PROGRAM

RAFA 2026

12th International Symposium on

Recent Advances in Food Analysis



November 3–6, 2026
Prague, Czech Republic

UNIVERSITY OF CHEMISTRY AND TECHNOLOGY PRAGUE

WAGENINGEN UNIVERSITY & RESEARCH

RAFA 2026

Information

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01 Committees

Symposium chairs

Prof. Jana Pulkrabova	University of Chemistry and Technology Prague, Czech Republic
Dr. Stefan van Leeuwen	Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, The Netherlands

Symposium co-chair

Prof. Michele Suman	Barilla Analytical Food Science, Parma, Italy & University of Chemistry and Technology Prague, Czech Republic

Honorary chairs

Prof. Jana Hajslova	University of Chemistry and Technology Prague, Czech Republic
Prof. Michel Nielen	Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, The Netherlands

Scientific Committee

Prof. Marco Arlorio	University of Piemonte Orientale, Novara, Italy
Prof. Chiara Dall'Asta	University of Parma, Parma, Italy
Dr. Carsten Fauhl-Hassek	Federal Institute for Risk Assessment, Berlin, Germany
Prof. Hans-Gerd Janssen	Unilever Research and Development, Vlaardingen, The Netherlands
Dr. Christian Klampfl	Johannes Kepler University Linz, Linz, Austria
Prof. Rudolf Krska	University of Natural Resources and Life Sciences, Vienna, IFA-Tulln, Austria
Prof. Bruno Le Bizec	LABERCA – ONIRIS, Nantes, France
Prof. Erich Leitner	Graz University of Technology, Graz, Austria
Dr. Katerina Mastovska	AOAC INTERNATIONAL, United States of America
Dr. Oscar Nunez	University of Barcelona, Barcelona, Spain
Dr. Eystein Oveland	Institute of Marine Research, Bergen, Norway
Dr. Laura Righetti	Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, The Netherlands
Prof. Jens Sloth	National Food Institute, Technical University of Denmark, Lyngby, Denmark
Prof. Milena Stranska	University of Chemistry and Technology Prague, Czech Republic
Dr. Frans Verstraete	European Commission, DG Health and Consumers (DG SANTE), Brussels, Belgium

Organizing Committee

Dr. Monika Tomaniova (chair)	University of Chemistry and Technology Prague, Czech Republic
Prof. Jana Pulkrabova	University of Chemistry and Technology Prague, Czech Republic
Martina Vlckova, MSc.	University of Chemistry and Technology Prague, Czech Republic
Other members of staff and PhD students	University of Chemistry and Technology Prague, Czech Republic
Dr. Stefan van Leeuwen	Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, The Netherlands

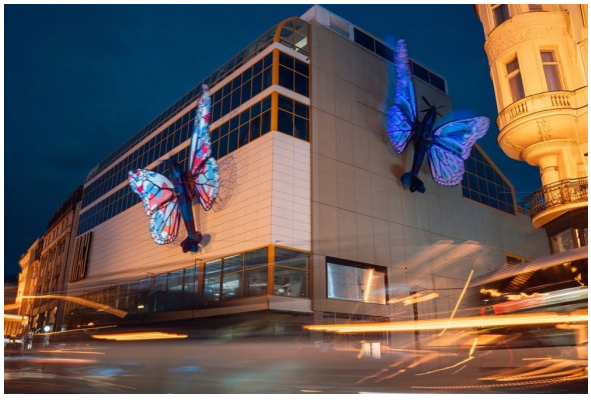
02 Social program

WELCOME COCKTAIL

Date	**Tuesday, November 3, 2026 | 18:30–19:30**
Venue	Clarion Congress Hotel Prague
Entry	Free of charge for all who have registered for it.

SYMPOSIUM DINNER

Date	**Thursday, November 5, 2026 | 20:00–24:00**
Venue	**LEVELS** (The largest entertainment centre in Central Europe) Národní 63/26, Prague, Czech Republic 11000 https://levelsprague.com/
Entry	Be sure to have your badge! Admission by scanning your personal QR code only, for those who have ordered voucher for the dinner at 85 €.
Dress code	Smart casual





02 Symposium dinner – program

PROGRAM

House of Fun Prague is a unique entertainment center in the heart of Prague, which offers endless possibilities for entertainment for all generations. Here you will find over 150 arcade games, which is the largest collection in the entire Czech Republic under one roof.

Rooftop terrace offers one of the best panoramic views of Prague, including the iconic Prague Castle.

ENTERTAINMENT

- Visiting the rooftop terrace with panoramic view of Prague
- Photo corner – bring home nice memories from RAFA 2026
- Airbrush Tattoo
- Wine Casino
- Arcade games
- RAFA disco with DJ

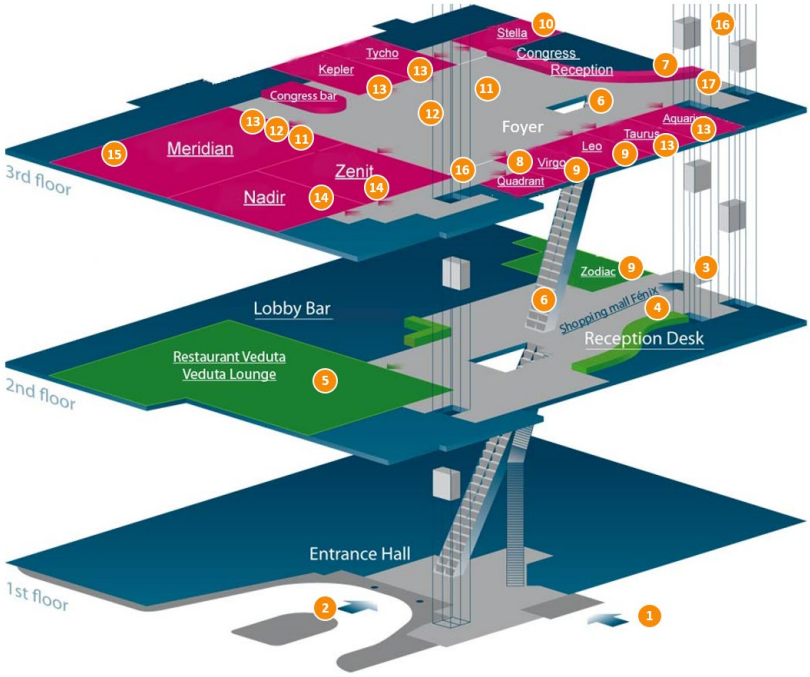
FOOD & DRINKS

- Buffet style – Czech and international cuisine
- Czech wines and beer

Navigate to LEVELS

levelsprague.com

03 Plan of the venue



1	Entrance from the street Freyova	**ENTRANCE**
2	Side entrance from the street and parking area	**ENTRANCE**
3	Entrance from shopping Gallery Fenix linked to the Metro station Vysocanska	**ENTRANCE**
4	Clarion hotel reception desk	**Reception desk**
5	Conference restaurant (lunches)	**Brasserie Veduta**
6	Entrance to the conference floor	**ENTRANCE**
7	RAFA 2026 registration desk & Cloakroom	**Congress Reception**
8	Office of conference organizers	**QUADRANT**
9	Vendor seminars and conference satellite workshops, seminars, sessions	**VIRGO, LEO, ZODIAC** (lower floor, opposite the hotel reception)*
10	Storage of the exhibitors´ boxes used for a shipment	**STELLA***
11	Catering area – coffee breaks, Welcome Cocktail	**FOYER, MERIDIAN, TAURUS, AQUARIUS, TYCHO, KEPLER**
12	Exhibition area	**FOYER, MERIDIAN***
13	Poster area	**MERIDIAN, TAURUS, AQUARIUS, TYCHO, KEPLER**
14	Main conference hall	**ZENIT & NADIR**
15	Freight elevator	**Lift**
16	Lifts to the hotel rooms	**Lifts**
17	Speakers ready corner	**Speakers ready corner**

* Areas dedicated to Exhibitors & Sponsors

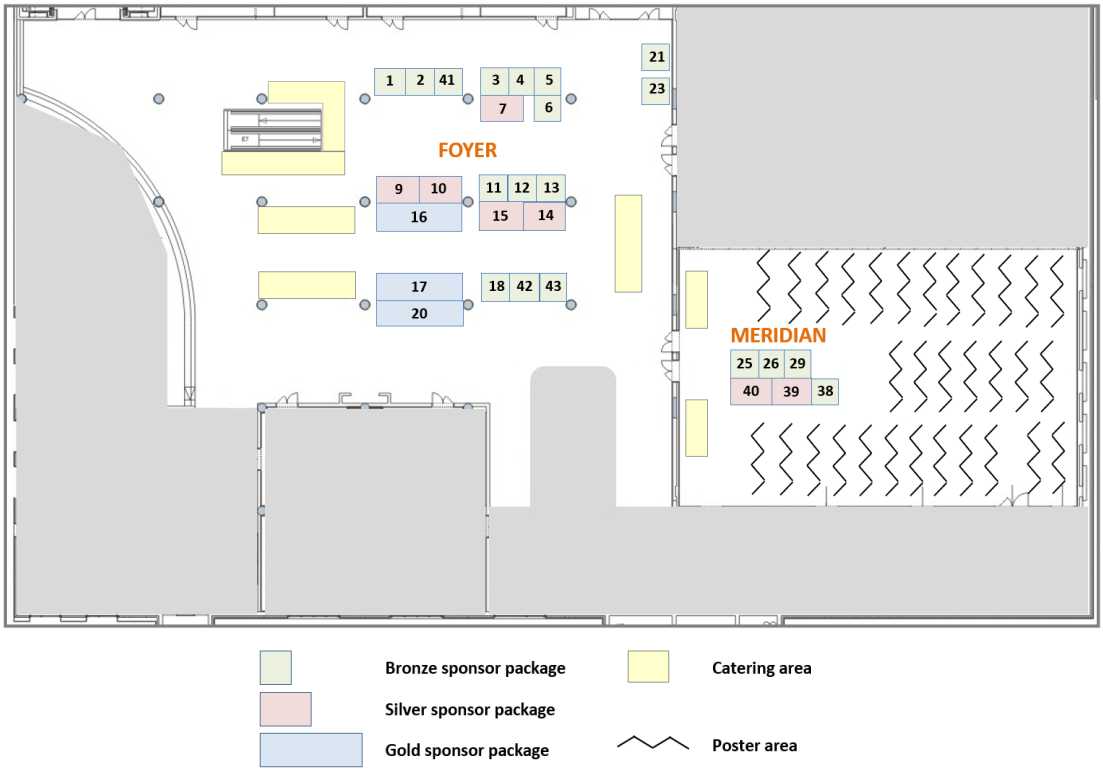
03 Congress area



7	RAFA 2026 registration desk & Cloakroom	**Congress Reception**
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* Areas dedicated to Exhibitors & Sponsors

04 Exhibition – Floor plan



List of companies

EXHIBITOR	NO.	EXHIBITOR	NO.
A Chemtek Inc.	21	HPC Standards	25
Affinisep	13	ionBench	23
Agilent	9	LECO	20
Antec Scientific	12	MS Vision	39
Biotage	40	ProGnosis Biotech S.A.	43
BIPEA - Proficiency Testing	11	Qingdao Pribolab Biotech Co., Ltd.	29
Büchi Labortechnik AG	2	Restek	7
Cambridge Isotope Laboratories, Inc.	1	SCIEX	10
CEM GmbH / CEM Corporation	5	SECONBIO	42
cmc Instruments GmbH	6	Shimadzu Europa GmbH	16
Elementar Analysensysteme GmbH	41	Syft Technologies	38
European Commission, Joint Research Centre	17	Thermo Fisher Scientific	4
G.A.S. Gesellschaft fuer analytische Sensorsysteme mbH	18	Trajan Scientific and Medical	15
GERSTEL	3	Waters Corporation	14
GL Sciences	26		

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CEM
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cmc Instruments GmbH
Gas Generators for GC and MS

CIL
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isotope.com

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GAS

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a Velaris brand

GL Sciences
Separation Sciences for All

HPC
HPC Standards GmbH

ionBench

Pribolab
Devoted to Food Safety Every Day

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ThermoFisher
SCIENTIFIC

MEDIA & SUPPORTING PARTNERS

the Analytical Scientist

BIOTOX Doc

AOAC INTERNATIONAL

EFF-CoP
European Food Fraud Community of Practice

EU Food Safety Platform
MULTI-STAKEHOLDER PLATFORM FOR FOOD SAFETY IN EUROPE

foods
an Open Access Journal by MDPI

FOOD engineering & ingredients
Please sign up to Food Engineering and Ingredients magazine to stay on top of new technology in regards of food processing and quality control.



chrom+ food FORUM

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LabRulez LCMS
LabRulez ICPMS

LCGC INTERNATIONAL
solutions for separation scientists

Ministry of Agriculture of the Czech Republic

nutrients
an Open Access Journal by MDPI

Plasmion
simple smart sensitive

06 Useful information

Emergency numbers

Emergency call	**112**
Fire brigade	**150**
Ambulance	**155**
Municipal police	**156**
Police	**158**

Wi-Fi

Free Wi-Fi for all delegates during the symposium.

Network	**RAFA2026**
Password	**RAFA2026**

Prague public transport

All delegates receive a **free e-ticket for public transport** for the entire duration of the symposium.

- Travel by metro, bus and tram as much as you need (the Airport Express (AE) bus line is not included).
- In case of a ticket control, show your e-ticket in the PID Lítačka mobile app (installation instructions were sent by e-mail).
- Connections: www.dpp.cz/en and the PID Lítačka mobile app

Taxi

- At the reception desk of the Clarion Congress Hotel Prague
- AAA Taxi **+420 222 333 222**
- Uber, Bolt, Liftago (apps on Google Play / App Store)

Public transport: plan your journey

07 Contact details

VENUE

Clarion Congress Hotel Prague

Freyova 33, 190 00 Prague 9 – Vysocany
Czech Republic

Phone	**+420 211 131 139**
Web	clarioncongresshotelprague.com

Navigate to the venue

RAFA 2026 SECRETARIAT

University of Chemistry and Technology, Prague

Technicka 5, 166 28 Prague 6
Czech Republic

Phone	**+420 731 625 010**
E-mail	RAFA2026@vscht.cz

www.rafa2026.eu

08 RAFA 2026 Application

RAFA 2026 “green” & digital

Take part and enjoy the RAFA App!

After your registration on-site you will receive access to the RAFA App:

i By scan of your personal QR code on the badge

ii Using your personal PIN code from the website https://app.rafa2026.eu/

Scan to open the RAFA App – app.rafa2026.eu

It will provide you an opportunity to:

- **Create own conference program**, and view abstracts of selected presentations.
- Anonymously **ask questions to speakers**; speakers are expected to answer them.
- **Network with other RAFA 2026 delegates.**
- **Provide feedback** on the RAFA 2026 and support RAFA team in its effort to improve the event organization next time.

Participate in the closing RAFA 2026 session for lottery from those who will take part in providing feedback!

NOTES

PROGRAM Version 15/10/2026

RAFA 2026

12th International Symposium on

Recent Advances in Food Analysis

November 3–6, 2026

Clarion Congress Hotel Prague, Czech Republic

TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
November 3, 2026	**November 4, 2026**	**November 5, 2026**	**November 6, 2026**
Workshops · Opening · Sessions 1–4	Sessions 5–13 · Poster session I	Sessions 14–22 · Poster session II	Sessions 23–26 · Closing

ORGANIZED BY

UNIVERSITY OF CHEMISTRY AND TECHNOLOGY PRAGUE

Department of Food Analysis and Nutrition
University of Chemistry and Technology, Prague (UCT Prague), Czech Republic

WAGENINGEN UNIVERSITY & RESEARCH

Wageningen Food Safety Research (WFSR)
part of Wageningen University & Research, The Netherlands

Ministry of Agriculture of the Czech Republic

RAFA 2026 is held under the auspices of the Minister of Agriculture of the Czech Republic, Martin Šebestyán.

Program at a glance

TUESDAY November 3, 2026

	ZENIT HALL	NADIR HALL	LEO & VIRGO HALLS
9:00–13:00			**Workshops** **Leo hall** Opportunities to collaborate in a European research and innovation area **Virgo hall** Vibrational spectroscopy and chemometrics
14:00–14:30	**Opening ceremony & welcome**		
14:30–15:30	**Session 1** PLENARY Recent issues and novel approaches in food analysis I		
15:30–16:00	**Coffee break · Exhibition** Foyer / Meridian halls		
16:00–18:00	**Session 2** Recent issues and novel approaches in food analysis II	**Session 3** Migrants from food contact materials	**Session 4** WORKSHOP Smart data handling and AI in food analysis
18:30–19:30	**Welcome cocktail** Foyer / Meridian halls		

WEDNESDAY November 4, 2026

	ZENIT HALL	NADIR HALL	LEO & VIRGO HALLS
9:00–10:30	**Session 5** WORKSHOP Experiences, achievements and challenges by EU Reference Laboratories I	**Session 6** Food authenticity & fraud I	**Session 7** Food allergens
10:30–11:00	**Coffee break · Exhibition** Foyer / Meridian / Tycho & Kepler / Aquarius & Taurus halls		
11:00–12:30	**Session 8** WORKSHOP Experiences, achievements and challenges by EU Reference Laboratories II	**Session 9** Food authenticity & fraud II	**Session 10** Bioactive compounds: Natural toxins and psychoactive substances I
12:30–13:30	**Lunch** Conference centre restaurant Veduta		
13:30–15:30	**Poster session I · Exhibition** Vendor seminars 13:30–14:15 and 14:45–15:30		
15:30–16:00	**Coffee break · Exhibition** Foyer / Meridian / Tycho & Kepler / Aquarius & Taurus halls		
16:00–18:00	**Session 11** Bioactive compounds: Natural toxins and psychoactive substances II	**Session 12** Process induced contaminants	**Session 13** INTERACTIVE SEMINAR Step-by-step strategies for fast development of smart analytical methods

PROGRAM AT A GLANCE

THURSDAY November 5, 2026

	ZENIT HALL	NADIR HALL	LEO & VIRGO HALLS
7:45–8:30	**Vendor seminar**		
9:00–10:30	**Session 14** Food contaminants I	**Session 15** Progress in general food analysis I	**Session 16** Reading between the peaks: Chances and challenges of HRMS-based screening in official food control
10:30–11:00	**Coffee break · Exhibition** Foyer / Meridian / Tycho & Kepler / Aquarius & Taurus halls		
11:00–12:30	**Session 17** Food contaminants II	**Session 18** Progress in general food analysis II	**Session 19 LIVING LAB** Authenticity on trial: What it actually takes to catch food fraud
12:30–13:30	**Lunch** Conference centre restaurant Veduta		
13:30–15:30	**Poster session II · Exhibition** Vendor seminars 13:30–14:15 and 14:45–15:30		
15:30–16:00	**Coffee break · Exhibition** Foyer / Meridian / Tycho & Kepler / Aquarius & Taurus halls		
16:00–18:00	**Session 20** Flavour and off-flavour significant compounds	**Session 21** Human biomonitoring and exposomics	**Session 22** AOAC INTERNATIONAL and ILSI Europe: Harmonizing methods and managing risk – a food industry perspective
From 20:00	**Symposium dinner** LEVELS, Národní 63/26, Prague		

FRIDAY November 6, 2026

	ZENIT HALL	NADIR HALL	LEO & VIRGO HALLS
9:00–11:10	**Session 23** Per- and polyfluoroalkyl substances (PFAS)	**Session 24** Omics strategies in food analysis	**Session 25** Bioanalytical methods for food quality & safety control
11:00–11:30	**Coffee break · Exhibition** Foyer / Meridian halls		
11:30–13:00	**Session 26** Food analysis beyond imagination		
13:00–13:30	**Closing address · Poster awards**		

MONDAY November 2, 2026

16:00–19:00	**Registration for the RAFA 2026 conference** Foyer of the Clarion Congress Centre

TUESDAY November 3, 2026

8:00–18:00	**Registration for the RAFA 2026 conference** Foyer of the Clarion Congress Centre

WEDNESDAY November 4, 2026

8:00–18:00	**Registration desk open** Foyer of the Clarion Congress Centre

THURSDAY November 5, 2026

8:00–18:00	**Registration desk open** Foyer of the Clarion Congress Centre

FRIDAY November 6, 2026

8:00–14:00	**Registration desk open** Foyer of the Clarion Congress Centre

DAY 1

TUESDAY

November 3, 2026

THE DAY AT A GLANCE

8:00–18:00	**Registration** Foyer of the Clarion Congress Centre
9:00–13:00	**Workshop · Opportunities to collaborate in a European research and innovation area** Leo hall **Workshop · Vibrational spectroscopy and chemometrics** Virgo hall
14:00–14:30	**Opening ceremony & welcome** Zenit & Nadir halls
14:30–15:30	**Session 1 · Plenary · Recent issues and novel approaches in food analysis I** Zenit & Nadir halls
15:30–16:00	**Coffee break · Exhibition** Foyer / Meridian / Tycho & Kepler / Aquarius & Taurus halls
16:00–18:00	**Session 2 · Recent issues and novel approaches in food analysis II** Zenit hall **Session 3 · Migrants from food contact materials** Nadir hall **Session 4 · Workshop · Smart data handling and AI in food analysis** Leo & Virgo halls
18:30–19:30	**Welcome cocktail** Foyer / Meridian halls

TUESDAY November 3, 2026

9:00–13:00
Leo hall

Opportunities to collaborate in a European research and innovation area

Moderators

Jana Hajslova / Monika Tomaniova, University of Chemistry and Technology Prague, Prague, Czech Republic

Nada Konickova, Technology Centre Prague, Czech Republic

TECHNOLOGY CENTRE PRAGUE · UNIVERSITY OF CHEMISTRY AND TECHNOLOGY PRAGUE · eit Food · Co-funded by the European Union

9:00–9:30	Registration & Welcome Coffee
9:30–9:35	Opening & Welcome
9:35–10:20	**Opportunities for food scientists to participate in the Horizon Europe programme** **Nada Konickova, Jana Cejkova,** Technology Centre Prague, Horizon Europe NCP – Cluster 6 **Opportunities for mobility of researchers and measures to support widening countries participation in Horizon Europe** **Petra Fedorova,** Technology Centre Prague, Horizon Europe NCP – Widening participation
10:20–10:30	**NCP4EIT Training, Networking and Best Practices Initiative** **Anna Voseckova,** Technology Centre Prague, EIT NCP
10:30–10:50	**Collaboration opportunities and support to innovation offered by the EIT Food (programmes dedicated to students, start-ups, researchers and innovators)** **Monika Tomaniova,** University of Chemistry and Technology Prague, Prague, Czech Republic & EIT Food Country Representative Czech Republic
10:50–11:20	**Coffee break**
11:20–11:40	**From research results to industry pilots: validation, matchmaking and technology transfer with support from innovation centres** **Julie Levkova,** Central Bohemian Innovation Center, Prague, Czech Republic
11:40–12:10	**Examples of EIT supported projects and activities** MarbleMat Galochrom
12:10–12:50	**Examples of projects and activities in the European Research Area** Data4Food2030 - Discovering the value of data economy in European food systems BIOTOXDoc - Safe food in a world of changing climate: The doctoral training programme to develop novel control, mitigation and risk assessment methods for biotoxins EFF-CoP - European Food Fraud Community of Practice
12:50–13:00	Questions & Answers & Networking Closing of the workshop

TUESDAY November 3, 2026

9:00–13:00
Virgo hall

WORKSHOP
Vibrational spectroscopy and chemometrics

Moderators

Vincent Baeten & François Stevens
Walloon Agricultural Research Centre (CRA–W), Gembloux, Belgium

Vibrational spectroscopy, including Near-Infrared (NIR), Mid-Infrared (MIR) and Raman spectroscopy, has become the most widely used non-destructive analytical approach in the food and feed sectors. Its high sample throughput, ability to determine multiple quality parameters in a single analysis, minimal sample preparation and potential for at-line, on-line and laboratory applications make these techniques highly attractive for routine quality and safety control. The workshop will introduce the basic principles and instrumentation of NIR, MIR and Raman spectroscopy, followed by an overview of chemometric approaches required for the effective interpretation of spectroscopic data. Particular attention will be given to the role of vibrational spectroscopy combined with chemometrics in addressing current challenges in the agri-food sector, including quality assessment, detection of non-conformity, authentication, and the identification of targeted and untargeted adulterants and contaminants. Invited contributions will further illustrate current developments and practical applications of these technologies. The workshop is designed for participants interested in the principles, instrumentation and practical use of vibrational spectroscopy and chemometrics for food and feed analysis, quality control and safety assessment.

