Contaminants and Residues in Food

25 and 26 October 2017 in Mainz/Germany

Highlights

- European Community policy on contaminants in foodstuffs
- Food risk assessment and risk management activities at WHO
- JECFA evaluation of mycotoxins
- MCPD/glycidyl esters in food and all its twists and turns
- Critical review of the 3-MCPD toolbox
- Factors helping to reduce acrylamide
- New aspects on mycotoxins in oats
- Deoxynivalenol (DON), zearalenone, T-2, HT-2 and nivalenol in food and feed
- Tetrodotoxin (TTX) and TTX analogues in marine bivalves and gastropods
- New aspects on pyrrolizidine alkaloids in tea and herbs
- Tropane alkaloids in baby food
- Transfer of THC from hemp to cow’s milk
- Minimisation of MOSH/MOAH in food

The Experts

The Programme

Get-Together on Tuesday, 24 October 2017
Will you arrive on Tuesday? Come to the hotel bar at 8 p.m. and meet other participants and speakers in a relaxed atmosphere.

Wednesday, 25 October 2017
8.30  Registration and coffee
9.00  Welcome address by Akademie Fresenius and the Chair
      Dieter Schrenk, University of Kaiserslautern, Germany

Europe and worldwide – science and policy
9.10  Recent and future developments of EU legislation in the field of mycotoxins and plant toxins
      Frans Verstraete, European Commission, Belgium
9.50  Update on the global risk assessment and risk management perspective
      Kim Petersen, World Health Organization (WHO), Switzerland
10.15 Panel discussion
10.45 Coffee and tea break

Alkaloids
11.15  New aspects on the toxicology of pyrrolizidine alkaloids
       Alfonso Lampen, Federal Institute for Risk Assessment (BfR), Germany
11.40  Pyrrolizidine alkaloids in natural products – a new and enormous challenge for the tea and herbal infusions industry
       • Tea industry action plan along the process chain – from field to cup
       • First successes in the reduction of PA in teas and herbal infusions
       Maximilian Wittig, German Tea Association and German Herbal Infusions Association, Germany
12.05  Current residues and contaminants in baby food including tropane alkaloids
       • Overview of residues and contaminants in baby food during the last ten years
       • Baby food in the area of conflict between safety, feasibility and availability
       • Update on tropane alkaloids
       Georg Hartmann, HIPP-Werk Georg Hipp, Germany
12.30  Panel discussion
13.00  Lunch

Mycotoxins
14.30  Group health based guidance value for zearalenone, T-2 and HT-2 toxin and nivalenol and their modified forms
       Hans Steinkellner, European Food Safety Authority (EFSA), Italy
15.00  Presence of deoxynivalenol (DON) and its acetylated and modified forms in food and feed
       • Hazard identification/characterisation
       • Risk characterisation
       • Acute reference dose (ARFD), tolerable daily intake (TDI)
       • Use of human biomonitoring data
       • Co-exposure to parent mycotoxin and is modified forms
       Lutz Edler, German Cancer Research Center (DKFZ), Germany
15.25  Coffee and tea break
15.55  JECFA evaluation of mycotoxins
       Kim Petersen
16.20  Intestinal metabolism with respect to bound forms of mycotoxins
       Hans-Ulrich Humpf, University of Münster, Germany
16.45  Industry experience with T-2 and HT-2 toxin in oats (including the FEI-project with industrial participation on thermal degradation of T2/HT2-toxins through hot extrusion)
       • Current situation, differences in origins and influence of heat treatment
       Jens Christian Meyer, H. & J. Brüggen, Germany

Get-Together on Tuesday, 24 October 2017
Will you arrive on Tuesday? Come to the hotel bar at 8 p.m. and meet other participants and speakers in a relaxed atmosphere.
Thursday, 26 October 2017

Chair:
Reinhard Matissek, Food Chemistry Institute (LCI) of the Association of the German Confectionery Industry (BDSI), Germany

Residues and contaminants in food of animal origin

8.20  Transfer of THC and other cannabinoids from hemp to cow’s milk – results from a controlled pilot feeding study
Peter Fürst, Chemical and Veterinary Analytical Institute Münsterland-Emscher-Lippe (CVUA-MEL), Germany

