

Second Announcement and Call for Papers

2nd International Symposium on
RECENT ADVANCES IN FOOD ANALYSIS



2–4 November 2005
Masaryk College Conference Center
Prague, Czech Republic



International Association of
Environmental Analytical Chemistry



**INSTITUTE OF
CHEMICAL TECHNOLOGY
PRAGUE**



2nd International Symposium on RECENT ADVANCES IN FOOD ANALYSIS

2–4 November 2005, Masaryk College Conference Center
Prague, Czech Republic

About the symposium

Nowadays food is produced and distributed in a global market leading to stringent legislation and regulation for food quality in order to protect consumers and ensure fair trade. Despite the legislative efforts, food scandals occasionally occur and originate from contamination (dioxins, nitrofen), pesticide residues (chlormequat in pears), drug residues (hormones in feed, nitrofurans in shrimps and chicken), food production by itself (acrylamide, 3-MCPD), packaging materials (migration) or natural sources (mycotoxins, marine toxins, pyrrolizidine alkaloids). Moreover, since modern biotechnology was introduced in food production, GM-food and food ingredients have become an issue putting a strong demand for adequate methods of analysis. As a result the science of food analysis is a rapidly developing and very exciting field. In all cases sampling strategy, sample analysis, data handling and final exposure assessment are crucial steps that are closely interrelated. The desired level of consumer protection and the strict regulation of maximum limits force analytical chemists in food laboratories to lower quantification limits, improve QA/QC, and increase sample throughput by introducing new approaches and highly innovative technologies such as: - the use of bioassays for bioactivity and toxicity screening; - omics-based analysis and profiling tools; - sensor technologies; - on-line and at-line analysis approaches; - analysis on chips; - spectrometric food profiling (NMR, NIR), and - hyphenated techniques such as LC-MS and MS/MS, fast GC-TOF MS and/or comprehensive chromatography (GC×GC, LC×LC).

The previous symposium in this series was organised in 2003 and very well attended. The 2005 symposium will be organised in Prague again, but this time as a matrix structure having cutting-edge analysis technologies on the one hand versus advanced food applications on the other, both being presented by leading scientists through invited lectures and contributed oral and poster presentations. Thus stimulating informal discussions between methodological and application scientists and building bridges between entirely different food-related application fields. The scientific program will cover both analytical technologies and food analysis applications related to the following topics:

- Residues and Contaminants (pesticides, dioxins, flame retardants, veterinary drugs, toxic elements, etc.)
- Food processing and Packaging contaminants (acrylamide, 3-MCPD, plasticisers, etc.)
- Natural Toxins (phytotoxins, marine toxins, mycotoxins)
- GM food and substantial equivalence
- Authenticity and Fraud
- Novel foods, Nutraceuticals, Products from organic farming
- General Food Analysis (proteins, lipids, carbohydrates, vitamins, flavour components, minerals, etc.)

Scientific committee

Prof. Jana Hajšlová, Institute of Chemical Technology, Prague, CZ (chair)*
Dr. Michel Nielen, RIKILT-Institute of Food Safety, Wageningen, NL (co-chair)*
Prof. John Gilbert, Central Science Laboratory, York, UK*
Prof. Elke Anklam, EC Joint Research Centre, IRMM, Geel, B*
Prof. Marie-Claire Hennion, Ecole Supérieure Physique et de Chimie, Paris, F
Dr. Livia Simon-Sarkadi, University of Technology and Economics, Budapest, HU
Dr. James Lawrence, Health Protection Branch, Ottawa, Canada
Dr. Djien Liem, European Food Safety Authority, Brussels, B
Dr. Hans-Gerd Janssen, Unilever Research and Development, Vlaardingen, NL
** members of the permanent scientific committee*

Local organising committee

Assoc.Prof. Vladimír Kocourek (chair), Dr. Jan Poustka, Dr. Věra Schulzová, Dr. Kateřina Holadová, Dr. Jana Kohoutková, Ing. Petr Cuhra

Call for papers

The call for contributed oral and poster presentations is still open. Please submit your abstract (maximum one-page, A4-size, font Arial) as a Word-file, preferably by e-mail* (jana.hajslova@vscht.cz) or alternatively on floppy disk, to the chairman of the scientific committee, Jana Hajšlová (phone +420602833424), Institute of Chemical Technology, Technická 3, 166 28 Prague, Czech Republic. You might indicate the preference for oral or poster presentation. PowerPoint projection facilities will be available.

