

PROGRAM

(Version 30/09/2026)

12th International Symposium on **RECENT ADVANCES IN FOOD ANALYSIS (RAFA 2026)**

November 3-6, 2026

Organized by

**Department of Food Analysis and Nutrition,
University of Chemistry and Technology, Prague (UCT Prague),
Czech Republic**

&

**Wageningen Food Safety Research (WFSR),
part of Wageningen University & Research, The Netherlands**



Ministry of Agriculture
of the Czech Republic

*RAFA 2026 is held under auspices of the Minister of Agriculture of
the Czech Republic, Martin Šebestýán.*

RAFA 2026 - PROGRAM AT A GLANCE

Date / Time	TUESDAY November 3, 2026	WEDNESDAY November 4, 2026	THURSDAY November 5, 2026	FRIDAY November 6, 2026						
7:30-8:30	Registration for the conference Workshops (9:00-13:00) Opportunities to collaborate in a European research and innovation area Leo hall Vibrational spectroscopy and chemometrics Virgo hall	Registration desk open		Registration desk open						
8:30-9:00										
9:00-10:30		Session 5 Workshop Experiences, achievements and challenges by EU Reference Laboratories I Zenit hall	Session 6 Food Authenticity & Fraud I Nadir hall	Session 7 Food allergens Leo & Virgo halls	Session 14 Food contaminants I Zenit hall	Session 15 Progress in general food analysis I Nadir hall	Session 16 Reading between the Peaks: Chances and challenges of HRMS-based screening in official food control Leo & Virgo halls	Session 23 Per- and polyfluoro-alkyl substances (PFAS) Zenit hall	Session 24 Omics strategies in food analysis Nadir hall	Session 25 Bioanalytical methods for food quality & safety control Leo & Virgo halls
10:30-11:00		Exhibition Coffee break Foyer / Meridian / Tycho & Kepler halls			Exhibition Coffee break Foyer / Meridian / Tycho & Kepler halls					
11:00-11:30		Session 8 Workshop Experiences, achievements and challenges by EU Reference Laboratories II Zenit hall	Session 9 Food Authenticity & Fraud II Nadir hall	Session 10 Bioactive compounds: Natural toxins and psychoactive substances Leo & Virgo halls	Session 17 Food contaminants II Zenit hall	Session 18 Progress in general food analysis II Nadir hall	Session 19 Living Lab Authenticity on trial: What it actually takes to catch food fraud Leo & Virgo halls	Exhibition Coffee break Foyer / Meridian halls		
11:30-12:30								Session 26 Food analysis beyond imagination Zenit & Nadir halls		
12:30-13:00		Lunch Conference centre restaurant Veduta			Lunch Conference centre restaurant Veduta			Closing address, Poster Awards Zenit & Nadir halls		
13:00-13:30										

Date / Time	TUESDAY November 3, 2026			WEDNESDAY November 4, 2026			THURSDAY November 5, 2026		
13:00-14:00				Exhibition Poster session I			Exhibition Poster session II		
14:00-14:30	Opening ceremony & Welcome Zenit & Nadir halls			Vendor seminars (13:30-14:15) Vendor seminars (14:45-15:30)			Vendor seminars (13:30-14:15) Vendor seminars (14:45-15:30)		
14:30-15:30	Session 1 - Plenary Recent issues and novel approaches in food analysis I Zenit & Nadir halls								
15:30-16:00	Exhibition Coffee break Foyer / Meridian halls			Exhibition Coffee break Foyer / Meridian / Tycho & Kepler halls			Exhibition Coffee break Foyer / Meridian / Tycho & Kepler halls		
16:00-18:00	Session 2 Recent issues and novel approaches in food analysis II Zenit hall	Session 3 Migrants from food contact materials Nadir hall	Session 4 Workshop Smart data handling and AI in food analysis Leo & Virgo halls	Session 11 Bioactive compounds: Natural toxins and psychoactive substances Zenit hall	Session 12 Process induced contaminants Nadir hall	Session 13 Interactive seminar Step by step strategies for fast development of smart analytical methods Leo & Virgo halls	Session 20 Flavour and off-flavour significant compounds Zenit hall	Session 21 Human biomonitoring and exposomics Nadir hall	Session 22 AOAC INTERNATIONAL and ILSI Europe: Harmonizing methods and managing risk: A food industry perspective Leo & Virgo halls
18:00-18:30									
18:30-19:30	Welcome Cocktail Foyer / Meridian halls								
From 20:00							Symposium Dinner		

Coffee breaks will be located in the Foyer / Meridian / Tycho & Kepler / Aquarius & Taurus halls.
Conference lunches will be served in the conference centre restaurant Veduta.

REGISTRATION

MONDAY, November 2, 2026

16:00–19:00

Registration for the RAFA 2026 conference

Foyer of the Clarion Congress Centre

TUESDAY, November 3, 2026

8:00–18:00

Registration for the RAFA 2026 conference

Foyer of the Clarion Congress Centre

WEDNESDAY, November 4, 2026

8:00–18:00

Registration desk open

Foyer of the Clarion Congress Centre

THURSDAY, November 5, 2026

8:00–18:00

Registration desk open

Foyer of the Clarion Congress Centre

FRIDAY, November 6, 2026

8:00–14:00

Registration desk open

Foyer of the Clarion Congress Centre

WORKSHOPS

TUESDAY, November 3, 2026

9:00-13:00

Leo hall

Opportunities to collaborate in a European research and innovation area

Moderators:

Jana Hajslova / Monika Tomaniova, University of Chemistry and Technology Prague, Prague, Czech Republic

Nada Konickova, Technology Centre Prague, Czech Republic



9:00-9:30

Registration & Welcome Coffee

9:30-9:35

Opening & Welcome

9:35-10:20

Opportunities for food scientists to participate in the Horizon Europe programme

Nada Konickova, Jana Cejkova, Technology Centre Prague, Horizon Europe NCP - Cluster 6

Opportunities for mobility of researchers and measures to support widening countries participation in Horizon Europe

Petra Fedorova, Technology Centre Prague, Horizon Europe NCP - Widening participation

10:20-10:30

NCP4EIT Training, Networking and Best Practices Initiative

Anna Voseckova, Technology Centre Prague, EIT NCP

10:30-10:50

Collaboration opportunities and support to innovation offered by the EIT Food (programmes dedicated to students, start-ups, researchers and innovators)

Monika Tomaniova, University of Chemistry and Technology Prague, Prague, Czech Republic & EIT Food Country Representative Czech Republic

10:50-11:20

Coffee break

11:20-11:40

From research results to industry pilots: validation, matchmaking and technology transfer with support from innovation centres

Julie Levkova, Central Bohemian Innovation Center, Prague, Czech Republic

11:40-12:10

Examples of EIT supported projects and activities

[MarbleMat](#)

[Galochrom](#)

12:10-12:50

Examples of projects and activities in the European Research Area

[Data4Food2030](#) - Discovering the value of data economy in European food systems

[BIOTOXDoc](#) - Safe food in a world of changing climate: The doctoral training programme to develop novel control, mitigation and risk assessment methods for biotoxins

[EFF-CoP](#) - European Food Fraud Community of Practice

12:50-13:00

Questions & Answers & Networking

Closing of the workshop

WORKSHOPS

November 3, 2026

TUESDAY, November 3, 2026

9:00-13:00

Virgo hall

WORKSHOP

Vibrational spectroscopy and chemometrics

Moderators:

Vincent Baeten & François Stevens

Walloon Agricultural Research Centre (CRA-W), Gembloux, Belgium

Vibrational spectroscopy, including Near-Infrared (NIR), Mid-Infrared (MIR) and Raman spectroscopy, has become the most widely used non-destructive analytical approach in the food and feed sectors. Its high sample throughput, ability to determine multiple quality parameters in a single analysis, minimal sample preparation and potential for at-line, on-line and laboratory applications make these techniques highly attractive for routine quality and safety control. The workshop will introduce the basic principles and instrumentation of NIR, MIR and Raman spectroscopy, followed by an overview of chemometric approaches required for the effective interpretation of spectroscopic data. Particular attention will be given to the role of vibrational spectroscopy combined with chemometrics in addressing current challenges in the agri-food sector, including quality assessment, detection of non-conformity, authentication, and the identification of targeted and untargeted adulterants and contaminants. Invited contributions will further illustrate current developments and practical applications of these technologies. The workshop is designed for participants interested in the principles, instrumentation and practical use of vibrational spectroscopy and chemometrics for food and feed analysis, quality control and safety assessment.

