



DIE AKADEMIE  
FRESENIUS

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*Where Experts Meet!*

15<sup>th</sup> International Akademie Fresenius Conference

# Contaminants and Residues in Food

+++ HYBRID EDITION +++

1 and 2 March 2023  
in Frankfurt/Germany  
and via Live Stream



## Highlights

- European Community policy on contaminants in foodstuffs
- Emerging chemical risk identification
- Ethylene oxide
- Ukraine crisis and export
- Food fraud and downgraded quality – what are the challenges?
- Pyrrolizidine and tropane alkaloids in cereals, spices and herbes
- Furan and alkylfurans in breakfast cereals
- Current developments in the risk management of mineral oil hydrocarbons
- Environmental contamination by PFAS and entries in the food supply chain

## The Experts

**Jürgen Ammon** Ministry for Food and Rural Areas Baden-Württemberg | **Maria Bastaki** European Food Safety Authority (EFSA) | **Benedikt Cramer** University of Münster | **Peter Fürst** Münster | **Bettina Grasl-Kraupp** Medical University of Vienna | **Rüdiger Helling** Saxon State Ministry for Social Affairs and Cohesion | **Ron Hoogenboom** Wageningen Food Safety Research (WFSR) | **Friedrich Klapdor** The Hamburg Authority for Justice and Consumer Protection (BJV) | **Raquel Medeiros** Nestlé | **Britta Müller** Bavarian Health and Food Safety Authority LGL | **Sadat Namaz** Fera Science | **Dieter Schrenk** University of Kaiserslautern | **Holger Sieg** German Federal Institute for Risk Assessment (BfR) | **Richard Stadler** Nestlé | **Michele Suman** Barilla

**INSTITUT  
FRESENIUS**

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# Wednesday, 1 March 2023

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

## Morning Session 09:00 – 13:00 CET

08:30 On-site registration & opening of the virtual meeting room

09:00 Welcoming speech by the organisers and the Chairs  
Dieter Schrenk, University of Kaiserslautern, Germany  
Peter Fürst, Münster, Germany

The presentation slots include sufficient time for questions and answers.

## Current situation in Europe and worldwide

09:10 Recent and future developments of EU legislation in the field of agricultural contaminants

Frans Verstraete, European Commission, Belgium (invited)

10:10 Emerging chemical risk identification, including examples

Peter Fürst, Münster, Germany

10:45 Coffee break

11:15 Analysis of ethylene oxide and 2-chloroethanol in complex food matrices

Sadat Nawaz, Fera Science, UK

11:50 Legal assessment of ethylene oxide

Friedrich Klapdor, The Hamburg Authority for Justice and Consumer Protection (BJV), Germany

12:25 Data on ethylene oxide from industry side

Raquel Medeiros, Nestlé, Switzerland

13:00 Lunch break

## Afternoon Session 14:00 – 17:00 CET

14:00 Impact of the Ukraine war on the agri-food chain

Britta Müller, Bavarian Health and Food Safety Authority LGL, Germany

14:35 Food fraud and downgraded quality – what are the challenges?

Richard Stadler, Nestlé, Switzerland

15:10 Coffee break

15:40 Non-target screening – possibilities and limits

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

## Plant toxins

16:15 Pyrrolizidine and tropane alkaloids in cereals, spices and herbes: Setting accurate simultaneous analytical determination and assessing their impact in food industry

Michele Suman, Barilla, Italy

17:00 End of the first conference day

19:00 Joint evening event



After the first conference day you are most welcome to attend our evening event for an unhurried evening of good food and leisure time. Please join us to continue the day's interesting discussions in a relaxed and comfortable atmosphere.



Information available online at:  
[www.akademie-fresenius.com/conta](http://www.akademie-fresenius.com/conta)

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# Thursday, 2 March 2023

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

## Morning Session 09:00 – 12:30 CET

09:00 **Welcoming address and opening remarks  
by the Chairs**

**Dieter Schrenk**, University of Kaiserslautern, Germany

**Peter Fürst**, Münster, Germany

## Current situation in Europe

09:10 **Recent and future developments of EU legislation in  
the field of process and environmental contaminants**

**Frans Verstraete**, European Commission, Belgium (invited)

## Process contaminants

10:10 **Occurrence and formation of furan and alkylfurans  
in breakfast cereals**

**Benedikt Cramer**, University of Münster, Germany

10:45 **Coffee break**

## Other contaminants

11:15 **Risk assessment of N-nitrosamines in food**

**Bettina Grasl-Kraupp**, Medical University of Vienna, Austria  
(virtual presentation)

11:50 **Current developments in the risk management  
of mineral oil hydrocarbons**

