10th International Fresenius Conference

Pesticide Residues in Food

27 and 28 June 2019 in Wiesbaden/Germany

Highlights

Regulatory requirements and challenges
- General food law and the setting of MRLs
- Alternative sources of pesticide-related compounds
- Processing factors: new European database and experience of industry and food control
- Transfer of biocide residues into food

Monitoring: programmes and challenges
- EFSA on pesticide residues in food and the assessment of the risk for consumers
- Experience from India
- Update on human biomonitoring

Analytical methods and tools: application and developments
- Highly-sensitive determination of glyphosate and glufosinate in complex food matrices
- Nanoflow liquid chromatography high resolution mass spectrometry
- EURL-FV: critical evaluation of supercritical fluid chromatography for pesticide residues analysis

Focus: pesticide metabolites
- Reprocessing of full scan data
- Multi-pesticide metabolites screening in plant-derived commodities

The Experts

Thursday, 27 June 2019

8.30 Registration and coffee

9.00 Welcome address by Akademie Fresenius and introduction by the Chair
   Monika Bross, BASF, Germany

Regulatory requirements and challenges

9.10 MRL setting and general food law – issues to be discussed
   • Official controls conducted by Member States
   • Interdependence with general food law
   • Controls conducted by stakeholders
   Karsten Hohgardt, Federal Office of Consumer Protection and Food Safety (BVL), Germany

9.35 Codex Maximum Residue Limits
   Gracia Brisco, The Secretariat of the Codex Alimentarius Commission, Italy

10.00 Farmers’ perspective to a sustainable future in crop protection
   • Evaluation of the 1107/2009 impact at farm level
   • New possibilities coming from the fertiliser legislation
   • Roadmap Copa-Cogeca/IBMA towards a new approach in crop protection
   • MRL market mechanism or non-tariff barrier of trade
   Luc Peeters, Copa-Cogeca, Belgium

10.25 Panel discussion
10.45 Coffee break

11.15 Biocide residues in food
   • Transfer of biocides into food
   • Case study 1: DEET in hand-picked foods
   • Case study 2: Disinfection by-product chlorate
   Kathrin Gottlob, German Federal Institute for Risk Assessment (BfR), Germany

11.40 Exploring alternative sources of pesticide-related compounds
   • Processing artefacts
   • Soil and water contaminants
   • Contaminants from past pesticide uses
   • Unintentional misuses in organic farming
   • Phytogenic compounds
   Michelangelo Anastassiades, EU Reference Laboratory for Pesticides requiring Single Residue Methods (EURL-SRM), CVUA Stuttgart, Germany

12.10 Panel discussion
12.30 Lunch

14.00 A new European database of processing factors
   • Quality criteria for processing studies and processing factors
   • Representative food processing technologies
   • Transparency and reliability of processing data
   Rebekka Scholz, German Federal Institute for Risk Assessment (BfR), Germany

14.25 Experiences of an official food control laboratory in the assessment of residues in processed food
   • Legal requirements
   • Possibilities to deal with residues in processed food
   Magnus Jezussek, Bavarian Health and Food Safety Authority, Germany

14.50 Processing factors - industry view
   Julie Roiz, FEDIOL, Belgium

15.15 Panel discussion
15.45 Coffee break

Monitoring: programmes and challenges

Chair
Caroline Harris, Exponent, United Kingdom

16.15 The EFSA pesticide residues activities
   • Proposals for setting/reviewing MRLs
   • Assessment of the risk for consumers
   • Challenges ahead
   Maria Anastassiadou, European Food Safety Authority (EFSA), Italy

16.40 Interactivity and refinement for pesticide control in the global supply market of the fruit juice industry
   • Voluntary control system of SGF International
   • FRAPP principles
   • Fruit and vegetable juices
   • Pesticide control of import products
   • Proactive survey of legislation and MRL setting
   Peter Rinke, SGF/IRMA, Germany
17.05 Panel discussion
17.30 End of first conference day
18.30 Departure time for the evening event

After the first conference day Akademie Fresenius would like to invite you to a leisurely evening at the vineyard of Joachim Flick in the wine-growing region Rheingau. You have the opportunity of better getting to know other participants you met during the day over a relaxed wine tasting and meal.

Don't miss out on this opportunity!