9:00-10:30 **W1**

BASICS OF VIBRATIONAL SPECTROSCOPY

NIR principles & Instrumentation

Vincent Baeten, Walloon Agricultural Research Centre, Gembloux, Belgium

MIR & Raman principles & Instrumentation

Vincent Baeten, Walloon Agricultural Research Centre, Gembloux, Belgium

10:30-11:00

Coffee break

11:00-12:00 **W2**

BASICS OF CHEMOMETRICS

François Stevens, Walloon Agricultural Research Centre, Gembloux, Belgium

12:00-12:25 **W3**

RAPID DETECTION OF BLACK PEPPER ADULTERATION USING BENCHTOP AND HANDHELD INFRARED SPECTROMETERS COMBINED WITH CHEMOMETRICS

Paul Rentz, AERIAL, Illkirch-Graffenstaden, France

12:25-12:50 **W4**

REAL-TIME IN-FIELD WHEAT QUALITY ANALYSIS AND MYCOTOXIN SCREENING USING ON-COMBINE NEAR-INFRARED SPECTROSCOPY

Patrick Rennhofer, BOKU University, Department of Agricultural Sciences, Institute of Bioanalytics and Agro-Metabolomics, Tulln, Austria

12:50-13:00

Closing remarks

Vincent Baeten, Walloon Agricultural Research Centre, Gembloux, Belgium

ORAL SESSIONS

TUESDAY, November 3, 2026

14:00-14:30

Zenit & Nadir
halls

OPENING CEREMONY & WELCOME

14:30-15:30

Zenit & Nadir
halls

SESSION 1 - PLENARY:

Recent issues and novel approaches in food analysis I

14:30-15:00

L1

IT TAKES A SMALL STEP TO FAKE FOOD BUT A GIANT LEAP TO AUTHENTICATE:

Nicolai Zederkopff Ballin, Danish Veterinary and Food Administration, Ringsted, Denmark

15:00-15:30

L2

DATA-DRIVEN STRATEGIES TO REDUCE COMPLEXITY IN NON-TARGET HRMS ANALYSIS OF FOOD SAMPLES

Anneli Krueve, Stockholm University, Stockholm, Sweden

15:30-16:00

Coffee Break / EXHIBITION

ORAL SESSIONS

November 3, 2026

TUESDAY, November 3, 2026

SESSIONS 2 & 3 & 4, in parallel

16:00-18:10
Zenit hall

SESSION 2: Recent issues and novel approaches in food analysis II

16:00-16:20 L3

UNRAVELLING THE MYSTERIES OF MODIFIED MYCOTOXINS
Franz Berthiller, BOKU University, Tulln, Austria

16:20-16:40 L4

FROM BITTER TO BETTER: FIXING OFF-FLAVORS IN PLANT PROTEINS
Corinna Dawid, Technical University of Munich, Munich, Germany

16:40-17:00 L5

SAMPLE-TO-SOLUTION APPROACHES FOR NATURAL TOXIN ANALYSIS AT THE POINT OF NEED
Gert Salentijn, Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, Wageningen, The Netherlands

17:00-17:20 L6

CHALLENGES OF MICROPLASTICS ANALYSIS IN THE CONTEXT OF FOOD SAFETY
Dorte Herzke, Norwegian Institute of Public Health, Oslo, Norway

17:20-17:40 L7

AUTHENTICATION OF INSECT-BASED PRODUCTS: PROTEOMICS-MS TO HIGHLIGHT FARMED ANIMAL PROTEINS RESIDUES
Marie-Caroline Lecrenier, Walloon Agricultural Research Centre, Gembloux, Belgium

17:40-18:00 L8

STRUCTURE-INFORMED PROFILING OF PREBIOTIC FOOD OLIGOSACCHARIDES BY UHPLC-FLR-CYCLIC IMS-HRMS: FROM INGREDIENT FINGERPRINTS TO PROBIOTIC CONSUMPTION PATTERNS
Thomas Tilmant, CER Groupe, Belgium & Wallonia Institute of Food Science and Technology, Charleroi, Belgium

18:00-18:10 L9*

ENANTIOSELECTIVE GC×GC-TOFMS IN FOOD ANALYSIS: A NOVEL ANALYTICAL APPROACH FOR FOOD ANALYSIS
Micaela Galletta, Messina Institute of Technology c/o Department of Chemical, Biological, Pharmaceutical and Environmental Sciences, University of Messina, Messina, Italy

18:30-19:30

Symposium Welcome Cocktail
(Clarion Congress Hotel Prague)

ORAL SESSIONS

TUESDAY, November 3, 2026

SESSIONS 2 & 3 & 4, in parallel

16:00-18:00

Nadir hall

SESSION 3: Migrants from food contact materials

16:00-16:20 L10

ANALYTICAL AND TOXICOLOGICAL METHODS FOR SAFETY OF FOOD CONTACT MATERIALS

Erich Leitner, Graz University of Technology, Institute of Analytical Chemistry and Food Chemistry, Graz, Austria

16:20-16:30 L11*

A PRIORITIZATION STRATEGY FOR CHEMICALS ASSOCIATED WITH REUSABLE FOOD PACKAGING

Louna Saintcas, ANSES, Fougères, France

16:30-16:40 L12*

SCREENING OF IAS AND NIAS IN FOOD PACKAGING: MONITORING CONTAMINANT PROFILES CONNECTING REGULATORY GUIDELINES AND REAL-WORLD SAMPLES

Alessia Turina, UNITO, Department of Chemistry, University of Turin & INRIM, National Institute of Metrological Research, Turin, Italy

16:40-17:00 L13

MIGRATION TESTING OF PRIMARY AROMATIC AMINES FROM POLYAMIDE KITCHENWARE: THE IMPACT OF PH ON MIGRATION VERSUS DEGRADATION KINETICS

Elisabeth Koch, German Federal Institute for Risk Assessment, Berlin, Germany

17:00-17:20 L14

ANALYTICAL CHEMISTRY, AN ESSENTIAL TOOL FOR EVALUATING STRATEGIES IN MECHANICAL POLYOLEFIN RECYCLING

Christian Klampfl, Institute of Analytical and General Chemistry, Johannes Kepler University Linz, Linz, Austria

17:20-17:30 L15*

FIT FOR FOOD CONTACT? ANALYTICAL CHARACTERIZATION OF POST-CONSUMER RECYCLED POLYOLEFINS

Elise Hecht, Graz University of Technology, Institute of Analytical Chemistry and Food Chemistry, Graz, Austria

17:30-17:50 L16

APPLICATION OF ONLINE COUPLED LC-GC-FID TO DETERMINE SPECIFIC MIGRATION OF POTENTIALLY HARMFUL CYCLIC SILOXANES FROM FOOD CONTACT SILICONE ELASTOMERS

Martin Eckardt, Labor Lommatzsch & Säger GmbH, Cologne, Germany

17:50-18:00 L17*

BEYOND DETECTION: OBSERVING CHEMICAL MIGRATION FROM SINGLE MICROPLASTICS IN FOOD WITH NANOSPRAY DESORPTION ELECTROSPRAY IONIZATION (NANO-DESI) MASS SPECTROMETRY IMAGING

Louis Thomas, ONIRIS, LABERCA, Nantes, France & McGill University, Montréal, Canada

18:30-19:30

Symposium Welcome Cocktail (Clarion Congress Hotel Prague)

ORAL SESSIONS

November 3, 2026

TUESDAY, November 3, 2026

SESSIONS 2 & 3 & 4, in parallel

16:00-18:00

Leo & Virgo
halls

SESSION 4: WORKSHOP

Smart data handling and AI in food analysis

This workshop will address advanced strategies for the processing, integration and interpretation of complex data generated in food analysis. The programme will cover current workflows, methodological challenges and emerging computational approaches, including foundation models, transfer learning and explainable artificial intelligence. Selected applications will demonstrate how these approaches can support the identification of emerging food system risks, improve cross-experiment learning in untargeted mass spectrometry, and enable more robust interpretation of chemical signatures related to lipid oxidation, food authenticity and aroma profiling.