*) *Please notice when sending any e-mail, start the subject with: Prague2005_your surname_....*

The deadline for submission of abstracts is July 15, 2005; acceptance for oral and poster presentations by September 15, 2005. Abstracts for last minute poster contributions only will be possible up to October 15, 2005. The size of posters will be announced via the symposium website at www.iaeac.ch.

CONTRIBUTORS (tentative list)

■ Opening

James Lawrence (Health Protection Branch, Ottawa, Canada) Problems and challenges in food analysis

Stuart Cram (USA) The role of emerging technologies in analysis of food matrices

■ Sample preparation

Rudolf Krska (IFA -Tulln, Austria) Overview of novel approaches, case study: masked mycotoxins

Janusz Pawliszyn (University of Waterloo, Canada) Calibration approaches in automated on-site SPME

Jana Hajšlová (Institute of Chemical Technology, Prague, Czech Republic) Compatibility of sample preparation strategies with the determinative step

■ Advanced screening tools

Chris Elliott (Queens University, Belfast, North Ireland) The future of contaminants testing in food

Peter Schieberle (Technical University, Munic, Germany) Food flavours Robert Dickey (FDA, CFSA, USA) In vitro assays for biotoxins

Kateřina Demnerová (Institute of Chemical Technology, Prague, Czech Republic) Fast methods in detection of food pathogens

Michel Nielen, Toine Bovee, Ron Hoogenboom (RIKILT, Wageningen, the Netherlands) Advanced reporter gene bioassay approaches in residue analysis of known and unknown hormones in food and feed

■ Separation, identification and confirmation technologies

Edwin de Pauw (University of Liege, Belgium) Advanced mass spectrometry in food analysis

Imma Ferrer (University of Almeria, Spain) Novel approaches in LC–MS control of food safety

Hilmer Sørensen (the Royal Veterinary and Agricultural University, Copenhagen, Denmark) Novel analytical strategies developed for determination of individual bioactive compounds in complex matrices

Martien Spanjer (Inspectorate for Health Protection, the Netherlands) Single run LC–MS/MS analysis of multiple classes of mycotoxins in one sample extract

Michelangelo Anastassiades (CVUA, Pesticide Residues, Stuttgart, Germany) Multiresidue methods in food safety control

John Cochran (Application Center Leco, Las Vegas, USA) GC×GC–TOF MS in analysis of food contaminants

■ DNA based food analysis

Bert Popping (Eurofins, UK) State-of-the-art in the field of DNA based food analysis

Marco Mascini (University of Florence, Italy) Advanced DNA sensing approaches for GM-food

Markus Lipp (Monsanto, USA) How precisely can we measure GM products in the food supply chain?

■ Profiling technologies and data handling

Koni Grob (Kanton Analysis Laboratory, Zurich, Switzerland) Chromatography - a profiling tool for complex mixtures / matrices

Gerry Downey (TEAGASC, The National Food Centre, Dublin, Ireland) Profiling techniques in food traceability

Adrian Charlton (Central Science Laboratory, York, UK) NMR fingerprinting of foods

Michele Lees (Eurofines, Nantes, France) Isotopic profiling in food authenticity

Roy Goodacre (University of Manchester, UK) Metabolomics in food analysis

Aleksander Kubiak (University of Agriculture and Technology, Olsztyn, Poland) Electronic nose in food quality control

Pre-and post symposium scientific events (tentative)

Before the symposium (November 1st) a workshop for young scientists will be organised jointly by the EC Joint Research Centre, IRRM Geel (represented by Prof. Elke Anklam, chair) and the Technology Center AS CR Prague (Mrs. Nada Konickova, main contact person konickova@tc.cas.cz, phone +420220390705). The workshop will be opened by Dr. Christian Patemann, Director RTD-E Biotechnology, Agriculture and Food Research, European Commission Research Directorate – Brussels. The program will become available at the web.

Language

The official language of the symposium will be English, no simultaneous translation.