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

12:30 **Lunch break**

## Afternoon Session 14:00 – 16:00 CET

14:00 **Health-based guidance values for copper and its  
exposure assessment from all sources**

**Maria Bastaki**, European Food Safety Authority (EFSA), Italy  
(virtual presentation)

14:40 **Environmental contamination by PFAS and entries  
in the food supply chain**

**Jürgen Ammon**, Ministry for Food and Rural Areas  
Baden-Württemberg, Germany

15:15 **Update on micro- and nanoplastic**

- Progress in analytical techniques, particle quantification and standardisation
- International activities in research and risk assessment
- Advances from micro- to nanoplastics

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

16:00 **End of the conference**

### On-site and in person or digitally via our Live Stream – the choice is yours!

Reconnect with your network, meet old and new acquaintances – and just enjoy the on-site event in Frankfurt/Main.

Should you have missed the opportunity to secure one of our on-site places or prefer not to travel, you can follow the contributions and discussions from the location of your choice: via our Live Stream!



Information available online at:  
[www.akademie-fresenius.com/conta](http://www.akademie-fresenius.com/conta)

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# Registration

By web [www.akademie-fresenius.com/conta](http://www.akademie-fresenius.com/conta)  
By email [registration@akademie-fresenius.com](mailto:registration@akademie-fresenius.com)

## Participation Fee:

### € 1,995.00 plus VAT on-site in Frankfurt

Representatives of an authority or a public university are eligible for a reduced fee of € 895.00 plus VAT per person (please provide evidence). The reduced fee cannot be combined with other rebates.

### € 1,195.00 plus VAT Live Stream

Representatives of an authority or a public university are eligible for a reduced fee of € 695.00 plus VAT per person (please provide evidence). The reduced fee cannot be combined with other rebates.

If you are unable to attend, you can order the event documentation for € 295.00 plus VAT.

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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.

You can find details on upcoming and new events at [www.akademie-fresenius.com](http://www.akademie-fresenius.com)

**Terms of Participation and Purchase:** The registration fee includes the participation in the event, event documentation, and, in the case of on-site events, lunch, coffee breaks, beverages as well as the evening event. You will receive written confirmation of your registration. Upon receiving our invoice, please transfer the amount due without further deductions before the event begins. The price of the event documentation includes the login details for the secure download section of our webpage where you will find the presentations in a pdf format. The login details will be sent to you via email after the event and as soon as advance payment has been received.

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

**Terms of Cancellation:** For our on-site events, 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. For our online events, cancellations or rebookings to another event will be accepted free of charge up to one week before the start of the event. In the event of later cancellations or non-login to the online event, no participation fees can be refunded. In this

## Who should attend this conference?

Professionals of the following sectors:

- Food and feed industry
- Food retailing
- Packaging industry
- Food inspection offices
- Laboratories
- Research institutes
- Authorities
- Professional associations

## Conference Venue

Leonardo Royal Hotel Frankfurt  
Mailänder Straße 1  
60598 Frankfurt  
Phone: +49 69 68 02-0  
E-Mail: [info.royalfrm@leonardo-hotels.com](mailto:info.royalfrm@leonardo-hotels.com)  
[www.leonardo-hotels.de/frankfurt/leonardo-royal-hotel-frankfurt](http://www.leonardo-hotels.de/frankfurt/leonardo-royal-hotel-frankfurt)

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 "Akademie Fresenius" as reference.

Of course, participation via our Live Stream is also possible.

case, however, you will receive access to the documentation download after the event. Please note that you can name a substitute participant free of charge at any time.

**General Terms and Conditions:** By registering, you agree to our General Terms and Conditions as well as to our Privacy Policy. You can find our GTC on the internet ([www.akademie-fresenius.com/general-terms](http://www.akademie-fresenius.com/general-terms)) or receive them on request.

**Personal Data:** The Akademie Fresenius will keep your data for the purpose of organising this event. We will under no circumstances use your data for commercial trade purposes. By registering for this event, you consent to our occasionally contacting you by mail, email or phone in order to provide you with further information from our company. You can, of course, withdraw your consent whenever you wish. At our on-site events, occasionally, we go around taking photos and videos which are then published anonymously on our website. During our online events, image and sound content is transmitted, which may originate from the speakers and from the participants. By registering, you agree that this content may be transmitted within the virtual event space. All participants are prohibited from recording this content. Further information can be found at: [www.akademie-fresenius.com/dataprotection](http://www.akademie-fresenius.com/dataprotection).

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