



## Afternoon Session | 13:30 – 17:50 CET

### Welcome address by Akademie Fresenius and introduction by the Chairs

**Thomas Gude**, Independent Consultant, Switzerland  
**Thomas Simat**, Technische Universität Dresden, Germany

## Regulatory issues

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

**Veerle Vanheusden**, European Commission, Belgium

### Member State perspective – the Netherlands

Representative of the Netherlands Food and Consumer Product Safety Authority (NVWA), The Netherlands (invited)

### Member State perspective – Germany

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

## NGO perspective

### When will consumers be safe from mineral oil contamination? foodwatch's critical voice on the state of play

- Are decision-makers doing everything possible for consumer health?
- What still needs to be done?

**Suzy Sumner**, foodwatch, EU office, Belgium

## Analytical situation

### Analytical challenges in the focus of the official food control

**Lydia Richter**, Chemical and Veterinary Official Control Laboratory (CVUA) Stuttgart, Germany

### Harmonisation of the analytical method for total MOSH and MOAH determination in food and further characterisation of the fractions

**Alexander Montoya-Arroyo**, EU Reference Laboratory for Processing Contaminants (EUR-PC) and National Food Institute at the Technical University of Denmark (DTU), Denmark



3<sup>rd</sup> International Conference

### Genotoxic Compounds

13 and 14 February 2025

[www.akademie-fresenius.com/3643](http://www.akademie-fresenius.com/3643)



4<sup>th</sup> International Conference

### Sustainability and Recyclability of Food Packaging

19 February 2025

[www.akademie-fresenius.com/3580](http://www.akademie-fresenius.com/3580)



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## Morning Session | 09:15 – 14:00 CET

### Conclusion from seven years of MOSH/MOAH proficiency testing: How reliable are the results?

- MOSH/MOAH a plug-and-play technique?
- Can a single lab cover the broad scope of matrices?
- A long way from in-house methods to standardisation

**Birgit Schindler**, PROOF-ACS, Germany

### New analytical developments

**Eileen Schulz**, Institut Kirchhoff, Mérieux NutriSciences, Germany

### Characterisation and quantification of MOAH by ring system and degree of alkylation in foods contaminated with mineral oil

- EFSA highlighting gaps in MOAH characterisation, focusing on count of aromatic rings and alkylation's role in toxicity
- Method extension: Enhancing GCxGC to quantify  $\geq 3$  ring MOAH and alkylation degree
- Screening of foods potentially contaminated with MOAH, with detailed analysis of contaminated samples

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

## Manufacturers' perspective

### Ongoing mineral oil developments – recent recommendations and statements from ECMA

- The ECMA statement from 2023
- The French order (content, specific approach and expressed concerns from an end user perspective)
- The need for accurate communication in supply chains

**Jan Cardon**, ECMA (The European Carton Makers Association), Belgium

### The MOSH/MOAH issue from the perspective of an oils and fats supplier

- Neglected supply chain of some oils and fats (coconut, olive and others) – showing some existing risks of migration of MOH
- „Option 3“ - good approach / compromise from the point of risk-assessment vs. reality
- Looking ahead: What effects the MOSH/MOAH limits have so far and could have in the future?
- How to mitigate and support the food stakeholders to decrease the migration step by step

**Claus-Michael Brieber**, Henry Lamotte Oils, Germany

### How will this online conference work?

Our online conference will be live – with interactive participation – and will be held in the English language. Prior to the conference, we will provide you with your login details which will allow you to participate and ask questions from your preferred location. All you need is a stable internet connection and an audio hardware system – and away you go!

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# Registration

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By email [registration@akademie-fresenius.com](mailto:registration@akademie-fresenius.com)

Hotline +49 231 75896-50  
Die Akademie Fresenius GmbH  
Alter Hellweg 46, 44379 Dortmund



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## Participation Fee: € 995.00 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.

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

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## Do you have any questions?



Sabine Mummenbrauer  
Phone: +49 231 75896-82  
[smummenbrauer@akademie-fresenius.de](mailto:smummenbrauer@akademie-fresenius.de)

## The Organisers

For 30 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](http://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.

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