



2013

6<sup>th</sup> International Symposium on  
**RECENT ADVANCES  
IN FOOD ANALYSIS**

**November 5–8, 2013  
Prague, Czech Republic**

**[www.rafa2013.eu](http://www.rafa2013.eu)**

**RAFA 2013 will be focused on ADVANCED FOOD ANALYSIS INCLUDING APPLICATIONS OF CUTTING-EDGE (BIO)ANALYTICAL TECHNOLOGIES related to food security, food quality and safety and food integrity in the areas:**

- **ALLERGENS**
- **FLAVOURS AND ODOURS**
- **GENETICALLY MODIFIED ORGANISMS (GMO'S)**
- **INDUSTRIAL CONTAMINANTS**
- **MYCOTOXINS, PLANT AND MARINE TOXINS**
- **NANOPARTICLES**
- **PACKAGING CONTAMINANTS**
- **PESTICIDE RESIDUES**
- **PROCESSING CONTAMINANTS**
- **VETERINARY DRUGS RESIDUES**



- **Authenticity, fraud**
- **Foodomics**
- **Organic crops & foodstuffs**
- **Agriforensics**
- **Novel foods & supplements**
- **QA/QC and chemometrics**

## **WORKSHOPS & INTERACTIVE SEMINARS:**

- **2<sup>nd</sup> European workshop on “Ambient Mass Spectrometry (AMS) on food and natural products”**  
Facundo FERNANDEZ (Georgia Tech. School of Chemistry and Biochemistry, Atlanta, USA)  
**Ambient Mass Spectrometry: A tutorial**  
Christian KLAMPFL (Institute of Analytical Chemistry, Johannes Kepler University, Linz, A)  
**Novel MS techniques for the analysis of food and food contact materials**
- **Interactive seminar on sample-prep approaches, separation techniques and application of mass spectrometry in food quality / safety control: “Step by step strategies for fast development of analytical method”** (chaired by Katerina MASTOVSKA, Covance Laboratories, USA & Hans MOL, RIKILT Wageningen UR, NL & Lukas VACLAVIK, ICT Prague, CZ; FDA, USA)
- **Tutorial on chemometric data handling in foodomics** (chaired by Tomas CAJKA, University of California, Davis, USA)
- **Webcast “Food analysis issues and challenges to be addressed / solved in close future”**
- **Workshop on “Infrared spectroscopy, Raman spectroscopy and chemometrics for monitoring of food and feed products, lab-to-the-sample”** (chaired by Vincent BAETEN, Walloon Agricultural Research Centre, CRA-W, Gembloux, B)
- **European Food Safety Authority (EFSA) seminar: “Risk assessment on contaminants in food and feed”**
- **Seminar on “Food safety issues beyond the EU”** (chaired by James LINDSAY, US Department of Agriculture, USA)
- **JRC SEMINAR – Opportunities to work in and with a European Scientific Institution** (chaired by Elke ANKLAM & Franz ULBERTH, EC, DG JRC IRMM, Geel, B)
- **VENDOR SEMINARS – introducing recent instrumentation and strategies for advanced food quality / safety control**

## **SPECIAL OPPORTUNITIES FOR YOUNG SCIENTISTS:**

- Ample space reserved in the main program for **oral presentations given by young researchers**
- **RAFA 2013 student travel grants**
- Awards for the **best poster presentations** by young scientists
- Discussion platform on **research opportunities and post-graduate education in EU**, organized jointly by EC Joint Research Centre (EC-JRC-IRMM) and Technology Centre of Academy of Science of the Czech Republic

## SCIENTIFIC COMMITTEE:

Prof. Jana HAJŠLOVÁ (chair)	Institute of Chemical Technology, Prague, CZ
Prof. Michel NIELEN (co-chair)	RIKILT Wageningen UR, Wageningen, NL
Prof. Chris ELLIOTT	Queen's University Belfast, Belfast, UK
Prof. Hans-Gerd JANSSEN	Unilever Research and Development, Vlaardingen, NL
Prof. Henryk JELEN	Poznań University of Life Sciences, PL
Prof. Rudolf KRŠKA	University of Natural Resources and Life Sciences, Vienna, IFA-Tulln, A
Prof. Bruno LE BIZEC	LABERCA – ONIRIS, Nantes, FR
Dr. Steven LEHOTAY	United States Department of Agriculture, Wyndmoor, USA
Dr. Bert POPPING	Eurofins Scientific Group, Hamburg, D
Prof. Peter SCHIEBERLE	Technical University of Munich, Garching, D
Dr. Richard STADLER	Nestlé Product Technology Centre, Orbe, CH
Dr. Michele SUMAN	Barilla Food Research Labs, Parma, I
Prof. Franz ULBERTH	EC-JRC, Institute for Reference Materials and Measurements, Geel, B
Dr. Frans VERSTRAETE	European Commission, DG Health and Consumers (DG SANCO), Brussels, B
Dr. Zhihua YE	Chinese Academy of Agricultural Sciences, Beijing, CN

## THE CALL FOR REGISTRATION & ORAL & POSTER PRESENTATIONS IS OPEN

(for deadlines see Important dates)

**On-line forms for registration and abstract submission, either for poster or oral contribution, are available on the RAFA 2013 website.** Authors will be informed on acceptance of their abstracts by the Scientific Committee either for poster or oral presentation via e-mail, by September 20, 2013.

