



DIE AKADEMIE
FRESENIUS

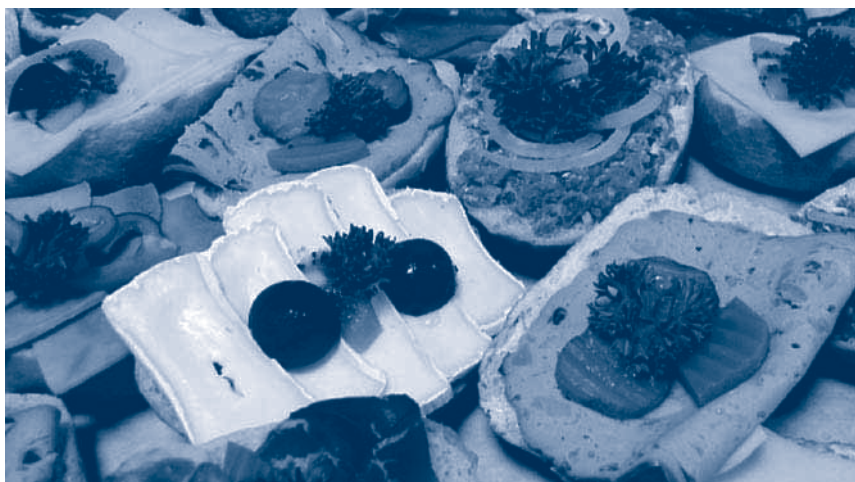
6th International Fresenius Conference

CONTAMINANTS AND RESIDUES IN FOOD

4 and 5 September 2008
in Frankfurt/Germany

HIGHLIGHTS:

- **Process Contaminants**
3-MCPD-esters, Acrylamide
- **Mycotoxins**
Analytics and sampling, T-2, HT-2,
ergot alkaloids
- **PAHs, PFTs & Marine Biotoxins**
with view from EFSA
- **Residues**
Risk assessment & risk benefit,
veterinary drug residues



THE EXPERTS

Thomas Blaha University of Veterinary Medicine of Hannover | **Alistair Boxall** Central Science Laboratory (CSL) | **Giuseppe Calcagni** Besana | **Martin Danaher** Teagasc (The Irish Food and Development Authority) | **Peter Fürst** Chemical State and National Veterinary Examination Office (CVUA Münster) | **Claudia Heppner** European Food Safety Authority (EFSA) | **Stefan Hoth** Peter Kölln KGaA | **Hans-Ulrich Humpf** Münster University | **Niklas Johansson** Swedish Environmental Protection Agency | **Anton Kaufmann** Official Food Control Authority of the Canton of Zurich | **Rudolf Krška** University of Natural Resources and Applied Life Sciences Vienna | **Alfonso Lampen** German Federal Institute for Risk Assessment (BfR) | **Reinhard Matissek** Food Chemistry Institute of the Association of the German Confectionery Industry (LCI) | **Dieter Schrenk** University of Kaiserslautern | **Walburga Seefelder** Nestlé Research Centre | **Richard Stadler** Nestlé Product Technology Centre | **Frans Verstraete** European Commission | **Rolaf van Leeuwen** Dutch Institute for Public Health and the Environment (RIVM) | **Rüdiger Weisshaar** Chemical State and National Veterinary Examination Office (CVUA Stuttgart)

☑ Talk to 19 international experts
and benefit by getting
one-on-one advice!

THE PROGRAMME

Get-Together on Wednesday, 3 September 2008



Will you arrive on Wednesday? We invite you to come into the hotel bar at 8 p.m. to meet other participants and speakers in a relaxed atmosphere.

Thursday, 4 September 2008

8.15 Registration & Coffee

9.00 **Welcoming speech by the organizers and the chairperson**

Dieter Schrenk, University of Kaiserslautern/Germany

Current situation in Europe

9.10 **Update on regulatory issues, strategy, current and future topics**

Frans Verstraete, European Commission, Brussels/Belgium

Process contaminants

9.40 **Update on acrylamide mitigation: what we have achieved since 2002**

Richard Stadler, Nestlé Product Technology Centre, Orbe/Switzerland

10.10 Panel discussion

10.30 Coffee break

11.00 **3-MCPD-esters in edible fats and fat containing products**

- Analysis of 3-MCPD-esters
- Formation and content in different foodstuffs
- 3-MCPD-esters and deep frying

Rüdiger Weisshaar, Chemical State and National Veterinary Examination Office (CVUA Stuttgart), Fellbach/Germany

11.30 **Risk assessment of 3-MCPD-esters in food**

- Toxicology of 3-MCPD, special aspects of MCPD-esters; including toxicokinetic informations
- Open questions regarding toxicokinetics and molecular mechanism.

