



2nd European AMS workshop

"Ambient Mass Spectrometry in food and natural products"

Chairs:

Christian Klampfl (Johannes Kepler University, Linz, Austria)

Facundo Fernandez (Georgia Institute of Technology, Atlanta, GA, USA)

Thursday, 7 November 2013, 9:00 – 12:30 (Leo & Virgo hall)

Workshop is dedicated to all laboratories concerned with food / natural products analysis. The mission of this workshop is to introduce challenging innovations in ambient mass spectrometry-based measurements and, last but not least, bring together all current and future users.

9:00–9:30	AMBIENT MASS SPECTROMETRY: A TUTORIAL
	Facundo Fernandez, Georgia Institute of Technology, Atlanta, GA, USA

- 9:30–9:50 ACCURATE MASS FRAGMENT LIBRARY FOR RAPID SCREENING FOR PESTICIDES ON THE SURFACE OF IMPORTED PRODUCE USING AMBIENT PRESSURE DESORPTION IONIZATION WITH HIGH-RESOLUTION MASS SPECTROMETRY
 - Sara Kern, United States Food and Drug Administration, Cincinnati, OH, USA
- 9:50–10:10 DIRECT FRUIT PEEL ANALYSIS BY DART-ORBITRAP-MSN

 Marinella Farré, Department of Environmental Chemistry, IDAEA-CSIC, Barcelona, Spain
- 10:10–10:30 RAPID WINE PROFILING STRATEGIES: EXPLORING AN AMBIENT IONIZATION METABOLOMICS APPROACH COUPLED WITH EXTRACTION TECHNIQUES Elizabeth Crawford, Institute of Chemical Technology, Prague, Czech Republic
- 10:30-11:00 Coffee Break
- 11:30–11:50 RECENT ADVANCES AND CHALLENGES OF AMBIENT IONIZATION MASS SPECTROMETRY IN FOOD ANALYSIS

Michel Nielen, Wageningen University, Wageningen, The Netherlands

11:50–12:10 LESA ANALYSIS OF BACTERIAL SURFACE:

FROM MICROBIAL COMMUNICATION TO FOOD SAFETY

Ales Svatos, Mass spectrometry/Proteomics Research Group, Max Planck Institute, Jena, Germany

12:10–12:30 DART-MS: AN OVERVIEW OF CONCEIVABLE APPLICATIONS IN FOOD ANALYSIS AND AUTHENTICATION

Jana Hajslova, Institute of Chemical Technology, Prague, Czech Republic