### Venue & Accommodation

**The Symposium will be organized in the Clarion Congress Hotel Prague.** The conference centre is located in close proximity of one of underground lines with very frequent services to the Prague city centre and to the airport.

Special rates are offered for staying in the Clarion Congress Hotel Prague; on-line booking form is available on the website at <http://www.rafa2013.eu/accommodation.html>.

### Proceedings

We offer publishing presented research in a special issue of the journal **Food Control** (Elsevier), for details see conference website. **The deadline for papers submission will be November 30, 2013.**

### Exhibitions and Sponsorship

**An exhibition of instruments, consumables and literature will be organised during the symposium.** For all information and requirements regarding the exhibition and sponsorship please contact our Exhibition manager: Dr. Monika Tomaniova ([monika.tomaniova@vscht.cz](mailto:monika.tomaniova@vscht.cz)).

## IMPORTANT DATES:

<b>June 30, 2013</b>	Deadline to apply for Student and young researcher RAFA 2013 travel grant
<b>July 31, 2013</b>	Deadline to apply for participation as a Sponsor or Exhibitor
<b>July 31, 2013</b>	Reduced registration fee deadline
<b>July 31, 2013</b>	Abstract submission deadline (oral presentation)
<b>August 31, 2013</b>	Abstract submission deadline (poster presentation)
<b>October 16, 2013</b>	Last minute posters deadline

## REGISTRATION FEES:

### Registration received until July 31, 2013:

Regular registration – smart rate

**Euro 480**

Students\*

**Euro 380**

### Any registration received from August 1, 2013:

**Euro 680**

\* The proof of student status will be required as an attachment of Registration form, otherwise application for the students rate will be ignored.

## KEYNOTE SPEAKERS INTRODUCING SYMPOSIUM TOPICS:

- Elke ANKLAM (European Commission, DG Joint Research Centre Director, Institute for Reference Materials and Measurements, Geel, B)  
**New research challenges in food quality and safety control**
- Paul BRERETON (The Food and Environment Research Agency, York, UK)  
**The horsemeat incident: Implications for future strategies in food analysis**
- Hermann BROLL (Federal Institute for Risk Assessment, Berlin, D)  
**Recent trends in application of molecular biology based methods in food analysis**
- Alejandro CIFUENTES (National Research Council of Spain, Institute of Food Science Research, Laboratory of Foodomics, Madrid, E)  
**Food-omics: Present and future challenges in food analysis**
- Christopher ELLIOTT (Queen's University Belfast, Belfast, UK)  
**Bioassays for biomarkers: Tools for determining human exposure to food toxins**
- Jana HAJŠLOVA (Institute of Chemical Technology, Prague, CZ)  
**Challenges in food (and human) lipids analysis**
- Jacob DE JONG (RIKILT Wageningen UR, Wageningen, NL)  
**Lessons learnt from the CONFIDENCE project: Contaminants in food and feed – inexpensive detection for control of exposure**
- Amadeo R. FERNÁNDEZ-ALBA (EURL for Pesticides and Vegetables, University of Almeria, E)  
**New LC-MS approaches to overcome analytical difficulties deriving from the application of EU Pesticide Regulations for Fruits and Vegetables**
- Rudolf KRŠKA (University of Natural Resources and Life Sciences, Vienna, IFA-Tulln, A)  
**Mycotoxins and their metabolites: From targeted to untargeted analysis**
- Erich LEITNER (Graz University of Technology, Graz, A)  
**Strategies for flavour and off-flavour detection**
- Ryszard LOBINSKI (CNRS-University of Pau, Pau, FR)  
**Metals and metalloids in food: Speciation and –omics**
- Bert POPPING (Eurofins Scientific Group, Hamburg, D)  
**The evolution of allergen methods: Will tomorrows method just be better or also faster?**
- Peter SCHIEBERLE (Food Chemistry, Technical University of Munich, Garching, D)  
**The chemistry of food flavours: Simply pleasure or beyond?**
- Yang SHUMING (Institute of Quality Standards & Testing Technology for Agro-Products, Chinese Academy of Agricultural Sciences, Beijing, CN)  
**Establishment and application of a robust mass spectral library for screening potential contaminants in food**
- Michele SUMAN (Barilla Food Research Labs, Parma, I)  
**Summary & Discussion platform: Industry perspectives**
- Bert VAN BAVEL (Örebro University, Örebro, S)  
**The importance of QA/QC and the latest developments in POP analysis regulated by the Stockholm convention**
- Frans VERSTRAETE (European Commission, DG Health and Consumers (DG SANCO), B)  
**Recent and future developments in the regulation of food contaminants**
- Stefan WEIGEL (RIKILT Wageningen UR, Wageningen, NL)  
**Analysis of nanoparticles in food: From challenge to routine?**

**We are looking forward to meeting you again in beautiful Prague and exciting RAFA!**

Prof. Dr. Jana Hajslova (ICT Prague, Czech Republic), symposium chair  
Prof. Dr. Michel Nielen (RIKILT Wageningen UR, The Netherlands), symposium co-chair