9:00–10:30	**WL1**	**BASICS OF VIBRATIONAL SPECTROSCOPY** **NIR PRINCIPLES & INSTRUMENTATION** **MIR & RAMAN PRINCIPLES & INSTRUMENTATION** **Vincent Baeten,** Walloon Agricultural Research Centre, Gembloux, Belgium
10:30–11:00	**Coffee break**	
11:00–12:00	**WL2**	**BASICS OF CHEMOMETRICS** **François Stevens,** Walloon Agricultural Research Centre, Gembloux, Belgium
12:00–12:25	**WL3**	**RAPID DETECTION OF BLACK PEPPER ADULTERATION USING BENCHTOP AND HANDHELD INFRARED SPECTROMETERS COMBINED WITH CHEMOMETRICS** **Paul Rentz**, AERIAL, Illkirch-Graffenstaden, France
12:25–12:50	**WL4**	**REAL-TIME IN-FIELD WHEAT QUALITY ANALYSIS AND MYCOTOXIN SCREENING USING ON-COMBINE NEAR-INFRARED SPECTROSCOPY** **Patrick Rennhofer,** BOKU University, Department of Agricultural Sciences, Institute of Bioanalytics and Agro-Metabolomics, Tulln, Austria
12:50–13:00	**Closing remarks**	Vincent Baeten, Walloon Agricultural Research Centre, Gembloux, Belgium

TUESDAY November 3, 2026

14:00–14:30
Zenit & Nadir halls

OPENING CEREMONY & WELCOME

14:00–14:20	**OPENING & WELCOME** **Jana Pulkrabova & Stefan van Leeuwen, RAFA 2026 Chairs & Michele Suman, RAFA 2026 Co-chair,** University of Chemistry and Technology Prague, Prague, Czech Republic & Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, The Netherlands & Barilla Analytical Food Science, Parma, Italy **Ales Rajchl,** Dean, Faculty of Food and Biochemical Technology, University of Chemistry and Technology Prague, Prague, Czech Republic **Birgit Loos,** Director, Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, The Netherlands **Jitka Götzova,** Ministry of Agriculture of the Czech Republic
14:20–14:30	**MUSIC WELCOME**

TUESDAY November 3, 2026

14:30–15:30
Zenit & Nadir halls

SESSION 1 · PLENARY

Recent issues and novel approaches in food analysis I

Chairs **Jana Pulkrabova & Stefan van Leeuwen**

14:30–15:00	**L1**	**IT TAKES A SMALL STEP TO FAKE FOOD BUT A GIANT LEAP TO AUTHENTICATE** **Nicolai Zederkopff Ballin,** Danish Veterinary and Food Administration, Ringsted, Denmark
15:00–15:30	**L2**	**DATA-DRIVEN STRATEGIES TO REDUCE COMPLEXITY IN NON-TARGET HRMS ANALYSIS OF FOOD SAMPLES** **Anneli Kruve,** Stockholm University, Stockholm, Sweden
15:30–16:00	**Coffee break · Exhibition**	

TUESDAY November 3, 2026

SESSIONS 2 & 3 & 4 run in parallel

16:00–18:10
Zenit hall

SESSION 2

Recent issues and novel approaches in food analysis II

Chairs **Michele Suman & Chiara Dall'Asta**

16:00–16:20	**L3**	**UNRAVELLING THE MYSTERIES OF MODIFIED MYCOTOXINS** **Franz Berthiller,** BOKU University, Tulln, Austria
16:20–16:40	**L4**	**FROM BITTER TO BETTER: FIXING OFF-FLAVORS IN PLANT PROTEINS** **Corinna Dawid,** Leibniz Institute for Food Systems Biology & Chair of Food Chemistry and Molecular Sensory Science, TUM School of Life Sciences, Technical University of Munich, Munich, Germany
16:40–17:00	**L5**	**SAMPLE-TO-SOLUTION APPROACHES FOR NATURAL TOXIN ANALYSIS AT THE POINT OF NEED** **Gert Salentijn,** Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, Wageningen, The Netherlands
17:00–17:20	**L6**	**CHALLENGES OF MICROPLASTICS ANALYSIS IN THE CONTEXT OF FOOD SAFETY** **Dorte Herzke,** Norwegian Institute of Public Health, Oslo, Norway
17:20–17:40	**L7**	**AUTHENTICATION OF INSECT-BASED PRODUCTS: PROTEOMICS-MS TO HIGHLIGHT FARMED ANIMAL PROTEINS RESIDUES** **Marie-Caroline Lecrenier,** Walloon Agricultural Research Centre, Gembloux, Belgium
17:40–18:00	**L8**	**STRUCTURE-INFORMED PROFILING OF PREBIOTIC FOOD OLIGOSACCHARIDES BY UHPLC-FLR-CYCLIC IMS-HRMS: FROM INGREDIENT FINGERPRINTS TO PROBIOTIC CONSUMPTION PATTERNS** **Thomas Tilmant,** CER Groupe, Belgium & Wallonia Institute of Food Science and Technology, Charleroi, Belgium
18:00–18:10	**L9** ★	**ENANTIOSELECTIVE GC×GC-TOFMS IN FOOD ANALYSIS: A NOVEL ANALYTICAL APPROACH** **Micaela Galletta,** Messina Institute of Technology c/o Department of Chemical, Biological, Pharmaceutical and Environmental Sciences, University of Messina, Messina, Italy
18:30–19:30		**Symposium Welcome Cocktail** (Clarion Congress Hotel Prague)

★ Young scientists' presentation

TUESDAY November 3, 2026

SESSIONS 2 & 3 & 4 run in parallel

16:00–18:00
Nadir hall

SESSION 3
Migrants from food contact materials

Chairs **Christian Klampfl & Ronan Cariou**

16:00–16:20	**L10**	**ANALYTICAL AND TOXICOLOGICAL METHODS FOR SAFETY OF FOOD CONTACT MATERIALS** **Erich Leitner,** Graz University of Technology, Institute of Analytical Chemistry and Food Chemistry, Graz, Austria
16:20–16:30	**L11** ★	**A PRIORITIZATION STRATEGY FOR CHEMICALS ASSOCIATED WITH REUSABLE FOOD PACKAGING** **Louna Saintcas,** ANSES, Fougeres, France
16:30–16:40	**L12** ★	**SCREENING OF IAS AND NIAS IN FOOD PACKAGING: MONITORING CONTAMINANT PROFILES CONNECTING REGULATORY GUIDELINES AND REAL-WORLD SAMPLES** **Alessia Turina,** UNITO, Department of Chemistry, University of Turin & INRIM, National Institute of Metrological Research, Turin, Italy
16:40–17:00	**L13**	**MIGRATION TESTING OF PRIMARY AROMATIC AMINES FROM POLYAMIDE KITCHENWARE: THE IMPACT OF PH ON MIGRATION VERSUS DEGRADATION KINETICS** **Elisabeth Koch,** German Federal Institute for Risk Assessment, Berlin, Germany
17:00–17:20	**L14**	**ANALYTICAL CHEMISTRY, AN ESSENTIAL TOOL FOR EVALUATING STRATEGIES IN MECHANICAL POLYOLEFIN RECYCLING** **Christian Klampfl,** Institute of Analytical and General Chemistry, Johannes Kepler University Linz, Linz, Austria
17:20–17:30	**L15** ★	**FIT FOR FOOD CONTACT? ANALYTICAL CHARACTERIZATION OF POST-CONSUMER RECYCLED POLYOLEFINS** **Elise Hecht,** Graz University of Technology, Institute of Analytical Chemistry and Food Chemistry, Graz, Austria
17:30–17:50	**L16**	**APPLICATION OF ONLINE COUPLED LC-GC-FID TO DETERMINE SPECIFIC MIGRATION OF POTENTIALLY HARMFUL CYCLIC SILOXANES FROM FOOD CONTACT SILICONE ELASTOMERS** **Martin Eckardt,** Labor Lommatzsch & Säger GmbH, Cologne, Germany
17:50–18:00	**L17** ★	**BEYOND DETECTION: OBSERVING CHEMICAL MIGRATION FROM SINGLE MICROPLASTICS IN FOOD WITH NANOSPRAY DESORPTION ELECTROSPRAY IONIZATION (NANO-DESI) MASS SPECTROMETRY IMAGING** **Louis Thomas,** ONIRIS, LABERCA, Nantes, France & McGill University, Montréal, Canada

18:30–19:30 **Symposium Welcome Cocktail**
(Clarion Congress Hotel Prague)

★ Young scientists' presentation

TUESDAY November 3, 2026

SESSIONS 2 & 3 & 4 run in parallel

16:00–18:00
Leo & Virgo halls

SESSION 4 · WORKSHOP

Smart data handling and AI in food analysis

Chairs **Vit Kosek & Akos Jozwiak**

This workshop will address advanced strategies for the processing, integration and interpretation of complex data generated in food analysis. The programme will cover current workflows, methodological challenges and emerging computational approaches, including foundation models, transfer learning and explainable artificial intelligence. Selected applications will demonstrate how these approaches can support the identification of emerging food system risks, improve cross-experiment learning in untargeted mass spectrometry, and enable more robust interpretation of chemical signatures related to lipid oxidation, food authenticity and aroma profiling.

16:00–16:30	**L18**	**MAKING SENSE OF METABOLOMICS DATA: WORKFLOWS, PITFALLS, AND EMERGING APPROACHES** **Vit Kosek,** University of Chemistry and Technology Prague, Prague, Czech Republic
16:30–16:50	**L19**	**ROLE OF AI IN THE IDENTIFICATION OF EMERGING FOOD SYSTEMS RISKS** **Akos Jozwiak,** Syreon Research Institute & Institute of Food Chain Science, University of Veterinary Medicine, Budapest, Hungary
16:50–17:10	**L20**	**A FOUNDATION MODEL FOR DATA INDEPENDENT ACQUISITION HIGH-RESOLUTION MASS SPECTROMETRY** **Niek de Jonge,** Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, Wageningen, The Netherlands
17:10–17:30	**L21**	**DECODING OXIDATION SIGNATURES IN LIPID FOODS THROUGH EXPLAINABLE ARTIFICIAL INTELLIGENCE AND STEROL OXIDOMICS** **Vladimiro Cardenia,** University of Turin, Grugliasco, Italy
17:30–17:50	**L22**	**TRANSFER LEARNING FOR CROSS-EXPERIMENT DEEP LEARNING IN UNTARGETED MASS SPECTROMETRY** **Andrea Junior Carnoli,** Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, Wageningen, The Netherlands
17:50–18:00	**L23** ★	**EXPLAINABLE ARTIFICIAL INTELLIGENCE MEETS AROMA PROFILING: FROM COCOA ORIGIN AUTHENTICATION TO AROMA WHEEL DEVELOPMENT** **Giorgio Felizzato,** University of Turin, Grugliasco, Italy
18:30–19:30		**Symposium Welcome Cocktail** (Clarion Congress Hotel Prague)

★ Young scientists' presentation

DAY 2

WEDNESDAY

November 4, 2026

THE DAY AT A GLANCE

9:00–10:30	**Session 5 · Workshop · Experiences, achievements and challenges by EU Reference Laboratories I** Zenit hall **Session 6 · Food authenticity & fraud I** Nadir hall **Session 7 · Food allergens** Leo & Virgo halls
10:30–11:00	**Coffee break · Exhibition** Foyer / Meridian / Tycho & Kepler / Aquarius & Taurus halls
11:00–12:30	**Session 8 · Workshop · Experiences, achievements and challenges by EU Reference Laboratories II** Zenit hall **Session 9 · Food authenticity & fraud II** Nadir hall **Session 10 · Bioactive compounds: Natural toxins and psychoactive substances I** Leo & Virgo halls
12:30–13:30	**Lunch** Restaurant Veduta
13:30–16:00	**Poster session I – Food safety, contaminants & residues · Exhibition** Meridian, Tycho & Kepler, Aquarius & Taurus halls **Vendor seminars 13:30–14:15 and 14:45–15:30** Leo, Virgo, Zodiac halls
16:00–18:00	**Session 11 · Bioactive compounds: Natural toxins and psychoactive substances II** Zenit hall **Session 12 · Process induced contaminants** Nadir hall **Session 13 · Interactive seminar · Step by step strategies for fast development of smart analytical methods** Leo & Virgo halls

WEDNESDAY November 4, 2026

SESSIONS 5 & 6 & 7 run in parallel

9:00–10:40
Zenit hall

SESSION 5 · WORKSHOP

Experiences, achievements and challenges by EU Reference Laboratories I

Chairs **Jana Hajslova & Jens Sloth**

The workshop will focus on sharing practical insights, key accomplishments, and current challenges faced by EU Reference Laboratories. Participants will explore best practices, innovative approaches, and issues related to harmonization across member states. The sessions will also provide a platform for discussion, collaboration, and identifying future opportunities for strengthening this essential European infrastructure.

9:00–9:20	**L24**	**CURRENT CHALLENGES OF THE EURL/NRL NETWORK FOR HALOGENATED POPS IN FEED AND FOOD** **Alexander Schaechtele,** European Union Reference Laboratory for Halogenated Persistent Organic Pollutants in feed and food, Freiburg, Germany
9:20–9:40	**L25**	**ANALYTICAL CHALLENGES AND HARMONISATION OF METHODS FOR PROCESSING CONTAMINANTS: EXPERIENCE FROM THE EU REFERENCE LABORATORY** **Arvid Fromberg,** European Union Reference Laboratory for Processing Contaminants hosted by the National Food Institute, Technical University of Denmark, Kgs. Lyngby, Denmark
9:40–10:00	**L26**	**RECENT ANALYTICAL ADVANCES BY THE EURL FOR METALS AND NITROGENOUS COMPOUNDS IN FEED AND FOOD (EURL-MN)** **Jens J. Sloth,** European Union Reference Laboratory for Metals and Nitrogenous compounds in feed and food, National Food Institute, Technical University of Denmark, Lyngby, Denmark
10:00–10:20	**L27**	**EURL MP NETWORK ACTIVITIES SUPPORTING HARMONISED CONTROL OF MYCOTOXINS AND PLANT TOXINS IN FOOD AND FEED AND RELATED CHALLENGES** **Josipa Grzetic Martens,** European Union Reference Laboratory for Mycotoxins and plant Toxins, Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, Wageningen, The Netherlands
10:20–10:40	**L28**	**BEYOND ANALYTICAL METHODS: BUILDING A HARMONISED FRAMEWORK FOR MARINE BIOTOXIN CONTROL** **Verónica García Morales,** European Union Reference Laboratory for Monitoring of marine biotoxins, Spanish Agency for Food Safety and Nutrition (AESAN), Vigo, Spain
10:30–11:00	**Coffee break · Exhibition**	

WEDNESDAY November 4, 2026

SESSIONS 8 & 9 & 10 run in parallel

11:00–12:30
Zenit hall

SESSION 8 · WORKSHOP

Experiences, achievements and challenges by EU Reference Laboratories II

Chairs **Jana Hajslova & Alexander Schaechtele**

11:00–11:20	**L29**	**CONNECTING POLICY AND PROFICIENCY THROUGH INSPIRING EARLY LESSONS AND NAVIGATING CHALLENGES FROM THE EURL FOR FOOD IMPROVEMENT AGENTS** **Séverine Goscinny,** European Union Reference Laboratory for Food improvement agents, Sciensano, Bruxelles, Belgium
11:20–11:40	**L30**	**ADVANCING PESTICIDE RESIDUE ANALYSIS IN CEREALS AND FEEDING STUFFS: CHALLENGES AND EXPERIENCES FROM THE EU REFERENCE LABORATORY** **Arvid Fromberg,** European Union Reference Laboratory for Pesticide residues in cereals and feeding stuff hosted by the National Food Institute, Technical University of Denmark, Kgs. Lyngby, Denmark
11:40–12:00	**L31**	**CURRENT CHALLENGES OF EURL FOR PESTICIDE RESIDUES IN FOOD OF ANIMAL ORIGIN AND HIGH FAT COMMODITIES** **Anja Muzyka,** European Union Reference Laboratory for Pesticide residues in food of animal origin and high fat commodities, Chemical and Veterinary Investigation Office (CVUA), Freiburg, Germany
12:00–12:20	**L32**	**STRESS TEST FOR ANALYTICAL METHODS – THE IMPORTANCE OF PERFORMANCE VERIFICATION USING INCURRED MATRICES** **Katrin Kittler,** German Federal Office of Consumer Protection and Food Safety - European Reference Laboratory for Residues of veterinary drugs, Berlin, Germany
12:20–12:30	**Discussion**	
12:30–13:30	**Lunch**	

WEDNESDAY November 4, 2026

SESSIONS 5 & 6 & 7 run in parallel

9:00–10:30
Nadir hall

SESSION 6
Food Authenticity & Fraud I

Chairs **Michele Suman & Nicolai Z. Ballin**

9:00–9:20	**L33**	**UNMASKING HIDDEN ADULTERATION IN HONEY: STRATEGIES FOR DETECTING AND CHARACTERIZING HONEYS PRODUCED FROM SUGAR-FED COLONIES** **Oscar Núñez,** Department of Chemical Engineering and Analytical Chemistry & Research Institute in Food Nutrition and Food Safety, University of Barcelona, Barcelona, Spain
9:20–9:40	**L34**	**HONEYBEE SUBSPECIES DNA AS A MARKER FOR THE GEOGRAPHIC AUTHENTICATION OF HONEY** **Margit Cichna-Markl,** University of Vienna, Vienna, Austria
9:40–9:50	**L35 ★**	**COMBINING NON-TARGETED SCREENING LC-HRMS AND EFFECT-DIRECTED ANALYSIS TO CHARACTERIZE THE TOXICOLOGICAL HAZARDS OF BEE POLLEN SUPPLEMENTS** **Susannah Heeren,** Wageningen University and Research - Laboratory of Organic Chemistry & Wageningen University and Research - Division of Toxicology & Wageningen Food Safety Research, Wageningen, The Netherlands
9:50–10:00	**L36 ★**	**DART-HRMS IN FOOD AUTHENTICATION: ENABLING FASTER, GREENER AND FIT-FOR-PURPOSE ANALYTICAL WORKFLOWS** **Sofia Drakopoulou,** National and Kapodistrian University of Athens, Athens, Greece
10:00–10:20	**L37**	**DETECTION OF THE ADDITION OF DRIED BLOOD PROTEIN (HYDROLYSATES) FOM PIG IN SAUSAGE AND COLD MEAT BY TARGETED LC-MS/MS ANALYSIS** **Stefan Wittke,** University of Applied Sciences Bremerhaven, Bremerhaven, Germany
10:20–10:30	**L38 ★**	**THE WINECHECKER PROJECT: A COLLABORATIVE NMR BASED WINE AUTHENTICATION EXERCISE** **Felix Wustrack,** German Federal Institute for Risk Assessment, Berlin, Germany
10:30–11:00	**Coffee break · Exhibition**	

★ Young scientists' presentation

WEDNESDAY November 4, 2026

SESSIONS 8 & 9 & 10 run in parallel

11:00–12:40
Nadir hall

SESSION 9
Food Authenticity & Fraud II

Chairs **Carsten Fauhl-Hassek & Oscar Núñez**

11:00–11:20	**L39**	**TARGETED AND NON-TARGETED ANALYSIS OF CINNAMON SAFETY AND AUTHENTICITY** **Marc Behr,** Joint Research Centre, Geel, Belgium
11:20–11:40	**L40**	**'CRACKING THE CHICKEN-AND-EGG SITUATION: CAN WATER MODELS REPLACE IRMS DATABASES?'** **Katharina Heinrich,** Fera Science Ltd, York, United Kingdom
11:40–11:50	**L41 ★**	**CARBOHYDRATE-BASED STRATEGY TO DETECT ADULTERATION OF FRUIT JUICES AND FRUIT JUICE CONCENTRATES WITH SUGAR SYRUPS** **Angelina Schneider,** Martin-Luther-University Halle-Wittenberg, Halle, Germany
11:50–12:00	**L42 ★**	**NOVEL TOOLS FOR NOVEL FOODS: NEXT GENERATION SEQUENCING TO CHARACTERIZE INSECT-BASED FOOD** **Gabriele Spatola,** University of Pisa, Pisa, Italy
12:00–12:20	**L43**	**RAPID ON-FIELD LAMP SCREENING AND TAQMAN REAL-TIME PCR CONFIRMATION OF BOMBYX MORI IN INSECT-BASED FOOD AND FEED PRODUCTS** **Joana S. Amaral,** CIMO, LA SusTEC, Instituto Politécnico de Bragança, Bragança, Portugal
12:20–12:40	**L44**	**AUTHENTICATION OF HAYMILK AND HAYMILK YOGHURT BY ^{1}H NMR: TARGETED CPFA DETECTION AND UNTARGETED METABOLOMICS** **Ksenia Morozova,** Free University of Bozen/Bolzano, Bolzano, Italy
12:30–13:30	**Lunch**	

★ Young scientists' presentation

WEDNESDAY November 4, 2026

SESSIONS 5 & 6 & 7 run in parallel

9:00–10:30
Leo & Virgo halls

SESSION 7
Food allergens

Chairs **Benjamin Remington & Marco Arlorio**

9:00–9:20	L45	**FOOD ALLERGEN RISK ASSESSMENT: PAST, PRESENT, FUTURE** **Benjamin C. Remington,** Remington Consulting Group B.V., Utrecht, the Netherlands
9:20–9:30	L46 ★	**INTEGRATED ANALYTICAL, BIOLOGICAL AND COMPUTATIONAL ASSESSMENT OF ALLERGENICITY RISKS IN ALTERNATIVE PROTEINS** **Maxime Gavage,** Analytical Laboratory, CER Groupe, Marloie, Belgium
9:30–9:40	L47 ★	**A TARGETED MASS SPECTROMETRY METHOD FOR THE DETECTION AND QUANTIFICATION OF GLUTEN IN FERMENTED MATRICES** **Sara Schlange,** Food Allergy Research and Resource Program, Department of Food Science and Technology, University of Nebraska-Lincoln, Lincoln, United States of America
9:40–10:00	L48	**RESEARCH ON DETECTION TECHNOLOGIES OF FOOD ALLERGENS** **Yi Yang,** Beijing Center for Disease Prevention and Control, Beijing, China
10:00–10:20	L49	**MOLECULAR LENS ON CHIA (SALVIA HISPANICA): PROTEIN QUALITY AND ALLERGENICITY IN NOVEL FOOD EVALUATION** **Sara Cutroneo,** University of Parma, Parma, Italy
10:20–10:30	L50 ★	**RAPID PROTEIN QUANTIFICATION IN COMPLEX FOOD MATRICES BY ATR-FTIR SPECTROSCOPY: A STRUCTURE-INDEPENDENT APPROACH DEMONSTRATED IN PLANT-BASED ALTERNATIVES AND BOVINE MILKS** **Nima Shadmehri,** Macquarie University, Sydney, Australia
10:30–11:00	**Coffee break · Exhibition**	

★ Young scientists' presentation

WEDNESDAY November 4, 2026

SESSIONS 8 & 9 & 10 run in parallel

11:00–12:40
Leo & Virgo halls

SESSION 10

Bioactive compounds: Natural toxins and psychoactive substances I

Chairs **Corinna Dawid & Christoph Czerwenka**

11:00–11:20	**L51**	**RAPID RISK ASSESSMENT ON ACUTE REFERENCE DOSE (ARFD) OF CEREULIDE IN INFANTS AND INFORMATION ON ACUTE CONSUMPTION OF INFANT FORMULAE** **Hans Steinkellner,** European Food Safety Authority (EFSA), Parma, Italy
11:20–11:40	**L52**	**FROM FOOD-BORNE INTOXICATIONS TO THE RECENT INFANT FORMULA INCIDENT: DEVELOPMENT OF AN LC-MS/MS METHOD FOR THE ANALYSIS OF THE BACTERIAL TOXIN CEREULIDE** **Christoph Czerwenka,** Group for Contaminant and Special Analysis, Austrian Agency for Health and Food Safety, Vienna, Austria
11:40–12:00	**L53**	**HIGH FROM FOOD? NATURAL, SEMI-SYNTHETIC AND SYNTHETIC CANNABINOIDS IN EDIBLES, HEMP FLOWERS, VAPES** **Stefan Weigel,** German Federal Institute for Risk Assessment, Berlin, Germany
12:00–12:20	**L54**	**CBD AS A NOVEL FOOD** **Elisa Beneventi,** European Food Safety Authority (EFSA), Parma, Italy
12:20–12:40	**L55**	**SCREENING OF WHEY, WHEY PRODUCTS AND INFANT FORMULA FOR TOXIC PLANT ALKALOIDS USING LC-MS/MS** **Florian Kaltner,** Competence Center for Food Safety, Chair of Food Safety and Analytics, Ludwig Maximilian University of Munich, Oberschleissheim, Germany
12:30–13:30	**Lunch**	

WEDNESDAY November 4, 2026

13:30–16:00	**POSTER SESSION**
	EXHIBITION
	VENDOR SEMINARS

POSTER SESSION I Food safety, contaminants & residues

Meridian, Tycho & Kepler, Aquarius & Taurus halls

A	Allergens	A1–A8
H	Food contaminants (environmental)	H1–H31
O	Metals and metalloids and speciation	O1–O10
Q	Migrants from food contact materials	Q1–Q11
R	Mycotoxins, marine and plant toxins	R1–R58
V	Per- and polyfluoroalkyl substances (PFAS)	V1–V34
X	Residues – pesticides	X1–X42
Y	Residues – veterinary drugs	Y1–Y18

15:30–16:00 **Coffee break**

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WEDNESDAY November 4, 2026

13:30–14:15	**VENDOR SEMINARS**
Leo hall	**Exploring evolution in gas chromatography to address regulatory needs** RESTEK
Virgo hall	**Addressing key analytical challenges: Cereulide, PFAS, and Anionic Polar Analytes** Waters™
Zodiac hall	**Innovative solutions for faster, smarter laboratory workflows for food analysis** CEM We Simplify Science
14:45–15:30	**VENDOR SEMINARS**
Leo hall	**Think Big. Make it Small.** SHIMADZU Excellence in Science
Virgo hall	**From known risks to hidden threats: Comprehensive and advanced workflows for contaminant analysis with SCIEX Triple Quad, QTRAP, and High-Resolution Mass Spectrometry (HRMS)** SCIEX
Zodiac hall	**Protecting the food chain: Novel LC/MS/MS applications for the detection of PFAS and Cereulide biotoxin** Agilent Trusted Answers

