



14th International Akademie Fresenius Conference

Contaminants and Residues in Food

+++ ONLINE CONFERENCE +++

27 and 28 October 2021

Highlights

- European Community policy on contaminants in foodstuffs
- JECFA evaluation of ergot alkaloids
- Studying alternaria toxins' fate during industrial processing
- Challenges for risk assessment of toxic plant ingredients
- Furan and alkylfurans in breakfast cereals
- Risk assessment of hexabromocyclodecanes (HBCDDs) in food
- Update of the EFSA risk assessment of nickel in food and drinking water
- Inorganic arsenic in food
- Update on benchmark levels for MOSH, MOSH-analogues and MOAH in food
- Analysis of mineral oil and synthetic hydrocarbons in food
- Microplastic: Update on analysing methods and occurrence
- Chlorinated paraffins in the food chain
- Sensitivity of analytical methods – some examples besides PFAS



The Experts

Maurus Biedermann Official Food Control Authority of the Canton of Zurich | **Neil Buck** General Mills | **Peter Fürst** Münster | **Rüdiger Helling** Saxon State Ministry for Social Affairs and Cohesion | **Stefanie Hessel-Pras** German Federal Institute for Risk Assessment (BfR) | **Nils Hinrichsen** ADM | **Christer Hogstrand** King's College London | **Ron Hoogenboom** Wageningen Food Safety Research (WFSR) | **Hans-Ulrich Humpf** University of Münster | **Kerstin Krätschmer** EU Reference Laboratory for halogenated POPs in Feed and Food (EURL POPs), Germany | **Utz Mueller** formerly Food Standards Australia New Zealand (FSANZ) | **Elsa Nielsen** National Food Institute, Technical University of Denmark | **Dieter Schrenk** University of Kaiserslautern | **Tanja Schwerdtle** German Federal Institute for Risk Assessment (BfR) | **Holger Sieg** German Federal Institute for Risk Assessment (BfR) | **Richard Stadler** Nestlé Research | **Thomas Stroheker** Nestlé Research | **Michele Suman** Barilla | **Angelika Tritscher** Danone | **Veerle Vanheusden** European Commission | **Frans Verstraete** European Commission | **Christiane Vleminckx** Sciensano

Wednesday, 27 October 2021

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

Morning Session 10:45 – 13:15 CET

Welcome address by Akademie Fresenius and
introduction by the Chairs

Peter Fürst, Münster
Dieter Schrenk, University of Kaiserslautern, Germany

Europe and worldwide – science, policy, practice

Recent and future developments of EU legislation in the
field of agricultural contaminants

Frans Verstraete, European Commission, Belgium

JECFA evaluation of ergot alkaloids

- Ergot alkaloids: Scope of the problem
- Recent JECFA full evaluation (toxicological assessment and exposure assessment)

Utz Mueller, formerly Food Standards Australia New Zealand (FSANZ), Australia

The role of ILSI Europe in advancing the safety of
contaminants in food

Neil Buck, General Mills, Switzerland

Mycotoxins and plant toxins

Studying alternaria toxins' fate during industrial tomato
sauces processing

Michele Suman, Barilla, Italy

Afternoon Session 14:15 – 17:20 CET

Challenges for risk assessment of toxic plant ingredients

- Procedure and challenges for risk assessment of toxic plant ingredients
- Secondary plant metabolites as examples

Stefanie Hessel-Pras, German Federal Institute for Risk Assessment (BfR), Germany

Anti-nutritional factors and plant toxins – industry
perspective

Thomas Stroheker, Nestlé Research, Switzerland

Process contaminants

Recent and future developments of EU legislation in the
field of process and environmental contaminants

Frans Verstraete and **Veerle Vanheusden**,
European Commission, Belgium

Furan and alkylfurans in breakfast cereals

- Analysis, occurrence and formation – results of an ongoing research project

Hans-Ulrich Humpf, University of Münster, Germany

Inorganic and organic substances

EFSA's risk assessment of nitrate and nitrite in feed

Christer Hogstrand, King's College London, UK

Inorganic arsenic in food

Tanja Schwerdtle, German Federal Institute for Risk Assessment (BfR), Germany

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/2945

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Morning Session 10:50 – 13:15 CET

Inorganic and organic substances

Update on the EFSA risk assessment of nickel in food and drinking water

Elsa Nielsen, National Food Institute, Technical University of Denmark, Denmark

Update on the risk assessment of hexabromocyclododecanes (HBCDDs) in food

- Hazard identification and characterisation
- Occurrence and dietary exposure assessment for the European population
- Risk characterisation
- Recommendations

Christiane Vleminckx, Sciensano, Belgium

Heavy metals – supply chain challenges

Angelika Tritscher, Danone, The Netherlands

Mineral oil hydrocarbons

Update on benchmark levels for MOSH, MOSH-analogues and MOAH in food

- More insight in different food categories
- Current data compared to the EFSA exposure assessment of 2012

Rüdiger Helling, Saxon State Ministry for Social Affairs and Cohesion, Germany

MOSH/MOAH in vegetable oil – a review of potential mitigation strategies

- Why is vegetable oil more susceptible to MOSH/MOAH than other food ingredients?
- How can low MOSH/MOAH levels in oil mills and refineries be maintained?
- Different mitigation approaches under discussion
- What downsides could be expected from what mitigation approaches?
- What samples still are problematic – even with changed and improved analytical systems?

Nils Hinrichsen, ADM, Germany

Afternoon Session 14:15 – 16:30 CET

Analysis of mineral oil and synthetic hydrocarbons in food and how to interpret the results

- The potential of comprehensive two-dimensional GCxGC FID/MS to characterise the MOSH and MOAH fraction
- Recognition of polyolefin oligomers and synthetic hydrocarbons
- Quantification of 3-7 ring MOAH

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

Other contaminants

Chlorinated paraffins in the food chain – is there a risk?

- Current state of risk assessment for EU consumers
- Results of a German market basket and meal study
- Importance of baby food studies for estimation of dietary intake for infants
- Comparison of lactational intake through human milk and infant formula

Kerstin Krätschmer, EU Reference Laboratory for halogenated POPs in Feed and Food (EURL POPs), Germany

Sensitivity of analytical methods in relation to risk assessment of contaminants – further examples next to PFAS

Ron Hoogenboom, Wageningen Food Safety Research (WFSR), The Netherlands

Update on microplastic in food

- Further advances concerning material characterisation, detection, cellular uptake and effects of microplastic
- Research approaches to assess the effects of submicro- and nanoplastic particles
- Remaining knowledge gaps and approaches for risk assessment

Holger Sieg, German Federal Institute for Risk Assessment (BfR), Germany

Microplastic: Update on analysing methods and occurrence

Richard Stadler, Nestlé Research, Switzerland

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Information available online at:
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Registration

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Participation Fee: € 895.00 plus VAT

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If you are unable to attend the online event, you can order the event documentation for € 295.00 plus VAT. It will be available after the online event through the download area of our website where you will find the latest versions of the presentations as pdf files.

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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 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.

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Who should attend this conference?

Professionals working in the field of:

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

Sectors taking part:

- Food and beverage industry
- Food retailing
- Packaging industry
- Food inspection offices
- Laboratories
- Research institutes
- Authorities
- 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. The price of the event documentation includes access to the secure Akademie Fresenius download area on our website. 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.

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