Alfonso Lampen, German Federal Institute for Risk Assessment (BfR), Berlin/Germany

12.00 **MCPD-esters in food: analytical challenges and knowledge gaps**

- Analytical methods
- Occurrence in foods
- Formation in vegetable oils
- In vitro enzymatic hydrolysis of MCPD-esters

Walburga Seefelder, Nestlé Research Centre, Lausanne/Switzerland

12.30 Panel discussion

13.00 Lunch

Mycotoxins

Chairperson:

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

14.30 **General overview and problem solving approaches regarding analytics and sampling**

- Isotope standards
- Aspects for setting maximum levels
- T-2 and HT-2

Hans-Ulrich Humpf, Münster University, Münster/Germany

15.00 **T-2 and HT-2 toxins in Oats and Oat Products. Current status and research activities of the European oat industry**

- Present knowledge of the toxin levels in oat of various origins
- Distribution in raw oats, oat products and by-products
- Aim and scope of the T-2 and HT-2 research project of the European oat industries

Stefan Hoth, Peter Kölln KGaA, Elmshorn/Germany

15.30 **Significance, chemistry and determination of six major ergot alkaloids and their epimers**

- Significance of ergot alkaloids: Toxicology and current regulations
- Epimerisation behavior of important ergot alkaloids
- Simultaneous determination of six major ergot alkaloids and their epimers by LC-MS/MS

Rudolf Krska, University of Natural Resources and Applied Life Sciences Vienna, Tulln/Austria

16.00 Panel discussion

16.30 Coffee break

Other Contaminants

17.00 **Reassessment of polycyclic aromatic hydrocarbons (PAHs) by EFSA**

- Occurrence and exposure in Europe
- Indicators for occurrence and toxicology
- TEF concept
- Risk characterization

Peter Fürst, Chemical and Veterinary Control Laboratory (CVUA Münster), Münster/Germany

17.30 **EFSA's opinion on Marine Biotoxins**


- Okadaic Acid and Analogues

Rolaf van Leeuwen, Dutch Institute for Public Health and the Environment (RIVM), Bilthoven/The Netherlands

18.00 Panel discussion

18.20 End of the first conference day

Joachim Flick
WEINGUT IN DER STRASSENMÜHLE



After the first conference day Akademie Fresenius would like to invite you to a leisurely evening on the vineyard of Joachim Flick. You have the opportunity of better getting to know the contacts you made during the day over a relaxed meal and wine from the Rheingau region.

Friday, 5 September 2008

Chairperson:

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

8.30 EFSA's opinion on perfluorooctane sulfonate (PFOS) and perfluorooctanoic acid (PFOA)

- Occurrence
- Exposure
- Risk assessment

Niklas Johansson, Swedish Environmental Protection Agency, Stockholm/Sweden

9.00 Panel discussion

Residues

Chairperson:

Dieter Schrenk, University of Kaiserslautern/Germany

9.15 Risk- and Epidemiology-based Sampling

- The history of, the reasoning for, and the benefits of risk-orientation
- The switch from the focus on single animals/carcasses to the focus on populations (= epidemiology-based)
- How to assess the risk level of herds and flocks in terms of food safety relevant criteria and indicators (e.g. residues)
- How to switch from evenly distributed sampling schemes to a risk- and epidemiology-based sampling

Thomas Blaha, University of Veterinary Medicine of Hannover, Hannover/Germany

9.45 Quantitative multiresidue method for veterinary drugs by UPLC-TOF

- Time of flight mass spectrometry

Anton Kaufmann, Official Food Control Authority of the Canton of Zurich, Zurich/Switzerland

10.15 View from the industry

Giuseppe Calcagni, Besana Group, St. Gennaro Vesuviano/Italy

10.45 Panel discussion

11.15 Coffee break

11.45 EFSA's risk assessment on Nitrate in vegetables

- Risk and exposure assessment
- Risk benefit assessment

Claudia Heppner, European Food Safety Authority (EFSA), Parma/Italy

12.15 Uptake of veterinary medicines into plants: is it an issue?

- Occurrence of veterinary medicines in soils and waters
- Concerns over the presence of medicines in the environment
- Indirect consumer exposure routes for veterinary medicines
- Exposure assessment for drinking waters and plants
- Assessment of potential risks to human health

