



3rd International Akademie Fresenius Conference

Residues of Mineral Oil and Synthetic Hydrocarbons in Food

+++ ONLINE CONFERENCE +++

25 and 26 January 2024

Highlights

- European Community policy on mineral oil hydrocarbons (MOH) in food
- EFSA assessment of mineral oil hydrocarbons in food
- JRC's activities and challenges towards the MOSH/MOAH analyses harmonisation
- International standardisation work on mineral oil hydrocarbons
- Quantification of MOAH by number of aromatic rings
- Wax and oil related topics from the perspective of the European Wax Federation
- The MOSH/MOAH issue from the perspective of the food industry



The Experts

Maurus Biedermann Official Food Control Authority of the Canton of Zurich | **Stefanka Bratinova** European Commission Joint Research Centre (JRC) | **Ludger Brühl** Max Rubner-Institut (MRI) | **Juan-Carlos Carrillo** Shell International | **James Kevin Chipman** formerly the University of Birmingham | **Dirk Danneels** European Wax Federation (EWF) | **Christophe Goldbeck** Chemical and Veterinary Analytical Institute Münsterland-Emscher-Lippe (CVUA-MEL) | **Konrad Grob** retired from the Official Food Control Authority of the Canton of Zurich | **Thomas Gude** Thomas Gude | **Martin Lommatzsch** Laboratory Lommatzsch & Säger | **Michele Marazzato** Cargill | **Thomas Simat** Technische Universität Dresden (TUD) | **Veerle Vanheusden** European Commission

Thursday, 25 January 2024

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

Afternoon Session | 13:30 – 17:30 CET

Welcome address by Akademie Fresenius and introduction by the Chairs

Thomas Gude, Thomas Gude, Switzerland

Thomas Simat, Technische Universität Dresden (TUD), Germany

Risk management and risk assessment updates

Recent and future developments of the EU legislation in the field of mineral oil hydrocarbons in food

Veerle Vanheusden, European Commission, Belgium

EFSA assessment of mineral oil hydrocarbons in food

James Kevin Chipman, formerly the University of Birmingham, UK

Analytical situation

MOSH/MOAH in food – action to be taken by the German Food Surveillance Offices

Christophe Goldbeck, Chemical and Veterinary Analytical Institute Münsterland-Emscher-Lippe (CVUA), Germany

Activity of the EC Joint Research Centre in the field of mineral oil in food and challenges towards the MOSH/MOAH analyses harmonisation

Stefanka Bratinova, European Commission Joint Research Centre (JRC), Belgium

Quantification of MOAH by number of aromatic rings via GCxGC: First results in food

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

Analysis of undesirable hydrocarbons (MOSH/MOAH) in food: Establishment of a new routine method for the separate determination of MOAH with 1-2 and ≥ 3 aromatic rings

Martin Lommatzsch, Laboratory Lommatzsch & Säger, Germany

Friday, 26 January 2024

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

Morning Session | 09:45 – 13:00 CET

What is needed to settle the mineral oil issue?

- To do for MOSH and pre-digested MOSH
- The case of dairy products
- To do for MOAH
- Goal: Removal of uncertainties

Konrad Grob, retired from the Official Food Control Authority of the Canton of Zurich, Switzerland

International standardisation work on mineral oil hydrocarbons

Ludger Brühl, Max Rubner-Institut (MRI), Germany

Industry experience

Oil related topics from an industry perspective

Juan-Carlos Carrillo, Shell International, The Netherlands

Wax related topics from the perspective of the European Wax Federation

Dirk Danneels, European Wax Federation (EWF), Belgium

Minimisation of MOSH/MOAH in foods – an industry perspective

Michele Marazzato, Cargill, The Netherlands

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!

 [Book now](#)



Information available online at:
www.akademie-fresenius.com/3283

Registration

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By email registration@akademie-fresenius.com

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FRESENIUS

Participation Fee: € 895.00 plus VAT

Representatives of an authority or a public university are eligible for a reduced fee of € 595.00 plus VAT per person (please provide evidence). The reduced fee cannot be combined with other rebates.

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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 Carl Remigius Fresenius Education Group, 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

Who will benefit from this conference?

Professionals working in the fields of:

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

Sectors taking part:

- ✓ Food and drink industry
- ✓ Packaging industry
- ✓ Food retailing
- ✓ Food inspection offices
- ✓ Laboratories
- ✓ Research institutes
- ✓ 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.

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

Terms of Cancellation: Cancellations or rebookings to another event are possible in writing without giving reasons and free of charge up to one week before the start of the online event. In the event of later cancellations or non-login to the online event, no participation fees can be refunded. In this 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

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