



DIE AKADEMIE  
FRESENIUS

*Where Experts Meet!*

3<sup>rd</sup> International Akademie Fresenius Conference

# Residues of Mineral Oil and Synthetic Hydrocarbons in Food

+++ ONLINE CONFERENCE +++

25 and 26 January 2024

## Highlights

- European Community policy on mineral oil hydrocarbons (MOH) in food
- EFSA assessment of mineral oil hydrocarbons in food
- JRC's activities and challenges towards the MOSH/MOAH analyses harmonisation
- International standardisation work on mineral oil hydrocarbons
- Quantification of MOAH by number of aromatic rings
- Wax and oil related topics from the perspective of the European Wax Federation
- The MOSH/MOAH issue from the perspective of the food industry



## The Experts

**Maurus Biedermann** Official Food Control Authority of the Canton of Zurich | **Stefanka Bratinova** European Commission Joint Research Centre (JRC) | **Ludger Brühl** Max Rubner-Institut (MRI) | **James Kevin Chipman** formerly the University of Birmingham | **Dirk Danneels** European Wax Federation (EWf) | **Christophe Goldbeck** Chemical and Veterinary Analytical Institute Münsterland-Emscher-Lippe (CVUA-MEL) | **Konrad Grob** retired from the Official Food Control Authority of the Canton of Zurich | **Thomas Gude** SQTS Swiss Quality Testing Services | **Martin Lommatzsch** Laboratory Lommatzsch & Säger | **Thomas Simat** Technische Universität Dresden (TUD) | **Veerle Vanheusden** European Commission

INSTITUT  
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SGS

# Thursday, 25 January 2024

Timings are in Central European Time [CET](#).

## Afternoon Session | 13:30 – 17:30 CET

Welcome address by Akademie Fresenius and introduction by the Chairs

**Thomas Gude**, SQTS Swiss Quality Testing Services, Switzerland  
**Thomas Simat**, Technische Universität Dresden (TUD), Germany

## Risk management and risk assessment updates

Recent and future developments of the EU legislation in the field of mineral oil hydrocarbons in food

**Veerle Vanheusden**, European Commission, Belgium

EFSA assessment of mineral oil hydrocarbons in food

**James Kevin Chipman**, formerly the University of Birmingham, UK

## Analytical situation

Activity of the EC Joint Research Centre in the field of mineral oil in food and challenges towards the MOSH/MOAH analyses harmonisation

**Stefanka Bratinova**, European Commission Joint Research Centre (JRC), Belgium

Analytical approaches to determine MOAH

**Christophe Goldbeck**, Chemical and Veterinary Analytical Institute Münsterland-Emscher-Lippe (CVUA), Germany

Quantification of MOAH by number of aromatic rings via GCxGC: First results in food

**Maurus Biedermann**, Official Food Control Authority of the Canton of Zurich, Switzerland

Analysis of undesirable hydrocarbons (MOSH/MOAH) in food: Establishment of a new routine method for the separate determination of MOAH with 1-2 and  $\geq 3$  aromatic rings

**Martin Lommatzsch**, Laboratory Lommatzsch & Säger, Germany

# Friday, 26 January 2024

Timings are in Central European Time [CET](#).

## Morning Session | 09:45 – 13:00 CET

What is needed to settle the mineral oil issue?

- To do for MOSH and pre-digested MOSH
- The case of dairy products
- To do for MOAH
- Goal: Removal of uncertainties

**Konrad Grob**, retired from the Official Food Control Authority of the Canton of Zurich, Switzerland

International standardisation work on mineral oil hydrocarbons

**Ludger Brühl**, Max Rubner-Institut (MRI), Germany

## Industry experience

Wax and oil related topics from the perspective of the European Wax Federation

**Dirk Danneels**, European Wax Federation (EWF), Belgium

The MOSH/MOAH issue from the perspective of an ingredient supplier

Manufacturer and distributor of ingredients (invited)

## How will this online conference work?

Our online conference will be live – with interactive participation – and will be held in the English language. Prior to the conference, we will provide you with your login details, which will allow you to participate and ask questions from your preferred location. All you need is a stable internet connection and an audio hardware system – and away you go!



Information available online at:  
[www.akademie-fresenius.com/3283](http://www.akademie-fresenius.com/3283)

 [Book now](#)

# Registration

By web [www.akademie-fresenius.com/3283](http://www.akademie-fresenius.com/3283)  
By email [registration@akademie-fresenius.com](mailto:registration@akademie-fresenius.com)

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## Participation Fee: € 895.00 plus VAT

Representatives of an authority or a public university are eligible for a reduced fee of € 595.00 plus VAT per person (please provide evidence). The reduced fee cannot be combined with other rebates.

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## Do you have any questions?



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## The Organisers

For more than 25 years, Akademie Fresenius has been your partner for practice-orientated training on all the latest topics surrounding the safety and quality of food, consumer goods and chemical products along the whole production chain. Our portfolio not only includes international conferences but also offers national trade meetings, intensive practical seminars and training in small work groups.

Our events are designed to promote an active exchange amongst our participants and offer the perfect platform for bringing the industry, the scientific sector, the authorities and the consulting field together. Excellent service, all-inclusive. Our wide-ranging advanced training opportunities contribute to giving our customers the competitive edge in all quality assurance, risk assessment, legal, production and technical questions.

Akademie Fresenius is a joint venture between Carl Remigius Fresenius Education Group, one of the largest private and independent education groups in Germany, and SGS Institut Fresenius, one of the leading German providers of chemical laboratory analysis.

You can find details on upcoming and new events at [www.akademie-fresenius.com](http://www.akademie-fresenius.com)

## Who will benefit from this conference?

### Professionals working in the fields of:

- ✓ Analysis
- ✓ Quality assurance & control
- ✓ Product safety
- ✓ Raw material control
- ✓ Regulatory affairs & support
- ✓ Research & development
- ✓ Toxicology

### Sectors taking part:

- ✓ Food and drink industry
- ✓ Packaging industry
- ✓ Food retailing
- ✓ Food inspection offices
- ✓ Laboratories
- ✓ Research institutes
- ✓ Professional associations

**Terms of Participation and Purchase:** The registration fee includes the participation in the online event and the event documentation for download. You will receive written confirmation of your registration. Upon receiving our invoice, please transfer the amount due without further deductions before the event begins.

**Group Reductions:** For joint bookings received from one company we grant a 15% discount from the third participant onwards.

**Terms of Cancellation:** Cancellations or rebookings to another event are possible in writing without giving reasons and free of charge up to one week before the start of the online event. In the event of later cancellations or non-login to the online event, no participation fees can be refunded. In this case, however, you will receive access to the documentation download after the event. Please note that you can name a substitute participant free of charge at any time.

**General Terms and Conditions:** By registering, you agree to our General Terms and

Conditions as well as to our Privacy Policy. You can find our GTC on the internet ([www.akademie-fresenius.com/general-terms](http://www.akademie-fresenius.com/general-terms)) or receive them on request.

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