16:00-16:30 L18

MAKING SENSE OF METABOLOMICS DATA: WORKFLOWS, PITFALLS, AND EMERGING APPROACHES

Vit Kosek, University of Chemistry and Technology Prague, Prague, Czech Republic

16:30-16:50 L19

ROLE OF AI IN THE IDENTIFICATION OF EMERGING FOOD SYSTEMS RISKS

Akos Jozwiak, Syreon Research Institute & Institute of Food Chain Science, University of Veterinary Medicine, Budapest, Hungary

16:50-17:10 L20

A FOUNDATION MODEL FOR DATA INDEPENDENT ACQUISITION HIGH-RESOLUTION MASS SPECTROMETRY

Niek de Jonge, Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, Wageningen, The Netherlands

17:10-17:30 L21

DECODING OXIDATION SIGNATURES IN LIPID FOODS THROUGH EXPLAINABLE ARTIFICIAL INTELLIGENCE AND STEROL OXIDOMICS

Vladimiro Cardenia, University of Turin, Grugliasco, Italy

17:30-17:50 L22

TRANSFER LEARNING FOR CROSS-EXPERIMENT DEEP LEARNING IN UNTARGETED MASS SPECTROMETRY

Andrea Junior Carnoli, Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, Wageningen, The Netherlands

17:50-18:00 L23*

EXPLAINABLE ARTIFICIAL INTELLIGENCE MEETS AROMA PROFILING: FROM COCOA ORIGIN AUTHENTICATION TO AROMA WHEEL DEVELOPMENT

Giorgio Felizzato, University of Turin, Grugliasco, Italy

18:30-19:30

Symposium Welcome Cocktail (Clarion Congress Hotel Prague)

ORAL SESSIONS

WEDNESDAY, November 4, 2026

SESSIONS 5 & 6 & 7, in parallel

9:00-10:40
Zenit hall

SESSION 5: WORKSHOP **Experiences, achievements and challenges by EU Reference Laboratories I**

The workshop will focus on sharing practical insights, key accomplishments, and current challenges faced by EU Reference Laboratories. Participants will explore best practices, innovative approaches, and issues related to harmonization across member states. The sessions will also provide a platform for discussion, collaboration, and identifying future opportunities for strengthening this essential European infrastructure.

9:00-9:20 **L24** **CURRENT CHALLENGES OF THE EURL/NRL NETWORK FOR HALOGENATED POPS IN FEED AND FOOD**

Alexander Schaechtele, European Union Reference Laboratory for Halogenated Persistent Organic Pollutants in feed and food, Freiburg, Germany

9:20-9:40 **L25** **ANALYTICAL CHALLENGES AND HARMONISATION OF METHODS FOR PROCESSING CONTAMINANTS: EXPERIENCE FROM THE EU REFERENCE LABORATORY**

Arvid Fromberg, European Union Reference Laboratory for Processing Contaminants hosted by the National Food Institute, Technical University of Denmark, Kgs. Lyngby, Denmark

9:40-10:00 **L26** **RECENT ANALYTICAL ADVANCES BY THE EURL FOR METALS AND NITROGENOUS COMPOUNDS IN FEED AND FOOD (EURL-MN)**

Jens J. Sloth, European Union Reference Laboratory for Metals and Nitrogenous compounds in feed and food, National Food Institute, Technical University of Denmark, Lyngby, Denmark

10:00-10:20 **L27** **EURL MP NETWORK ACTIVITIES SUPPORTING HARMONISED CONTROL OF MYCOTOXINS AND PLANT TOXINS IN FOOD AND FEED AND RELATED CHALLENGES**

Josipa Grzetic Martens, European Union Reference Laboratory for Mycotoxins and plant Toxins, Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, Wageningen, The Netherlands

10:20-10:40 **L28** **BEYOND ANALYTICAL METHODS: BUILDING A HARMONISED FRAMEWORK FOR MARINE BIOTOXIN CONTROL**

Verónica García Morales, European Union Reference Laboratory for Monitoring of marine biotoxins, Spanish Agency for Food Safety and Nutrition (AESAN), Vigo, Spain

10:30-11:00 **Coffee Break / EXHIBITION**

SESSIONS 8 & 9 & 10, in parallel

11:00-12:40
Zenit hall

SESSION 8: WORKSHOP **Experiences, achievements and challenges by EU Reference Laboratories II**

11:00-11:20 **L29** **CONNECTING POLICY AND PROFICIENCY THROUGH INSPIRING EARLY LESSONS AND NAVIGATING CHALLENGES FROM THE EURL FOR FOOD IMPROVEMENT AGENTS**

Séverine Goscinny, European Union Reference Laboratory for Food improvement agents, Sciensano, Bruxelles, Belgium

ORAL SESSIONS

November 4, 2026

11:20-11:40 **L30** TBC

11:40-12:00 **L31** **ADVANCING PESTICIDE RESIDUE ANALYSIS IN CEREALS AND FEEDING STUFFS: CHALLENGES AND EXPERIENCES FROM THE EU REFERENCE LABORATORY**

Arvid Fromberg, European Union Reference Laboratory for pesticide Residues in Cereals and Feeding Stuff hosted by the National Food Institute, Technical University of Denmark, Kgs. Lyngby, Denmark

12:00-12:20 **L32** **CURRENT CHALLENGES OF EURL FOR PESTICIDE RESIDUES IN FOOD OF ANIMAL ORIGIN AND HIGH FAT COMMODITIES**

Anja Muzyka, European Union Reference Laboratory for Pesticides residues in food of animal origin and high fat commodities, Chemical and Veterinary Investigation Office (CVUA), Freiburg, Germany

12:20-12:40 **L33** **STRESS TEST FOR ANALYTICAL METHODS - THE IMPORTANCE OF PERFORMANCE VERIFICATION USING INCURRED MATRICES**

Katrin Kittler, German Federal Office of Consumer Protection and Food Safety - European Reference Laboratory for Residues of Veterinary Drugs, Berlin, Germany

12:30-13:30 **Lunch**

ORAL SESSIONS

WEDNESDAY, November 4, 2026

SESSIONS 5 & 6 & 7, in parallel

9:00-10:30
Nadir hall

SESSION 6: Food Authenticity & Fraud I

9:00-9:20 **L34** UNMASKING HIDDEN ADULTERATION IN HONEY: STRATEGIES FOR DETECTING AND CHARACTERIZING HONEYS PRODUCED FROM SUGAR-FED COLONIES
Oscar Núñez, Department of Chemical Engineering and Analytical Chemistry & Research Institute in Food Nutrition and Food Safety, University of Barcelona, Barcelona, Spain

9:20-9:40 **L35** HONEYBEE SUBSPECIES DNA AS A MARKER FOR THE GEOGRAPHIC AUTHENTICATION OF HONEY
Margit Cichna-Markl, University of Vienna, Vienna, Austria

9:40-9:50 **L36*** COMBINING NON-TARGETED SCREENING LC-HRMS AND EFFECT-DIRECTED ANALYSIS TO CHARACTERIZE THE TOXICOLOGICAL HAZARDS OF BEE POLLEN SUPPLEMENTS
Susannah Heeren, Wageningen University and Research - Laboratory of Organic Chemistry & Wageningen University and Research - Division of Toxicology & Wageningen Food Safety Research, Wageningen, The Netherlands

9:50-10:00 **L37*** DART-HRMS IN FOOD AUTHENTICATION: ENABLING FASTER, GREENER AND FIT-FOR-PURPOSE ANALYTICAL WORKFLOWS
Sofia Drakopoulou, National and Kapodistrian University of Athens, Athens, Greece

10:00-10:20 **L38** DETECTION OF THE ADDITION OF DRIED BLOOD PROTEIN (HYDROLYSATES) FROM PIG IN SAUSAGE AND COLD MEAT BY TARGETED LC-MS/MS ANALYSIS
Stefan Wittke, University of Applied Sciences Bremerhaven, Bremerhaven, Germany

10:20-10:30 **L39*** THE WINECHECKER PROJECT: A COLLABORATIVE NMR BASED WINE AUTHENTICATION EXERCISE
Felix Wustrack, German Federal Institute for Risk Assessment, Berlin, Germany

10:30-11:00 **Coffee Break / EXHIBITION**

SESSIONS 8 & 9 & 10, in parallel

11:00-12:40
Nadir hall

SESSION 9: Food Authenticity & Fraud II

11:00-11:20 **L40** TARGETED AND NON-TARGETED ANALYSIS OF CINNAMON SAFETY AND AUTHENTICITY
Marc Behr, Joint Research Centre, Geel, Belgium

11:20-11:40 **L41** 'CRACKING THE CHICKEN-AND-EGG SITUATION: CAN WATER MODELS REPLACE IRMS DATABASES?'
Katharina Heinrich, Fera Science Ltd, York, United Kingdom