WEDNESDAY November 4, 2026

SESSIONS 11 & 12 & 13 run in parallel

16:00–18:00
Zenit hall

SESSION 11

Bioactive compounds: Natural toxins and psychoactive substances II

Chairs **Franz Berthiller & Milena Stranska**

16:00–16:20	**L56**	**ANALYTICAL CHALLENGES FACED BY FOOD INDUSTRY IN THE FIELD OF TOXIC ALKALOIDS** **Michele Suman,** Barilla G. R. F.lli SpA, Analytical Food Science & Department of Food and Drug, University of Parma, Parma, Italy
16:20–16:30	**L57 ★**	**DIGGING DEEPER INTO ERGOT ALKALOIDS: A COMPARATIVE VIEW OF ALKALOID CONTAMINATION IN GRAIN AND SCLEROTIA** **Alessandro Volkov,** University of Chemistry and Technology in Prague, Prague, Czech Republic
16:30–16:40	**L58 ★**	**DISCOVERY OF "SLAPAS": UNTARGETED HRMS IN COMBINATION WITH IRIS REVEALS PYRROLIZIDINE ALKALOIDS IN VALERIANELLA LOCUSTA** **Leonie Straub,** Wageningen Food Safety Research, Wageningen University & Research & Laboratory of Organic Chemistry, Wageningen University & Research, Wageningen, The Netherlands
16:40–17:00	**L59**	**COMPREHENSIVE STRATEGIES TO UNMASK MASKED MYCOTOXINS: FROM FOOD MATRIX TO GUT MICROBIOTA** **Milena Stranska,** University of Chemistry and Technology in Prague, Prague, Czech Republic
17:00–17:20	**L60**	**DETECTION OF FUNGAL INFECTION OF WALNUT BY UNTARGETED PROTEIN PROFILING USING MICROLC-IM-QTOF** **Akram Guenaoui,** Friedrich-Alexander University of Erlangen–Nuremberg, Erlangen, Germany
17:20–17:40	**L61**	**BREAKING THE 1D BARRIER: FULLY AUTOMATED 2D-LC-MS/MS FOR HIGH-THROUGHPUT, COST-EFFICIENT ANALYSIS OF AFLATOXINS AND OCHRATOXIN A IN FOOD** **Nico Landsteiner,** Eurofins WEJ Contaminants GmbH, Hamburg, Germany
17:40–17:50	**L62 ★**	**EARLY SCREENING APPROACH FOR DETECTION OF MYCOTOXIN-PRODUCING FUSARIUM GRAMINEARUM BY ITS VOLATILE ORGANIC COMPOUND PROFILES** **Klaudia Moskot,** Wageningen Food Safety Research, Wageningen University & Research & Laboratory of Organic Chemistry, Wageningen University & Research, Wageningen, The Netherlands
17:50–18:00	**L63 ★**	**ASSESSING THE PHYTOCANNABINOID, POLYPHENOL, AND MYCOTOXIN PROFILES OF HEMP FLOWERS AND HASHISH CONCENTRATES AS EMERGING NOVEL FOODS** **Yllka Visoka,** FFoQSI GmbH - Austrian Competence Centre for Feed and Food Quality, Safety & Innovation, Tulln, Austria

★ Young scientists' presentation

WEDNESDAY November 4, 2026

SESSIONS 11 & 12 & 13 run in parallel

16:00–18:00
Nadir hall

SESSION 12

Process induced contaminants

Chairs **Thierry Delatour & Agnieszka Anna Niklas**

16:00–16:20	**L64**	**AN OVERVIEW OF THE LATEST SCIENTIFIC KNOWLEDGE ON PROCESS CONTAMINANTS IN FOOD FOR APPROPRIATE RISK MANAGEMENT MEASURES** **Thierry Delatour,** Société des Produits Nestlé S.A., Nestlé Research, Lausanne, Switzerland
16:20–16:40	**L65**	**ENSURING FOOD SAFETY COMPLIANCE: DEVELOPMENT AND APPLICATION OF ADVANCED METHODS FOR SMOKE-RELATED CONTAMINANTS UNDER THE NEW EU REGULATORY FRAMEWORK** **Mareike Reichel,** Eurofins WEJ Contaminants GmbH, Hamburg, Germany
16:40–17:00	**L66**	**SMALL MOLECULES, BIG CHALLENGES: UHLC–MS/MS DETERMINATION OF SMOKE FLAVOURS IN HAM** **Lidija Kenjeric,** European Union Reference Laboratory for Processing Contaminants hosted by the National Food Institute, Technical University of Denmark, Kgs. Lyngby, Denmark
17:00–17:20	**L67**	**FREE ASPARAGINE SCREENING IN CEREALS: FROM LAB-BASED STRATEGIES TOWARDS ON-SITE APPLICATION** **Aristeidis Tsagkaris,** University of Chemistry and Technology in Prague, Prague, Czech Republic
17:20–17:40	**L68**	**MAILLARD REACTION PRODUCTS IN PLANT-BASED DAIRY PRODUCTS** **Jana Raupbach,** Technical University Braunschweig, Braunschweig, Germany
17:40–18:00	**L69**	**EXPANDING N-NITROSAMINE ANALYSIS BEYOND PROCESSED MEAT: DEVELOPMENT OF A SENSITIVE LC–MS/MS METHOD FOR MULTI-MATRIX FOOD APPLICATIONS** **Agnieszka Anna Niklas,** DTU National Food Institute, Kgs. Lyngby, Denmark

WEDNESDAY November 4, 2026

SESSIONS 11 & 12 & 13 run in parallel

16:00–18:00
Leo & Virgo halls
L70

SESSION 13

INTERACTIVE SEMINAR

Step by step strategies for a fast development of smart analytical methods

Moderators

Michal Stupak, University of Chemistry and Technology Prague, Prague, Czech Republic

Laura Righetti, Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, Wageningen, The Netherlands

Cinzia Cafarella, University of Messina, Messina, Italy

Interactive demonstration of general approaches to fast development and troubleshooting in laboratory focused on food quality and safety control will be provided. The moderators will introduce interesting real-life case studies with various conceivable scenarios for each step in the method development (including both sample preparation and instrumental analysis) and/or for each troubleshooting problem. Attendees will be invited to identify the most suitable solution using an anonymous online voting; discussion about each presented option will follow. Attendees will have a possibility to check their knowledge, present their experience and, last but not least, win special prizes by participating in a short quiz.

NOTES

DAY 3

THURSDAY

November 5, 2026

THE DAY AT A GLANCE

7:45–8:30	**Vendor seminar** Zodiac hall
9:00–10:30	**Session 14 · Food contaminants I** Zenit hall **Session 15 · Progress in general food analysis I** Nadir hall **Session 16 · Reading between the Peaks: HRMS-based screening in official food control** Leo & Virgo halls
10:30–11:00	**Coffee break · Exhibition** Foyer / Meridian / Tycho & Kepler / Aquarius & Taurus halls
11:00–12:30	**Session 17 · Food contaminants II** Zenit hall **Session 18 · Progress in general food analysis II** Nadir hall **Session 19 · Living Lab · Authenticity on trial: What it actually takes to catch food fraud** Leo & Virgo halls
12:30–13:30	**Lunch** Restaurant Veduta
13:30–16:00	**Poster session II – Food composition, authenticity & analytical innovation · Exhibition** Meridian, Tycho & Kepler, Aquarius & Taurus halls **Vendor seminars 13:30–14:15 and 14:45–15:30** Leo, Virgo, Zodiac halls
16:00–18:00	**Session 20 · Flavour and off-flavour significant compounds** Zenit hall **Session 21 · Human biomonitoring and exposomics** Nadir hall **Session 22 · AOAC INTERNATIONAL and ILSI Europe: Harmonizing methods and managing risk** Leo & Virgo halls
From 20:00	**Symposium dinner** LEVELS, Národní 63/26, Prague

THURSDAY November 5, 2026

7:45–8:30 **VENDOR SEMINAR**

Zodiac hall

Unlocking new dimensions in mass spectrometry

Plasmion
simple smart sensitive

THURSDAY November 5, 2026

SESSIONS 14 & 15 & 16 run in parallel

9:00–10:30
Zenit hall

SESSION 14

Food contaminants I

Chairs **Rudolf Krska & Gaud Dervilly**

9:00–9:20	L71	**EMERGING FOOD SAFETY HAZARDS AND ASSOCIATED RISKS: INTEGRATING ADVANCED ANALYTICAL CHEMISTRY, PREDICTIVE MODELLING, AND DIGITAL COLLABORATION** **Rudolf Krska,** BOKU University, Institute of Bioanalytics and Agro-Metabolomics, Department of Agricultural Sciences / IFA-Tulln, Tulln, Austria & Institute for Global Food Security, School of Biological Sciences, Queens University Belfast, Belfast, United Kingdom
9:20–9:40	L72	**FROM REGULATORY OVERSIGHT TO ANALYTICAL EVIDENCE: CO-FORMULANTS IN FOOD** **Elena Hakme,** National Food Institute, Technical University of Denmark, Kgs. Lyngby, Denmark
9:40–10:00	L73	**SEEING THE FULL PICTURE: ADVANCED MINERAL OIL ANALYSIS BY LC-GC×GC-TOF-MS-FID** **Silvia Aguiló Losa,** Institut Fresenius SGS GmbH, Berlin, Germany
10:00–10:20	L74	**HIDDEN BISPHENOL A IN INFANT FORMULA: ENCAPSULATION AS A CRITICAL CHALLENGE FOR COMPREHENSIVE ANALYSIS** **Thomas Behnke,** Mérieux NutriSciences, Berlin, Germany
10:20–10:30	L75 ★	**RETROSPECTIVE SCREENING OF FOOD CONTAMINANTS IN TOTAL DIET STUDY (TDS) SAMPLES OVER MORE THAN A DECADE: A COMPARATIVE STUDY BETWEEN LRMS AND HRMS** **Alessandro Rozzoni,** French Agency for Food, Environmental and Occupational Health and Safety, Maison-Alfort, France
10:30–11:00	**Coffee break · Exhibition**	

★ Young scientists' presentation

THURSDAY November 5, 2026

SESSIONS 17 & 18 & 19 run in parallel

11:00–12:30
Zenit hall

SESSION 17
Food contaminants II

Chairs **Gert Salentijn & Jake Carter**

11:00–11:20	**L76**	**FIT-FOR-PURPOSE ALTERNATIVES TO THE INDUCTIVELY COUPLED PLASMA FOR NUTRIENT AND TOXIC ELEMENT ANALYSIS OF FOODS** **Jake Carter,** U.S. Food and Drug Administration Human Foods Program, College Park, MD, United States of America
11:20–11:40	**L77**	**CHARACTERIZING BIOACCESSIBLE TRACE ELEMENT SPECIES IN PLANT-BASED FOODS BY SEC ICP MS AND SEC QTOF MS** **Katrin Loeschner,** National Food Institute, Technical University of Denmark, Kgs. Lyngby, Denmark
11:40–11:50	**L78** ★	**ASSESSMENT OF THE IMPACT OF COOKING ON THE FATE OF POTENTIALLY TOXIC ELEMENTS AND NUTRIENTS IN RICE AND LENTILS** **Thinhinane Hamitouche,** French Agency for Food, Environmental and Occupational Health & Safety (ANSES), Maisons-Alfort, France
11:50–12:10	**L79**	**FAST, RELIABLE, AND TRANSFERABLE: INTERLABORATORY VALIDATION OF HPLC-ICP-MS FOR METHYLMERCURY DETERMINATION IN FOODS** **Doaa Abouelenein,** National Food Institute, Technical University of Denmark, Kgs. Lyngby, Denmark
12:10–12:30	**L80**	**TOWARDS CLOSING THE GAPS BETWEEN FOOD ANALYSIS AND TOXICOLOGICAL EVALUATION OF MOSH & MOAH** **Giorgia Purcaro,** University of Liege, Gembloux Agro-Bio Tech, Gembloux, Belgium
12:30–13:30	**Lunch**	

★ Young scientists' presentation

THURSDAY November 5, 2026

SESSIONS 14 & 15 & 16 run in parallel

9:00–10:30
Nadir hall

SESSION 15

Progress in general food analysis I

Chairs Eystein Oveland & Séverine Goscinny

9:00–9:20	L81	**ANALYSIS OF CRITICAL VITAMINS: NOVEL STRUCTURES AND NOVEL SOURCES** **Michael Rychlik,** Technical University of Munich, Freising, Germany
9:20–9:40	L82	**DEVELOPMENT, VALIDATION AND APPLICATION OF AN HPLC-EC-FLD METHOD FOR DETERMINATION OF VITAMINS K1 AND K2 (MK 4–10) IN A BROAD RANGE OF MATRICES** **Eystein Oveland,** Institute of Marine Research, Bergen, Norway
9:40–10:00	L83	**FROM POLLEN TO CHEMISTRY: TRENTINO ALPINE HONEYS** **Eugenio Aprea,** University of Trento, San Michele all Adige, Italy
10:00–10:20	L84	**DEVELOPMENT OF AN UPLC-ESI/MS METHOD FOR THE SIMULTANEOUS DETERMINATION OF METHIONINE, TRYPTOPHAN, PHENYLALANINE, CYSTEINE AND TYROSINE OXIDATION PRODUCTS IN FOOD** **Francesca Accardo,** Department of Food and Drug, University of Parma, Parma, Italy
10:20–10:30	L85 ★	**VALORIZATION OF FICUS CARICA L. LEAVES THROUGH INTEGRATED SPECTROSCOPIC, CHROMATOGRAPHIC, ELEMENTAL AND METABOLOMIC PROFILING** **Tamara Cilia Attard,** Università degli Studi Del Piemonte Orientale, Novara, Italy
10:30–11:00	**Coffee break · Exhibition**	

★ Young scientists' presentation

THURSDAY November 5, 2026

SESSIONS 17 & 18 & 19 run in parallel

11:00–12:40
Nadir hall

SESSION 18

Progress in general food analysis II

Chairs **Michael Rychlik & Joana Amaral**

11:00–11:20	**L86**	**ADVANCING BROAD-SCOPE FOOD AND ENVIRONMENTAL ANALYSIS THROUGH EXPANSION AND INTERLABORATORY EVALUATION OF THE FOOD SAFETY MASS SPECTRAL LIBRARY** **Serena Rizzo,** Wageningen Food Safety Research, Wageningen University & Research, Wageningen, The Netherlands
11:20–11:40	**L87**	**ION MOBILITY, FLEXIBLE ION CHEMISTRY AND IMPROVED PERFORMANCES: NEW AVENUES FOR DIRECT INJECTION MASS SPECTROMETRY IN FOOD APPLICATIONS** **Franco Biasioli,** Fondazione Edmund Mach, San Michele all'Adige, Italy
11:40–12:00	**L88**	**EASYIMS - A NO-CODE SOLUTION FOR GC-IMS DATA INTERPRETATION** **Nabiollah Mobaraki,** Institute of Instrumental Analytics and Bioanalytics, Mannheim, Germany
12:00–12:20	**L89**	**TOWARDS A HOLISTIC ASSESSMENT OF THE CARBON FOOTPRINT OF LC-MS/MS-BASED MYCOTOXIN ANALYSIS** **Stephan Freitag,** BOKU University, Department of Agricultural Sciences, Institute of Bioanalytics and Agro-Metabolomics, Tulln, Austria
12:20–12:40	**L90**	**IMPLEMENTATION OF A MICROSCALE LC METHOD COMBINED WITH THE QUANTITATIVE STRUCTURE-RETENTION RELATIONSHIP THEORY FOR THE RELIABLE IDENTIFICATION OF PHENOLIC COMPOUNDS** **Francesca Rigano,** University of Messina, Messina, Italy
12:30–13:30	**Lunch**	

THURSDAY November 5, 2026

SESSIONS 14 & 15 & 16 run in parallel

9:00–10:30
Leo & Virgo halls

SESSION 16

Reading between the Peaks: Chances and challenges of HRMS-based screening in official food control

Chairs **Kerstin Krätschmer**

The increasing availability of HRMS-generated screening data across European food control laboratories raises fundamental questions regarding harmonisation, accreditation, regulatory acceptance, data interpretation and use in risk assessment. These questions extend beyond individual analytical domains and require discussion across EURL networks, EFSA and the European Commission. RAFA 2026 provides a unique platform to bring together all relevant stakeholders operating at this science-policy interface. To kickstart the discussion of challenges and opportunities on a broader policy level, avoiding the parallel development of guidance and methodologies in the different EURL networks potentially in conflict with each other. This session is meant to start initial assessments on the client (COM, EFSA) and provider (EURLs) side of official food controls in the EU, but explicitly not to deliver any guidance documents or agreements at this point.

9:00–9:15	**L91**	**INTRODUCTION AND SETTING THE SCENE** **Kerstin Krätschmer,** Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, Wageningen, The Netherlands
9:15–9:30	**L92**	**SUCCESS STORY – WHAT DOES "EFFECTIVE SCREENING" MEAN? A TIERED PERSPECTIVE ON HRMS-BASED PESTICIDE RESIDUE MONITORING IN FRUITS AND VEGETABLES** **Amadeo R. Férnandez Alba**, European Union Reference Laboratory for Pesticide Residues in Fruit and Vegetables, University of Almeria, Almeria, Spain
9:30–9:45	**L93**	**SUCCESS STORY – HARMONISING PARAMETERS FOR HRMS-SCREENING** **Joachim Polzer,** German Federal Office of Consumer Protection and Food Safety - European Reference Laboratory for Residues of Veterinary Drugs, Berlin, Germany
9:45–10:00	**L94★**	**SUCCESS STORY – ACHIEVING ACCREDITATION FOR AN HRMS-BASED SCREENING METHOD FOR EMERGING PSYCHOACTIVE COMPOUNDS FOR FOOD CONTROL** **Zuzana Binova,** University of Chemistry and Technology Prague, Prague, Czech Republic
10:00–10:30		**PANEL DISCUSSION** *A panel discussion with EURL and policymakers will summarize the session and the challenges ahead.*
10:30–11:00		**Coffee break · Exhibition**

THURSDAY November 5, 2026

SESSIONS 17 & 18 & 19 run in parallel

11:00–12:30
Leo & Virgo halls
L95

SESSION 19 · LIVING LAB

Authenticity on trial: What it actually takes to catch food fraud

Moderator

Anastasia Vlachou, Rezos Brands Anonymi Emporiki Eteria Idon Diatrofis, Athens, Greece

Food authenticity fraud, from adulterated honey and olive oil to species substitution in fish and meat, remains one of the most persistent challenges facing food control laboratories, regulators, and industry across Europe. This session, organized under the European Food Fraud Community of Practice (EFF-CoP) project, brings the RAFA 2026 community together to examine what is genuinely standing in the way of better detection, and what could close that gap within the next two years.
Rather than a conventional presentation, the session uses live, interactive polling and open floor discussion to draw directly on the expertise of attending analytical scientists, food safety laboratories, control authorities, and industry representatives. It is the second of three Living Lab activities delivered under EFF-CoP's, with outcomes feeding into the project's forthcoming exploitation strategy for the wider food authenticity community.

12:30–13:30 **Lunch**

THURSDAY November 5, 2026

13:30–16:00	**POSTER SESSION**
	EXHIBITION
	VENDOR SEMINARS

POSTER SESSION II Food composition, authenticity & analytical innovation

Meridian, Tycho & Kepler, Aquarius & Taurus halls

B	Alternative proteins	**B1–B9**
C	Artificial Intelligence in food analysis	**C1–C9**
D	Authenticity, traceability, fraud	**D1–D36**
E	Bioanalytical methods for food control	**E1–E5**
F	Biologically active compounds	**F1–F26**
G	Flavour and off-flavour significant compounds	**G1–G11**
I	Food supplements	**I1–I6**
J	General food analysis	**J1–J36**
K	Green food analysis	**K1–K10**
M	Human biomonitoring and exposomics	**M1–M6**
N	Major nutrients and vitamins	**N1–N4**
P	Nanoparticles, micro and nanoplastics in food	**P1–P4**
S	(Multi)omics in food analysis	**S1–S11**
T	NAMs (New Approach Methodologies)	**T1–T3**
U	Next generation sequencing for food quality & safety	**U1–U4**
W	Processing contaminants	**W1–W27**
Z	Sensors and portable food analysis	**Z1–Z4**
LM	Last minute posters	**LM1–LM3**

15:30–16:00 **Coffee break**

MOSH/MOAH COMPLIANCE WITHOUT COMPROMISE

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  That meets EFSA recommendations
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  backed by custom reference standards and full system verification





JOIN OUR VENDOR SEMINAR

Revealing More from Olive Oil:
Advanced GC×GC-TOFMS Workflows for Contaminants, MOSH/MOAH, Quality & Authenticity

5 November 2026 | 13:30 - 14:15

Three expert presentations covering:

- *Latest LECO Innovations for Complex Food Analysis (Dr. Tomáš Kovalczuk, LECO)*
- *MOSH/MOAH in Olive Oil: Regulatory Perspectives and Advanced Characterisation by GC×GC-TOFMS (Dr. Wenceslao Moreda, Instituto de la Grasa (CSIC), Spain)*
- *Exploiting the Potential of GC×GC-TOFMS for Extra-Virgin Olive Oil Analysis (Dr. Micaela Galletta)*

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THURSDAY November 5, 2026

13:30–14:15	**VENDOR SEMINARS**
Leo hall	**Revealing more from olive oil: Advanced GC×GC-TOFMS workflows for contaminants, MOSH/MOAH, quality, and authenticity**
Virgo hall	**Next gen Orbitrap MS solutions for isotope ratio and POPs analysis**
Zodiac hall	**Enhancing laboratory efficiency with Biotage® workflow solutions for PFAS analysis in foods of animal origin**
14:45–15:30	**VENDOR SEMINARS**
Leo hall	**AFFINIMIP®SPE : Molecularly Imprinted Polymers kits for the analysis of regulated or prohibited substances in foodstuffs**
Virgo hall	**Environmental and Food Organic Xenobiotics – EFOX integrated workflow solutions, built for what's next**
Zodiac hall	**From weighed sample to final report: An automated QuPPe workflow combining robotic sample preparation, LC-MS/MS and Python-based evaluation**

THURSDAY November 5, 2026

SESSIONS 20 & 21 & 22 run in parallel

16:00–18:00
Zenit hall

SESSION 20

Flavour and off-flavour significant compounds

Chairs **Hans-Gerd Janssen & Barbara Siegmund**

16:00–16:20	**L96**	**HOW ADVANCES IN CHROMATOGRAPHY AND MASS SPECTROMETRY ENABLE IMPROVED FLAVOUR ANALYSIS: THE FLAVOURGRAMS CONCEPT** **Hans-Gerd Janssen,** Unilever Foods R&D & Wageningen University & Research, Wageningen, The Netherlands
16:20–16:40	**L97**	**ANALYSIS OF AROMA COMPOUNDS AS A TOOL TO SUPPORT FRUIT PRODUCTION UNDER A CHANGING CLIMATE** **Barbara Siegmund,** Graz University of technology, Institute of Analytical Chemistry and Food Chemistry, Graz, Austria
16:40–16:50	**L98** ★	**COMPREHENSIVE ANALYSIS OF FLAVOUR COMPOUNDS IN BISCUIT MODEL SYSTEMS ENRICHED BY RAPESEED PROTEIN** **Tomas Kourimsky,** University of Chemistry and Technology in Prague, Prague, Czech Republic
16:50–17:00	**L99** ★	**PROTEIN-FLAVOR INTERACTIONS: QUANTITATIVE ANALYSIS OF COVALENT AND NON-COVALENT BINDING BETWEEN ALDEHYDE FLAVOR COMPOUNDS AND PLANT PROTEINS** **Mincong Liu,** Wageningen University & Research, Wageningen, The Netherlands
17:00–17:10	**L100** ★	**GC-QTOF-BASED METABOLOMICS REVEALED DISTINCT AROMA-ACTIVE COMPOUNDS BETWEEN WAGYU AND NON-WAGYU BEEF** **Thanyaporn Tengsuttiwat,** National Center for Genetic Engineering and Biotechnology (BIOTEC), National Science and Technology Development Agency (NSTDA), Pathum Thani, Thailand
17:10–17:30	**L101**	**HS-GC-IMS PROFILING OF MINERAL WATER IN PLASTIC BOTTLES AS A RAPID METHOD FOR ASSESSING SAFETY AND SENSORY CHARACTERISTICS: A CASE STUDY** **Marco Arlorio,** Department of Pharmaceutical Sciences - University of Piemonte Orientale, Novara, Italy
17:30–17:40	**L102** ★	**MONITORING OF ALLYL ESTERS AND RELATED AROMA COMPOUNDS IN FERMENTED MILK PRODUCTS USING GC-MS** **Anna Maria Gabler,** German Federal Institute for Risk Assessment, Berlin, Germany
17:40–18:00		**Discussion**
From 20:00		**Symposium Dinner** (LEVELS - The largest entertainment centre in Central Europe, Prague city centre)

★ Young scientists' presentation

THURSDAY November 5, 2026

SESSIONS 20 & 21 & 22 run in parallel

16:00–18:00
Nadir hall

SESSION 21
Human biomonitoring and exposomics

Chairs **Bruno Le Bizec & Josep Rubert**

16:00–16:20	**L103**	**SHARPENING NUTRITION SCIENCE WITH ANALYTICAL CHEMISTRY** **Josep Rubert,** Wageningen University & Research, Wageningen, The Netherlands
16:20–16:40	**L104**	**A SUPRAS-BASED WORKFLOW FOR DIETARY EXPOSOME ASSESSMENT IN MEDITERRANEAN FISH** **Noelia Caballero-Casero,** University of Córdoba, Córdoba, Spain
16:40–17:00	**L105**	**UNDERSTANDING GENDER-BASED DIFFERENCES IN EXPOSURE TO PERSISTENT POLLUTANTS IN ARCTIC FOOD SYSTEMS THROUGH DIETARY PATTERNS AND FOOD CONTAMINATION** **Gaud Dervilly,** ONIRIS-LABERCA, Nantes, France
17:00–17:20	**L106**	**FOOD-FOCUSED EXPOSOMICS IN HUMAN BIOFLUIDS BY LC-HRMS** **Tessa Reinert**, Department of Food Chemistry and Toxicology, University of Vienna, Vienna, Austria
17:20–17:40	**L107**	**CHEMICAL CONTAMINANTS IN HUMAN MILK: AN ANALYTICAL APPROACH TO EXPOSURE AND TOXICOLOGICAL RISK** **Jaime Salcedo Dominguez,** Instituto de Agroquímica y Tecnología Alimentaria (IATA)-CSIC, Paterna, Spain
17:40–18:00	**L108**	**EXPOSOMICS-INFORMED BIOMONITORING OF FOOD CONTAMINANTS IN BREAST MILK SAMPLES FROM WESTERN AUSTRALIA** **Max Lennart Feuerstein,** Department of Food Chemistry and Toxicology, University of Vienna, Vienna, Austria & Exposome Austria, Research Infrastructure and National EIRENE Node, Austria
From 20:00		**Symposium Dinner** (LEVELS - The largest entertainment centre in Central Europe, Prague city centre)

THURSDAY November 5, 2026

SESSIONS 20 & 21 & 22 run in parallel

16:00–18:00
Leo & Virgo halls

SESSION 22

AOAC INTERNATIONAL and ILSI Europe: Harmonizing methods and managing risk: A food industry perspective

Chairs **Katerina Mastovska & Isabelle Guelinckx**

Organized by AOAC INTERNATIONAL, AOAC Europe Section and ILSI Europe, this session bridges the gap between advanced analytical chemistry and practical food safety governance by introducing a question-driven framework for method selection. Using real-world case studies of chemical contaminants and food allergens, industry experts will demonstrate and discuss how to align testing with risk assessment requirements to ensure data is truly fit for purpose.

