

RAFA 2021 PROGRAM

Virtual event highlighting current Trends & Views
RECENT ADVANCES IN FOOD ANALYSIS

Wednesday - November 3, 2021

Chairs: Jana Hajslova (UCT Prague) & Michel Nielen (WFSR)

9:00-13:00	Series of vendor webinars I		Agilent Technologies Axel Semrau GmbH & Co.KG PerkinElmer Phenomenex, Inc. - Torrance, CA Restek SCIEX SepSolve Analytical Ltd Shimadzu Europa GmbH Thermo Fisher Scientific
13:45-14:00	Welcome at RAFA 2021		Jana Hajslova & Michel Nielen, RAFA chairs
Session 1	Analytical challenges I		
14:00-14:20	L1	Fighting food frauds exploiting chromatography-mass spectrometry & infrared technologies: scientific literature vs real industrial approaches	Michele Suman Barilla Food Research Labs, Parma, Italy
14:20-14:40	L2	How can we measure and tackle the world wide occurrence of mycotoxins in view of climate change?	Rudolf Krska University of Natural Resources and Life Sciences, Vienna, IFA-Tulln, Austria
14:40-15:00	L3	Potential of imaging mass spectrometry in characterisation of food crops	Chiara Dall'Asta University of Parma, Parma, Italy
15:00-15:20	L4	Fat and vitamin analysis using three dimensions of chromatography with four parallel mass spectrometers, LC3MS4	Craig Byrdwell United States Department of Agriculture, USA
15:20-15:30	L5	Towards decentralized food safety: a FoodSmartphone perspective	Georgina Ross Wageningen University & Research, Wageningen, The Netherlands
15:30-15:40	<i>Chat discussion with speakers L1-L5</i>		Led by Jana Hajslova & Michel Nielen
15:40-16:00	<i>Refreshment break</i>		
Session 2	Metabolomics		
16:00-16:20	L6	Metabolomics and lipidomics approaches to advance food Science and nutrition research	Alejandro Cifuentes National Research Council of Spain, Madrid, Spain
16:20-16:40	L7	Confidence in metabolite annotations from high-resolution MS/MS in food digestion along the human GI tract	Olivier Fiehn UC Davis West Coast Metabolomics Center, Davis, USA
16:40-17:00	L8	Deciphering the gut microbiota function by LC/GC-MS metabolomics approaches	Josep Rubert Wageningen University & Research, Wageningen, The Netherlands
17:00-17:20	L9	One class modelling, a simple approach to botanical authentication	James Harnly United States Department of Agriculture, USA
17:20-17:40	<i>Chat discussion with speakers L6-L9</i>		Led by Jana Hajslova & Michel Nielen
17:40-18:30	<i>Opportunities for networking (tbc)</i>		

Thursday - November 4, 2021			
Chairs: Jana Pulkrabova (UCT Prague) & Stefan van Leeuwen (WFSR)			
Session 3		Food fraud & authentication	
09:00-09:20	L10	From targeted to non-targeted analysis for food authentication: challenges of change	Carsten Fauhl-Hassek Federal Institute for Risk Assessment, Berlin, Germany
09:20-9:40	L11	Diving into the beer metabolome and discover signatures of materials, technologies and reactions	Michael Rychlik Technical University of Munich, Freising, Germany
09:40-10:00	L12	Alternative proteins for conventional animal products in China: regulatory process	Yongning Wu China National Center for Food Safety Risk Assessment, Beijing, China
10:00-10:10	L13	Wine varietal identification: solution of an uneasy task	Leos Uttl University of Chemistry and Technology Prague, Prague, Czech Republic
10:10-10:20	L14	The story of a leaf: a 2-tiered system for tea authenticity	Di Wu Queen's University Belfast, Belfast, United Kingdom
10:20-10:40	L15	Food authenticity from a regulatory science perspective	Franz Ulberth European Commission, Joint Research Centre, Geel, Belgium
10:40-11:00	<i>Chat discussion with speakers L10-L15</i>		Led by Jana Pulkrabova & Stefan van Leeuwen
11:00-11:20	<i>Refreshment break</i>		
Session 4		Analytical challenges II	
11:20-11:40	L16	Labs of the next generation (title tbc)	Katerina Mastovska Eurofins Food Integrity & Innovation, USA
11:40-12:00	L17	Scientific and regulatory challenges and developments for EU Reference Laboratories in food safety areas	Piotr Robouch European Commission, Joint Research Centre, Geel, Belgium
12:00-12:20	L18	Transition to a circular economy: analytical challenges for contaminants in the food chain	Stefan van Leeuwen Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, The Netherlands
12:20-12:30	L19	Smartphone-based pesticide residue screening: goals achieved & challenges to be faced	Aristeidis Tsagkaris University of Chemistry and Technology Prague, Prague, Czech Republic
12:30-12:50	L20	Determining the source of our soya using an analytical toolbox	Christopher Elliott Queen's University Belfast, Belfast, United Kingdom
12:50-13:10	<i>Chat discussion with speakers L16-L20</i>		Led by Jana Pulkrabova & Stefan van Leeuwen
13:10-13:20	Summary of RAFA 2021, Trends & Views		Michele Suman Barilla Food Research Labs, Parma, Italy
13:20-13:30	Announcement of RAFA 2022		Jana Hajslova & Michel Nielen, RAFA chairs
13:30-18:30	Series of vendor webinars II		Agilent Technologies Bruker Daltonics Milestone Helping Chemists Phenomenex, Inc. - Torrance, CA Restek Syft Technologies GmbH Thermo Fisher Scientific Waters Corporation