Venue

The symposium will take place at the University Conference Centre (Masaryk College, Thakurova 1, Prague 6 - Dejvice). The conference centre is on 200 m walking distance from the Dejvicka Square (*Vítězné náměstí*) and easily reached from Prague International Airport by bus 119 (frequent departure, every 10 min or less) to the city terminal Dejvicka (travel time 20 min) or from downtown Prague by underground line A to the Dejvicka terminal (8 min). The site maps and transportation lines will be available at the symposium web site.

Web site

The official symposium web site is accessible via the web site of the IAEAC: www.iaeac.ch

Proceedings

The symposium proceedings will be published in a special issue of Food Additives and Contaminants (Taylor & Francis). Manuscripts should fulfil the regular requirements for submission to Food Additives and Contaminants and will be subjected to the regular reviewing procedures.

Accommodation and tourism

Different categories will be available ranging from luxurious tourist hotels to low-budget university accommodation (limited). Depending on the hotel chosen, the conference centre is either within walking distance or easily reached by public transport.

Participants can take advantage of special symposium rates in the Diplomat hotel**** using hotel reservation form available exclusively on the following secure website:

<https://secure.netbooking.cz/diplomat/dyn/recentrezform.html>. Diplomat hotel****, is located 100 m from the Conference centre, 20 min by city bus and/or 10 minutes by taxi from the Prague International Airport (*for information on the hotel see <http://www.diplomatpraha.cz/en/welcome.html>*).

Regarding the Prague tourist information you may visit <http://www.pis.cz/a/>

Symposium secretary and organisation

The symposium is organised by the IAEAC (www.iaeac.ch) in co-operation with the Department of Food Chemistry and Analysis of the Institute of Chemical Technology, Prague. IAEAC, Mrs. Marianne Frei-Häusler, Postfach 46, CH-4123 Allschwil 2, Switzerland, phone +41614812789, fax + 41614820805, e-mail iaeac@dplanet.ch

Important dates and deadlines

July 15, 2005:	Submission of abstracts (oral/poster) deadline
July 15, 2005:	Reduced registration fee deadline
October 15, 2005:	Last minute poster submission deadline
October 15, 2005:	Final programme published on www.iaeac.ch
November 1, 2005:	Registration desk open at the conference centre 4.00–7.00 p.m.
November 2, 2005:	Registration desk open from 8.00 a.m.
November 2, 2005:	Symposium opening session 9.00 a.m.
November 2, 2005:	Manuscript submission
November 2, 2005:	Welcome Reception
November 3, 2005:	Conference dinner
November 4, 2005:	Closure at 3.30 p.m.

Registration

The registration fee includes attendance to the symposium, the final programme, the abstracts, coffee breaks, lunches and the welcome reception. Please complete the registration form on the last page.



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REGISTRATION FORM
(to be sent to the symposium secretary)

First Name

Last name

Title

Institution/Company

Department

Address/P.O. Box

City

Postal Code

State, Country

Telephone

Telefax

E-mail

- | | | |
|--------------------------|-----------------------------------------------------------------------------------------|----------|
| <input type="checkbox"/> | Registration fee before July 15, 2005 | Euro 380 |
| <input type="checkbox"/> | Registration fee after July 15, 2005 | Euro 450 |
| <input type="checkbox"/> | Registration fee IAEAC members | Euro 270 |
| <input type="checkbox"/> | Special registration fee for participants from recent and candidate
EU member states | Euro 300 |
| <input type="checkbox"/> | Special registration fee for Students | Euro 300 |

-Bank payment:

Credit Suisse, St. Alban Graben 1-3, 4002 Basel, Switzerland

Acc.no. 287720-02-6 (IBAN: CH89 0406 0028 7720 0200 6)

Beneficiary: IAEAC. Please indicate name of registrant.

-Payment with credit card:

Visa and Eurocard/MasterCard only.

Please send the relevant information for charging the card (holder name, exp. date, etc.) to:
IAEAC, Mrs. Marianne Frei-Häusler, Postfach 46, CH-4123 Allschwil 2, Switzerland, phone
+41614812789, fax +41614820805, e-mail iaeac@dplanet.ch

Cancellation policy:

Modifications and cancellations must be notified in writing only. Cancellation before
October 1, 2005: 80% refund on the processed sum. No refund after that date.