostic tests is clue to decrease production costs	Wednesday 30th May
105	Emiliano	Ventura	181	A SEMI-QUANTITATIVE UHPLC-MS/MS ASSAY TO DETECT SARMS IN URINE SAMPLES	Wednesday 30th May
106	Hui-Li	Wang	95	Regulatory Roles of Histone Deacetylases 1 and 2 in Pb-induced Neurotoxicity	Wednesday 30th May
107	Richard	Welten	83	A systems biology approach to elucidate the effect of chronic microcystin-LR exposure	Wednesday 30th May
108	Ewa	Wielogorska	26	Detoxification of mycotoxins in maize using cold atmospheric plasma technology	Wednesday 30th May
109	Ewa	Wielogorska	25	Decontamination of antibiotic residues with cold atmospheric pressure plasma	Wednesday 30th May

#### Theme 4: Delivering the nutritional needs for the 21st century global population

110	Solomon Oguche	Alhassan	183	Immunological characterization of exosomes from blood to develop biomarkers against endocrine disruptors in <i>Cyprinus carpio</i>	Wednesday 30th May
111	Ifeoma	Anugwa	198	Causes of Household Food and Nutrition Insecurity: Implications for Food Sustainability in Kano State, Nigeria	Wednesday 30th May
112	Barbara	Bray	249	Dietary Interventions: Nanny state or optimising the environment for healthy outcomes? A Global Perspective	Wednesday 30th May
113	Begoña	De la Roza-Delgado	124	Handheld NIRS analyses for classification of Asturcelta autochthonous swine breed carcasses	Wednesday 30th May
114	Oyebola Adebola	Elemide	219	Challenges of Operating Environment for Nutrition Research Improvement in Sub-Sahara Africa	Wednesday 30th May
115	Lauren	Ford	162	Seaweed production in Northern Ireland for the pig industry	Wednesday 30th May
116	Diego Luis	Garcia Gonzalez	157	Comparative study between trade standards for olive oil inside and outside Europe	Wednesday 30th May
117	Stavros	Gkavalias	221	The catabolite control protein CcpA affects phytate solubilisation in <i>Paenibacillus polymyxa</i>	Wednesday 30th May
118	Stephanie	Heaney	110	The use of untargeted Near-Infrared (NIR) spectroscopy to predict quality of black tea during oxidation	Wednesday 30th May
119	Monika	Jiru	180	Bioprospecting of five microalgae strains as a potential source of health protective compound	Wednesday 30th May
120	Ruth	Kinkead	253	Investigation of the herd and animal variation attributing to the nutritional properties of dairy colostrum	Wednesday 30th May
121	Simona	Lencová	12	Testing of fibrous nanomaterials as a barrier for microorganisms	Wednesday 30th May
122	Maria	Lopes	178	<i>Salicornia ramosissima</i> J. Woods - A valuable forgotten resource	Wednesday 30th May
123	Ting	Lu	108	Why Risk Communication often fails to deliver consumer confidence?	Wednesday 30th May
124	Emilie	Manny	5	Occurrence and risks associated with allergens in processed foods with precautionary labeling	Wednesday 30th May
125	Daniel	McDowell	163	From Anaerobic Digestate to Microalgal Animal Feeds	Wednesday 30th May
126	Claire	McKernan	44	Linking Northern Irish milk iodine to farming landscape	Wednesday 30th May
127	Klara	Navratilova	53	Critical assessment of lipid fraction in different types of diets	Wednesday 30th May
128	Simon Idoko	Okweche	188	Comparative efficacy of <i>Jatropha curcas</i> in the management of wood termites ( <i>Macrotermes bellicosus</i> )	Wednesday 30th May
129	Elizabeth	Redmond	260	Nutrition education provided in co-curricular cooking classes for young children	Wednesday 30th May
130	Hettie	Schönfeldt	231	The contribution of food composition data to attaining food security – South African case study	Wednesday 30th May
131	Jayne	Woodside	82	Encouraging adherence to a Mediterranean Diet in a non-Mediterranean population: the TEAM-MED project	Wednesday 30th May
132	Jayne	Woodside	81	Project Daire: Derry/Londonderry as the nexus city for food, education, trust and health	Wednesday 30th May
133	Jayne	Woodside	246	Improving the food knowledge and dietary intake of primary schoolchildren: the DAIRE project	Wednesday 30th May
134	Daniel	Wunderlin	118	CHEMICAL MARKERS TO IDENTIFY CHIA, FLAX AND SESAME FROM RAW SEEDS TO BAKERY PRODUCTS	Wednesday 30th May