16:00–16:10		**INTRODUCTION** **Katerina Mastovska,** AOAC International, United States of America **Isabelle Guelinckx,** ILSI Europe, Belgium
16:10–16:35	**L109**	**BE MINDFUL WITH YOUR METHOD AND PROUD OF YOUR DATA! THEY DRIVE FOOD SAFETY** **Thierry Delatour,** Société des Produits Nestlé S.A., Nestlé Research, Lausanne, Switzerland
16:35–16:55	**L110**	**RISK ASSESSMENT OF MICROCRYSTALLINE WAX (E905); A CASE STUDY ON THE IMPORTANCE OF TOXICOLOGICALLY RELEVANT CHARACTERISATION OF MOSH AND MOAH** **Juan-Carlos Carrillo,** Shell, Hague, The Netherlands
16:55–17:15	**L111**	**IS YOUR ANALYTICAL DATA MEANINGFUL FOR FOOD ALLERGEN RISK ASSESSMENT? IMPLEMENTING AOAC INTERNATIONAL METHOD VALIDATION, VERIFICATION, AND END USER GUIDANCE IN RISK-BASED FRAMEWORKS** **Melanie Downs**, Food Allergy Research & Resource Program, University of Nebraska-Lincoln, Lincoln, United States of America
17:15–17:35	**L112**	**ALLERGEN QRA: WHAT THE LABORATORY MUST DELIVER** **Simon Flanagan**, Mondelez International, Reading, United Kingdom
17:35–18:00		**PANEL DISCUSSION**

From 20:00 **Symposium Dinner**
(LEVELS - The largest entertainment centre in Central Europe, Prague city centre)

DAY 4

FRIDAY

November 6, 2026

THE DAY AT A GLANCE

9:00–11:10	**Session 23 · Per- and polyfluoroalkyl substances (PFAS)** Zenit hall **Session 24 · Omics strategies in food analysis** Nadir hall **Session 25 · Bioanalytical methods for food quality & safety control** Leo & Virgo halls
11:00–11:30	**Coffee break · Exhibition** Foyer / Meridian / Tycho & Kepler / Aquarius & Taurus halls
11:30–13:00	**Session 26 · Food analysis beyond imagination** Zenit & Nadir halls
13:00–13:20	**RAFA 2026 poster award · Sponsored poster awards** Zenit & Nadir halls
13:20–13:30	**Closing address · Announcement of the 13th RAFA 2028** Zenit & Nadir halls

FRIDAY November 6, 2026

SESSIONS 23 & 24 & 25 run in parallel

9:00–11:10
Zenit hall

SESSION 23

Per- and polyfluoroalkyl substances (PFAS)

Chairs Darina Dvorakova & Chiara Portesi

9:00–9:20	L113	**NEVER-ENDING ANALYTICAL CHALLENGES IN PFAS ANALYSIS OF FOOD** **Darina Dvorakova,** University of Chemistry and Technology in Prague, Prague, Czech Republic
9:20–9:40	L114	**FROM SAMPLE TO INJECTION: DOE-BASED OPTIMIZATION OF AUTOMATED PFAS SAMPLE PREPARATION AND ONLINE SPE ENRICHMENT** **Friederike Habedank,** State Office for Agriculture, Food Safety and Fisheries, Rostock, Germany
9:40–10:00	L115	**BRIDGING ANALYTICAL CHEMISTRY AND METROLOGY: VALIDATION OF IDMS METHODS AND DEVELOPMENT AND CHARACTERIZATION OF CANDIDATE REFERENCE MATERIALS FOR PFAS IN FOOD MATRICES** **Chiara Portesi,** INRIM, National Institute of Metrological Research, Turin, Italy
10:00–10:20	L116	**ANALYTICAL METHODS FOR PFAS IN FOODS AND FOOD PACKAGING: RESEARCH AND APPLICATIONS IN THE U.S. FDA'S HUMAN FOODS PROGRAM** **Lowri deJager,** US Food and Drug Administration, College Park, United States of America
10:20–10:30	L117 ★	**SUSPECT SCREENING OF EMERGING PFAS IN WILD BOAR LIVER: AN INTERLABORATORY STUDY** **Bas van Dijk,** Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, Wageningen, The Netherlands
10:30–10:40	L118 ★	**FROM SOIL TO TOMATO: DOE-OPTIMIZED EXTRACTION AND MULTI-PLATFORM MASS SPECTROMETRY STRATEGY FOR THE QUANTIFICATION OF ULTRA-SHORT-CHAIN, SHORT-CHAIN, AND LEGACY PFAS** **Michela Torrelli,** University of Turin & National Institute of Metrological Research, Turin, Italy
10:40–10:50	L119 ★	**ULTRA-SHORT-CHAIN PFAS IN CZECH AND BELGIAN BEERS: METHOD DEVELOPMENT AND OCCURRENCE** **Ondrej Parizek,** University of Chemistry and Technology Prague, Prague, Czech Republic
10:50–11:10	L120	**PLANT-FORWARD DIETARY TRANSITIONS REDISTRIBUTE RATHER THAN REDUCE DIETARY CHEMICAL RISKS IN THE FRENCH POPULATION** **Octavian Mihalache,** Oniris, INRAE, LABERCA, Nantes, France
11:00–11:30	**Coffee break · Exhibition**	

★ Young scientists' presentation

FRIDAY November 6, 2026

SESSIONS 23 & 24 & 25 run in parallel

9:00–11:00
Nadir hall

SESSION 24
Omics strategies in food analysis

Chairs Milena Stranska & Laura Righetti

9:00–9:20	L121	**THE GAS-PHASE GOLDMINE: VOLATILOMICS FROM CUTTING EDGE PLATFORMS TO REAL WORLD USE** **Philipp Weller,** Technical University of Applied Sciences Mannheim, Mannheim, Germany
9:20–9:40	L122	**TOWARDS QUANTITATIVE VOLATILOMICS: MULTIDIMENSIONAL ANALYTICAL STRATEGIES FOR ROBUST AND TRANSFERABLE FOOD VOLATILE MEASUREMENTS** **Chiara Cordero,** University of Turin, Turin, Italy
9:40–9:50	L123 ★	**NON-TARGETED VOLATILOMICS IN FOOD AUTHENTICITY: BRIDGING RESOURCE-EFFICIENT HS-GC-IMS AND HIGH-RESOLUTION GC-MS** **Lukas Bodenbender,** Technical University of Applied Sciences Mannheim, Mannheim, Germany & Technical University of Berlin, Berlin, Germany
9:50–10:00	L124 ★	**MULTI-YEAR GC×GC VOLATILOMICS AND MACHINE LEARNING FOR ROBUST AND GENERALIZABLE SHELF-LIFE PREDICTION** **Sara Tanilli,** University of Turin, Turin, Italy
10:00–10:20	L125	**LC OR GC? LET'S DO BOTH: MULTIPLATFORM HRMS METABOLOMICS WITH DATA FUSION FOR COMPREHENSIVE EVALUATION OF TREATMENT EFFECTS IN CANNABIS** **Michal Stupak,** University of Chemistry and Technology Prague, Prague, Czech Republic
10:20–10:30	L126 ★	**INTEGRATING NON-TARGETED METABOLOMICS AND CHEMOINFORMATICS TO MAP THE CHEMICAL DIVERSITY AND FUNCTIONALITY OF COFFEA ARABICA LEAF EXTRACTS** **Davide Rovelli,** University of Parma, Parma, Italy
10:30–10:40	L127 ★	**QUANTYFEY: AN OPEN-SOURCE TOOL FOR TARGETED LC-MS QUANTIFICATION WITH INTEGRATED DRIFT CORRECTION** **Markus Aigensberger,** Department of Agricultural Sciences, Institute for Bioanalytics and Agro-Metabolomics, BOKU University Vienna, Austria
10:40–10:50	L128 ★	**CONTINUOUS ONLINE HEADSPACE GC-IMS AND CONVOLUTIONAL NEURAL NETWORKS FOR AUTOMATED VOLATILE PROFILING IN MAMMALIAN CELL CULTURES** **Richard Frey**, Technical University of Applied Sciences Mannheim, Mannheim, Germany
10:50–11:00	L129 ★	**ADVANCING AI-DRIVEN FOOD VOLATILOMICS THROUGH GC×GC–HRMS: BRIDGING INSTRUMENTAL AND PHYSIOLOGICAL SENSITIVITY** **Andrea Caratti,** University of Turin, Turin, Italy
11:00–11:30	**Coffee break · Exhibition**	

★ Young scientists' presentation

FRIDAY November 6, 2026

SESSIONS 23 & 24 & 25 run in parallel

9:00–11:00
Leo & Virgo halls

SESSION 25

Bioanalytical methods for food quality & safety control

Chairs **Arjen Gerssen & Frédéric Debode**

9:00–9:20	**L130**	**IMMUNOREAGENTS FOR THE SIMULTANEOUS RAPID ANALYSIS OF DEOXYNIVALENOL AND ITS METABOLITES** **Josep V. Mercader,** IATA-CSIC, Paterna-Valencia, Spain
9:20–9:30	**L131** ★	**DEVELOPMENT OF A RAPID AND COST-EFFECTIVE MULTIPLEX QPCR SCREENING METHOD FOR SIMULTANEOUS DETECTION OF FOODBORNE PATHOGENS IN FOOD MATRICES** **Martina Annunziata,** University of Campania L. Vanvitelli & University of Naples Federico II, Napoli, Italy
9:30–9:50	**L132**	**ANALYTICAL STRATEGIES FOR THE DETECTION OF ORGANISMS EDITED USING NEW GENOMIC TECHNIQUES: OUTCOMES FROM THE DETECTIVE PROJECT** **Frédéric Debode,** Walloon Agricultural Research Centre (CRA-W), Gembloux, Belgium
9:50–10:00	**L133** ★	**NANOPLATE-BASED DPCR DETECTION AND QUANTIFICATION OF GENETICALLY MODIFIED ORGANISMS IN FOOD AND FEED SAMPLES** **Ivo Ferreira Machado,** Competence Centre for Molecular Biology, SGS Global, SA, Lisbon, Portugal
10:00–10:10	**L134** ★	**DEVELOPMENT AND VALIDATION OF KFOMETABARCODING: A LONG-READ AMPLICON SEQUENCING METHOD FOR SPECIES-LEVEL AUTHENTICATION OF INSECTS IN PROCESSED PRODUCTS** **Yoon-Soo Gwak,** Kyung Hee University, Yongin, South Korea
10:10–10:20	**L135** ★	**PLANT SPECIES IDENTIFICATION IN COMPLEX FOOD MATRICES USING ILLUMINA PLATFORMS** **Andrea N. Aigner,** Austrian Agency for Health and Food Safety GmbH (AGES), Vienna, Austria
10:20–10:40	**L136**	**ADVANCED ANALYTICS MEETS EFFECT-BASED ANALYSIS: PRACTICAL CASE STUDIES IN FOOD SAFETY** **Andrea Hochegger,** Institute of Analytical Chemistry and Food Chemistry, Graz, Austria
10:40–11:00	**L137**	**OLIGOESTERS MIGRATING FROM FOOD VARNISHES AND COATINGS – ORGANIC SYNTHESIS, IN VITRO TESTING AND EXPOSURE ASSESSMENT** **Ronan Cariou,** Oniris, INRAE, LABERCA, Nantes, France
11:00–11:30	**Coffee break · Exhibition**	

★ Young scientists' presentation

FRIDAY November 6, 2026

11:30–13:00
Zenit & Nadir halls

SESSION 26

Food analysis beyond imagination

Chairs **Jana Pulkrabova & Stefan van Leeuwen**

11:30–12:00	**L138**	**RECENT DEVELOPMENTS AND OUTLOOK OF EU POLICY IN FOOD ON CONTAMINANTS WITH A FOCUS ON RELATED ANALYTICAL CHALLENGES** **Frans Verstraete**, European Commission, DG Health and Food Safety, Brussels, Belgium
12:00–12:20	**L139** ★	**SIMPLIFYING THE INTERPRETATION OF COMPLEX BOTANICAL MIXTURES THROUGH BIOACTIVITY-BASED MOLECULAR NETWORKING** **Hilva Gjoni,** University of Parma, Parma, Italy
12:20–12:40	**L140**	**IMAGING FOOD: THE POWER AND THE LIMITS OF SEEING MOLECULES IN FOOD** **Laura Righetti,** Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, Wageningen, The Netherlands
12:40–13:00	**L141**	**SUMMARY OF RAFA 2026 HIGHLIGHTS** **Michele Suman,** Barilla Analytical Food Science, Parma, Italy

13:00–13:20
Zenit & Nadir halls

RAFA 2026 poster award

Sponsored poster awards

13:20–13:30
Zenit & Nadir halls

CLOSING ADDRESS

Announcement of the 13th RAFA 2028, Prague, Czech Republic

Jana Pulkrabova & Stefan van Leeuwen, RAFA 2026 Chairs
& Michele Suman, RAFA 2026 Co-chair

★ Young scientists' presentation

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PROGRAM

Poster program

Posters are presented in the Meridian, Tycho & Kepler and Aquarius & Taurus halls. Presenting authors are underlined.

WEDNESDAY November 4, 2026

13:30–16:00 — **POSTER SESSION I**

Food safety, contaminants & residues

Meridian, Tycho & Kepler, Aquarius & Taurus halls

A	Allergens	A1–A8
H	Food contaminants (environmental)	H1–H31
O	Metals and metalloids and speciation	O1–O10
Q	Migrants from food contact materials	Q1–Q11
R	Mycotoxins, marine and plant toxins	R1–R58
V	Per- and polyfluoroalkyl substances (PFAS)	V1–V34
X	Residues – pesticides	X1–X42
Y	Residues – veterinary drugs	Y1–Y18

THURSDAY November 5, 2026

13:30–16:00 **POSTER SESSION II**

Food composition, authenticity & analytical innovation

Meridian, Tycho & Kepler, Aquarius & Taurus halls

B	Alternative proteins	**B1–B9**
C	Artificial Intelligence in food analysis	**C1–C9**
D	Authenticity, traceability, fraud	**D1–D36**
E	Bioanalytical methods for food control	**E1–E5**
F	Biologically active compounds	**F1–F26**
G	Flavour and off-flavour significant compounds	**G1–G11**
I	Food supplements	**I1–I6**
J	General food analysis	**J1–J36**
K	Green food analysis	**K1–K10**
M	Human biomonitoring and exposomics	**M1–M6**
N	Major nutrients and vitamins	**N1–N4**
P	Nanoparticles, micro and nanoplastics in food	**P1–P4**
S	(Multi)omics in food analysis	**S1–S11**
T	NAMs (New Approach Methodologies)	**T1–T3**
U	Next generation sequencing for food quality & safety	**U1–U4**
W	Processing contaminants	**W1–W27**
Z	Sensors and portable food analysis	**Z1–Z4**
LM	Last minute posters	**LM1–LM3**

WEDNESDAY November 4, 2026

13:30–16:00 **POSTER SESSION I**

Food safety, contaminants & residues

Meridian, Tycho & Kepler, Aquarius & Taurus halls

A Allergens A1–A8

A1 **NANOPLATE-BASED DPCR DETECTION OF SOYBEAN AS A FOOD ALLERGEN**
Ivo Ferreira Machado, Ines Goncalves Santos, Sofia Alves, Ricardo Lima Pereira

A2 **ALLERGENS DETECTION IN BABY FOOD FROM LARGE-SCALE DISTRIBUTION: A PILOT STUDY IN ITALY**
Enrico Pavoni, Laura Ragni, Renato Bertolassi, Mohammed Ehstesham Abdul, Mara Gasparini, Guido Finazzi, Marina Nadia Losio, Barbara Bertasi

A3 **DEVELOPMENT AND EVALUATION OF ANTIBODY-BASED IMMUNOASSAYS FOR THE DETECTION OF FOOD ALLERGENS**
Michael Wiederstein, Kathrin Lauter, Sabine Baumgartner

A4 **DEVELOPMENT OF A QPCR METHOD FOR THE QUANTIFICATION OF MAJOR FOOD ALLERGEN MARKERS IN FOOD MATRICES AND ON FOOD-CONTACT SURFACES**
Erwan Bourdonnais, Zoe Merceron, Piyush Kumar Jha, **Kahina Slimani**, Aurelie Hanin

A5 **EVALUATION OF A 30-MINUTE SANDWICH ELISA FOR HARMONIZED GLUTEN DETERMINATION USING A COLD EXTRACTION AND IN-HOUSE MONOCLONAL ANTIBODIES WITH BALANCED REACTIVITY ACROSS WHEAT, RYE, AND BARLEY**
Konstantina Badra, Dimitrios Chaidas, Varvara Giannakopoulou, Ioannis Gkantounas, Tsikritsi Panagiota, Georgios Papageorgiou, Antonios Ntantasios

A6 **CHALLENGES IN DETECTING ALLERGY INDUCING SOURCES IN ALTERNATIVE PROTEINS: A CASE STUDY ON PEA**
Nathalie Smits, Marleen Voorhuijzen-Harink, Yvonne Westphal, Floor Leurs, Ine van der Fels-Klerx

A7 **STRUCTURAL AND ALLERGENIC PROPERTIES OF RECOMBINANT FAG E 2, AN ALLERGEN ASSOCIATED WITH ANAPHYLAXIS IN COMMON BUCKWHEAT**
Rie Satoh, Wataru Tsuchiya, Nobuhiro Suzuki, Takashi Hara, Kaoru Okamoto, Yasuto Kondo

A8 **VALIDATION OF A RAPID THREE-LINE LATERAL FLOW IMMUNOASSAY USING DUAL ANTIBODY SPECIFICITY FOR THE QUANTITATIVE DETECTION OF SOY PROTEIN RESIDUES IN RAW AND HEAT-PROCESSED FOOD MATRICES**
Evanthia Angeli, Aikaterini Papadopoulou, Dimitra Rachmanidi, Euthalia Chasiotou, Georgios Papageorgiou

H Food contaminants (environmental) H1–H31

H1 **ADULTERANT OR CONTAMINANT? WHY SENSITIVE DETECTION METHODS AND REGULATORY REASSESSMENT ARE ESSENTIAL — LESSONS FROM MELAMINE AND ILLEGAL DYES**
Mareike Reichel, Ernst Meiss, Thaize Alcantara, Sindy Bohme

H2 **LEVELS AND TEMPORAL TRENDS OF PCDD/FS, PCBS AND PFASS IN EEL FROM INLAND WATERWAYS IN THE NETHERLANDS**
Liz Leenders, Ron Hoogenboom, Michiel Kotterman, Stefan van Leeuwen, Jeroen Rijk

H3 **MULTI-MATRIX QUANTIFICATION OF MOSH AND MOAH USING COMPREHENSIVE TWO-DIMENSIONAL GAS CHROMATOGRAPHY COUPLE TO TIME-OF-FLIGHTMASS SPECTROMETRY AND FLAME IONIZATION DETECTION**
Aous Khalefa, Sebastiano Panto, Isabelle Heker

H4 **STABILITY OF NITRATE AND NITRITE IN LEAFY GREEN VEGETABLES UNDER DIFFERENT STORAGE CONDITIONS – IMPLICATIONS FOR FOOD LEGISLATION AND FOOD SAFETY**
Daniel Clayton-Cuch, Agnieszka Anna Niklas, Leise Kjelmann, Lene Duedahl-Olesen, Jens J. Sloth, **Heidi Amlund**

H5 **A BROAD-SCOPE LC-HRMS INVESTIGATION OF CONTAMINANTS AND TRANSFORMATION PRODUCTS IN ORGANIC AND CONVENTIONAL FOODS REPRESENTATIVE OF EUROPEAN DIETS**
Alessandro Rozzoni, Yassine Makni, Julien Parinet

H6 **ANALYTICAL METHOD FOR THE DETERMINATION OF MINERAL OIL AROMATIC HYDROCARBONS (MOAH): MODEL COMPOUNDS AS A POWERFUL TOOL IN THE EXAMINATION OF MOAH FATE IN EDIBLE OIL PRODUCTION**
Jakub Tomasko, Amalie Dolozilkova, Jan Kyselka, Jana Pulkrabova

H7 **ASSESSMENT OF CONSUMER EXPOSURE TO ENDOCRINE DISRUPTING POLLUTANTS IN BIOTA FROM BLACK SEA, BULGARIA**
Stanislava Georgieva, Angelika Georgieva, Katya Peycheva, Diana Dobreva, Veselina Panayotova, **Albena Merdzhanova**

H8 **AUTOMATED WORKFLOW USING 1-CHLOROBUTANE FOR MOSH/MOAH ANALYSIS**
Kathrin Funck, Laura Magagnini, **Silvia Aguilo Losa**

H9 **CONTAMINANTS OF EMERGING CONCERN IN SLUDGE: EFFECTS ON TOMATO QUALITY**
Anja Vehar, Nina Kacjan Marsic, Marta Jagodic Hudobivnik, David Heath, Ester Heath, Nives Ogrinc

H10 **DETERMINATION OF POLYCYCLIC AROMATIC HYDROCARBONS (PAHS) AND THEIR NITRO- AND OXY- DERIVATIVES IN DIVERSE FOOD MATRICES BY GC-MS/MS**
Sara Hubo, Constance Noel, Laure Joly, Philippe Szternfeld

H11 **DETERMINATION OF POLYCHLORINATED DIBENZO-P-DIOXINS AND FURANS IN FOOD AND FEED USING HIGH-RESOLUTION ACCURATE MASS GAS CHROMATOGRAPHY–MASS SPECTROMETRY**
Dominic Roberts, Nicholas Warner, Kerstin Kratschmer

H12 **DETERMINATION OF TFA IN BEER BY SPME ARROW–GC-MS/MS WITH VIAL DERIVATIZATION: RAISING QUESTIONS ON COMPETING CHEMICAL FORMS.**
Deborah Bertuola, Anna Romanotto, Gabriel Fink, Maike Gruenwald, Stella Kurt

H13 **DEVELOPMENT OF A GC-MS/MS METHOD FOR HALOGENATED ORGANIC COMPOUNDS (POPS) USING HYDROGEN AS CARRIER GAS**
Margo Joosten, Khalid Bensbaho, Ellen Kranenburg, Agata Quintelier