Alistair Boxall, Central Science Laboratory (CSL), York/UK

12.45 Development of a risk based approach for the control of residues of veterinary drugs, feed additive and other pharmaceuticals in food of animal origin

- Residue surveillance
- Veterinary medicines database
- Risk ranking

Martin Danaher, Teagasc (The Irish Food Research and Development Authority), Dublin/Ireland

13.15 Panel discussion

13.45 End of the conference & lunch

THE EXPERTS

Thomas Blaha is Professor of Epidemiology at the University of Veterinary Medicine, Hannover since 1990. He is President of the International Society for Animal Hygiene (ISAH) since 2005.



Alistair Boxall is head of the CSL/University of York EcoChemistry Research Group. He is an environmental chemist and his work focuses on the fate, effects and risks of emerging chemical contaminants. He is a member of the UK Veterinary Products Committee.



Giuseppe Calcagni is President of the Board of Directors of the Besana Group, San Gennaro Vesuviano/Italy. In 2003 he became President of the FRUCOM Scientific Committee and in 2006 President of FRESHFEL.



THE EXPERTS

Martin Danaher is Senior Research Officer Head of National Reference laboratory at Teagasc, where he leads a team of 18 scientists. He has works on a broad range of residues including plant toxins, algal toxins and therapeutics.



Peter Fürst is currently Head of the department of „Central Analytical Services“ at the Chemical state and National Veterinary Examination Office in Münster/Germany and also member of the EFSA Panel on Contaminants in the Food Chain since 2006.



Claudia Heppner holds a PhD in Plant Pathology. In 2002 she joined the European Food Safety Authority, heading the unit on contaminants and supporting the work of the EFSA's panel on contaminants in the food chain.



Stefan Hoth holds a PhD in molecular biology and is Head of the department „Research and Quality Management“ of the Peter Kölln KGaA since 2004. He is member of the T-2 / HT-2 working group within the CEEREAL association.



Niklas Johansson is working as Senior Scientific Advisor at the Swedish EPA, principally on risk assessment and research planning. He spends part of his time at the Karolinska Institut of Environmental Medicine.



Anton Kaufmann has 20 years of experience in instrumental food analysis. His current activities involve the development of multiresidue methods by LC-MS. The initial focus shifted from tandem mass spectrometry to high resolution mass spectrometry (time of flight).

Rudolf Krska is head of the Center for Analytical Chemistry and deputy director of the Department for Agrobiotechnology at the University of Natural Resources and Applied Life Sciences Vienna. He is a resource person of the FAO/WHO.



Alfonso Lampen is head of the Department Food Safety at the Federal Institute for Risk Assessment in Berlin and extra Professor at the School of Veterinary Medicine Hannover.



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



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



Walburga Seefelder is a food chemist and project manager at the Nestlé Research Centre in the Quality and Safety department (Contaminants Group) since 2004.



Richard Stadler is currently Heading the Quality Management Department of Nestlé Product Technology Centre, Orbe/Switzerland. In 1992 he started at the Nestlé Research Centre.



Frans Verstraete is responsible for the legislation on mycotoxins and some contaminants of industrial and environmental origin at the European Commission, Brussels/Belgium. He chairs the EU Contaminants Working Group.

Rolaf van Leeuwen is Senior Toxicologist Food Safety at the Division of Nutrition and Consumer Safety of the National Institute for Public Health and Environment (RIVM) in Bilthoven. He is member of the EFSA Panel on Contaminants in the Food Chain.

Rüdiger Weisshaar is food chemist at CVUA Stuttgart, starting with radiochemistry, than responsible for analysis of veterinary drug residues. Since 2002 he is responsible for edible fats and oils and for process borne contaminants.



WHOM DO YOU MEET?