11:40-11:50 **L42*** CARBOHYDRATE-BASED STRATEGY TO DETECT ADULTERATION OF FRUIT JUICES AND FRUIT JUICE CONCENTRATES WITH SUGAR SYRUPS
Angelina Schneider, Martin-Luther-University Halle-Wittenberg, Halle, Germany

ORAL SESSIONS

November 4, 2026

11:50-12:00	L43*	NOVEL TOOLS FOR NOVEL FOODS: NEXT GENERATION SEQUENCING TO CHARACTERIZE INSECT-BASED FOOD <i>Gabriele Spatola, University of Pisa, Pisa, Italy</i>
12:00-12:20	L44	RAPID ON-FIELD LAMP SCREENING AND TAQMAN REAL-TIME PCR CONFIRMATION OF BOMBYX MORI IN INSECT-BASED FOOD AND FEED PRODUCTS <i>Joana S. Amaral, CIMO, LA SusTEC, Instituto Politécnico de Bragança, Bragança, Portugal</i>
12:20-12:40	L45	AUTHENTICATION OF HAYMILK AND HAYMILK YOGHURT BY ¹H NMR: TARGETED CPFA DETECTION AND UNTARGETED METABOLOMICS <i>Ksenia Morozova, Free University of Bozen/Bolzano, Bolzano, Italy</i>
12:30-13:30		Lunch

ORAL SESSIONS

WEDNESDAY, November 4, 2026

SESSIONS 5 & 6 & 7, in parallel

9:00-10:30
Leo & Virgo
halls

SESSION 7: Food allergens

9:00-9:20 **L46**

FOOD ALLERGEN RISK ASSESSMENT: PAST, PRESENT, FUTURE
Benjamin C. Remington, Remington Consulting Group B.V., Utrecht, the Netherlands

9:20-9:30 **L47***

INTEGRATED ANALYTICAL, BIOLOGICAL AND COMPUTATIONAL ASSESSMENT OF ALLERGENICITY RISKS IN ALTERNATIVE PROTEINS
Maxime Gavage, Analytical Laboratory, CER Groupe, Marloie, Belgium

9:30-9:40 **L48***

A TARGETED MASS SPECTROMETRY METHOD FOR THE DETECTION AND QUANTIFICATION OF GLUTEN IN FERMENTED MATRICES
Sara Schlange, Food Allergy Research and Resource Program, Department of Food Science and Technology, University of Nebraska-Lincoln, Lincoln, United States of America

9:40-10:00 **L49**

RESEARCH ON DETECTION TECHNOLOGIES OF FOOD ALLERGENS
Yi Yang, Beijing Center for Disease Prevention and Control, Beijing, China

10:00-10:20 **L50**

MOLECULAR LENS ON CHIA (SALVIA HISPANICA): PROTEIN QUALITY AND ALLERGENICITY IN NOVEL FOOD EVALUATION
Sara Cutroneo, University of Parma, Parma, Italy

10:20-10:30 **L51***

RAPID PROTEIN QUANTIFICATION IN COMPLEX FOOD MATRICES BY ATR-FTIR SPECTROSCOPY: A STRUCTURE-INDEPENDENT APPROACH DEMONSTRATED IN PLANT-BASED ALTERNATIVES AND BOVINE MILKS
Nima Shadmehri, Macquarie University, Sydney, Australia

10:30-11:00

Coffee Break / EXHIBITION

SESSIONS 8 & 9 & 10, in parallel

11:00-12:40
Leo & Virgo
halls

SESSION 10: Bioactive compounds: Natural toxins and psychoactive substances I

11:00-11:20 **L52**

RAPID RISK ASSESSMENT ON ACUTE REFERENCE DOSE (ARFD) OF CEREULIDE IN INFANTS AND INFORMATION ON ACUTE CONSUMPTION OF INFANT FORMULAE
Hans Steinkellner, European Food Safety Authority (EFSA), Parma, Italy

11:20-11:40 **L53**

FROM FOOD-BORNE INTOXICATIONS TO THE RECENT INFANT FORMULA INCIDENT: DEVELOPMENT OF AN LC-MS/MS METHOD FOR THE ANALYSIS OF THE BACTERIAL TOXIN CEREULIDE
Christoph Czerwenka, Group for Contaminant and Special Analysis, Austrian Agency for Health and Food Safety, Vienna, Austria

11:40-12:00 **L54**

HIGH FROM FOOD? NATURAL, SEMI-SYNTHETIC AND SYNTHETIC CANNABINOID IN EDIBLES, HEMP FLOWERS, VAPES
Stefan Weigel, German Federal Institute for Risk Assessment, Berlin, Germany

12:00-12:20 **L55**

CBD AS A NOVEL FOOD
Elisa Beneventi, European Food Safety Authority (EFSA), Parma, Italy

* Young scientists' presentation

ORAL SESSIONS

November 4, 2026

12:20-12:40 L56

SCREENING OF WHEY, WHEY PRODUCTS AND INFANT FORMULA FOR TOXIC PLANT ALKALOIDS USING LC-MS/MS

*Florian Kaltner, Competence Center for Food Safety, Chair of Food Safety and
Analytics, Ludwig Maximilian University of Munich, Oberschleissheim, Germany*

12:30-13:30

Lunch

POSTER SESSIONS

WEDNESDAY, November 4, 2026

13:30-16:00

POSTER SESSION

EXHIBITION

VENDOR SEMINARS

POSTER SESSION:

*Distribution of posters into individual categories
will be announced on October 15, 2026.*

15:30-16:00

Coffee break

VENDOR SEMINARS

WEDNESDAY, November 4, 2026

13:30-14:15

VENDOR SEMINARS

*Leo hall***Exploring evolution in gas chromatography to address regulatory needs***Virgo hall***Transforming innovation into operational excellence: Advancing technologies for routine success***Zodiac hall***Innovative solutions for faster, smarter laboratory workflows for food analysis**

We Simplify Science

14:45-15:30

VENDOR SEMINARS

*Leo hall***Think Big. Make it Small.***Virgo hall***From known risks to hidden threats: Comprehensive and advanced workflows for contaminant analysis with SCIEX Triple Quad, QTRAP, and High-Resolution Mass Spectrometry (HRMS)***Zodiac hall***Protecting the food chain: Novel LC/MS/MS applications for the detection of PFAS and Cereulide biotoxin**

ORAL SESSIONS

WEDNESDAY, November 4, 2026

SESSIONS 11 & 12 & 13, in parallel

16:00-18:00
Zenit hall

SESSION 11: Bioactive compounds: Natural toxins and psychoactive substances II

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|-------------|------|--|
| 16:00-16:20 | L57 | ANALYTICAL CHALLENGES FACED BY FOOD INDUSTRY IN THE FIELD OF TOXIC ALKALOIDS
<i>Michele Suman, Barilla G. R. F.lli SpA, Analytical Food Science & Department of Food and Drug, University of Parma, Parma, Italy</i> |
| 16:20-16:30 | L58* | DIGGING DEEPER INTO ERGOT ALKALOIDS: A COMPARATIVE VIEW OF ALKALOID CONTAMINATION IN GRAIN AND SCLEROTIA
<i>Alessandro Volkov, University of Chemistry and Technology in Prague, Prague, Czech Republic</i> |
| 16:30-16:40 | L59* | DISCOVERY OF "SLAPAS": UNTARGETED HRMS IN COMBINATION WITH IRIS REVEALS PYRROLIZIDINE ALKALOIDS IN VALERIANELLA LOCUSTA
<i>Leonie Straub, Wageningen Food Safety Research, Wageningen University & Research & Laboratory of Organic Chemistry, Wageningen University & Research, Wageningen, The Netherlands</i> |
| 16:40-17:00 | L60 | COMPREHENSIVE STRATEGIES TO UNMASK MASKED MYCOTOXINS: FROM FOOD MATRIX TO GUT MICROBIOTA
<i>Milena Stranska, University of Chemistry and Technology in Prague, Prague, Czech Republic</i> |
| 17:00-17:20 | L61 | DETECTION OF FUNGAL INFECTION OF WALNUT BY UNTARGETED PROTEIN PROFILING USING MICROLC-IM-QTOF
<i>Akram Guenaoui, Friedrich-Alexander University of Erlangen-Nuremberg, Erlangen, Germany</i> |
| 17:20-17:40 | L62 | BREAKING THE 1D BARRIER: FULLY AUTOMATED 2D-LC-MS/MS FOR HIGH-THROUGHPUT, COST-EFFICIENT ANALYSIS OF AFLATOXINS AND OCHRATOXIN A IN FOOD
<i>Mareike Reichel, Eurofins WEJ Contaminants GmbH, Hamburg, Germany</i> |
| 17:40-17:50 | L63* | EARLY SCREENING APPROACH FOR DETECTION OF MYCOTOXIN-PRODUCING FUSARIUM GRAMINEARUM BY ITS VOLATILE ORGANIC COMPOUND PROFILES
<i>Klaudia Moskot, Wageningen Food Safety Research, Wageningen University & Research & Laboratory of Organic Chemistry, Wageningen University & Research, Wageningen, The Netherlands</i> |
| 17:50-18:00 | L64* | ASSESSING THE PHYTOCANNABINOID, POLYPHENOL, AND MYCOTOXIN PROFILES OF HEMP FLOWERS AND HASHISH CONCENTRATES AS EMERGING NOVEL FOODS
<i>Yllka Visoka, FFoQSI GmbH - Austrian Competence Centre for Feed and Food Quality, Safety & Innovation, Tulln, Austria</i> |