H14 **DOE-GUIDED OPTIMIZATION OF AUTOMATED PFAS SAMPLE PREPARATION WITH ONLINE SPE ENRICHMENT**
Friederike Habedank

H15 **EDIBLE INSECTS AND NOVEL FOODS: CONTAMINANT, MICROBIOLOGICAL, AND NUTRITIONAL EVALUATION OF WESTERN HONEY BEE (APIS MELLIFERA L.) LARVA AND PUPA POWDERS**
Michela Bertola, Arrigo Moro, Angelo Sardella, **Chiara Manzinello**, Marianna Martinello, Nicoletta Dainese, Elena Albertin, Alessandra Tata, Carmela Zacometti, Orietta Muzzolon, Albino Gallina, Simone Belluco, Anna Granato, Franco Mutinelli

H16 **EMERGING RISKS OF BROMATE IN AGRI-FOOD SYSTEMS: EVIDENCE OF UPTAKE AND ACCUMULATION IN LEAFY VEGETABLES**
Raul Calderon, Paulina Palma, Nicolas Arancibia, Karen Manquian

H17 **ENDOCRINE-DISRUPTING CHEMICALS IN EDIBLE INSECTS: METHOD DEVELOPMENT AND VALIDATION**
Petr Kucera, Jakub Tomasko, Tomas Gramblicka, Jana Pulkrabova

H18 **EXTRACTABLES ANALYSIS OF FOOD CONTACT MATERIALS USING HIGH-RESOLUTION GC/MS AND LC/MS**
Laurent Pascaud, Sofia Nieto, YuanYuan Ke, Lei Tao, Sun Li

H19 **FROM SAFE FEED TO SAFE FOOD – THE IMPORTANCE OF MONITORING DIOXINS AND DL-PCBS IN RUMEN-PROTECTED FATS**
Malgorza Warenik-Bany, Pawel Malagocki, Beata Furga, Ewelina Milczarczyk, Ewelina Bigoraj, Kamila Toroj, **Sebastian Maszewski**

H20 **INVESTIGATION OF TWO MAIN SOURCES FOR MICROPLASTIC CONTAMINATION IN FINE-PARTICLE FOOD MATRICES AND POWDERED FOOD SUPPLEMENTS.**
Anna Romanotto, **Deborah Bertuola**, Maike Gruenwald, Stella Kurt

H21 **METAL OXIDE NANOCOMPOSITE-DRIVEN ELECTROCHEMICAL SENSING ARCHITECTURE FOR HIGH-RESOLUTION IN SITU BISPHENOL ANALYSIS UNDER ENVIRONMENTALLY RELEVANT CONDITIONS**
Ana Chira, **Camelia Albu**, Sandra Ana Maria Victoria Eremia, Simona Carmen Litescu-Filipescu, Gabriel Lucian Radu

H22 **MINERAL OIL SATURATED HYDROCARBONS (MOSH) IN MEAT FROM VACCINATED CHICKENS**
Ian de Bus, Willie Hijman, Guido Van der Weg, Anouk Lentjes, Jeroen Rijk, Ron Hoogenboom

H23 **PHTHALATES ANALYSIS IN VEGETABLE OILS: ENSURING RELIABLE RESULTS IN COMPLEX MATRICES**
Zuzana Zelinkova, Cristian Boros

H24 **PMT SUBSTANCES IN THE HUMAN FOOD CHAIN: METHODOLOGIES FOR ASSESSING THEIR OCCURRENCE AND FATE**
Bas van Dijk, Serena Rizzo, Ruben Kause, Karsten Beekmann, Lianne Bouwman, Leonieke van den Bulk, Katja van Dongen, Stefan van Leeuwen

H25 **PRELIMINARY RESULTS OF POLYCYCLIC AROMATIC HYDROCARBON ANALYSIS IN HEN EGGS FROM KOPRIVNICA-KRIŽEVCI COUNTY**
Tiana Novosel, Marija Denzic Lugomer, Damir Pavlicek, Vesna Jaki Tkalec, Sanja Furmeg, Ana Koncurat, Nina Bilandzic, Ivana Kmetic, Teuta Murati, Maja Dokic

H26 **SCIEX REPORT STUDIO – A NOVEL TOOL TO MAKE CUSTOMIZED REPORTS FROM LIQUID CHROMATOGRAPHY MASS SPECTROMETRY RAW DATA.**
Ranjith Kumar Ponnamaneni, Vanaja Raguvaran, **Gitte Barknowitz**

H27 **SCREENING OF TOTAL POLYCHLORINATED ALKANES (C10-17) CONTENT IN COOKING OILS BY GC-EI-MS/MS**
Laura Lazdina, Ingus Perkons, Jānis Ruško

H28 **TRACKING THE CHEMICAL FINGERPRINTS OF OVERLOOKED CONTAMINANTS IN MEDITERRANEAN PLANT FOODS THROUGH SUPRAS-LC-HRMS SUSPECT SCREENING**
Muhammad Yasir Abdur Rehman, **Noelia Caballero-Casero**, Soledad Rubio

H29 **TRIFLUOROACETIC ACID (TFA) IN WINE: EFFECT OF FERMENTATION ON “C-CF3 PESTICIDE” RESIDUES**
Loris Tonidandel, Alice Barbero, Debora Trainotti, Roberto Larcher

H30 **TRIFLUOROACETIC ACID IN BEER: OCCURRENCE AND DIETARY EXPOSURE**
Ondrej Parizek, Darina Dvorakova, Marta Malevic, Jana Pulkrabova, Adrian Covaci

H31 **ULTRA-SENSITIVE QUANTITATION AND TARGETED/NON-TARGETED ANALYSIS OF PHARMACEUTICALS, PESTICIDES AND PERSONAL CARE PRODUCTS (PPCPS) IN WATER USING THE SCIEX ZENOTOF 8600 SYSTEM**
Jianru Stahl-Zeng, Yoann Fillatre, Michael Scherer, **Andre Schreiber**

O Metals and metalloids and speciation O1–O10

O1 **MULTI-ELEMENT CHARACTERIZATION OF COMMERCIAL BABY FOODS: INFLUENCE OF FOOD CATEGORY, PACKAGING AND PRODUCTION MODE**
Axelle Leufroy, Rachida Chekri, Petru Jitaru

O2 **ELEMENTAL COMPOSITION OF TABLE SALTS AND SALT SUBSTITUTES SOLD IN BELGIUM**
Daniela Montalvo, Nadia Waegeneers, Laure Joly, Lore Coenegrachts, Karlien Cheyns

O3 **ELEMENTAL PARTITIONING DURING SHEEP MILK PROCESSING: NUTRITIONAL VALUE AND SAFETY IMPLICATIONS**
Andrea Mara, Massimo Pes, Alessio Silvio Dedola, Giacomo Lai, Marco Caredda, Margherita Addis, Matteo Pala, Mario Antonello Deroma, Gavino Sanna

O4 **ASSESSMENT OF CADMIUM AND LEAD CONTAMINATION IN CEREAL-BASED PRODUCTS ON THE SWISS MARKET : DEVELOPMENT AND VALIDATION OF AN ICP-MS METHOD**
Ngoc Huy Ho, Joelle Nancoz, Valentina D'Atri, Didier Ortelli, Patrick Edder

O5 **AUTOMATED ANALYSIS OF FOODS BY ICP-QQQ WITH A SWITCHING VALVE AND AUTODILUTOR. FAST, ACCURATE AOAC COMPLIANT FOOD ANALYSIS USING THE AGILENT 9500 ICP-QQQ WITH AVS MS AND ADS 2**
Santhosh Siva, **Fernando Tobalina**

O6 **AUTOMATION AS A DRIVER OF ANALYTICAL QUALITY AND SCALABILITY IN METALS ANALYSIS OF COMPLEX FOOD MATRICES**
David Schutz, Lucie Geelhaar, Alexandra Heins, Lennart Schmiedeken, Max Eismann, Mareike Reichel, **Jan Sebastian Manz**

O7 **CHALLENGES AND SOLUTIONS FOR TRACE ELEMENT DETERMINATION IN HIGH-FAT FOOD MATRICES**
Alicia Stell, Samuel Heckle, Lanie Hough, Layla Abu-Al-Halaweh

O8 **MERCURY SPECIATION IN FOOD AND FEED USING IC-ICP-MS**
Klaudija Cavlovic, Morhaf Ghadri, David Schuetz, Jana Luecken, Mareike Reichel

O9 **SAFETY CONCERNS OF MERCURY IN FISHERY PRODUCTS EXPLORED BY RAPID AND SIMULTANEOUS ANALYSIS OF TOTAL MERCURY AND METHYLMERCURY**
Maria Olga Varra, **Federico Ferrari**, Lenka Husakova, Martina Piroutkova, Emanuela Zanardi

O10 **SAMPLE HOMOGENEITY AS A CRITICAL FACTOR FOR PRECISION IN ROUTINE IODINE DETERMINATION OF FORTIFIED FOOD AND FEED PRODUCTS**
Lucie Geelhaar, Mareike Reichel, Anuranga Munaweera, Jana Lucken, **Franziska Janusch**

Q Migrants from food contact materials Q1–Q11

Q1 **RELEASE KINETICS OF ELEMENTS FROM TAILORMADE ENAMEL INTO 3% ACETIC ACID UNDER DIFFERENT TEMPERATURE CONDITIONS**
Andriy Kuklya, Elisabeth Koch, Roman Schmidt, Marta Marek, Ingo Ebner, Oliver Kappenstein, Alexander Roloff, Torsten Bruhn

Q2 **FROM FARM TO FORK: TRACKING PLASTIC CHEMICAL MIGRATION IN STRAWBERRIES**
Bina Bhattarai, Majda Nikezic, Janja Vidmar, Katrin Loschner

Q3 **TRANSCONTAFOOD PROJECT - STUDY OF RISKS ASSOCIATED WITH CROSS-CONTAMINATIONS (MICROBIAL, CHEMICAL, ALLERGENS) DURING THE REUSE OF FOOD PACKAGING**
Kahina Slimani, Arnaud Bridier, Christophe Soumet, Thomas Brauge, Aurelie Hanin, Bastien Fremaux, Thomas Dubois, Catherine Stride, Fadi Amari, Laurent Robin, Elvire Messineo, Dominique Hurtaud-pessel

Q4 **ADDRESSING THE ANALYTICAL SCOPE: QUANTIFYING LC- AND GC- AMENABLE PFAS IN FOOD PACKAGING**
Kari Organtini, Jun Xiang Lee, Yin Ling Chew, David Gould, Sara Beverley, **Eimear Trivedi**

Q5 **ASSESSMENT OF SPECIFIC MIGRATION AND TRACE ELEMENT CONTENT IN FOOD PACKAGING**
Alla Kudriavtseva, Iryna Oshtuk, Liliia Saienko

Q6 **FLEX FORWARD: SAFETY OF RECYCLED PE AND PP FILMS FOR USE IN FOOD CONTACT/CONTACT SENSITIVE MATERIALS**
Anna Undas, Ruben Kause, Wout Bergkamp, Ingeborg Smeding-Zuurendonk, Ulphard Thoden van Velzen

Q7 **FROM DRINKING CUPS TO BEVERAGES: ASSESSING THE MIGRATION OF POTENTIALLY TOXIC ELEMENTS FROM FOOD-CONTACT MATERIALS**
Adriana Dehelean, Gabriela Cristea, Mihnea Tomoiaga, Dana-Alina Magdas

Q8 **FULLY AUTOMATED ANALYSIS OF VOLATILE PFAS IN FOOD CONTACT MATERIALS**
Stefan Cretnik, Gwen Lim, Hagen M. Gegner, Auni Wong, Zhang Yufeng, Aimei Zou, **Andreas Bruchmann**

Q9 **NEUTRON ACTIVATION ANALYSIS (NAA) FOR THE ELEMENTAL QUANTIFICATION OF RELEVANT INORGANIC CONTAMINANTS IN FOOD PACKAGING**
Luigi Bergamaschi, Marco Di Luzio, Giancarlo D'Agostino, Andrea Mario Rossi, Chiara Portesi

Q10 **NON-TARGETED ASSESSMENT OF CHEMICAL CONTAMINANTS RELEASED FROM REUSABLE FOOD BAGS UNDER REALISTIC CONDITION OF USE**
Louis Thomas, Zhi Hao Chi, Gaud Dervilly, Stephane Bayen

Q11 **TOWARD A CIRCULAR ECONOMY: ARE REUSABLE FOOD CONTACT MATERIALS SAFE FOR CONSUMERS?**
Melanie Di Mario, Els Van Hoeck, Severine Goscinny, Pierre-Hugues Stefanuto, Jean-Francois Focant

R Mycotoxins, marine and plant toxins R1–R58

R1 **MULTI-SITE EVALUATION OF A RAPID SEMI-QUANTITATIVE LATERAL FLOW ASSAY FOR PATULIN SCREENING IN APPLE-BASED PRODUCTS**
Sylvain Enguehard, Antonio Abad Fuentes, Boris Polyak, Marie Moreno, Fernando Rubio, Tom Glaze, Viktor Garliyev

R2 **ADVANCING SHELLFISH SAFETY THROUGH NANOPORE SEQUENCING-BASED IDENTIFICATION OF HARMFUL ALGAE**
Robert Hatfield

R3 **ANALYSIS OF REGULATED BIOTOXINS FOR THE VALORIZATION OF FISH BY-PRODUCTS FROM GALICIAN CANNING INDUSTRY (SPAIN)**
Paz Otero, Veronica Rey, Celia Costas, Carla Cameselle, Jesus Simal-Gandara

R4 **OCCURRENCE OF TROPANE ALKALOIDS IN BUCKWHEAT, MAIZE, MILLET, AND SORGHUM GRAIN HARVESTED IN POLAND**
Marcin Bryla, **Dominik Popowski**, Joanna Kanabus, Agata Zak-Kulakowicz, Marek Roszko

R5 **CEREULIDE DETECTION IN FOOD: DEVELOPMENT AND VALIDATION OF AN LC-MS/MS METHOD USING THE SCIEX TRIPLE QUAD™ 7500+ SYSTEM**
Margo Joosten, Isabel Nefs, **Khalid Bensbaho**

R6 **DEVELOPMENT, OPTIMIZATION AND VALIDATION OF A SCREENING METHOD FOR PATULIN, USING AN LC-MS/MS TRIPLE QUAD 7500+**
Khalid Bensbaho, Margo Joosten, Isabel Nefs

R7 **STABILITY AS A CRITICAL FACTOR IN PROFICIENCY TESTING UNDER ISO/IEC 17043: EXPERIENCE FROM MARINE BIOTOXINS ANALYSIS (DOMOIC ACID).**
Monica Cid Moure, Veronica Garcia Morales, Pablo Sosa, Sabrina Otero

R8 **DETERMINATION AND OCCURRENCE DATA OF ALTERNARIA TOXINS IN FOOD BY HPLC-MS/MS**
Nico Landsteiner, Sarah Kulas, Mareike Reichel

R9 **SENSITIVE MEASUREMENT OF CEREULIDE IN INFANT FORMULA FOLLOWING ISO 18465:2017**
Udi Jumhawan, **M. Lorna De Leoz**, Siji Joseph

R10 **A COMPREHENSIVE HRMS WORKFLOW AND OPEN-ACCESS SPECTRAL LIBRARY FOR THE ANNOTATION OF PYRROLIZIDINE ALKALOIDS**
Leonie Straub, Rafelinta Daradwinta, Federico Padilla Gonzalez, Patrick Mulder, Han Zuilhof, Laura Righetti

R11 **ADVANCING HONEY SAFETY ASSESSMENT: AN OPTIMIZED SWIEET-LC-MS/MS METHOD FOR LEGISLATED PYRROLIZIDINE ALKALOIDS**
Laura Gamiz-Gracia, Maria Alvarez-Romero, Francisco J. Lara, Ana M. Garcia-Campana, Maykel Hernandez-Mesa

R12 **AN EXTREMELY RAPID UHPLC-MS/MS METHOD FOR THE DETERMINATION OF AFLATOXIN M1 IN MILK**
Philip Mullen, Cheryl Rainey, Anna Gadaj

R13 **ANALYTICAL CHALLENGES IN MARINE BIOTOXINS MONITORING IN THE INVASIVE ATLANTIC BLUE CRAB (CALLINECTES SAPIDUS) FROM ITALIAN COASTAL LAGOONS**
Biancamaria Ciasca, Veronica Ghionna, Antonio Moretti, Veronica Maria Teresa Lattanzio

R14 **APPLICATION OF MASS SPECTROMETRY TECHNIQUES TO PROFILE AND DETERMINE 30 ALKALOIDS AND THEIR OXIDES IN THE WEED MATRIX.**
Bozena Lozowicka, Piotr Kaczynski, Ewa Rutkowska, Izabela Hrynko, Magdalena Jankowska

R15 **ASSESSING FUSARIUM-INDUCED ALTERATIONS IN WHEAT PROTEIN FRACTIONS USING ATR-MIR SPECTROSCOPY AND CHEMOMETRICS**
Dedy Leonardo Nadeak, Patrick Rennhofer, Michael Sulyok, Rudolf Krska, Stephan Freitag

R16 **BEYOND AFLATOXINS: LC MS/MS PROFILING OF BIOSYNTHETIC PRECURSORS IN NATURALLY CONTAMINATED EUROPEAN AND AFRICAN FOODS**
Michael Sulyok

R17 **BEYOND THE REGULATED: UNCOVERING ADDITIONAL PYRROLIZIDINE ALKALOIDS IN FOOD**
Ondrej Brabenec, Zbynek Dzuman, Ondrej Rubas, Jana Hajslova

R18 **BOKU TTOX-MONITOR: ELUCIDATING THE IMPACT OF CLIMATE CHANGE ON THE (CO-)OCCURRENCE OF MYCOTOXINS IN AUSTRIAN WHEAT AND MAIZE**
Patrick Rennhofer, Astrid Schoberl, Michael Sulyok, Dedy Leonardo Nadeak, Hermann Buerstmayr, Rudolf Krska, Stephan Freitag

R19 **BRIDGING CONFIRMATORY AND RAPID SCREENING ANALYSIS: A NATURALLY CONTAMINATED MAIZE-BASED QUALITY CONTROL MATERIAL FOR MULTI-MYCOTOXIN TESTING**
David Steiner, Helmut Rost, Eva Wanzenbock, Jovana Kos

R20 **CEREALS, MILLING PRODUCTS AND CEREAL-BASED FOOD: A FIVE-YEAR (2022-2026) MARKET SURVEY ON THE OCCURRENCE OF TROPANE ALKALOIDS**
Mariantonietta Peloso, Ilaria Prizio, Simonetta Menotta, Elisabetta Caprai

R21 **COMPREHENSIVE UHPLC-HRMS ANALYSIS OF POTATO GLYCOALKALOIDS AND THEIR DEGRADATION PRODUCTS**
Tereza Jablonska, Ondrej Brabenec, Jana Hajslova

R22 **DETECTING THE CONTAMINATION OF TOXIC PLANTS IN FOOD: A MULTI-OMICS STUDY TO HIGHLIGHT THE PRESENCE OF DATURA STRAMONIUM, DATURA METEL AND MANDRAGORA AUTUMNALIS IN PLANT-BASED FOOD**
Roberto Stella, Sabina Noviello, Roberta Masin, Carmela Zacometti, Andrea Massaro, Alessandra Tata, Lisa Ferrari, Albino Gallina, Giancarlo Biancotto

R23 **DETERMINATION OF 22 MYCOTOXINS IN COCOA AND COCOA PRODUCTS BY IMMUNOAFFINITY COLUMN PURIFICATION AND LC-MS/MS**
Ilaria Di Marco Pisciottano, **Jesper Lucassen**, Josipa Grzetic Martens

R24 **DETERMINATION OF CARDIAC GLYCOSIDES AND RELATED PLANT TOXINS IN HERBS, HERBAL SUPPLEMENTS AND FORAGE FEED USING LC-MS/MS: METHOD DEVELOPMENT AND SURVEY**
Ilaria Di Marco Pisciottano, Jesper Lucassen, Sylvia Kalli, Josipa Grzetic Martens

R25 **DEVELOPMENT AND VALIDATION OF AN UHPLC-MS/MS METHOD FOR THE DETERMINATION OF MYCOTOXINS IN RAW MATERIALS**
Miriam Arago Iglesias, Nil Caballero, Pilar Rodriguez Martinez, Mireia Medina Sala

R26 **DEVELOPMENT OF A HARMONIZED SINGLE-EXTRACTION LC-MS/MS METHOD FOR DETERMINATION OF 12 MYCOTOXINS IN FATTY AND NON-FATTY FOOD AND FEED MATRICES**
Sarah Kulas, Mareike Reichel, **Claudia Schulz**

R27 **DEVELOPMENT OF A QPCR ASSAY FOR THE IDENTIFICATION OF ALKALOID-PRODUCING TOXIC PLANTS CONTAMINATING EDIBLE VEGETABLES FOR FOOD SAFETY PURPOSES**
Giovanni Cenere, Roberto Stella, Roberta Masin, Giancarlo Biancotto, Lisa Barco, Sara Petrin

R28 **EMERGING MYCOTOXINS: TOWARDS A MORE ACCURATE AND FUNCTIONAL DEFINITION**
Tamara Krska, Alexandra Malachova, Franz Berthiller, Rudolf Krska

R29 **FATE OF PYRROLIZIDINE ALKALOIDS IN SILAGE CONTAMINATED WITH TOXIC WEEDS**
Alessandro Volkov, Ondrej Brabenec, Petr Homolka, Jana Hajslova

R30 **FROM WASTE TO VALUABLE FEED: UPCYCLING FUNGI-INFESTED FOOD WASTES USING BLACK SOLDIER FLY LARVAE**
Feng-Ling Tukun, Lada Ivanova, Lonny Margrethe Klovfjell, Nada Dhaoui, Christiane Kruse Faeste

R31 **GASTROINTESTINAL FATE OF MODIFIED HT-2 AND T-2 TOXINS IN CEREAL MATRICES: AGE-RELATED DIFFERENCES IN GUT MICROBIAL RELEASE**
Tereza Dolezalova, Nela Doubravova, Zbynek Dzuman, Milena Stranska

R32 **GEOGRAPHICAL AND SEASONAL OCCURRENCE OF AFLATOXINS M1 AND M2 IN DAIRY PRODUCTS**
Joanna Kanabus, Marcin Bryla, Marek Roszko, Lukas Kolaric, Katarzyna Kycia, Negin Hamidi, Joanna Barlowska, Gabriela Krausova, Katalin Szabo

R33 **HOMOGENEITY OF GLYCOALKALOIDS IN COMMERCIAL POTATOES: VARIABILITY BETWEEN TUBERS, SIZE CLASSES, CULTIVARS AND SAMPLING TIME**
Marta Sopel, Rafat Alrahal, Nina Hamer, Josipa Grzetic Martens

R34 **IDENTIFICATION OF ALTERTOXIN I AS A MICROBIOTA-DERIVED TRANSFORMATION PRODUCT OF THE ALTERNARIA MYCOTOXIN ALTERPERYLENOL**
Francesco Crudo, Rebekka Kaiser, Michela Pacchione, Chiara Dall'Asta, Nicholas Birse, David Berry, Doris Marko

R35 **INFLUENCE OF REFERENCE ANALYSIS ON NIR-BASED MODELS FOR MYCOTOXIN SCREENING IN MAIZE**
Aikaterini Kouseri, Alexandra Malachova, Michael Sulyok, Rudolf Krska, Stephan Freitag

R36 **INTEGRATING DFT-BASED REACTIVITY PREDICTION WITH AN LC-HRMS WORKFLOW TO ELUCIDATE MYCOTOXIN TRANSFORMATION PRODUCTS IN ENZYMATIC SYSTEM: CASE STUDIES OF ZEARALENONE AND AFLATOXIN B1**
Biancamaria Ciasca, Miriam Edith Haidukowski, Veronica Maria Teresa Lattanzio, Giuseppina Mule, Martina Loi

R37 **INVESTIGATION OF THE BIOAVAILABILITY AND BIOTRANSFORMATION OF T-2 AND HT-2 TOXIN GLYCOSIDES IN A CACO-2/HT29-MTX CELL MODEL**
Nela Doubravova-Prusova, Ema Vitova, Zbynek Dzuman, Milena Stranska

R38 **LABORATORY MONITORING OF MYCOTOXINS, ERGOT ALKALOIDS AND PESTICIDE RESIDUES IN CEREALS FROM A FOOD SAFETY PERSPECTIVE - RESULTS FOR 2025**
Tamara Ojdanic, Dirk Gordes

R39 **METABOLOMICS INVESTIGATION OF GUT MICROBIOTA-ASSOCIATED BIOTRANSFORMATION OF DEOXYNIVALENOL AND ZEARALENONE USING THE DYNAMIC TNO IN VITRO MODEL OF THE COLON (TIM-2)**
Thanyaporn Tengsuttiwat, Umaporn Uawisetwathana, Monchaya Rattanaprasert, Raquel Torrijos, Kittima Kongtong, Atikorn Panya, Simone Squara, Nitsara Karoonuthaisiri, Michele Suman, Chiara Dall'Asta

R40 **MONITORING OF MATRINE AND OXYMATRINE IN HONEY BY LC-MS/MS: METHOD VALIDATION AND OCCURRENCE IN ITALIAN, EU AND NON-EU HONEY SAMPLES**
Marianna Martinello, Lavinia Guerra, Franco Mutinelli

R41 **MONITORING POTENTIAL CLIMATE-DRIVEN SHIFTS IN MYCOTOXIN OCCURRENCE: INSIGHTS FROM THE FOODSAFER INITIATIVE**
Alexandra Schamann, Eleonora Rollo, Michele Suman, Michael Sulyok, Rudolf Krska