Groups that should take part:

Managing directors, boards of directors, managers, consultants and scientists in the field of

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

Sectors that should take part:

- Food industry
- Food trade
- Agrochemical industry
- Food inspection offices
- Laboratories
- Research institutes
- Authorities
- Professional associations

The Organizers

AKADEMIE FRESENIUS is a joint venture of SGS Institut Fresenius GmbH and Cognos AG, one of the leading private educational institutes in Germany. Akademie Fresenius organises national and international conferences and congresses on current topics from the economic and scientific sectors for both specialists and the industry. You can find details on upcoming and new events at www.akademie-fresenius.de

Consumer protection is becoming increasingly important and the legal requirements in regard to quality assurance in the production and use of food have become much more stringent. As an accredited partner, SGS INSTITUT FRESENIUS offers fast and competent assistance in all analytical and hygiene-relevant issues concerning food. Vast experience in analytical sciences and most recent analytical equipment is used to develop and validate methods relevant for the quality assessment of pesticide products and monitoring of pesticide/metabolites residues and other contaminants at trace levels. Customers also benefit from many years of experience in the assessment of legal issues in this field.

www.institut-fresenius.de

Sponsoring and Exhibition

Take advantage of our conference – use it as a platform to present your products and services to a select group of speakers and participants.

To get more information, simply use the fax reply enclosed with this brochure. To find out about other possibilities of creating successful presentations, please contact us:

Frank Ropers,
phone: +49 231 75896-85
fropers@akademie-fresenius.de



REGISTRATION

REGISTRATION

6th International Fresenius Conference

„Contaminants & Residues in Food“

4 to 5 September 2008 in Frankfurt/Germany



DIE AKADEMIE
FRESENIUS

HOW TO REGISTER

By web

www.akademie-fresenius.de/1892

By email

mstratmann@akademie-fresenius.de

By fax

+49 231 75896-53

By mail

Die Akademie Fresenius GmbH
Alter Hellweg 46, 44379 Dortmund,
Germany

If you have any **questions regarding the organisation** please contact:



Monika Stratmann
Event Organisation
phone: +49 231 75896-48
email: mstratmann@akademie-fresenius.de

If you have any **questions regarding the programme** please contact:



Uta-Sonja von Schumann
Conference Management
phone: +49 231 75896-81
email: usvschumann@akademie-fresenius.de

PARTICIPATION

- Yes!** I would like to take part in the 6th International Fresenius Conference „Contaminants & Residues in Food“, 4 to 5 September 2008 in Frankfurt/Germany. Fee: € 1,495.00 plus VAT per person. Event number: VK1892

I would like to take part in the **evening event** on 4 September 2008 (included in the above price).

- Yes No

SPECIAL RATE

- Yes!** I am a representative of an authority, university or a public research institute and therefore eligible for a reduced fee of € 795.00 plus VAT (please provide evidence). The reduced fee cannot be combined with other rebates.

CONFERENCE DOCUMENTATION

- No! Unfortunately, I am unable to attend. Please send me the complete conference documentation for € 295.00 plus VAT (hard copy and electronic version).

EXHIBITION AND SPONSORING

- Yes! Please send me information on **exhibition and sponsoring possibilities** during the event.

My Account Number is (if available): _____

Title, first name, name _____

Position _____

Department _____

Company/organisation _____

Address, P.O. Box _____

ZIP-code, city, country _____

Phone number _____

Fax number _____

Email _____

Date _____



Signature

Billing Address (only if different from the above address) _____

First name, name _____

Department _____

W E B

TERMS OF PARTICIPATION AND PURCHASE:

The registration fee includes **the conference participation, complete conference documentation, lunch, coffee breaks, conference beverages** as well as the **evening event** on 4 September 2008. You will receive a written confirmation of your registration. Upon receiving our invoice, please transfer the amount due without further deductions before the conference begins.

The price of the conference documentation includes a hard copy of the documentation as well an access code to the secure Akademie Fresenius download area where you can download the complete conference documentation, including any subsequent updates, in electronic form – subject to the approval of the respective speakers. 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.

NO-RISK BOOKING:

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 General Terms and Conditions on the internet (www.akademie-fresenius.de/agnb) or receive them on request.

PERSONAL DATA

The Akademie Fresenius will keep your personal 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. Further information can be found at www.akademie-fresenius.de/datenschutz

VENUE/CONFERENCE HOTEL

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Email: reservation.hi-frankfurt-airportnorth@queensgruppe.de
Web: www.frankfurt-airport-north-holiday-inn.de

We have reserved a **limited number of rooms** for our participants **at reduced rates** at the Holiday Inn Frankfurt Airport North Hotel. These rooms can be booked up to six weeks prior to the start of the event and as long as there is availability. Please book early and directly through the hotel quoting **“Fresenius”** as reference.