8.45  Risk assessment of tetrodotoxins (TTX) and TTX analogues in marine bivalve and gastropods
Hans Steinkellner

Residues of food contact materials in food

9.10  Minimisation of MOSH/MOAH in foods – successful outcome of 3 years research
• What is an “unresolved complex mixture” (hump) in chromatography?
• Discovery of the various potential sources of entry
• Contents in various raw materials – overview
• A new toolbox can help food industry to minimise MOSH/MOAH entries
• The masterplan
Reinhard Matissek
The Experts

Marco Binaglia is a Toxicologist and Senior Scientific Officer in the Biological Hazards and Contaminants Unit (BIO-CONTAM) of EFSA in Parma. He joined EFSA in 2010 and has been the CONTAM Team Leader since 2015.

Bernard Bottex has been a Scientific Officer in the Scientific Committee & Emerging Risks Unit of EFSA in Parma since 2007. He coordinated the working group of the Scientific Committee who prepared the first version of the guidance on the use of the benchmark dose approach in risk assessment in 2009, as well as the working group who updated the above-mentioned guidance in 2017. Before joining EFSA, he worked for the European branch of the International Life Sciences Institute from 2002 to 2006.

Lutz Edler joined the Division of Biostatistics at the German Cancer Research Center in Heidelberg in 1979 and retired therefrom in 2010 being Head of Division since 1991 with responsibilities for biostatistical research and consulting. At present he serves EFSA as Vice-Chair of the CONTAM Panel and chair of the fusarium mycotoxins working group.

Peter Fürst is Chief Executive Officer of the CVUA-MEL in Münster and Honorary Professor at the University of Münster. Until 2014 he was Head of the Department Special Analytical Services. He joined the EFSA CONTAM Panel from 2006 to 2015 where he was Vice-Chair from 2012 to 2015.

Georg Hartmann is a state-approved Food Chemist and responsible for the area of quality assurance with special focus on science and key issues at HIPP in Pfaffenhofen.

Nils Hinrichsen is a Food Chemist. He has been working in oils and fats research since 1999 and with ADM in the Oils and Fats Research Center in Hamburg since 2008.

Hans-Ulrich Humpf is Professor for Food Chemistry at the University of Münster and Head of the institute. His scientific interests are mycotoxins with a focus on HPLC-MS/MS analysis, structure elucidation, thermal stability, biosynthesis, toxicity and mode of action.

Alfonso Lampen is Head of the Department Food Safety at the BFR in Berlin and Professor at the School of Veterinary Medicine Hannover.

Reinhard Matissek is a Professor, the Head of Institute and Director at the LCI of the BDSI, Cologne/Germany. He is a member of several national and international scientific panels and institutions.

Jens Christian Meyer is a Food Chemist and Head of Quality at H. & J. Brüggen in Lübeck including production sites in Poland and France.

Kim Petersen is a Scientific Officer at WHO Department of Food Safety, Zoonoses and Foodborne Diseases. Before joining the WHO, he worked for the Danish Environmental Protection Agency and was member of the EFSA FIP Unit.

Dieter Schrenk has been a Professor for Food Chemistry and Environmental Toxicology at the University of Kaiserslautern since 1996. In 2005 he took on the full professorship for Food Chemistry and Toxicology.

Richard Stadler is the Head of the Institute for Food Safety & Analytical Science at the Nestlé Research Center in Lausanne. Richard has held several research and quality management positions within Nestlé. He is also Chairman of the FoodDrinkEurope process contaminants expert group.

Hans Steinkellner has been a Senior Scientific Officer (Toxicologist) in the Biological Hazards and Contaminants Unit (BIOCONTAM) of EFSA in Parma since 2014. From 2007 to 2014 he was Scientific Officer in the Pesticide Unit. Before joining EFSA he worked for the European Chemicals Bureau of the JRC.

Frans Verstraete works in the European Commission in the Direction General SANTE and is responsible for legislation on contaminants.

Maximilian Wittig is a Food Chemist and has been the German Tea Association’s Secretary General since 2016. He serves as well as an expert on the pyrrolizidine alkaloid issue the German Herbal Infusions Association and Tea & Herbal Infusions Europe.