R42 **MULTICLASS HIGH-RESOLUTION LC-QTOF ANALYSIS OF 50 NATURAL TOXINS IN RELEVANT FOOD GROUPS**
Emil Jo, Flavia Barragan

R43 **MULTI-MYCOTOXIN MONITORING IN MAIZE: ANALYTICAL ASSESSMENT OF CONTAMINATION ACROSS DIFFERENT YEARS AND REGIONS**
Anna Orsolya Laczko, Eniko Pammerne Makkai, Andras Vida, Arpad Czeh

R44 **MYCOTOXIN-PRODUCING FUNGI ISOLATED FROM HUNGARIAN MAIZE: ANALYTICAL ASSESSMENT OF MULTI-MYCOTOXIN CONTAMINATION**
Adrienn Bornemisza, Eniko Pammerne Makkai, Arpad Czeh

R45 **MYCOTOXINS AND PLANT TOXINS IN PLANT PROTEIN CONCENTRATES USED FOR MEAT ALTERNATIVES IN THE GERMAN MARKET**
Ahmed H. El-Khatib, Arnold Bahlmann, Christoph Hutzler, **Stefan Weigel**

R46 **MYCOTOXINS IN BROILERS: EFFECT OF ADSORBENTS ON ABSORPTION FROM CONTAMINATED FEED**
Zbynek Dzuman, Nela Doubravova, Adela Mullerova, Pavel Horky, Jana Hajslova

R47 **OPIUM ALKALOIDS IN POPPY-BASED PRODUCTS: FROM RETAIL SCREENING TO NON-TARGETED HRMS/MS CHARACTERIZATION**
Ondrej Rubas, Katerina Sebelova, Sabina Hohberg, Jana Hajslova

R48 **OPTIMIZATION AND GREENNESS EVALUATION OF A HYDROPHOBIC NATURAL DEEP-EUTECTIC SOLVENT-BASED PROTOCOL FOR MYCOTOXIN EXTRACTION FROM PLANT-BASED BEVERAGES**
Leonardo Savio, Raquel Torrijos, Titiwan Changsan, Chongdee Thammakhet-Buranachai, Chiara Dall'Asta

R49 **POTENTIAL TRANSFER OF ALGAL TOXINS FROM SHELLFISH IF USED IN FEED TO ATLANTIC SALMON**
Karoline Sofie Gjelstad, Christopher O. Miles, Feng-Ling Tukun, Krista M. Thomas, Amritha Johny, Ingunn A. Samdal

R50 **RAPID DEVELOPMENT AND VALIDATION OF AN ACCREDITED LC-MS/MS METHOD FOR CEREULIDE DETERMINATION IN INFANT FORMULA AND FOOD MATRICES FOLLOWING THE 2026 CEREULIDE INCIDENT**
Sarah Kulas, Alina Dagane, Carina Kellner, Mareike Reichel, **Claudia Schulz**

R51 **SIMULTANEOUS DETERMINATION OF MYCOTOXINS IN WHEAT PLANT BEVERAGES BY QUECHERS AND GC-MS**
Paz Otero, Ziyang Jia, Jesus Simal-Gandara

R52 **SWINE-GEST – DEVELOPMENT AND VALIDATION OF AN IN-VITRO DIGESTION MODEL FOR THE EVALUATION OF MYCOTOXIN BINDERS IN PIG FEED**
Adrianna Zybura, **Piotr Jedziniak**

R53 **TARGETED ASSESSMENT OF REGULATED PYRROLIZIDINE ALKALOIDS IN SPANISH PDO HONEYS USING UHPLC-MS/MS**
Maykel Hernandez-Mesa, Maria Alvarez-Romero, Francisco J. Lara, Garcia-Campana Ana M., Laura Gamiz-Gracia

R54 **TOWARDS A DIGITAL COLOUR-ENCODED MULTIPLEX LATERAL FLOW PLATFORM FOR SIMULTANEOUS DETECTION OF FUMONISIN B1, DEOXYNIVALENOL AND ZEARALENONE**
Gayathree Thenuwara, Bilal Javed, Baljit Singh, Furong Tian

R55 **TRACING THE FATE OF OCHRATOXIN A IN MAIZE BY 13C AND 14C LABELLING**
Filip Petronijevic, Gerlinde Wiesenberger, Christoph Buschl, Rainer Schuhmacher, Gerhard Adam, Franz Berthiller

R56 **ULTRA-FAST MRM ACQUISITION FOR LARGE-PANEL CONTAMINANT ANALYSIS IN FOOD USING A NEW GENERATION TRIPLE QUADRUPOLE MASS SPECTROMETER**
Jianru Stahl Zeng, Lidija Kenjeric, Carlos Bueno, Michael Sulyok

R57 **INNOVATIVE STRATEGIES FOR IDENTIFYING PLANT-EMITTED VOLATILE COMPOUNDS IN RESPONSE TO FUNGAL INFECTIONS DURING GRAIN STORAGE**
Lidija Strojnik, Barbara Jersek, Miran Mozetic, Rok Zaplotnik, Nina Recek, Tomaz Pozrl, Andrej Zivkovic, Gabrijela Tavcar Kalcher, Janja Babic

R58 **DEVELOPMENT OF LC-MS/MS METHOD FOR THE QUANTIFICATION OF CEREULIDE IN INFANT FORMULA**
Yoric Gagnebin, Philippe Jan, Gregoire Bonvin, Didier Ortelli, Patrick Edder

V Per- and polyfluoroalkyl substances (PFAS) V1–V34

V1 **IMPACT OF SAMPLE HANDLING AND STORAGE CONDITIONS ON PFAS RECOVERY AND STABILITY BY LC–MS/MS**
Ruben Kause, Indy Dubbeld, Bas van Dijk

V2 **ASSESSING PFAS BIOACCESSIBILITY IN POPCORN UNDER IN VITRO DIGESTIVE CONDITIONS**
Lara Pazos-Soto, Juana Bustos, Perfecto Paseiro-Losada, Ana Rodriguez-Bernaldo de Quiros, Raquel Sendon, Letricia Barbosa-Pereira

V3 **DEVELOPMENT OF A COMMERCIAL ISO 17025 ACCREDITED OFFERING TO TEST PFAS AND TFA IN SURFACE WATER, DRINKING WATER AND SELECT LIQUID FOODS**
Rob OBrien, Ryan Hayward, Jonathan Dean, Olivia Carlson

V4 **INVESTIGATION OF PFAS TRANSFER AND ELIMINATION IN GROWING LAMBS**
Christopher Albert, Julika Lamp, Torsten Krause, Karin Knappstein, Norina Asshoff, Thorsten Bernsmann, Wolfgang Jira, Melanie Esselen, Ronald Maul

V5 **TISSUE-SPECIFIC DISTRIBUTION OF PERFLUORONONANOIC ACID IN RATS AND ITS IMPLICATIONS FOR PFAS RISK ASSESSMENT IN FOOD SAFETY**
Consolato Schiavone, Francesco Romaniello, Sofia Fiorentini, Federica Turri, Emanuele Capra, Andrea Vornoli, Luisa Pozzo, Andrea Mario Rossi, Chiara Portesi

V6 **FAST AND SENSITIVE METHOD FOR DETECTION OF PFAS IN PLANT-BASED FOODS**
Sabina Noviello, Alessandra Moressa, Gioele Scopel, Gloria Zonta, Rita Sofia Go, Federica Gallocchio

V7 **ADVANCING PFAS ISOMER CHARACTERIZATION WITH DIAGNOSTIC ELECTRON ACTIVATED DISSOCIATION (EAD) FRAGMENTATION**
Ting Liu, Zong Yang, **Craig Butt**, Liuqing Zhao, Bingjie Liu

V8 **AUTOMATED DISPERSIVE LIQUID-LIQUID MICROEXTRACTION FOR TARGETED QUANTITATION OF PFAS IN FOOD AND ENVIRONMENTAL SAMPLES BY HPLC-HRMS**
Aristide Ganci, Benedicte Gauriat, Estelle Averty, Audrey Boco-Simon, Maryline Carvalho, Axel Delente, Thibault Teissier, Laurent Naels, Jean-Francois Garnier

V9 **DETECTION OF PFAS IN FOOD USING ENHANCED DETECTION AND SELECTIVITY STRATEGIES WITH CYCLIC ION MOBILITY**
Nathaniel Martin, Sara Beverley, Michael McCullagh, Stuart Adams, Eimear Trivedi

V10 **DETERMINATION OF TOTAL FLUORINE AS A SCREENING TOOL FOR PFAS IN FOOD CONTACT MATERIALS USING COMBUSTION ION CHROMATOGRAPHY**
Tomas Gramblicka, Darina Dvorakova, Ondrej Parizek, Jana Pulkrabova

V11 **DEVELOPMENT AND VALIDATION OF A MULTI-MATRIX LC-MS/MS METHOD FOR PFAS DETERMINATION IN FOOD MATRICES**
Gisele Usanase, Roxane Chene, Anthony Catroux, Aurelie Cortejade, Mickael Nicolas

V12 **DEVELOPMENT AND VALIDATION OF AN AUTOMATED ONLINE SPE COUPLED TO LC-MS/MS FOR THE IDENTIFICATION AND QUANTIFICATION OF 48 PFAS IN DRINKING WATER**
Nathaniel Martin, Sara Beverley, Euan Ross, Eimear Trivedi, Alicia Stell

V13 **DEVELOPMENT OF A PORK-MATRIX CERTIFIED REFERENCE MATERIAL FOR PFAS ANALYSIS: ENSURING FOOD SAFETY AND REGULATORY COMPLIANCE**
Berit Sejeroe-Olsen, John Seghers, Tina Skau Nielsen, Christina Riemenschneider, Marta Dabrio

V14 **EFFICIENT CLEANUP METHODS FOR THE ANALYSIS OF 30 PFAS USING SOLID-PHASE EXTRACTION (SPE) FOR ENVIRONMENTAL AND INDUSTRIAL MATRICES**
Michel Arotcarena, **Arnaud Philippart**, Sami Bayoudh, Corentin Germain, Juliette Gouley, Kaynoush Naraghi

V15 **ENHANCING ANALYTICAL SPECIFICITY IN FOOD ANALYSIS USING FEATURE-DRIVEN ION MOBILITY MASS SPECTROMETRY TO DISCRIMINATE SMALL MOLECULE ISOMERS**
Michael McCullagh, Sara Beverley, **Eimear Trivedi**, Euan Ross

V16 **FIRST EVIDENCE OF PFAS CONTAMINATION IN HONEY IN LATIN AMERICA: A NATIONWIDE STUDY FROM CHILE**
Raul Calderon, Paulina Palma, Nicolas Arancibia, Karen Manquian, Nicolas Pizarro, Jana Pulkrabova, Darina Dvorakova, Tomas Gramblicka

V17 **FOREVER CHEMICALS BENEATH THE SURFACE: OCCURRENCE AND DIETARY EXPOSURE OF PFAS IN ADRIATIC FISH SPECIES**
Ines Varga, Nina Bilandzic, Jelena Kaurinovic, Maja Dokic, Ivana Varenina, Bozica Solomun Kolanovic, Marija Sedak, Bruno Calopek, Natalija Dzafic, Dijana Ostojic Misetic, Kristina Kvrgic, Ivana Ujevic, Tanja Bogdanovic, Sandra Petricevic, Slavica Colak, Bosiljka Mustac, Bruna Petani

V18 **HIGH INCLUSION OF FISHMEAL IN THE DIET OF WEANED PIGS DOES NOT RESULT IN EXCEEDED EU MAXIMUM LEVELS OF ∑PFAS_4 IN MUSCLE AND EDIBLE OFFAL AT NORMAL SLAUGHTER WEIGHT**
Tina Skau Nielsen, Agnieszka Anna Niklas, Pelle Thonning Olesen, Lene Stodkilde-Jorgensen

V19 **CHROMATOGRAPHY COMPARISON OF ULTRA-SHORT-CHAIN PFAS DETERMINATION IN COMPLEX FOOD MATRIX EXTRACTS**
Limian Zhao, Chenchen He, **Sophie Tirat**

V20 **IMPLEMENTATION OF A UHPLC-MS/MS METHOD FOR THE DETERMINATION OF ULTRA-SHORT-CHAIN PFAS IN WATER**
Veronika Svobodova, Darina Dvorakova, Matej Pitrak, Ondrej Parizek, Jana Pulkrabova

V21 **INTEGRATION OF ULTRA-SHORT CHAIN PFAS INTO ROUTINE ANALYSIS METHODS: ADDRESSING RETENTION AND CONFIRMATORY IONS**
Marie Calvet, David Gould, Kari Organtini, David Gordon, Kate Whyatt, Euan Ross, Sara Beverley

V22 **LEVERAGING HIGH-RESOLUTION MASS SPECTROMETRY (HRMS) FOR PFAS QUANTITATION AND RESOLVING INTERFERENCES IN FOOD MATRICES**
Holly Lee, Craig Butt, Andre Schreiber, **Alexander Eilfeld**

V23 **MONITORING OF PFCAS AND PFSAS IN FEED: OCCURRENCE AND TEMPORAL TRENDS IN FISH MEAL**
Pavlina Landova, Kristyna Ondrova, Klara Ondreasova, Noora Perkola, Petra Kosubova

V24 **PFAS CONTAMINATION IN HOME-PRODUCED EGGS FOLLOWING A FIRE INCIDENT**
Nina Bilandzic, Tomislav Klapec, Biljana Crevar, **Ines Varga**, Jelena Kaurinovic, Bruno Calopek, Maja Dokic, Damir Pavlicek, Luka Cvetnic

V25 **PFAS CONTENT OF ICELANDIC SEABIRD EGGS HARVESTED FOR HUMAN CONSUMPTION**
Rebecca Sim, Natasa Desnica

V26 **PFAS IN MEAT FROM CATTLE NEAR CONTAMINATED SITES IN SWEDEN**
Ida Hallberg, Jennifer Nystrom Kandola, Gunnar Johanson, Carolina Vogs, Carl Ekstrand, Karl Lilja, Leo W.y. Yeung, Anna Karrman, Anders Glynn

V27 **PROFICIENCY-TESTING SCHEME FOR PFAS QUANTIFICATION IN FOOD**
Sabrina Bouakache, **Samia El Harrati**, Abdelkader Boubetra, Anne Tirard

V28 **QUANTITATION OF ULTRASHORT- AND SHORT-CHAIN PFAS IN BEVERAGES BY A DIRECT INJECTION LC-MS/MS METHOD**
Holly Lee, Craig Butt, Trevor VandenBoer, Cora Young, RenXi Xe, Irina Nistorescu, **Alexander Eilfeld**

V29 **SIMPLIFIED AND EFFICIENT PFAS TRACE EXTRACTION IN CEREAL-BASED INFANT FOOD USING CLEANERT LIPONO BEADS**
Georg Pfefferer, Consolato Schiavone, Francesco Romaniello, Luigi Margarucci

V30 **SIMPLIFYING PFAS ANALYSES IN FISH TISSUE WITH AN IMPROVED DUAL BED SOLID-PHASE EXTRACTION WORKFLOW**
Sandra Ruiz Perez, Alexis Shelow, Jason Hoisington, Diego A. Lopez, Ramkumar Dhandapani

V31 **STORAGE OF PFAS CERTIFIED REFERENCE STANDARDS**
Grayson Ritch, Anyssa Coverston, Kendra Jozefick, **Doerte Lohrberg**

V32 **STREAMLINED LC-MS/MS DETERMINATION OF ULTRA-SHORT AND SHORT-CHAIN PFAS IN BEER AND WINE USING ENHANCED CHROMATOGRAPHIC SEPARATION AND SELECTIVE MATRIX CLEANUP**
Limian Zhao, **M. Lorna De Leoz**

V33 **ULTRASHORT PFAS, MAJOR CHALLENGE: AUTOMATED TFA AND DFA ANALYSIS WITH SCIEX LC MSMS SYSTEM**
Carlos Bueno, Gabriel Ruiz, Lupi Martinez Martinez, **Jianru Stahl Zeng**

V34 **UPTAKE AND DEPURATION OF TFA AND A LONG-CHAIN ANALOGUE PFAS IN SUBMERGED, FLOATING, AND EMERGENT AQUATIC PLANTS**
Michael Deligiannis, Adamantia Kampioti, Anna Huang, **Ruben Kause**, Jan Baas, Stefan van Leeuwen, Steven Droge, Ivo Roessink

X Residues – pesticides X1–X42

X1 **PESTICIDES DETERMINATION IN POTATO TUBERS**
Adela Krivohlavek, Iva Palac Beslic, Magdalena Gavran, Martina Ivesic, Natasa Mikulec, Ivone Jakasa, Damir Ivekovic, Milan Poljak

X2 **OVERCOMING CHIRAL GC LIMITATIONS WITH A VALVE-BASED SYSTEM: A NOVEL APPROACH FOR PESTICIDES ANALYSIS**
Giorgia Rinaldi, Mariosimone Zoccali, Antonio Ferracane, Luigi Mondello

X3 **ADVANCING PESTICIDE RESIDUE ANALYSIS IN COMPLEX FOOD AND BOTANICAL MATRICES: AN EVALUATION OF NOVEL DEACTIVATION AND FORMAT FOR ROBUSTNESS AND SENSITIVITY IMPROVEMENT**
Jason Herrington, Ramkumar Dhandapani, Colton Myers, Javier Arrebola

X4 **CLOSING THE MONITORING GAP: DEVELOPMENT OF A MULTI-SRM METHOD FOR PHOSPHINE AND OTHER FUMIGANTS IN FOOD**
Barbara Kiedrowska, Hans Mol

X5 **COMPREHENSIVE MONITORING OF PESTICIDES AND PLANT TOXINS IN HERBS & SPICES BY LC-HRMS**
Aurelien Desmarchelier

X6 **EVALUATION OF A WIDE-BORE CHIRAL COLUMN UNDER LOW PRESSURE CONDITION FOR PESTICIDE ANALYSIS**
Giorgia Rinaldi, Mariosimone Zoccali, Peter Quinto Tranchida, Luigi Mondello

X7 **MONITORING PESTICIDE RESIDUES IN PLANT-BASED FOODS AND SOIL IN MONGOLIA**
Byambasuren Mijidsuren, Uyanga Tsogtsaikhan, Erdenezorig Togooch, Bileg Enkhtuya, Dejidmaa Delgerdalai

X8 **A NOVEL, COST- AND TIME-EFFICIENT APPROACH USING A REPRESENTATIVE MATRIX FOR MULTI-CLASS PESTICIDE DETERMINATION IN FRUITS WITH HIGH WATER AND HIGH ACID CONTENT**
Ewa Rutkowska, Bozena Lozowicka, Izabela Hrynko, Magdalena Jankowska, Piotr Kaczynski

X9 **ACETYL-COA CARBOXYLASE-INHIBITING HERBICIDES IN VEGETABLES: QUANTIFICATION AND TARGETED SCREENING OF CONJUGATED/BOUND RESIDUES**
Dana Schusterova, Miroslav Jursik, Jingwen Han, Vladimir Kocourek, Jana Hajslova

X10 **AI-BASED PEAK DETERMINATION FOR PESTICIDE ANALYSIS**
Waldemar Weber, Jan Peter Mayser

X11 **AN ANALYTICAL WORKFLOW TO ASSESS THE QUALITY OF PLANT PROTECTION PRODUCTS BASED ON INFRARED SPECTROSCOPY AND CHEMOMETRICS**
Aristeidis Tsagkaris, Leos Uttl, Barbora Strasserova, Jana Pulkrabova, Jana Hajslova

X12 **ANALYTICAL STRATEGIES FOR CHEMICAL SAFETY ASSESSMENT OF PLANT PROTEIN-BASED PRODUCTS: FOCUS ON POLAR PESTICIDE RESIDUES**
Veronika Matouskova, Eva Czmorik Ludvickova, Jingwen Han, Jana Hajslova, Vojtech Hrbek

X13 **AUTOMATED PREPARATION OF MULTI COMPOUND CALIBRATION STANDARDS ACCORDING TO SANTE REQUIREMENTS**
Titus Breski, **Florian Bruchmann**

X14 **AUTOMATION IMPLEMENTATION: PRACTICAL APPROACHES TO IMPROVE PRODUCTIVITY, RELIABILITY AND DATA QUALITY IN MULTI-RESIDUE PESTICIDE ANALYSIS**
Marie Calvet, David Gould, Sara Beverley, Eimear Trivedi, Euan Ross

X15 **BEYOND MAXIMUM ABSORBANCE: PAIRED WAVELENGTH SELECTION FOR CHLOROTHALONIL QUANTIFICATION IN LETTUCE BY C18-SPE–HPLC–DAD**
Jose Satoshi Flores Takahashi, Cristina Luisa Miranda Silva, Cristian Jacob, Denis Fuentealba, Pedro Ramos, Daniel Schwantes

X16 **CETYL AND STEARYL ALKYL ETHOXYLATED ALCOHOLS: OPTIMIZATION, VALIDATION AND ANALYSIS IN PRODUCE BY LC-ORBITRAP**
Julio Cesar Espana, Mette Erecius Poulsen, Elena Hakme

X17 **CONTEXT-DEPENDENT CHLOROTHALONIL REMOVAL FROM LETTUCE BY COMBINED ULTRASOUND, LOW-INTENSITY ELECTRICAL CURRENT, AND ACIDIC ELECTROLYZED WATER**
Jose Satoshi Flores Takahashi, Cristina Luisa Miranda Silva, Cristian Jacob, Denis Fuentealba, Daniel Schwantes

X18 **DEGRADATION OF MYCOTOXINS AND PESTICIDES USING COLD ATMOSPHERIC PLASMA ON A CONVEYOR BELT**
Maike Gruenwald, Anna Romanotto, Deborah Bertuola, Dennis Hagedorn, Katrin Sponer, Stella Emine Kurt

X19 **DETERMINING SPATIAL DISTRIBUTION OF PESTICIDES IN CITRUS FRUITS USING DESORPTION ELECTROSPRAY IONISATION MASS SPECTROMETRY IMAGING (DESI-MSI)**
Yashoda Amarasekara, Nicholas Birse, Simon JS Cameron

X20 **DEVELOPMENT AND APPLICATION OF A LC-HRMS WORKFLOW FOR THE DETECTION OF TARGETED AND UNTARGETED PESTICIDES AND MORE IN CEREAL-BASED PROCESSED FOOD**
Ivan Aloisi, Anne van Bolderen, Paul Zomer, Hans Mol

X21 **ENHANCED ACQUISITION EFFICIENCY AND SELECTIVITY FOR PESTICIDES QUANTITATION IN FOOD AND BEVERAGE USING SCHEDULED MRM3 ACQUISITION ON SCIEX NOVUS V55 SYSTEM**
Gitte Barknowitz, Vanaja Raguvaran, Holly Lee, Ping Jiang, Michael Deng, Andrew Folkerson

X22 **EVALUATION OF CENTRIFUGAL MINI-SPE CLEANUP FOR MULTIRESIDUE PESTICIDE ANALYSIS IN SALMON**
Ederina Ninga, Heidi Amlund

X23 **EVALUATION OF PESTICIDE RESIDUES IN RETAIL ORGANIC FRUITS AND VEGETABLES: FOOD SAFETY, COMPLIANCE ASSESSMENT, AND PUBLIC HEALTH IMPLICATIONS**
Sara Abudafeera, **Dr.Mariam AlAli**, Abedallah Albess, Amna Alshamsi

X24 **HIGH-THROUGHPUT UHPLC-MS/MS CONFIRMATORY METHOD FOR THE DETERMINATION OF ANTICOAGULANT RODENTICIDES IN EDIBLE LIVESTOCK MUSCLE: SUPPORTING RAPID CARCASS RELEASE AND FOOD CHAIN PROTECTION**
Christelle Robert, Mathieu Dubois, **Florent Pineux**, Nathalie Gillard

X25 **INTEGRATED EXTRACTION AND CLEANUP FOR RAPID MULTI-CLASS ANALYSIS OF FOOD CONTAMINANTS IN HONEY**
Alicia Stell, Brianna Warren, Maria Swasy

X26 **MAXIMIZING THROUGHPUT WITH ACCELERATED MRM (AEMRM) ON A NOVEL TRIPLE QUADRUPOLE MASS SPECTROMETER**
Andrew Folkerson, Holly Lee, David Cox, Michael Deng, **Craig Butt**, Dan Biggerstaff, Huichen Stavros, Kelly Cheshire, Joe Lackey

X27 **MICROFLOW LC-MS/MS FOR HIGH-SENSITIVITY ANALYSIS OF OVER 100 PESTICIDES**
Stephane Moreau, Wakana Iwasaki, Eishi Imoto, Satoshi Yamaki, Tsuyoshi Nakanishi

X28 **MULTIRESIDUE PESTICIDE ANALYSIS BASED ON COMPREHENSIVE TWO-DIMENSIONAL GAS CHROMATOGRAPHY WITH TIME-OF-FLIGHT MASS SPECTROMETRIC DETECTION USING HYDROGEN AS A CARRIER GAS**
Katerina Jarolimkova, Radim Stepan, Martin Kubik, Petr Cuhra

X29 **OCCURRENCE OF PESTICIDE RESIDUES IN DRIED MINT AND MINT-CONTAINING TEAS**
Leos Uttl, Petr Mraz, Jana Hajslova