Friday, 28 June 2019

8.30 Welcome address by the Chair
Caroline Harris

8.40 (Dietary) exposure assessment of pesticides through human biomonitoring
• Biomarker discovery/verification through human volunteer studies
• Suspect screening of pesticide biomarkers using LC-full scan high resolution MS
• Residues in 24h duplicate diet vs their biomarkers in 24h urine
Hans Mol, Wageningen Food Safety Research, The Netherlands

9.05 Experience of the National Referral Laboratory (NRL) in India with the implementation of fit for purpose methods for the country’s export promotion
• Evolution of NRL: 2004 to date
• Method harmonisation with the EU and across Indian laboratories
• Sustainable improvements and transition from multiresidue to single residue methods
• Impact assessment: a few case studies
Kaushik Banerjee, National Research Centre for Grapes, India

9.30 Panel discussion
9.50 Coffee break

Analytical methods and tools: application and developments

Chair
Lutz Alder, formerly German Federal Institute for Risk Assessment (BfR), Germany

10.10 Evaluation of nanoflow liquid chromatography high resolution mass spectrometry for pesticide residue analysis in food
• Limits of quantitation in the ng Kg-1 range (ca. 100-fold lower than MRLs)
• The use of high dilution factors (1:50 or beyond)
• Matrix effects and matrix-matched calibration
Juan Francisco García-Reyes, University of Jaén, Spain

10.35 Critical evaluation of supercritical fluid chromatography for pesticide residues analysis
• Reducing ion suppression by using SFC-MS/MS
• Multiresidue analysis of pesticides using short run times
Víctor Cutillas Juárez, European Union Reference Laboratory for Pesticide Residues in Fruits and Vegetables (EURL-FV), University of Almería, Spain

11.00 Highly-sensitive determination of glyphosate and glufosinate in complex food matrices
• Overview of recent methods
• Analytical challenges and requirements
• Workflow (automated derivatisation, online-ligand exchange-SPE-LC-/MS/MS)
• Validation of complex matrices
Jörg Konetzki, Institut Kirchhoff Berlin, Germany

11.25 Panel discussion
11.55 Coffee break

Focus: pesticide metabolites

12.15 Disclosure of pesticide metabolites by reprocessing of full scan data
• Are all my hits for real? Significance of data evaluation after reprocessing
• Comparison of reprocessed data to validatable scope
• Regulation still tricky
Friederike Habedank, State Office for Agriculture, Food Safety and Fisheries Mecklenburg-Western Pomerania, Germany

12.40 Multi-pesticide metabolites screening in plant-derived commodities
• Phase I and II metabolism
• LC-QTOF-MS suspect/target screening
• Pilot studies (pak choi, broccoli)
Jürgen Kuballa, GALAB Laboratories, Germany

13.05 Occurrence of pesticide metabolites/degradation products in our diet: what does it mean?
Jana Hajšlová, University of Chemistry and Technology Prague, Czech Republic

13.30 Panel discussion
14.00 Lunch and end of the conference

Information available online at: www.akademie-fresenius.com/2601
The Experts

Lutz Alder worked for the German Federal Institute for Risk Assessment (BfR) between 1991 and 2015. In this period, he coordinated the development of official German analytical methods for pesticides. After his retirement in 2015, he continued to work as a convener for the CEN and started to act as a private consultant.

Michelangelo Anastassiades gained his PhD in pesticide residue analysis. From 2000 to 2002 he worked as a visiting scientist at the USDA. Since 2006 he has been Head of the EU Reference Laboratory for Pesticides using Single Residue Methods.

Maria Anastassiadou joined EFSA in 2014 and works as a Scientific Officer in EFSA’s Pesticide Residues Unit. She holds a PhD in chemistry and worked for over 16 years as a regulatory scientist in the food safety area.

Kaushik Banerjee is heading the National Referral Laboratory for agrochemical residues in India. Over the past two decades, he has been significantly contributing to building holistic food safety and risk assessment systems for various agricultural commodities in India.

Gracia Brisco has been working at the Secretariat of the Codex Alimentarius Commission since 1997 and currently focuses on food safety standards.

Monika Bross has been working at BASF Agricultural Center in Limburgerhof for more than 25 years. Within BASF she has been involved in all types of residue and metabolism studies, but also in dietary exposure assessment and the preparation of dossiers for international submissions (EU, US, Asia, Brazil, JMPR). She is member of association expert teams dealing with residue related topics (including MRL setting).

Victor Cutillas Juárez is a Researcher at the European Union Reference Laboratory for Pesticide Residues in Fruits and Vegetables (EURL-FV) at the University of Almeria. His research focuses on the application of supercritical fluid chromatography for the analysis of pesticides in fruit and vegetables.

Juan Francisco García-Reyes has been Associate Professor of analytical chemistry at the University of Jaén since 2010. His current research interests include the development and application of different UHPLC-HRMS methodologies for small-molecule applications and the use of new ambient and atmospheric pressure ionisation methods.