ORAL SESSIONS

WEDNESDAY, November 4, 2026

SESSIONS 11 & 12 & 13, *in parallel*

16:00-18:00
Nadir hall

SESSION 12: Process induced contaminants

16:00-16:20 **L65**

AN OVERVIEW OF THE LATEST SCIENTIFIC KNOWLEDGE ON PROCESS CONTAMINANTS IN FOOD FOR APPROPRIATE RISK MANAGEMENT MEASURES

Thierry Delatour, Société des Produits Nestlé S.A., Nestlé Research, Lausanne, Switzerland

16:20-16:40 **L66**

ENSURING FOOD SAFETY COMPLIANCE: DEVELOPMENT AND APPLICATION OF ADVANCED METHODS FOR SMOKE-RELATED CONTAMINANTS UNDER THE NEW EU REGULATORY FRAMEWORK

Franziska Janusch, Eurofins WEJ Contaminants GmbH, Hamburg, Germany

16:40-17:00 **L67**

SMALL MOLECULES, BIG CHALLENGES: UHLC-MS/MS DETERMINATION OF SMOKE FLAVOURS IN HAM

Lidija Kenjeric, European Union Reference Laboratory for Processing Contaminants hosted by the National Food Institute, Technical University of Denmark, Kgs. Lyngby, Denmark

17:00-17:20 **L68**

FREE ASPARAGINE SCREENING IN CEREALS: FROM LAB-BASED STRATEGIES TOWARDS ON-SITE APPLICATION

Aristeidis Tsagkaris, University of Chemistry and Technology in Prague, Prague, Czech Republic

17:20-17:40 **L69**

MAILLARD REACTION PRODUCTS IN PLANT-BASED DAIRY PRODUCTS

Jana Raupbach, Technical University Braunschweig, Braunschweig, Germany

17:40-18:00 **L70**

EXPANDING N-NITROSAMINE ANALYSIS BEYOND PROCESSED MEAT: DEVELOPMENT OF A SENSITIVE LC-MS/MS METHOD FOR MULTI-MATRIX FOOD APPLICATIONS

Agnieszka Anna Niklas, DTU National Food Institute, Kgs. Lyngby, Denmark

November 4, 2026

WEDNESDAY, November 4, 2026

SESSIONS 11 & 12 & 13, in parallel

16:00-18:00 L71

Leo & Virgo
halls

SESSION 13: INTERACTIVE SEMINAR

Step by step strategies for a fast development of smart analytical methods*Moderators:***Michal Stupak**, University of Chemistry and Technology Prague, Prague, Czech Republic**Laura Righetti**, Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, Wageningen, The Netherlands**Cinzia Cafarella**, University of Messina, Messina, Italy

Interactive demonstration of general approaches to fast development and troubleshooting in laboratory focused on food quality and safety control will be provided. The moderators will introduce interesting real-life case studies with various conceivable scenarios for each step in the method development (including both sample preparation and instrumental analysis) and/or for each troubleshooting problem. Attendees will be invited to identify the most suitable solution using an anonymous online voting; discussion about each presented option will follow. Attendees will have a possibility to check their knowledge, present their experience and, last but not least, win special prizes by participating in a short quiz.

VENDOR SEMINARS

THURSDAY, November 5, 2026

7:45-8:30

VENDOR SEMINAR

Zodiac hall

Unlocking new dimensions in mass spectrometry



ORAL SESSIONS

THURSDAY, November 5, 2026

SESSIONS 14 & 15 & 16, in parallel

9:00-10:30
Zenit hall

SESSION 14: Food contaminants I

9:00-9:20 **L72** **EMERGING FOOD SAFETY HAZARDS AND ASSOCIATED RISKS: INTEGRATING ADVANCED ANALYTICAL CHEMISTRY, PREDICTIVE MODELLING, AND DIGITAL COLLABORATION**
Rudolf Krška, BOKU University, Institute of Bioanalytics and Agro-Metabolomics, Department of Agricultural Sciences / IFA-Tulln, Tulln, Austria & Institute for Global Food Security, School of Biological Sciences, Queens University Belfast, Belfast, United Kingdom

9:20-9:40 **L73** **FROM REGULATORY OVERSIGHT TO ANALYTICAL EVIDENCE: CO-FORMULANTS IN FOOD**
Elena Hakme, National Food Institute, Technical University of Denmark, Kgs. Lyngby, Denmark

9:40-10:00 **L74** **SEEING THE FULL PICTURE: ADVANCED MINERAL OIL ANALYSIS BY LC-GC×GC-TOF-MS-FID**
Silvia Aguiló Losa, Institut Fresenius SGS GmbH, Berlin, Germany

10:00-10:20 **L75** **HIDDEN BISPHENOL A IN INFANT FORMULA: ENCAPSULATION AS A CRITICAL CHALLENGE FOR COMPREHENSIVE ANALYSIS**
Thomas Behnke, Mérieux NutriSciences, Berlin, Germany

10:20-10:30 **L76*** **RETROSPECTIVE SCREENING OF FOOD CONTAMINANTS IN TOTAL DIET STUDY (TDS) SAMPLES OVER MORE THAN A DECADE: A COMPARATIVE STUDY BETWEEN LRMS AND HRMS**
Alessandro Rozzoni, French Agency for Food, Environmental and Occupational Health and Safety, Maisons-Alfort, France

10:30-11:00 **Coffee Break / EXHIBITION**

SESSIONS 17 & 18 & 19, in parallel

11:00-12:30
Zenit hall

SESSION 17: Food contaminants II

11:00-11:20 **L77** **FIT-FOR-PURPOSE ALTERNATIVES TO THE INDUCTIVELY COUPLED PLASMA FOR NUTRIENT AND TOXIC ELEMENT ANALYSIS OF FOODS**
Jake Carter, U.S. Food and Drug Administration Human Foods Program, College Park, MD, United States of America

11:20-11:40 **L78** **CHARACTERIZING BIOACCESSIBLE TRACE ELEMENT SPECIES IN PLANT-BASED FOODS BY SEC ICP MS AND SEC QTOF MS**
Katrin Loeschner, National Food Institute, Technical University of Denmark, Kgs. Lyngby, Denmark

11:40-11:50 **L79*** **ASSESSMENT OF THE IMPACT OF COOKING ON THE FATE OF POTENTIALLY TOXIC ELEMENTS AND NUTRIENTS IN RICE AND LENTILS**
Thinhinane Hamitouche, French Agency for Food, Environmental and Occupational Health & Safety (ANSES), Maisons-Alfort, France

ORAL SESSIONS

11:50-12:10	L80	FAST, RELIABLE, AND TRANSFERABLE: INTERLABORATORY VALIDATION OF HPLC-ICP-MS FOR METHYLMERCURY DETERMINATION IN FOODS <i>Doaa Abouelenein, National Food Institute, Technical University of Denmark, Kgs. Lyngby, Denmark</i>
12:10-12:30	L81	TOWARDS CLOSING THE GAPS BETWEEN FOOD ANALYSIS AND TOXICOLOGICAL EVALUATION OF MOSH & MOAH <i>Giorgia Purcaro, University of Liege, Gembloux Agro-Bio Tech, Gembloux, Belgium</i>
12:30-13:30	Lunch	

ORAL SESSIONS

THURSDAY, November 5, 2026

SESSIONS 14 & 15 & 16, in parallel

9:00-10:30
Nadir hall

SESSION 15: Progress in general food analysis I

9:00-9:20 **L82**

ANALYSIS OF CRITICAL VITAMINS: NOVEL STRUCTURES AND NOVEL SOURCES

Michael Rychlik, Technical University of Munich, Freising, Germany

9:20-9:40 **L83**

DEVELOPMENT, VALIDATION AND APPLICATION OF AN HPLC-EC-FLD METHOD FOR DETERMINATION OF VITAMINS K1 AND K2 (MK 4-10) IN A BROAD RANGE OF MATRICES