X30 **OFFICIAL CONTROL OF PESTICIDE RESIDUES IN POLISH CROPS.**
Piotr Kaczynski, Izabela Hrynko, Magdalena Jankowska, Ewa Rutkowska, **Bozena Lozowicka**

X31 **OPTIMIZATION OF SAMPLE EXTRACTION PROCEDURES FOR THE DETERMINATION OF THREE METAZACHLOR METABOLITES IN BRASSICAS**
Jingwen Han, Dana Schusterova, Miroslav Jursik, Vladimir Kocourek, Jana Hajslova

X32 **OPTIMIZED QUOIL-LC-MS STRATEGY FOR THE DETERMINATION OF FENPICOXAMID RESIDUES IN HIGH-FAT MATRICES**
Roman Klymenko, Maryna Savchuk, Olena Kuznietsova, Alla Grynko

X33 **PESTICIDE RESIDUE CONTROL IN UKRAINE: HARMONIZATION WITH EU REGULATIONS AND ANALYTICAL ADVANCEMENTS**
Volodymyr Mykhaylov, Olena Bagatska, **Liubov Babii**, Alla Grynko

X34 **PESTICIDE RESIDUES IN HONEY AND MEAD FROM THE CZECH REPUBLIC**
Leos Uttl, Adriana Lovus, Petr Mraz, Jingwen Han, Dana Schusterova, Jana Hajslova

X35 **PESTICIDE RESIDUES IN OILSEEDS: MONITORING AND THEIR TRANSFER TO OILS**
Petr Mraz, Jingwen Han, Dana Schusterova, Jana Hajslova

X36 **PESTICIDE RESIDUES IN SELECTED CEREAL GRAINS CULTIVATED IN POLAND**
Agata Zak-Kulakowicz, Daria Padewska, Joanna Kanabus, Dominik Popowski, Marcin Bryla, Marek L. Roszko

X37 **PESTICIDE RESIDUES IN TOMATOES (SOLANUM LYCOPERSICUM): COMPLIANCE WITH EUROPEAN REGULATIONS AND DIETARY RISK ASSESSMENT OF CHILDREN AND ADULTS**
Magdalena Jankowska, **Ewa Rutkowska**, Izabela Hrynko, Bozena Lozowicka, Piotr Kaczynski

X38 **QUANTITATION OF POLAR PESTICIDES IN FOODS OF PLANT ORIGIN**
PP Hitha, Sashank Pillai, Holly Lee, Georg Pfefferer, **Andre Schreiber**

X39 **RAPID SCREENING FOR HAZARDOUS SUBSTANCES WITH REGULATORY DIFFERENCES IN MILK BETWEEN COUNTRIES USING UPLC-QTOF MS SPECTROMETRY**
YI Yang

X40 **SIMPLIFICATON OF THE EXTRACTION PROCEDURE OF THE JAPANESE OFFICIAL MULTI-RESIDUE METHOD I FOR AGRICULTURAL CHEMICALS BY LC-MS USING BROWN RICE**
Miki Takahashi, Takaaki Taguchi, Nao Kashiwabara, Tomoaki Tsutsumi

X41 **WHEN MRM IS NOT ENOUGH: ADVANCED QTRAP WORKFLOWS FOR FOOD SAFETY TESTING**
Carlos Bueno, Josep Lliberia Blasco, Oscar Quintela, **Aidan Harrison**, Jianru Stahl-Zeng

X42 **QUANTITATION OF PESTICIDE RESIDUES IN VEGETABLE OILS USING A MODIFIED AUTOMATED QUECHERS WORKFLOW PRIOR TO GC-MS/MS**
Lucy Richards, **Adam Senior**, Russell Parry, Charlotte Hayes, Helen Lodder, Zainab Khan, Lee Williams, Geoff Davies

Y Residues – veterinary drugs Y1–Y18

Y1 **INNOVATIVE ONGOING VALIDATION OF 10 ANTIBIOTIC FAMILIES IN PROCESSED FOODS BY FLOW CYTOMETRY IMMUNOASSAY : THE EXAMPLE OF DAIRY PRODUCTS**
Florent Pineux, Anne-Catherine Huet, Amandine Lamote, Nathalie Gillard

Y2 **ONE METHOD, MANY TARGETS: DEVELOPING A QUALITY-DRIVEN MULTICLASS APPROACH FOR VETERINARY DRUGS**
Nico Landsteiner, Klaudija Cavlovic, Jana Luecken, Sonja Schittko, Mareike Reichel, **Jan Sebastian Maenz**

Y3 **A NEW MULTI-RESIDUE LC-MS/MS METHOD FOR MONITORING RESIDUES OF ANTHELMINTIC DRUGS IN FOOD FROM ANIMAL SOURCES**
Francesca Marini, Luigi Giannetti, Valentina Gallo, Francesco Necci, Laura Di Renzo, Andrea Giorgi, Danilo Kudra, Francesca Pasquali, Alessandro Ubaldi

Y4 **A SENSITIVE UHPLC-MS/MS METHOD FOR THE DETERMINATION OF CORTICOSTEROIDS IN MUSCLE**
Philip Mullen, **Stephen Smyth**, Anna Gadaj

Y5 **A SINGLE DAY METHOD FOR THE SEMI-QUANTITATIVE SCREENING OF NITROFURAN METABOLITE RESIDUES IN BLOOD, EGGS AND MUSCLE BY UHPLC-MS/MS**
Philip Mullen, Dale Curran, Anna Gadaj

Y6 **DETERMINATION OF COLISTIN IN ANIMAL TISSUES (PORCINE MEAT) BY ULTRA-HIGH PERFORMANCE LIQUID CHROMATOGRAPHY-TANDEM MASS SPECTROMETRY**
Maria Maou, Agathi Stylianidou, Zena Theodorou, Maria Strouthou, Kalia Christou, Christophoros Papachrysostomou

Y7 **DEVELOPMENT AND APPLICATION OF LC-HRMS AND LC–MS/MS METHODS FOR THE DETERMINATION OF VETERINARY DRUG RESIDUES AND SYNTHETIC HORMONES IN INFANT FOODS**
Valentina Gallo, Luigi Giannetti, Francesca Marini, Laura Di Renzo, Francesco Necci, Andrea Giorgi, Danilo Kudra, Francesca Pasquali, Alessandro Ubaldi

Y8 **DEVELOPMENT AND VALIDATION OF A MATRIX-MATCHED EXTERNAL CALIBRATION UHPLC-MS/MS METHOD FOR THE DETERMINATION OF 31 ANTIMICROBIAL ACTIVE SUBSTANCES IN ANIMAL FEED**
Nil Caballero, Miriam Arago Iglesias, Pilar Rodriguez Martinez, Mireia Medina Sala

Y9 **DEVELOPMENT OF A STANDARD-FREE HRMS WORKFLOW FOR SEMI-UNTARGETED SCREENING OF ANTIBIOTICS**
Margherita Bragetta, Tommaso Pacini, Veronica Pieragostini, Irene Diamanti, Cristiano Carloni, Stefano Sdogati, Sara Carboni Marri, Ivan Pecorelli, Serenella Orsini, Laura Fioroni

Y10 **GENERATION OF MULTIPASS CALIBRATED CCS VALUES FOR FLUOROQUINOLONE CHARGED ISOMERS USING LC-CYCLIC-IMS-MS**
Michael McCullagh, David Eatough, Dale Cooper-Shepherd, Sandra Richardson, Keith Richardson, Sara Beverley, **Euan Ross**

Y11 **LC-HRMS MULTICLASS SCREENING OF ANTIMICROBIAL RESIDUES IN ANIMAL FEED: EVALUATING CROSS-CONTAMINATION IN LIGHT OF REGULATION (EU) 2024/1229**
Veronica Pieragostini, Giorgio Saluti, Marilena Gili, Tabata Bezzo Llufrio, Luigi Giannetti, Cristiana Benetti, Cristiano Carloni, Irene Diamanti, Margherita Bragetta, Laura Fioroni

Y12 **METHOD REVISION AND VALIDATION OF A LC-MS/MS METHOD FOR NITROIMIDAZOLES IN FOOD OF ANIMAL ORIGIN**
Thaize Alcantara, Christiane Forster, Ernst Meiss, Mareike Reichel

Y13 **MULTI-RESIDUE APPROACH FOR THE DETECTION OF SARMS BY HPLC-MS/MS IN BOVINE URINE AND HAIR**
Valeria Di Tondo, Roberto Stella, Federica Maietti, Sabina Noviello, Giaccio Nunzia, Marzia Pezzolato, Lega Francesca

Y14 **RESIDUE DEPLETION AND BIOLOGICAL EFFECTS OF OXYTETRACYCLINE AND ENROFLOXACIN IN YELLOW MEALWORMS (TENEBRIO MOLITOR)**
Sjors Rasker, Myrthe Duijsens, Rita Boerrigter-Eenling, Melissa Broeren, Mariska van der Veen, Dennis Oonincx

Y15 **SCREENING FOR RESIDUES IN TISSUE, EGG AND MILK BY LC-HR-QTOF-MS**
Mikael Pedersen

Y16 **SIMULTANEOUS SCREENING OF 118+ VETERINARY DRUGS IN EGG AND FISH USING UNTARGETED LC-HRMS ANALYSIS**
Tina Angerer, Stina Soderlund, Martina Vikstrom, Samanthi Madawala, Petter Englund

Y17 **STRESS TEST FOR ANALYTICAL METHODS – THE IMPORTANCE OF PERFORMANCE VERIFICATION USING INCURRED MATRICES: ANTHELMINTICS**
Kai Nieschalke, Markus Fifeik, Dominique Lorchner, Sam Minh An, Beate Matthes, Katrin Kittler, Julia Adler, **Joachim Polzer**

Y18 **STRESS TEST FOR ANALYTICAL METHODS – THE IMPORTANCE OF PERFORMANCE VERIFICATION USING INCURRED MATRICES: BETA-AGONISTS**
Dominique Lorchner, Katrin Heider, **Katrin Kittler**, Kai Nieschalke, Joachim Polzer

NOTES

THURSDAY November 5, 2026

13:30–16:00 **POSTER SESSION II**

Food composition, authenticity & analytical innovation

Meridian, Tycho & Kepler, Aquarius & Taurus halls

B Alternative proteins B1–B9

B1 **STRUCTURAL, FUNCTIONAL AND FLAVOUR ENHANCEMENT OF LOW-MOISTURE PEA PROTEIN EXTRUDATES THROUGH CAROB BEAN PROTEIN INCORPORATION FOR PLANT-BASED MEAT APPLICATIONS**
Faezeh Khoobbakht, Waleed AL-Ansi, Giovanna Ferrentino, Eugenio Aprea

B2 **DEEP EUTECTIC SOLVENT-ASSISTED VACUUM INFILTRATION AS A NOVEL STRATEGY FOR APOPLASTIC PROTEIN RECOVERY FROM COLD-ACCLIMATED COLLARD GREENS**
Neriman Ezgi Cifte, Busra Kilinc, Emin Burcin Ozvural, Mecit Halil Oztop

B3 **CHEMICAL AND NUTRITIONAL CHARACTERIZATION OF PLEUROTUS OSTREATUS STRAINS GROWN ON RICE HUSK AND COCOA BEAN SHELL-ENRICHED SUBSTRATES: A MULTI-ANALYTICAL APPROACH**
Manuel Martoccia, Fabiano Travaglia, Monica Locatelli, **Marco Arlorio**

B4 **IMPACT OF DOMESTIC COOKING METHODS ON QUALITY ATTRIBUTES OF PLANT-BASED BURGERS FORMULATED WITH PEA–CAROB BEAN PROTEIN BLENDS**
Faezeh Khoobbakh, Khoi Tran Hoang, **Eugenio Aprea**

B5 **LIPIDOMIC AND CAROTENOID SCREENING OF THE JAMAICAN FIELD CRICKET (GRYLLUS ASSIMILIS) IN RELATION TO CARROT FEEDING DURATION**
Lukas Nevolny, Katerina Sebelova, Ondrej Pospisil, Jana Hajslova, Vit Kosek, Lenka Kourimska, Martin Kulma

B6 **MICROWAVE-ASSISTED METHANESULFONIC ACID HYDROLYSIS FOR IMPROVED RECOVERY OF SULFUR-CONTAINING AMINO ACIDS IN FOOD MATRICES**
Jean-Francois Halbardier, Alicia Stell

B7 **REGULATORY FRAGMENTATION IN THE EU INSECT-BASED FOOD SECTOR: CHALLENGES FOR THE GOVERNANCE OF AN EMERGING FOOD CHAIN**
Gabriele Spatola, Andrea Gori, Valentina Garretto, Clara Girardi, Giovanni Nardone, Luca Cianti, Andrea Armani

B8 **DETECTION OF INSECT PROTEINS IN VEGETARIAN AND VEGAN FOODS BY TARGETED LC-MS/MS ANALYSIS**
Stefan Wittke, Nico Steinmann, Nadine Fischbach, **Mikko Hofsommer**

B9 **CHARACTERIZATION OF PLANT-BASED DAIRY ANALOGS: NUTRITIONAL, STRUCTURAL, SENSORY, AND ALLERGENICITY PERSPECTIVES**
Erenay Erem, Meral Kilic-Akyilmaz

C Artificial Intelligence in food analysis C1–C9

C1 **A FEASIBILITY STUDY OF EXPLAINABLE AND GENERATIVE AI FOR LC-HRMS NON-TARGETED WINE METABOLOMICS**
Zora Jandric, Santiago Souza Nava, Dragos Pavelescu, Stephan Hann

C2 **CLIMATE-INTEGRATED MACHINE LEARNING FOR FORECASTING MYCOTOXIN RISK IN AGRICULTURAL PRODUCTS**
Simon Haughey

C3 **DETECTION OF TROPANE ALKALOIDS BY COMBINING PAPER-IMMOBILIZED LIQUID-PHASE MICROEXTRACTION AND SURFACE-ENHANCED RAMAN SPECTROSCOPY INTEGRATED WITH CHEMOMETRICS**
Maryam Dehbasteh, Ids B. Lemmink, Nick Birse, Gert Ij. Salentijn, Cuong Cao

C4 **CHROMATOGRAPHY ON DEMAND: AN AI-POWERED PLATFORM FOR FASTER AND MORE CONSISTENT FOOD CONTAMINANT ANALYSIS**
Gilles Beck, Alicia Gimenez, Julien Wallart, Martin Labetaa, Ian Godfrey

C5 **ISOLATION FOREST AS A ROBUST ONE-CLASS ALTERNATIVE TO DD-SIMCA FOR NIR AUTHENTICATION OF COMMERCIAL CREATINE**
Leandro Da Silva, Wedilley Soares, **Javier Villa**

C6 **MACHINE LEARNING-DRIVEN MALDI-TOF MS PROFILING FOR RAPID PHENOTYPIC ANTIBIOTIC SUSCEPTIBILITY SCREENING OF BACTERIAL ISOLATES**
Jun-Hyeok Ham, Hae-Yeong Kim

C7 **OBJECTIVE QUANTIFICATION OF INTRAMUSCULAR FAT CONTENT AND MARBLING TEXTURE IN HANWOO BEEF USING 3D MULTI-POINT DIXON MRI: A VOLUMETRIC REFERENCE STANDARD FOR BEEF QUALITY GRADING**
Sooah Kim, **Seung-Man Yu**

C8 **UNRAVELLING MOSH/MOAH SIGNALS IN CRUDE MARINE OILS BY ADVANCED SAMPLE PREPARATION AND AI-ASSISTED NON-TARGET DATA ANALYSIS**
Max Flaig, Sabrina Hansen, Ansgar Ruthenschroer, Franziska Janusch, Mareike Reichel

C9 **UNTARGETED WORKFLOW FOR THE DISCOVERY OF EMERGING FOOD SAFETY HAZARDS**
Ivan Aloisi, Jonas Dietrich, Serena Rizzo

D Authenticity, traceability, fraud D1–D36

D1 **BEYOND CONVENTIONAL LIPIDOMICS: A SUSTAINABLE DART-QTOF-MS WORKFLOW FOR RAPID SALMON AUTHENTICATION**
Dimitrios Papelis, Eleni Dimitrakelli, Dimitrios Damalas, Sofia Drakopoulou, Ilona Nordhorn, Carsten Baessmann, Nicholas Birse, Nikolaos Thomaidis

D2 **DETECTION OF MECHANICALLY SEPARATED MEAT FROM PIG IN SAUSAGES AND COLD MEAT BY TARGETED LC-MS/MS ANALYSIS**
Christian Wilhelm, Nadine Fischbach, Mikko Hofsommer, **Stefan Wittke**

D3 **EVALUATION OF SORBITOL AS AN ENDOGENOUS ISOTOPIC REFERENCE MARKER COMPOUND FOR THE DETECTION OF C4-TYPE SUGAR ADULTERATION IN APPLE JUICE**
Mike Seed, Philipp Schodder, Marco Schmidt, Hesham Abdallah, Mikko Hofsommer, Simon Kelly, Jan Hartwig, Peter Corell

D4 **HIGH-RESOLUTION CARBOHYDRATE PROFILING BY HPAEC-PAD: FOOD AUTHENTICITY VERIFICATION AND ADULTERATION DETECTION IN DIVERSE MATRICES**
Christian Marvelous, Jean-Pierre Chervet, Nico Reinhoud, Younes Tazini, Hendrik-Jan Brouwer

D5 **CHARACTERIZATION AND DISCRIMINATION OF HONEY PRODUCED THROUGH ORGANIC AND CONVENTIONAL BEEKEEPING**
Danica Mostoles, Javier Saurina, Sonia Sentellas, Oscar Nunez

D6 **MASS SPECTROMETRIC APPROACHES FOR THE DETECTION OF MARJORAM ADULTERATION IN OREGANO SAMPLES**
Marina Creydt, Denise Meyer, Markus Fischer

D7 **MULTI-ELEMENTAL ICP-MS PROFILING OF COMMERCIAL RICE: INTEGRATING FOOD SAFETY, NUTRITIONAL QUALITY AND GEOGRAPHICAL TRACEABILITY**
Ilaria Langasco, Gavino Sanna, Antonino Spanu, Andrea Mara, Soukaina El Mghari, Maria Itria Pilo, Nadia Spano

D8 **A SYSTEMATIC APPROACH TO AUTHENTICATE GRASS-FED BEEF**
Sarah Kearney, Nigel Brunton, Dilip Rai

D9 **ANALYTICAL VERIFICATION OF CHICKEN FARMING SYSTEMS USING NON-TARGETED LIPIDOMICS STRATEGIES**
Lina Wujan, **Marina Creydt**

D10 **AUTHENTICATION OF HONEY USING LC-MS/MS – TARGETED PROTEOMICS APPROACH FOR DETECTION OF FOREIGN ENZYMES**
Sona Barsova, Stepan Czornyj, Martin Kubik

D11 **BEYOND THE LABEL: COMPLEMENTARY APPROACHES TO COMPLIANCE, QUALITY AND AUTHENTICITY ASSESSMENT OF SEA BUCKTHORN PRODUCTS**
Ancuta Cristina Raclariu-Manolica, Quentin Mauvisseau, Madalina Oana Popa, Renato Paranaiba, **Camelia Albu**, Mihael Cristin Ichim, Carmen Socaciu, Hugo J. de Boer

D12 **BUILDING A ROBUST CLASSIFICATION MODEL WITH DART-HRMS**
Tjerk Venderink, **Annemieke Pustjens**

D13 **COMPARATIVE EVALUATION OF CYTB, 16S AND COI METABARCODING STRATEGIES FOR SPECIES AUTHENTICATION IN EXPERIMENTAL DNA MIXTURES**
Roberto Benevenia, Giulia Magagna, Michela Tilola, Laura Del Sambro, Gabriele Spatola, Alice Giusti, Andrea Armani, Marina Nadia Losio, Virginia Filipello

D14 **COMPREHENSIVE VOLATILE PROFILING AND ORIGIN DIFFERENTIATION OF COCOA LIQUORS USING HS-SPME ARROW GC×GC-TOFMS**
Sebastiano Panto, Lena Dubois

D15 **CONTAMINANT PROFILING AND HEALTH RISK ASSESSMENT OF TRADITIONALLY SMOKED PORK MEAT FROM TRANSYLVANIA, ROMANIA**
Adriana Dehelean, Florina-Dorina Covaciu, Maria David, Ariana Raluca Magdas, Alexandra Tabaran, Dan-Sorin Daniel, Dana-Alina Magdas

D16 **DECODING THE CHEMICAL SIGNATURES OF SPANISH PROTECTED DESIGNATION OF ORIGIN (PDO) HONEYS: GEOGRAPHICAL AND BOTANICAL DIFFERENTIATION BY UNTARGETED UHPLC-QTOF-MS METABOLOMICS**
Araceli Rivera-Perez, Maria Alvarez-Romero, Maykel Hernandez-Mesa, Laura Gamiz-Gracia, **Ana M. Garcia-Campana**

D17 **DETECTING HONEY ADULTERATION AT THE 1% LEVEL USING HPAEC-PAD**
Martin Eysberg, Christian Marvelous, Thijs Mulder, Younes Tazini, Hendrik-Jan Brouwer, Jean-Pierre Chervet

D18 **EXPLORING RED WINE VARIABILITY THROUGH SPECTROSCOPIC AND CHEMICAL FINGERPRINTING: EFFECTS OF GRAPE VARIETY, VINTAGE, AND VITICULTURAL TREATMENT**
Barbora Strasserova, Michal Stupak, Natasa P. Kalogiouri, Aristeidis S. Tsagkaris

D19 **FROM DOCUMENTATION TO VERIFICATION: ANALYTICAL TESTING AND TRACEABILITY CHALLENGES IN SOY SUPPLY CHAINS UNDER EUDR**
Daria Gordieieva, Tan Dandutse, **Nick Birse**

D20 **GC–MS-BASED AUTHENTICATION OF CINNAMON AND VERIFICATION OF ITS DECLARED BOTANICAL ORIGIN**
Maria Filatova, Marie Zlechovcova, Sara Stuparkova, Monika Tomaniova, Jana Hajslova, Michal Stupak

D21 **GENOMIC BASED BOTANICAL SPECIES IDENTIFICATION: A CONCRETE AID FOR FOOD SAFETY AND AUTHENTICITY**
Michela Tilola, Giulia Magagna, Roberto Benevenia, Virginia Filipello, Marina Nadia Losio

D22 **CHEMOMETRIC ANALYSIS OF STABLE ISOTOPE RATIOS FOR THE DETECTION OF MILK POWDER ADULTERATION IN HALLOUMI PDO CHEESE**
Eleni Tzioni

D23 **INVESTIGATING THE IMPACT OF WINE AGING PROTOCOLS ON AROMA COMPOUND EVOLUTION USING SPME-GC×GC-TOFMS WITH HYDROGEN CARRIER GAS**
Sebastiano Panto, Lena Dubois

D24 **ISOTOPIC AND ELEMENTAL FINGERPRINTING FOR DIFFERENTIATING PORK MEAT FROM LOCAL AND INDUSTRIAL PRODUCERS**
Gabriela Cristea, Adriana Dehelean, Romulus Puscas, Ariana Raluca Magdas, Alexandra Tabaran, Sorin Daniel Dan, Dana Alina Magdas

D25 **MAPPING COFFEE ORIGIN AND SAFETY THROUGH MULTI-ELEMENTAL PROFILING: A TWOFOLD APPLICATION FOR GEOGRAPHICAL AUTHENTICATION AND HEALTH RISK ASSESSMENT**
Maria Olga Varra, Lenka Husakova, Martina Piroutkova, Sona Rezkova, Maria Medugno, Federico Ferrari, Emanuela Zanardi

D26 **MAPPING THE CHEMICAL AND FUNCTIONAL DIVERSITY OF ITALIAN HONEYS: A COMPREHENSIVE PROFILING OF MAJOR AND MINOR VARIETIES**
Muhammad Aqib Khurshid, Federica Mainente, Elisa Salvetti, Giovanna Felis, Gianni Zoccatelli, Alessandra Maria Bossi, Marco Ciulu

D27 **MASS SPECTROMETRY DATABASE TO IDENTIFY THE GEOGRAPHICAL ORIGIN OF PRUNUS PERSICA FRUITS**
Melina Ramos

D28 **MULTI-APPROACHES EVALUATION OF HAZELNUT-BASED MATRICES FROM AN EMERGING BELGIAN VALUE CHAIN: VOLATILOME, TRIACYLGLYCEROL PROFILE AND OXIDATIVE STABILITY**
Claudia Darille Jouogo Ngnokam, **Jean-Michel Romnee**, Sabine Danthine, Giorgia Purcaro

D29 **NEAR-INFRARED SPECTROSCOPY METHODOLOGY FOR COUNTERFEIT DETECTION AT NESTLÉ**
Francoise Le Blay, Xiangke Chen, Cassandra Mokdad

D30 **OPTIMIZED STATIC HEADSPACE SAMPLING METHOD FOR CARBON ISOTOPE ANALYSIS OF METHANOL AND ETHANOL IN WATER MATRIX**
Maura Pellegrini, Maria de Castro, Mario Tuthorn, Ana I Cabanero, Venessa Peiro

D31 **ORIGIN IDENTIFICATION OF RAPESEED OIL WITHIN HESSE, GERMANY**
Lili Xia, **Kaori Sakaguchi-Soder**, Liselotte Schebek, Moritz Bigalke