Kathrin Gottlob is a Food Chemist. Since 2007 she has been working at the German Federal Institute for Risk Assessment (BfR) evaluating biocide residues in food. She is a member of the ad-hoc working group ARTFood (Assessment of Residue Transfer to Food) which supports the Biocidal Products Committee with issues related to human exposure to biocides through food.

Friederike Habedank is Head of the department for the analysis of pesticide residues and organic contaminants at the State Office for Agriculture, Food Safety and Fisheries in Mecklenburg-Western Pomerania. She is active member of national working groups in the field of residue analysis.

Jana Hajšlová is the Head of the laboratory at the Department of Food Analysis and Nutrition of the University of Chemistry and Technology (UCT) Prague. She is the national delegate for the EU HORIZON 2020 Programme Committee ‘Food Security, Sustainable Agriculture and Forestry, Marine, Maritime and Inland Water Research and the Bioeconomy’.

Caroline Harris is the Centre Director for Chemical Regulation and Food Safety in Exponent International’s UK office. After many years as a Regulator at CRD, she continues to be involved with MRLs, import tolerances and pesticide residues in international trade. She also remains highly active in the field of consumer risk assessment.

Karsten Hohgardt is the Head of the unit responsible for risk management in the field of toxicology and residue behaviour at BVL. Since 2006 he has also been Deputy Head of Department “Plant Protection Products”. His main experience lies in MRL setting and residue behaviour.

Magnus Jezussek is a Food Chemist and received his PhD in the field of flavour research. He started his career at the pesticide residue laboratory of the Bavarian Health and Food Safety Authority in 2003 and became Director of the Department for Residues, Contaminants and Consumer Products in 2018.

Jörg Konezki is a Food Chemist and has been working for Institut Kirchhoff Berlin since 2003. As a member of the R&D department he is responsible for the implementation of new analytical methods and the improvement of implemented methods. The main focus of his work is the analysis of contaminants and pesticides.

Jürgen Kuballa is a Chemist and Managing Director of GALAB Laboratories. He has been Chair of the German Laboratory Association Fruits and Vegetables (DeLOG) since 2012 and is currently working on the FOODOMICS project which aims at developing a procedure for testing the authenticity of food.

Hans Mol is a Senior Scientist at Wageningen Food Safety Research. Focus of his research is on pesticide residues and mycotoxins in food and feed, environment, and on human biomonitoring. He is heading the NRL for pesticides in animal products and is Deputy Head of the EURL for mycotoxins and plant toxins.

Luc Peeters is a member of the BelOrta staff responsible for external relations. Before that, he was a General Manager of the research and development centre for vegetable crops, including responsibility for the implementation of a national food safety monitoring system for fruit and vegetables. He is currently the Chairman of the Copa-Cogeca Working Party on PhytoSanitary Questions.

Peter Rinke is a Food Chemist and expert for food authenticity and food safety. He is Head of R&D at SGF International, responsible for further development of the global voluntary control system of the fruit juice industry and analytical research.

Julie Roiz has been Scientific and Regulatory Affairs Manager at FEDIOL since 2013.

Rebekka Scholz is an Analytical Chemist. She joined the BfR in 2014 and worked on the compilation and evaluation of the BFR database for processing factors. From 2016 to 2018, she was involved in creating the EFSA database on processing factors. She also evaluates analytical studies in the context of the approval of plant protection products.
For 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.

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Who do you meet?
Professionals working in the fields of:
• Residue analysis
• Food chemistry
• Monitoring
• Quality assurance and control
• Product safety
• Food safety
• Legal and regulatory affairs
• Registration
• Research and development
• Raw material management

Sectors taking part:
• Agrochemical industry
• Food and drink industry
• Regulatory authorities
• Food inspection offices
• Research institutes
• Scientific consultants
• Professional associations

Of special interest to food chemists: This conference is a training measure recognised by the ZFL (Certification body for advanced food chemistry training) and has been scored with 15 points.

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.

Dominique Perry
phone: +49 231 75896-64
dperry@akademie-fresenius.de

The Organiser
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About

Do you have any questions?
Programme and conceptual design
Claudia Werner
phone: +49 231 75896-84
cwerner@akademie-fresenius.de

Organisation and participant management
Danielle Sörries
phone: +49 231 75896-74
dsoerries@akademie-fresenius.de
We have reserved a limited number of rooms for our participants at reduced rates at the hotel. These rooms can be booked up to six weeks prior to the start of the event. Please book early and directly through the hotel quoting “Fresenius” as reference.