📅 7 and 8 November 2017 in Cologne/Germany
International Fresenius Conference „Residues of Mineral Oil and Synthetic Hydrocarbons in Food“

Please order information now!
info@akademie-fresenius.com
www.akademie-fresenius.com/2476
Whom do you meet?

Sectors that should take part:
- Food and drink industry
- Food trade
- Packaging industry
- Food inspection offices
- Laboratories
- Research institutes
- Authorities
- Professional associations

Groups that should take part:
Managing directors, boards of directors, managers, consultants and scientists in the fields of:
- Analysis
- Quality assurance & control
- Product safety
- Raw material control
- Regulatory affairs & support
- Research & development
- Toxicology

Trade Exhibition

Our conference provides you with the opportunity of presenting your company in a trade display. Present your products and services and reach out to your specific target groups. We would be happy to provide you with information on all the various options available – from displaying product information to an exhibition stand – with no further obligation on your part.

Use the attached fax reply sheet to request our information material. Or simply call us. We would be more than pleased to assist you personally.

Semsigül Yalcin
phone: +49 231 75896-94
syalcin@akademie-fresenius.de

The Organiser

For over 20 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 Cognos, 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

Do you have any questions?

Programme and conceptual design
Sabine Mummenbrauer
phone: +49 231 75896-82
smummenbrauer@akademie-fresenius.de

Organisation and participant management
Monika Stratmann
phone: +49 231 75896-48
mstratmann@akademie-fresenius.de
Terms of Participation and Purchase
The registration fee includes the event participation, event documentation, lunch, coffee breaks, beverages as well as the evening event. You will receive written confirmation of your registration. Upon receiving our invoice, please transfer the amount due without further deductions before the event begins.

The price of the event documentation includes a hard copy of the documentation as well as an access code to the secure Akademie Fresenius download area. Both the documents and the secure access code will be dispatched around two weeks after the event and as soon as advance payment has been received.

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

Terms of Cancellation
Written cancellations or transfers will be accepted free of charge up to four weeks prior to the start of the event. After this date and up to a week prior to the start of the event we will reimburse 50% of the registration fee. We cannot, unfortunately, provide refunds for later cancellations. Please note that you can name a substitute 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) or receive them on request.

Personal Data
The Akademie Fresenius will keep your data for the purpose of organising this event. We will under no circumstances use your data for commercial trade purposes. In signing this form you consent to our occasionally contacting you by mail, email, fax or phone (please strike through if unwanted) in order to provide you with further information from our company. You can, of course, withdraw your consent whenever you wish. Occasionally we go around taking photos at our events. These are then published anonymously on our website. Further information can be found at: www.akademie-fresenius.com/dataprotection.

Picture Credit
© SusaZoom-Fotalia.com
© mammamaart

Terms of Participation
I would like to take part in the 11th International Fresenius Conference „Contaminants and Residues in Food“, 25 and 26 October 2017 in Mainz/Germany.
Fee: € 1,795.00 plus VAT per person.

I am a representative of an authority or a public university and therefore eligible for a reduced fee of € 795.00 plus VAT per person (please provide evidence). The reduced fee cannot be combined with other rebates.

I would like to take part in the evening event on 25 October 2017 (included in the above price).

Event Documentation
Unfortunately, I am unable to attend. Please send me the complete documentation for € 295.00 plus VAT.

Trade Exhibition
Please send me information on available options for trade exhibition and presenting information.

Terms of Participation and Purchase
The registration fee includes the event participation, event documentation, lunch, coffee breaks, beverages as well as the evening event. You will receive written confirmation of your registration. Upon receiving our invoice, please transfer the amount due without further deductions before the event begins.

Terms of Cancellation
Written cancellations or transfers will be accepted free of charge up to four weeks prior to the start of the event. After this date and up to a week prior to the start of the event we will reimburse 50% of the registration fee. We cannot, unfortunately, provide refunds for later cancellations. Please note that you can name a substitute free of charge at any time.

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

Terms of Cancellation
Written cancellations or transfers will be accepted free of charge up to four weeks prior to the start of the event. After this date and up to a week prior to the start of the event we will reimburse 50% of the registration fee. We cannot, unfortunately, provide refunds for later cancellations. Please note that you can name a substitute 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) or receive them on request.