Eystein Oveland, Institute of Marine Research, Bergen, Norway

9:40-10:00 **L84**

FROM POLLEN TO CHEMISTRY: TRENTINO ALPINE HONEYS

Eugenio Aprea, University of Trento, San Michele all'Adige, Italy

10:00-10:20 **L85**

DEVELOPMENT OF AN UPLC-ESI/MS METHOD FOR THE SIMULTANEOUS DETERMINATION OF METHIONINE, TRYPTOPHAN, PHENYLALANINE, CYSTEINE AND TYROSINE OXIDATION PRODUCTS IN FOOD

Francesca Accardo, Department of Food and Drug, University of Parma, Parma, Italy

10:20-10:30 **L86***

VALORIZATION OF FICUS CARICA L. LEAVES THROUGH INTEGRATED SPECTROSCOPIC, CHROMATOGRAPHIC, ELEMENTAL AND METABOLOMIC PROFILING

Tamara Cilia Attard, Università degli Studi Del Piemonte Orientale, Novara, Italy

10:30-11:00

Coffee Break / EXHIBITION

SESSIONS 17 & 18 & 19, in parallel

11:00-12:40
Nadir hall

SESSION 18: Progress in general food analysis II

11:00-11:20 **L87**

ADVANCING BROAD-SCOPE FOOD AND ENVIRONMENTAL ANALYSIS THROUGH EXPANSION AND INTERLABORATORY EVALUATION OF THE FOOD SAFETY MASS SPECTRAL LIBRARY

Serena Rizzo, Wageningen Food Safety Research, Wageningen University & Research, Wageningen, The Netherlands

11:20-11:40 **L88**

ION MOBILITY, FLEXIBLE ION CHEMISTRY AND IMPROVED PERFORMANCES: NEW AVENUES FOR DIRECT INJECTION MASS SPECTROMETRY IN FOOD APPLICATIONS

Franco Biasioli, Fondazione Edmund Mach, San Michele all'Adige, Italy

11:40-12:00 **L89**

EASYIMS - A NO-CODE SOLUTION FOR GC-IMS DATA INTERPRETATION

Nabiollah Mobaraki, Institute of Instrumental Analytics and Bioanalytics, Mannheim, Germany

12:00-12:20 **L90**

TOWARDS A HOLISTIC ASSESSMENT OF THE CARBON FOOTPRINT OF LC-MS/MS-BASED MYCOTOXIN ANALYSIS

Stephan Freitag, BOKU University, Department of Agricultural Sciences, Institute of Bioanalytics and Agro-Metabolomics, Tulln, Austria

ORAL SESSIONS

12:20-12:40	L91	IMPLEMENTATION OF A MICROSCALE LC METHOD COMBINED WITH THE QUANTITATIVE STRUCTURE-RETENTION RELATIONSHIP THEORY FOR THE RELIABLE IDENTIFICATION OF PHENOLIC COMPOUNDS <i>Francesca Rigano, University of Messina, Messina, Italy</i>
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12:30-13:30	Lunch
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ORAL SESSIONS

THURSDAY, November 5, 2026

SESSIONS 14 & 15 & 16, in parallel

9:00-10:30

Leo & Virgo
halls

SESSION 16:

Reading between the Peaks: Chances and challenges of HRMS-based screening in official food control

Moderator:

Kerstin Krätschmer, Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, Wageningen, The Netherlands

The increasing availability of HRMS-generated screening data across European food control laboratories raises fundamental questions regarding harmonisation, accreditation, regulatory acceptance, data interpretation and use in risk assessment. These questions extend beyond individual analytical domains and require discussion across EURL networks, EFSA and the European Commission. RAFA 2026 provides a unique platform to bring together all relevant stakeholders operating at this science-policy interface. To kickstart the discussion of challenges and opportunities on a broader policy level, avoiding the parallel development of guidance and methodologies in the different EURL networks potentially in conflict with each other. This session is meant to start initial assessments on the client (COM, EFSA) and provider (EURLs) side of official food controls in the EU, but explicitly not to deliver any guidance documents or agreements at this point.

9:00-9:15 L92

INTRODUCTION AND SETTING THE SCENE

Kerstin Krätschmer, Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, Wageningen, The Netherlands

9:15-9:30 L93

SUCCESS STORY - WHAT DOES "EFFECTIVE SCREENING" MEAN? A TIERED PERSPECTIVE ON HRMS-BASED PESTICIDE RESIDUE MONITORING IN FRUITS AND VEGETABLES

Amadeo R. Fernández Alba, European Union Reference Laboratory for Pesticide Residues in Fruit and Vegetables, University of Almeria, Almeria, Spain

9:30-9:45 L94

SUCCESS STORY - HARMONISING PARAMETERS FOR HRMS-SCREENING

Joachim Polzer, German Federal Office of Consumer Protection and Food Safety - European Reference Laboratory for Residues of Veterinary Drugs, Berlin, Germany

9:45-10:00 L95

TBC

10:00-10:30

PANEL DISCUSSION

A panel discussion with EURL and policymakers will summarize the session and the challenges ahead.

10:30-11:00

Coffee Break / EXHIBITION

ORAL SESSIONS

THURSDAY, November 5, 2026

SESSIONS 17 & 18 & 19, in parallel

11:00-12:30

Leo & Virgo
halls

L96

SESSION 19: LIVING LAB

Authenticity on trial: What it actually takes to catch food fraud

Moderator:

Anastasia Vlachou, Rezos Brands Anonymi Emporiki Eteria Idon Diatrofis,
Athens, Greece

Food authenticity fraud, from adulterated honey and olive oil to species substitution in fish and meat, remains one of the most persistent challenges facing food control laboratories, regulators, and industry across Europe. This session, organized under the European Food Fraud Community of Practice (EFF-CoP) project, brings the RAFA 2026 community together to examine what is genuinely standing in the way of better detection, and what could close that gap within the next two years.

Rather than a conventional presentation, the session uses live, interactive polling and open floor discussion to draw directly on the expertise of attending analytical scientists, food safety laboratories, control authorities, and industry representatives. It is the second of three Living Lab activities delivered under EFF-CoP's, with outcomes feeding into the project's forthcoming exploitation strategy for the wider food authenticity community.

12:30-13:30

Lunch

POSTER SESSIONS

THURSDAY, November 5, 2026

13:30-16:00

POSTER SESSION

EXHIBITION

VENDOR SEMINARS

POSTER SESSION:

*Distribution of posters into individual categories
will be announced on October 15, 2026.*

15:30-16:00

Coffee break

VENDOR SEMINARS

THURSDAY, November 5, 2026

13:30-14:15

VENDOR SEMINARS

Leo hall

Revealing more from olive oil: Advanced GC×GC-TOFMS workflows for contaminants, MOSH/MOAH, quality, and authenticity



Virgo hall

Next gen Orbitrap MS solutions for isotope ratio and POPs analysis

Zodiac hall

Enhancing laboratory efficiency with Biotage® workflow solutions for PFAS analysis in foods of animal origin



14:45-15:30

VENDOR SEMINARS

Leo hall

AFFINIMIP®SPE : Molecularly Imprinted Polymers kits for the analysis of regulated or prohibited substances in foodstuffs



Virgo hall

Environmental and Food Organic Xenobiotics - EFOX integrated workflow solutions, built for what's next

Zodiac hall

From weighed sample to final report: An automated QuPPE workflow combining robotic sample preparation, LC-MS/MS and Python-based evaluation