D32 **PHOSPHATE ISOTOPE ANALYSIS FOR THE DETECTION OF FRUIT JUICE DILUTION**
Lukasz Polewski, Christopher Beer, Mikko Hofsommer

D33 **TRACING TERROIR: RAPID AUTHENTICATION OF PDO SANTORINI ASSYRTIKO WINE BY DART-HRMS FINGERPRINTING**
Dimitrios Papelis, Sofia Drakopoulou, Dimitrios Damalas, Ilona Nordhorn, Carsten Baessmann, Nikolaos Thomaidis

D34 **VOLATILE ORGANIC COMPOUND (VOC) STABLE HYDROGEN, CARBON, NITROGEN, OXYGEN, AND SULFUR ISOTOPIC REFERENCE MATERIALS FOR FOOD FORENSICS AND ENVIRONMENTAL SCIENCES**
Lidija Strojnik, Arndt Schimmelmann, Haiping Qi, Lauren Reid, Tyler B. Coplen, Peter E. Sauer, Molly E. Karnes, Alex L. Sessions, Michael N. Mathuri, Luana Bontempo, Luca Ziller, Matthias Gehre, Steffen Kuemmel, Antonio M. Possolo, Caitlin Berry, Nives Ogrinc

D35 **$\Delta^{13}C$ AND $\Delta^{15}N$ ISOTOPE RATIOS FOR DIFFERENTIATING THE GEOGRAPHICAL ORIGIN AND FARMING SYSTEM OF POTATOES IN CROATIA: PRELIMINARY RESULTS**
Martina Ivesic, Adela Krivohlavek, Natasa Mikulec, Ivone Jakasa, Damir Ivekovic, Milan Poljak

D36 **DATA FUSION OF ^{1}H NMR, FT-NIR AND LC-HRMS FOR VARIETAL AUTHENTICATION OF BREAD WHEAT**
Lorenzo Lovatti, Felix Bacher, Peter Robatscher, Ksenia Morozova, Matteo Scampicchio

E Bioanalytical methods for food control E1–E6

E1 **EFFICIENT PEPTIDE DESALTING ON A UNIQUE C18 MEMBRANE WITH A BROAD RETENTION RANGE FOR LC-MS/MS PROTEOMIC STUDIES IN FOOD MATRICES**
Arnaud Philippart, Michel Arotcarena, Florine Hallez, Sami Bayoudh, Kaynoush Naraghi

E2 **FIRST IMMUNOASSAYS FOR DIHYDROANATOXIN RAPID ANALYSIS**
Josep V. Mercader, Antonio Abad-Fuentes, Daniel Suay-Fuentes, Daniel Lopez-Puertollano, Antonio Abad-Somovilla

E3 **NOVEL STRATEGIES FOR HUMAN MILK CONTAMINANTION ASSESSMENT: DEVELOPMENT AND VALIDATION OF AN ELISA METHODOLOGY FOR AFM1 QUANTIFICATION**
Jaime Salcedo-Dominguez, Daniel Lopez-Puertollano, Antonio Abad-Somovilla, Consuelo Agullo, Antonio Abad-Fuentes, Josep Vicent Mercader

E4 **VERIFICATION OF A PCR-BASED ASSAY FOR THE RAPID DETECTION OF CAMPYLOBACTER JEJUNI AND C. COLI IN FOOD AGAINST THE STANDARD CULTURE METHOD.**
Sung HO Woo, Jin Hee Kim, Ryun Kyoung Oh, Jong Min Kim, Woo Young Lee, Soon Han Kim

E5 **B-CYCLODEXTRIN-GUIDED GOLD NANOSTRUCTURES FOR RAPID BIOMOLECULE-FREE SPERMINE SCREENING IN RAW MEAT**
Suleiman Althawab, Tawfiq Alsulami, Hany Yehia, Salah Almaiman, Isam Mohamed Ahmed, Abdulhakeem Alzahrani

F Biologically active compounds F1–F26

F1 **BEYOND MICROBIAL SAFETY: DECODING THE CHEMICAL FINGERPRINT OF COLD PLASMA–PROCESSED STRAWBERRIES**
Doaa Abouelenein

F2 **BIOLOGICAL AND FUNCTIONAL DIFFERENCES BETWEEN FERMENTED AND NON-FERMENTED FABA BEAN SEEDS**
Svend Dam, Connie Jenning Melchjorsen, Reinhard Wimmer, Stig U. Andersen

F3 **EXPLORING THE PHYTOCHEMICAL COMPLEXITY OF OLIVE MILL WASTEWATER THROUGH UHPLC-QTOF-MS/MS UNTARGETED APPROACH AND BIOTRANSFORMATION STRATEGIES**
Laura Alessandroni, Sergio Martinez-Terol, Massimo Ricciutelli, Simone Angeloni, Francisco J Barba, Gianni Sagratini

F4 **FERMENTATION POTENTIAL OF NOVEL PLANT-BASED BY-PRODUCT EXTRACTS BY NEXT-GENERATION PROBIOTIC STRAINS**
Matias Gabaldon, Paula Lopez-Revenga, Eva Soto-Marin, Jose A. Mendiola, F. Javier Moreno, Antonia Montilla, Madalina Neacsu, Sylvia H. Duncan, Carlos Sabater

F5 **FROM LEAF WASTE TO FUNCTIONAL ANTIOXIDANTS: LACCASE-DRIVEN BIOTRANSFORMATION OF PLANT PHENOLICS**
Cinzia Cafarella, Ozlem Erol, Paola Dugo, Luigi Mondello, Young Hae Choi

F6 **FROM TRADITIONAL FERMENTED FOOD TO NUTRACEUTICAL: THE BIOACTIVE AND ANTIMICROBIAL POTENTIAL OF GIODDU**
Lucrezia Caboni, Michela Salamone, Martina Annunziata, Antonio Nappo, Lorenzo Centritto, Emilia Galdiero, Marco Guida, Federica Carraturo

F7 **BIOACTIVE SECONDARY METABOLITES FROM A NEW STRAIN OF FUSARIUM PROLIFERATUM: ANTIBACTERIAL AND ANTIOXIDANT PROPERTIES FROM A ONE HEALTH PERSPECTIVE**
Antonio Nappo, Martina Annunziata, Lucrezia Caboni, Lorenzo Centritto, Maria Costantini, Valerio Zupo, Giovanni Libralato, Marco Masi, Michela Salamone, Marco Guida, Federica Carraturo

F8 **COMPOSITIONAL AND BIOACTIVITY SCREENING OF KOREAN EDIBLE SEAWEEDS FOR FUNCTIONAL INGREDIENT DEVELOPMENT**
Eun Song Kim, Eun A Jung, Sung Hwan Eom

F9 **DEVELOPMENT OF HPLC/MS/MS METHOD FOR ANALYSIS OF FREE AND BONDED PHENOLIC COMPOUNDS IN QUINOA SEEDS**
Lenka Ceslova, Michaela Krocova

F10 **HPLC-PDA ANALYSIS OF PIGMENTS IN THE BROWN MACROALGA SARGASSUM HORNSCHUCHII**
Mia Bertic, Ivana Flanjak, Krunoslav Aladic, Drago Subaric, Stela Jokic

F11 **CHEMICAL PROFILING AND ANTIOXIDANT ACTIVITY OF PLANTAGO CORONOPUS GROWN IN DIFFERENT CULTIVATION SYSTEMS: FIELD, GREENHOUSE AND HYDROPONICS**
Joana S. Amaral, Tereza Jaegerova, Vit Kosek, Rafael M. Sprea, Spyridon A. Petropoulos, Lillian Barros, Jana Hajslova

F12 **INNOVATION IN THE INTEGRAL VALORIZATION OF AGRO-INDUSTRIAL TOMATO BY-PRODUCTS TO PRODUCE FUNCTIONAL INGREDIENTS**
Paula Lopez-Revenga, Claudia Rodriguez-Patron, Matias Gabaldon, F.Javier Moreno, Antonia Montilla

F13 **LC-HRMS-BASED MONITORING OF ANTIMICROBIAL-INDUCED CHANGES IN ELLAGIC ACID BIOTRANSFORMATION BY HUMAN GUT MICROBIOTA**
Dominik Popowski, Emma Van den Bleeken, Luc Pieters, Nina Hermans, Emmy Tuenter

F14 **LC–MS/MS DETERMINATION OF LIPOPHILIC VITAMINS AND CAROTENOIDS IN HUMAN PLASMA: COMPARISON OF ANALYTICAL PLATFORMS**
Lucie Drabova, Lenka Libenska, Vojtech Hrbek, Jana Pulkrabova

F15 **MANUFACTURE OF KEFIR ENRICHED WITH OLIGOSACCHARIDES DERIVED FROM BREWERS' SPENT GRAIN: MICROBIAL AND METABOLIC EVOLUTION DURING FERMENTATION AND STORAGE**
Paula Lopez-Revenga, Claudia Venica, Yolanda Aguilera, Antonia Montilla

F16 **PRELIMINARY PHYSICOCHEMICAL AND ANTIRADICAL CHARACTERIZATION OF BEE BREAD**
Anete Keke

F17 **PRODUCTION OF DISTILLED SPIRIT FROM SWEET POTATO PROCESSING BY-PRODUCTS AND ANTIOXIDANT PROPERTIES OF DISTILLERY LEES**
Eunjin Kim, **Sooah Kim**

F18 **RED BEETROOT PEELS AS A SOURCE OF BETALAIN AND PHENOLIC COMPOUNDS**
Jelena Pisarjonoka, Anete Keke

F19 **THE EFFECT OF SELECTED PRESERVATION METHODS ON THE CONTENT OF KEY QUALITY PARAMETERS IN KOMBUCHA**
Marta Czarnowska-Kujawska, Fabian Dajnowiec, Katarzyna Stasiewicz, Joanna Klepacka

F20 **VALORIZATION OF AGRI-FOOD BY-PRODUCTS FROM CEREALS AND SUGAR BEET: CHARACTERIZATION AND ACID SOLUBILIZATION OF FUNCTIONAL CARBOHYDRATES**
Matias Gabaldon, Renata L. Martinez-Zhang, Paula Lopez-Revenga, F. Javier Moreno, Antonia Montilla

F21 **VALORIZATION OF ROSEMARY POST-DISTILLATION SOLID WASTE: EFFECTS ON PHENOLIC BIOACCESSIBILITY AND CELLULAR ANTIOXIDANT ACTIVITY**
Marjeta Mencin, Tinkara Peterka, Tomaz Rijavec, Martina Avbelj

F22 **COMPARATIVE LC–MS PROFILING OF METHANOLIC EXTRACTS OF ALOE BARBADENSIS MILLER AND ALOE ARBORESCENS**
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F23 **DERIVATION OF A HEALTH-BASED GUIDANCE VALUE FOR Δ8-TETRAHYDROCANNABINOL (Δ8-THC) AND ASSESSMENT OF ITS OCCURRENCE IN FOOD**
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F24 **CANNABINOIDS IN HEMP-BASED FOODS: OCCURRENCE AND ACUTE DIETARY EXPOSURE IN BELGIUM**
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F25 **TARGET ANALYSIS AND NON-TARGET SCREENING OF NATURAL AND (SEMI)SYNTHETIC CANNABINOIDS IN EDIBLE PRODUCTS**
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G9 **IMPROVING FLAVOR CONSISTENCY IN SOY-BASED YOGURT ALTERNATIVES THROUGH ONLINE MONITORING OF DIACETYL BY GAS CHROMATOGRAPHY–ION MOBILITY SPECTROMETRY**
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I2 **ANALYSIS OF FREE INOSITOL STEREOISOMERS IN DIETARY SUPPLEMENTS BY HYDROPHILIC INTERACTION LIQUID CHROMATOGRAPHY-CHARGED AEROSOL DETECTION**
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J10 **DETECTION OF CHOLESTEROL IN USED COOKING OILS BY GC-FID AND GC-MS: EVALUATION OF CONTACT WITH ANIMAL MATERIAL**
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J28 **PRELIMINARY SCREENING OF PHENOLIC COMPOSITION AND ANTIOXIDANT POTENTIAL OF ORNAMENTAL PLANT SPECIES FOR HIGH-VALUE BIOBASED APPLICATIONS**
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J31 **SIMULTANEOUS AND RAPID DETERMINATION OF PLANT STEROLS BY A GC-MS METHOD: EVALUATION OF SILYLATION CONDITIONS AND OPTIMIZATION OF INSTRUMENTAL PARAMETERS**
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J33 **THE USE OF THE SOXHLET AND GC-MS METHODS FOR DETERMINING THE FAT AND FATTY ACID CONTENT IN PLANT-BASED MEAT ALTERNATIVES**
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J35 **WHAT´S IN THE BOTTLE? ISOTOPIC AND MULTIELEMENT PROFILING OF MINERAL WATERS ON THE ROMANIAN MARKET**
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J36 **RICE BRAN VALORIZATION IN TRADITIONAL PIADINA (FLATBREAD): EXPLORING ITS BIOACTIVE POTENTIAL**
Margherita Stampini, Ivan Conda, Tamara Cilia Attard, Vishnu Priya Selvaraju, Francesca Carra, Vincenzo Disca, Alberto Fiore, Marco Arlorio

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K1 **A SUSTAINABLE "DILUTE-AND-INJECT" GC×GC-TOFMS METHOD FOR HIGHLY INFORMATIVE SCREENING OF EXTRA-VIRGIN OLIVE OIL**
Micaela Galletta, Mariosimone Zoccali, Sebastiano Panto, Peter Q. Tranchida, Luigi Mondello

K2 **FROM WASTE TO VALUE: VOLATILE AND CHIRAL PROFILING OF EDIBLE MUSHROOMS CULTIVATED ON AGRO-INDUSTRIAL BY-PRODUCT-BASED SUBSTRATES**
Giorgia Botta, Giorgio Felizzato, Andrea Caratti, Chiara Cordero, Erica Liberto

K3 **ASSESSMENT OF SUSTAINABLE HIGH-THROUGHPUT UV-VIS AND FIA-UV FINGERPRINTING METHODS FOR HONEY AUTHENTICATION AND CLASSIFICATION**
Danica Mostoles, Gerard Lujan, Javier Saurina, Sonia Sentellas, Oscar Nunez

K4 **CIRCULAR VALORIZATION OF CRUSTACEAN BY-PRODUCTS FOR ASTAXANTHIN RECOVERY USING GREEN EXTRACTION AND LC-HRMS CHARACTERIZATION**
Joana Garcia de Mendoza, Merce Granados, Sonia Sentellas, Javier Saurina, **Oscar Nunez**

K5 **CHANGES IN FREE AMINO ACID AND FATTY ACID PROFILES OF SESAME MEAL FOLLOWING ENZYMATIC TREATMENT**
Seung-Man Yu, **Sooah Kim**

K6 **NATURAL DEEP EUTECTIC SOLVENTS TO INVESTIGATE THE BIOACTIVITY PROFILE OF BELLEVALIA DUBIA: AN EXPERIMENTAL DESIGN APPROACH**
Anastasia Charalampidopoulou, Marie Zlechovcova, Chrysavgi Gardeli, Aristeidis S. Tsagkaris

K7 **POLYPHENOL PROFILING OF RED VINE LEAVES EXTRACTS FROM SUBCRITICAL WATER EXTRACTION (SWE)**
Chiara Carini, **Tamara Cilia Attard**, Vincenzo Disca, Fabiano Travaglia, Marco Arlorio, Monica Locatelli

K8 **RATIONAL DEVELOPMENT OF A DEEP EUTECTIC SOLVENT-BASED EXTRACTION METHOD FOR PHENOLIC COMPOUNDS FROM BROWN BEACH-CAST POSIDONIA OCEANICA**
Salvatore Nieddu, Ilaria Langasco, Maria Itria Pilo, Nadia Spano

K9 **BIO DYES: SUSTAINABLE TEXTILE DYEING THROUGH MICROBIAL BIO-PIGMENTS — A GREEN CHEMISTRY APPROACH**
Devsankar Sunilkumar, Laura Gracio, Marta Leite, Andreia Freitas

K10 **MUSHROOMS AS A SOURCE OF NATURAL PIGMENTS FOR TEXTILE DYEING**
Laura Gracio, Devsankar Sunilkumar, Marta Leite, Andreia Freitas

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M2 **DEVELOPMENT AND VALIDATION OF A NEW ANALYTICAL METHOD FOR THE ANALYSIS OF ALKALOIDS IN HUMAN URINE**
Paula Ponz-Perello, Olga Pardo, Francesc A. Esteve-Turrillas

M3 **HUMAN BIOMONITORING OF DIETARY EXPOSURE TO ERGOT ALKALOIDS: METHOD DEVELOPMENT, VALIDATION, AND APPLICATION IN HUMAN URINE**
Paula Ponz-Perello, Olga Pardo, Francesc A. Esteve-Turrillas

M4 **CHEMICAL RELEASE FROM CHILDREN'S MOUTHING PRODUCTS UNDER SALIVA-MIMICKING CONDITIONS: AN IN VITRO MASS SPECTROMETRY-BASED SCREENING APPROACH**
Lara Pazos-Soto, Katarina Rusinakova, Simona Rozarka Jilkova, Marek Stiborek, Jiri Kohoutek, Jakub Martinik, Letricia Barbosa-Pereira, Lisa Melymuk

M5 **OPTIMIZATION OF GC-MS METHOD PARAMETERS FOR THE DETERMINATION OF FATTY ACID CONTENT IN HUMAN MILK**
Edyta Jasinska-Melon, Hanna Mojska

M6 **PHENYL ISOTHIOCYANATE DERIVATIZATION VERSUS “DILUTE-AND-SHOOT” METHODS FOR HPLC–MS/MS-BASED TARGETED METABOLOMICS ANALYSIS OF AMINE-CONTAINING METABOLITES IN PLASMA**
Markus Aigensberger, Kangkang Xu, Jakob Schwarz, Franz Berthiller, **Heidi E. Schwartz-Zimmermann**

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N1 **THERMAL PROCESSING AND NUTRITIONAL QUALITY OF BLACK SEA RED MULLET (MULLUS BARBATUS): PROXIMATE COMPOSITION, FATTY ACIDS AND FAT-SOLUBLE VITAMINS**
Veselina Panayotova, Katya Peycheva, Tatyana Hristova, Diana Dobreva, Tonika Stoycheva, Rositsa Stancheva, Stanislava Georgieva, Evgeni Andreev, **Albena Merdzhanova**

N2 **TRUE RETENTION OF SELECTED NUTRIENTS IN PULSES DURING COOKING**
Matthias Kasimir, Marija Langwangen, Anders Poulsen, Jette Jakobsen

N3 **VALIDATION, AND BENCHMARKING AGAINST OTHER METHODS OF A NOVEL QUECHERS-BASED LC-MS/MS METHOD FOR SIMULTANEOUS DETERMINATION OF FAT-SOLUBLE VITAMINS IN FOOD**
Nancy Frank, Lucas Hemmerle, Catherine Gimenez, Dubascoux Stephane, Philippe Eugster

N4 **VITAMIN D3 ANALYSIS IN ANIMAL FEED: FROM LC-UV TO LC-MS/MS AND THE CORRECTION OF CRITICAL MATRIX EFFECTS**
Anja Nitsche, Kerstin Mietle, **Anna Maria Gabler**, Annika Ostermann

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Fernando Tobalina, Wesam Alwan

P2 **MICRO- AND NANOPLASTICS FROM BIODEGRADABLE AGRICULTURAL FILMS: A SOIL-TO-CROP MULTI-OMICS AND EMERGING FOOD SAFETY RISK**
Pratiti Bandyopadhyay, Mohammad Arefian, Ben Collins, Gary Hardiman

P3 **FROM FOOD WASTE TO FUNCTIONAL NANOMATERIALS: PRODUCTION AND CHARACTERIZATION OF CARBON DOTS FROM AFLATOXIN-CONTAMINATED FIGS**
Sinem Argun, Ozge Tastan Ulku

P4 **NANOFIBROUS SORBENTS FOR ADVANCED SAMPLE PREPARATION IN FOOD ANALYSIS**
Aneta Kholova, Ivona Kolichova, Slavomira Zatrochova, Frantisek Svec, Dalibor Satinsky

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Lukas Bodenbender, Sascha Rohn, Philipp Weller

S2 **AN UNTARGETED LC-HRMS APPROACH TO INVESTIGATE THE CAUSES OF FOOD POISONING**
Lysi Ekmekciu, **Yoric Gagnebin**, Gregoire Bonvin, Didier Ortelli, Patrick Edder

S3 **DEVELOPMENT AND OPTIMIZATION OF LC-HRMS METABOLOMIC WORKFLOWS FOR TOMATO METABOLITE CHARACTERIZATION**
Bruno Silva, Lucia Pareja, Andres Perez

S4 **EFFECTS OF INSECT FRASS FERTILIZATION ON TOMATO FRUIT COMPOSITION**
Katerina Sebelova, Ondrej Pospisil, Stepanka Syrovatkova, Vera Schulzova, Pavel Kourimsky, Marie Manasova, Lenka Kourimska, Jana Hajslova

S5 **FROM AUTHENTICITY TO RESILIENCE: UNTARGETED METABOLOMICS REVEALS CULTIVAR-SPECIFIC RESPONSES TO SALINITY STRESS IN TOMATO FRUITS**
Antonella Lamonaca, Biancamaria Ciasca, Luca Incrocci, Veronica M.t. Lattanzio, **Rosa Pilolli**

S6 **FROM SILOING IN LAB ANALYTICS TO MULTIMODAL DIGITAL TWIN PLATFORMS IN FOODOMICS**
Robert Engel, Steffen Schwarz, Jorg Rieke-Zapp, Philipp Weller

S7 **IMPACT OF POTATO GLYCOALKALOIDS IN FEED ON THE YELLOW MEALWORM (TENEBRIO MOLITOR) METABOLITE PROFILE**
Ondrej Pospisil, Tereza Jablonska, Katerina Sebelova, Stepanka Syrovatkova, Vera Schulzova, Jana Hajslova

S8 **INTEGRATING METABOLOMICS AND PROTEOMICS FOR THE VALORIZATION OF PDO MOZZARELLA CHEESE STRETCHING WATER THROUGH MICROBIAL FERMENTATION**
Antonella Lamonaca, Alessia Marzulli, Marianna de Gioia, Loris Pinto, Rosa Pilolli

S9 **NON-TARGET SCREENING FOR MARKERS OF COLD PLASMA TREATMENT OF GRAIN IN SILOS**
Maike Gruenwald, Anna Romanotto, Deborah Bertuola, Dennis Hagedorn, Katrin Sponer, Stella Emine Kurt

S10 **NOVEL ANALYTICAL APPROACHES FOR THE REGULATORY CONTROL OF MICROBIAL PLANT PROTECTION PRODUCTS**
Mathieu Delitte, Benjamin Dubois, Alain Bultreys, Marie-Caroline Lecrenier, Gilles Rousseau, Pierre Hucorne, Olivier Pigeon, Claude Bragard, **Frederic Debode**

S11 **UNTARGETED VOC PROFILING BY GC×GC-TOF-MS COMBINED WITH AI-ASSISTED ELECTRONIC NOSE SENSING FOR NON-INVASIVE DETECTION OF WHEAT STRESS**
Robin Thur, Lukas Deuring, Wolfgang Sobtzick, Claudia Luksch, Daniel Lanz, Timo Stark, Corinna Dawid

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Daan Korporaal, Karsten Beekmann, Domantas Girzadas, **Leonieke van den Bulk**

T2 **SIMULTANEOUS $\Delta^{13}C$ AND $\Delta^{2}H$ ANALYSIS OF FOOD MATERIALS USING DUAL PICARRO CRDS — A VALIDATED, LOW-COST ALTERNATIVE TO IRMS FOR FOOD AUTHENTICITY**
Jan Wozniak, Sohom Roy, Magdalena Hofmann, Joyeeta Bhattacharya

T3 **COMBINING NON-TARGETED SCREENING LC-HRMS AND COMPUTATIONAL MODELS TO CHEMICAL CHARACTERIZE BEE POLLEN SUPPLEMENTS AND ACQUIRING CRUCIAL DATA FOR RISK ASSESSMENT**
Susannah Heeren, Nynke Kramer, Laura Righetti

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U1 **AN AI-POWERED ONLINE PLATFORM FOR FOOD SPECIES AUTHENTICATION USING OXFORD NANOPORE METABARCODING**
Radoslav Zidek, Lubomir Belej, Vladimir Vietoris, Zuzana Palkova

U2 **COMPARISON OF THE MTDNA/NDNA RATIO IN FISHMEAL FROM FIVE SMALL PELAGIC FISH. IMPLICATIONS FOR TRACEABILITY**
Maria Angelica Larrain, Ortiz Daniela, Milena Ibanez, Felipe Jilberto, Yessenia Reinoso, Cristian Araneda

U3 **DNA FRAGMENTATION IN CANNED FISH AND ITS CONSEQUENCES FOR SPECIES IDENTIFICATION**
Yessenia Reinoso, Cynthia Asorey, Cristian Araneda, **Maria Angelica Larrain**

U4 **TOXIN-PRODUCING PHYTOPLANKTON MONITORING IN THE NORTHERN ADRIATIC SEA: COMPARISON BETWEEN LIGHT MICROSCOPY AND NGS METABARCODING**
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