Personal Data
The Akademie Fresenius will keep your data for the purpose of organising this event. We will under no circumstances use your data for commercial trade purposes. In signing this form you consent to our occasionally contacting you by mail, email, fax or phone (please strike through if unwanted) in order to provide you with further information from our company. You can, of course, withdraw your consent whenever you wish. Occasionally we go around taking photos at our events. These are then published anonymously on our website. Further information can be found at: www.akademie-fresenius.com/dataprotection.

Picture Credit
© SusaZoom-Fotalia.com
© mammamaart

Terms of Participation
I would like to take part in the 11th International Fresenius Conference „Contaminants and Residues in Food“, 25 and 26 October 2017 in Mainz/Germany.
Fee: € 1,795.00 plus VAT per person.

I am a representative of an authority or a public university and therefore eligible for a reduced fee of € 795.00 plus VAT per person (please provide evidence). The reduced fee cannot be combined with other rebates.

I would like to take part in the evening event on 25 October 2017 (included in the above price).

Event Documentation
Unfortunately, I am unable to attend. Please send me the complete documentation for € 295.00 plus VAT.

Trade Exhibition
Please send me information on available options for trade exhibition and presenting information.

Terms of Participation and Purchase
The registration fee includes the event participation, event documentation, lunch, coffee breaks, beverages as well as the evening event. You will receive written confirmation of your registration. Upon receiving our invoice, please transfer the amount due without further deductions before the event begins.

The price of the event documentation includes a hard copy of the documentation as well as an access code to the secure Akademie Fresenius download area. Both the documents and the secure access code will be dispatched around two weeks after the event and as soon as advance payment has been received.

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

Terms of Cancellation
Written cancellations or transfers will be accepted free of charge up to four weeks prior to the start of the event. After this date and up to a week prior to the start of the event we will reimburse 50% of the registration fee. We cannot, unfortunately, provide refunds for later cancellations. Please note that you can name a substitute 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) or receive them on request.

Personal Data
The Akademie Fresenius will keep your data for the purpose of organising this event. We will under no circumstances use your data for commercial trade purposes. In signing this form you consent to our occasionally contacting you by mail, email, fax or phone (please strike through if unwanted) in order to provide you with further information from our company. You can, of course, withdraw your consent whenever you wish. Occasionally we go around taking photos at our events. These are then published anonymously on our website. Further information can be found at: www.akademie-fresenius.com/dataprotection.

Picture Credit
© SusaZoom-Fotalia.com
© mammamaart

Terms of Participation
I would like to take part in the 11th International Fresenius Conference „Contaminants and Residues in Food“, 25 and 26 October 2017 in Mainz/Germany.
Fee: € 1,795.00 plus VAT per person.

I am a representative of an authority or a public university and therefore eligible for a reduced fee of € 795.00 plus VAT per person (please provide evidence). The reduced fee cannot be combined with other rebates.

I would like to take part in the evening event on 25 October 2017 (included in the above price).

Event Documentation
Unfortunately, I am unable to attend. Please send me the complete documentation for € 295.00 plus VAT.

Trade Exhibition
Please send me information on available options for trade exhibition and presenting information.

Terms of Participation and Purchase
The registration fee includes the event participation, event documentation, lunch, coffee breaks, beverages as well as the evening event. You will receive written confirmation of your registration. Upon receiving our invoice, please transfer the amount due without further deductions before the event begins.

The price of the event documentation includes a hard copy of the documentation as well as an access code to the secure Akademie Fresenius download area. Both the documents and the secure access code will be dispatched around two weeks after the event and as soon as advance payment has been received.

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

Terms of Cancellation
Written cancellations or transfers will be accepted free of charge up to four weeks prior to the start of the event. After this date and up to a week prior to the start of the event we will reimburse 50% of the registration fee. We cannot, unfortunately, provide refunds for later cancellations. Please note that you can name a substitute 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) or receive them on request.

Personal Data
The Akademie Fresenius will keep your data for the purpose of organising this event. We will under no circumstances use your data for commercial trade purposes. In signing this form you consent to our occasionally contacting you by mail, email, fax or phone (please strike through if unwanted) in order to provide you with further information from our company. You can, of course, withdraw your consent whenever you wish. Occasionally we go around taking photos at our events. These are then published anonymously on our website. Further information can be found at: www.akademie-fresenius.com/dataprotection.