ORAL SESSIONS

THURSDAY, November 5, 2026

SESSIONS 20 & 21 & 22, in parallel

16:00-18:00
Zenit hall

SESSION 20: Flavour and off-flavour significant compounds

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|-------------|-------|---|
| 16:00-16:20 | L97 | DIFFERENT APPROACHES TO IDENTIFYING TAINTS AND OFF-NOTES
<i>Jane K. Parker, University of Reading, Reading, United Kingdom</i> |
| 16:20-16:40 | L98 | HOW ADVANCES IN CHROMATOGRAPHY AND MASS SPECTROMETRY ENABLE IMPROVED FLAVOUR ANALYSIS: THE FLAVOURGRAMS CONCEPT
<i>Hans-Gerd Janssen, Unilever Foods R&D & Wageningen University & Research, Wageningen, The Netherlands</i> |
| 16:40-17:00 | L99 | ANALYSIS OF AROMA COMPOUNDS AS A TOOL TO SUPPORT FRUIT PRODUCTION UNDER A CHANGING CLIMATE
<i>Barbara Siegmund, Graz University of technology, Institute of Analytical Chemistry and Food Chemistry, Graz, Austria</i> |
| 17:00-17:10 | L100* | COMPREHENSIVE ANALYSIS OF FLAVOUR COMPOUNDS IN BISCUIT MODEL SYSTEMS ENRICHED BY RAPESEED PROTEIN
<i>Tomas Kourimsky, University of Chemistry and Technology in Prague, Prague, Czech Republic</i> |
| 17:10-17:20 | L101* | PROTEIN-FLAVOR INTERACTIONS: QUANTITATIVE ANALYSIS OF COVALENT AND NON-COVALENT BINDING BETWEEN ALDEHYDE FLAVOR COMPOUNDS AND PLANT PROTEINS
<i>Mincong Liu, Wageningen University & Research, Wageningen, The Netherlands</i> |
| 17:20-17:30 | L102* | GC-QTOF-BASED METABOLOMICS REVEALED DISTINCT AROMA-ACTIVE COMPOUNDS BETWEEN WAGYU AND NON-WAGYU BEEF
<i>Thanyaporn Tengsuttawat, National Center for Genetic Engineering and Biotechnology (BIOTEC), National Science and Technology Development Agency (NSTDA), Pathum Thani, Thailand</i> |
| 17:30-17:50 | L103 | HS-GC-IMS PROFILING OF MINERAL WATER IN PLASTIC BOTTLES AS A RAPID METHOD FOR ASSESSING SAFETY AND SENSORY CHARACTERISTICS: A CASE STUDY
<i>Marco Arlorio, Department of Pharmaceutical Sciences - University of Piemonte Orientale, Novara, Italy</i> |
| 17:50-18:00 | L104* | MONITORING OF ALLYL ESTERS AND RELATED AROMA COMPOUNDS IN FERMENTED MILK PRODUCTS USING GC-MS
<i>Anna Maria Gabler, German Federal Institute for Risk Assessment, Berlin, Germany</i> |

From 20:00

Symposium Dinner
(LEVELS - The largest entertainment centre in Central Europe, Prague city centre)

ORAL SESSIONS

THURSDAY, November 5, 2026

SESSIONS 20 & 21 & 22, in parallel

16:00-18:00
Nadir hall

SESSION 21: Human biomonitoring and exposomics

16:00-16:20 **L105** **SHARPENING NUTRITION SCIENCE WITH ANALYTICAL CHEMISTRY**
Josep Rubert, Wageningen University & Research, Wageningen, The Netherlands

16:20-16:40 **L106** **A SUPRAS-BASED WORKFLOW FOR DIETARY EXPOSOME ASSESSMENT IN MEDITERRANEAN FISH**
Noelia Caballero-Casero, University of Córdoba, Córdoba, Spain

16:40-17:00 **L107** **UNDERSTANDING GENDER-BASED DIFFERENCES IN EXPOSURE TO PERSISTENT POLLUTANTS IN ARCTIC FOOD SYSTEMS THROUGH DIETARY PATTERNS AND FOOD CONTAMINATION**
Gaud Dervilly, ONIRIS-LABERCA, Nantes, France

17:00-17:20 **L108** **FOOD-FOCUSED EXPOSOMICS IN HUMAN BIOFLUIDS BY LC-HRMS**
Tessa Reinert, Department of Food Chemistry and Toxicology, University of Vienna, Vienna, Austria

17:20-17:40 **L109** **CHEMICAL CONTAMINANTS IN HUMAN MILK: AN ANALYTICAL APPROACH TO EXPOSURE AND TOXICOLOGICAL RISK**
Jaime Salcedo Dominguez, Instituto de Agroquímica y Tecnología Alimentaria (IATA)-CSIC, Paterna, Spain

17:40-18:00 **L110** **EXPOSOMICS-INFORMED BIOMONITORING OF FOOD CONTAMINANTS IN BREAST MILK SAMPLES FROM WESTERN AUSTRALIA**
Max Lennart Feuerstein, Department of Food Chemistry and Toxicology, University of Vienna, Vienna, Austria & Exposome Austria, Research Infrastructure and National EIRENE Node, Austria

From 20:00

Symposium Dinner
(LEVELS - The largest entertainment centre in Central Europe, Prague city centre)

November 5, 2026

ORAL SESSIONS

THURSDAY, November 5, 2026

SESSIONS 20 & 21 & 22, in parallel

16:00-18:00

Leo & Virgo
halls

SESSION 22:

AOAC INTERNATIONAL and ILSI Europe: Harmonizing methods and managing risk: A food industry perspective

Chair: *Katerina Mastovska & Isabelle Guelinckx*

Organized by AOAC INTERNATIONAL, AOAC Europe Section and ILSI Europe, this session bridges the gap between advanced analytical chemistry and practical food safety governance by introducing a question-driven framework for method selection. Using real-world case studies of chemical contaminants and food allergens, industry experts will demonstrate and discuss how to align testing with risk assessment requirements to ensure data is truly fit for purpose.

16:00-16:10

INTRODUCTION

Katerina Mastovska, AOAC International, United States of America

Isabelle Guelinckx, ILSI Europe, Belgium

16:10-16:35 **L111**

BE MINDFUL WITH YOUR METHOD AND PROUD OF YOUR DATA! THEY DRIVE FOOD SAFETY

Thierry Delatour, Société des Produits Nestlé S.A., Nestlé Research, Lausanne, Switzerland

16:35-16:55 **L112**

RISK ASSESSMENT OF MICROCRYSTALLINE WAX (E905); A CASE STUDY ON THE IMPORTANCE OF TOXICOLOGICALLY RELEVANT CHARACTERISATION OF MOSH AND MOAH

Juan-Carlos Carrillo, Shell, Hague, The Netherlands

16:55-17:15 **L113**

IS YOUR ANALYTICAL DATA MEANINGFUL FOR FOOD ALLERGEN RISK ASSESSMENT? IMPLEMENTING AOAC INTERNATIONAL METHOD VALIDATION, VERIFICATION, AND END USER GUIDANCE IN RISK-BASED FRAMEWORKS

Melanie Downs, Food Allergy Research & Resource Program, University of Nebraska-Lincoln, Lincoln, United States of America

17:15-17:35 **L114**

ALLERGEN QRA: WHAT THE LABORATORY MUST DELIVER

Simon Flanagan, Mondelez International, Reading, United Kingdom

17:35-18:00

PANEL DISCUSSION

From 20:00

Symposium Dinner

(LEVELS - The largest entertainment centre in Central Europe, Prague city centre)

ORAL SESSIONS

FRIDAY, November 6, 2026

SESSIONS 23 & 24 & 25, in parallel

9:00-11:10
Zenit hall**SESSION 23: Per- and polyfluoroalkyl substances (PFAS)**9:00-9:20 **L115****NEVER-ENDING ANALYTICAL CHALLENGES IN PFAS ANALYSIS OF FOOD***Darina Dvorakova, University of Chemistry and Technology in Prague, Prague, Czech Republic*9:20-9:40 **L116****FROM SAMPLE TO INJECTION: DOE-BASED OPTIMIZATION OF AUTOMATED PFAS SAMPLE PREPARATION AND ONLINE SPE ENRICHMENT***Friederike Habedank, State Office for Agriculture, Food Safety and Fisheries, Rostock, Germany*9:40-10:00 **L117****BRIDGING ANALYTICAL CHEMISTRY AND METROLOGY: VALIDATION OF IDMS METHODS AND DEVELOPMENT AND CHARACTERIZATION OF CANDIDATE REFERENCE MATERIALS FOR PFAS IN FOOD MATRICES***Chiara Portesi, Barilla SpA & University of Parma, Parma, Italy*10:00-10:20 **L118****ANALYTICAL METHODS FOR PFAS IN FOODS AND FOOD PACKAGING: RESEARCH AND APPLICATIONS IN THE U.S. FDA'S HUMAN FOODS PROGRAM***Lowri deJager, US Food and Drug Administration, College Park, United States of America*10:20-10:30 **L119*****SUSPECT SCREENING OF EMERGING PFAS IN WILD BOAR LIVER: AN INTERLABORATORY STUDY***Bas van Dijk, Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, Wageningen, The Netherlands*10:30-10:40 **L120*****FROM SOIL TO TOMATO: DOE-OPTIMIZED EXTRACTION AND MULTI-PLATFORM MASS SPECTROMETRY STRATEGY FOR THE QUANTIFICATION OF ULTRA-SHORT-CHAIN, SHORT-CHAIN, AND LEGACY PFAS***Michela Torrelli, University of Turin & National Institute of Metrological Research, Turin, Italy*10:40-10:50 **L121*****ULTRA-SHORT-CHAIN PFAS IN CZECH AND BELGIAN BEERS: METHOD DEVELOPMENT AND OCCURRENCE***Ondrej Parizek, University of Chemistry and Technology Prague, Prague, Czech Republic*10:50-11:10 **L122****PLANT-FORWARD DIETARY TRANSITIONS REDISTRIBUTE RATHER THAN REDUCE DIETARY CHEMICAL RISKS IN THE FRENCH POPULATION***Octavian Mihalache, Oniris, INRAE, LABERCA, Nantes, France*

11:00-11:30

Coffee break / EXHIBITION

ORAL SESSIONS

FRIDAY, November 6, 2026

SESSIONS 23 & 24 & 25, in parallel

9:00-11:00
Nadir hall

SESSION 24: Omics strategies in food analysis

9:00-9:20 **L123** THE GAS-PHASE GOLDMINE: VOLATILOMICS FROM CUTTING EDGE PLATFORMS TO REAL WORLD USE
Philipp Weller, Technical University of Applied Sciences Mannheim, Mannheim, Germany

9:20-9:40 **L124** TOWARDS QUANTITATIVE VOLATILOMICS: MULTIDIMENSIONAL ANALYTICAL STRATEGIES FOR ROBUST AND TRANSFERABLE FOOD VOLATILE MEASUREMENTS
Chiara Cordero, University of Turin, Turin, Italy

9:40-9:50 **L125*** NON-TARGETED VOLATILOMICS IN FOOD AUTHENTICITY: BRIDGING RESOURCE-EFFICIENT HS-GC-IMS AND HIGH-RESOLUTION GC-MS
Lukas Bodenbender, Technical University of Applied Sciences Mannheim, Mannheim, Germany & Technical University of Berlin, Berlin, Germany

9:50-10:00 **L126*** MULTI-YEAR GC×GC VOLATILOMICS AND MACHINE LEARNING FOR ROBUST AND GENERALIZABLE SHELF-LIFE PREDICTION
Sara Tanilli, University of Turin, Turin, Italy

10:00-10:20 **L127** LC OR GC? LET'S DO BOTH: MULTIPLATFORM HRMS METABOLOMICS WITH DATA FUSION FOR COMPREHENSIVE EVALUATION OF TREATMENT EFFECTS IN CANNABIS
Michal Stupak, University of Chemistry and Technology Prague, Prague, Czech Republic

10:20-10:30 **L128*** INTEGRATING NON-TARGETED METABOLOMICS AND CHEMOINFORMATICS TO MAP THE CHEMICAL DIVERSITY AND FUNCTIONALITY OF COFFEA ARABICA LEAF EXTRACTS
Davide Rovelli, University of Parma, Parma, Italy

10:30-10:40 **L129*** QUANTYFEY: AN OPEN-SOURCE TOOL FOR TARGETED LC-MS QUANTIFICATION WITH INTEGRATED DRIFT CORRECTION
Markus Aigensberger, Department of Agricultural Sciences, Institute for Bioanalytics and Agro-Metabolomics, BOKU University Vienna, Austria

10:40-10:50 **L130*** CONTINUOUS ONLINE HEADSPACE GC-IMS AND CONVOLUTIONAL NEURAL NETWORKS FOR AUTOMATED VOLATILE PROFILING IN MAMMALIAN CELL CULTURES
Richard Frey, Technical University of Applied Sciences Mannheim, Mannheim, Germany

10:50-11:00 **L131*** ADVANCING AI-DRIVEN FOOD VOLATILOMICS THROUGH GC×GC-HRMS: BRIDGING INSTRUMENTAL AND PHYSIOLOGICAL SENSITIVITY
Andrea Caratti, University of Turin, Turin, Italy

11:00-11:30 **Coffee break / EXHIBITION**

ORAL SESSIONS

FRIDAY, November 6, 2026

SESSIONS 23 & 24 & 25, in parallel

9:00-11:00
Leo & Virgo
halls**SESSION 25: Bioanalytical methods for food quality & safety control**

9:00-9:20 **L132** IMMUNOREAGENTS FOR THE SIMULTANEOUS RAPID ANALYSIS OF DEOXYNIVALENOL AND ITS METABOLITES
Josep V. Mercader, IATA-CSIC, Paterna-Valencia, Spain

9:20-9:30 **L133*** DEVELOPMENT OF A RAPID AND COST-EFFECTIVE MULTIPLEX QPCR SCREENING METHOD FOR SIMULTANEOUS DETECTION OF FOODBORNE PATHOGENS IN FOOD MATRICES
Martina Annunziata, University of Campania L. Vanvitelli & University of Naples Federico II, Napoli, Italy

9:30-9:50 **L134** ANALYTICAL STRATEGIES FOR THE DETECTION OF ORGANISMS EDITED USING NEW GENOMIC TECHNIQUES: OUTCOMES FROM THE DETECTIVE PROJECT
Frédéric Debode, Walloon Agricultural Research Centre (CRA-W), Gembloux, Belgium

9:50-10:00 **L135*** NANOPLATE-BASED dPCR DETECTION AND QUANTIFICATION OF GENETICALLY MODIFIED ORGANISMS IN FOOD AND FEED SAMPLES
Ivo Ferreira Machado, Competence Centre for Molecular Biology, SGS Global, SA, Lisbon, Portugal

10:00-10:10 **L136*** DEVELOPMENT AND VALIDATION OF KFOMETABARCODING: A LONG-READ AMPLICON SEQUENCING METHOD FOR SPECIES-LEVEL AUTHENTICATION OF INSECTS IN PROCESSED PRODUCTS
Yoon-Soo Gwak, Kyung Hee University, Yongin, South Korea

10:10-10:20 **L137*** PLANT SPECIES IDENTIFICATION IN COMPLEX FOOD MATRICES USING ILLUMINA PLATFORMS
Andrea N. Aigner, Austrian Agency for Health and Food Safety GmbH (AGES), Vienna, Austria

10:20-10:40 **L138** ADVANCED ANALYTICS MEETS EFFECT-BASED ANALYSIS: PRACTICAL CASE STUDIES IN FOOD SAFETY
Andrea Hochegger, Institute of Analytical Chemistry and Food Chemistry, Graz, Austria

10:40-11:00 **L139** OLIGOESTERS MIGRATING FROM FOOD VARNISHES AND COATINGS - ORGANIC SYNTHESIS, IN VITRO TESTING AND EXPOSURE ASSESSMENT
Ronan Cariou, Oniris, INRAE, LABERCA, Nantes, France

11:00-11:30 **Coffee break / EXHIBITION**

ORAL SESSIONS

FRIDAY, November 6, 2026

11:30-13:00
Zenit & Nadir
halls

SESSION 26: Food analysis beyond imagination

11:30-12:00 **L140**

RECENT DEVELOPMENTS AND OUTLOOK OF EU POLICY IN FOOD ON CONTAMINANTS WITH A FOCUS ON RELATED ANALYTICAL CHALLENGES

Frans Verstraete, European Commission, DG Health and Food Safety, Brussels, Belgium

12:00-12:20 **L141***

SIMPLIFYING THE INTERPRETATION OF COMPLEX BOTANICAL MIXTURES THROUGH BIOACTIVITY-BASED MOLECULAR NETWORKING

Hilva Gjoni, University of Parma, Parma, Italy

12:20-12:40 **L142**

IMAGING FOOD: THE POWER AND THE LIMITS OF SEEING MOLECULES IN FOOD

Laura Righetti, Wageningen Food Safety Research (WFSR), part of Wageningen University & Research, Wageningen, The Netherlands

12:40-13:00 **L143**

SUMMARY OF RAFA 2026 HIGHLIGHTS

Michele Suman, Barilla Analytical Food Science, Parma, Italy

13:00-13:20
Zenit & Nadir
halls

RAFA 2026 poster award

Sponsored poster awards

13:20-13:30
Zenit & Nadir
halls

CLOSING ADDRESS

Announcement of the 13th RAFA 2028, Prague, Czech Republic

Jana Pulkrabova & Stefan van Leeuwen, RAFA 2026 chairs