



DIE AKADEMIE
FRESENIUS

Where Experts Meet!

17th International Akademie Fresenius Conference

Contaminants and Residues in Food

+++ HYBRID EDITION +++

13 and 14 November 2025
in Dusseldorf/Germany
and via Live Stream

Highlights

Current situation in Europe and the USA

- European Community policy on contaminants in foodstuffs
- FDA's focus on chemical contaminants – setting priorities in method development

Food contaminants

- Per- and polyfluorinated substances (PFAS) – occurrence, mitigation and challenges ahead
- BPA and related analogues
- Brominated flame retardants (BFR)

Process contaminants

- Hazards of dietary furan and alkylfurans
- Hydroxymethylfurfural (HMF) and related compounds – occurrence and health risks
- Advanced glycation end products (AGE) in food – gaps and challenges

Artificial intelligence and big data

- Digital tools for prediction and prevention of food safety risks
- Digital approaches to identify pollutant “hot spots”

Other hot topics

- Mineral oil hydrocarbons (MOSH and MOAH) – an industry perspective
- Perchlorate and chlorate: Where do we stand?
- Ethylene oxide and 2-chloroethanol: Ongoing challenges
- Nanoparticles – toxicology and movements to NAMs



The Experts

Thomas Behnke Kirchoff Institut Berlin | **Thomas Bessaire** Nestlé Research
| **Sara C. Cunha** University of Porto | **Valérie Fessard** French Agency for Food, Environment and Occupational Health and Safety (ANSES) | **Kata Héjjas** Specialised Nutrition Europe (SNE) | **Michael Hellwig** Technische Universität Dresden | **Inga Hennies H. & J. Brüggén** | **Shaun MacMahon** U.S. Food and Drug Administration (FDA) | **Angela Mally** University of Würzburg | **Marina Nikolić** Nestlé Research | **Alexandre Panchaud** Nestlé Research | **Roland Perz** State Institute for Chemical and Veterinary Control (CVUA) Stuttgart | **Elena Rovesti** European Food Safety Authority (EFSA) | **Sina Röhrs** SGS Germany | **Dieter Schrenk** University of Kaiserslautern-Landau | **Richard Stadler** Nestlé Research | **Xanthippe Theurillat** Nestlé Research | **Floor van Meer** Wageningen Food Safety Research (WFSR) | **Veerle Vanheusden** European Commission | **Frans Verstraete** European Commission

INSTITUT
FRESENIUS

SGS

Thursday, 13 November 2025

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

Morning Session | 09:30 – 13:00 CET

09:00 On-site registration and opening of the virtual meeting room

09:30 Welcoming speech by the organisers and the Chairs

Dieter Schrenk, University of Kaiserslautern, Germany

Richard Stadler, Nestlé Research, Switzerland

The presentation slots include sufficient time for questions and answers.

Current situation in Europe

09:40 Recent and future developments of EU legislation in the fields of process and environmental contaminants

Veerle Vanheusden and Frans Verstraete, European Commission, Belgium

10:40 Coffee break

Artificial intelligence and big data

11:10 Using AI with the CompreHensive European Food Safety (CHEFS) database

- Introducing the 392-million entry CHEFS database
- Using AI with CHEFS for contamination prediction

Floor van Meer, Wageningen Food Safety Research (WFSR), The Netherlands

11:45 Digital tools for prediction and prevention of food safety risks

- Enhancing food safety by the use of AI-supported databases
- Effective utilisation of food safety data by AI

Sina Röhrs, SGS Germany, Germany

12:20 Digital approaches to identify pollutant “hot spots”

Marina Nikolić, Nestlé Research, Switzerland

13:00 Lunch break

Afternoon Session | 14:00 – 18:30 CET

Current situation in Europe

14:00 Recent and future developments of EU legislation in the field of agricultural contaminants (e.g. mycotoxins, plant toxins)

Frans Verstraete, European Commission, Belgium

Food contaminants

15:00 Occurrence of beauvericin and enniatins in milling oats

- Characteristics
- Occurrence and co-occurrence
- Reduction during de-hulling

Inga Hennies, H. & J. Brüggén, Germany

15:35 BPA and related analogues

Thomas Behnke, Kirchoff Institut Berlin, a Mérieux NutriSciences company, Germany

Roland Perz, State Institute for Chemical and Veterinary Control (CVUA) Stuttgart, Germany (invited)

16:10 Coffee break

16:40 Per- and Polyfluorinated Substances (PFAS) in the food chain: How to best respond to regulatory requirements?

Xanthippe Theurillat, Nestlé Research, Switzerland

17:15 Brominated flame retardants (BFRs) in food

Sara C. Cunha, University of Porto, Portugal

Current situation in the USA

17:50 Setting priorities in method development in the FDA human foods programme

Shaun MacMahon, U.S. Food and Drug Administration (FDA), USA (virtually)

18:30 End of the first conference day

19:15 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.

 [Book now](#)



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

Friday, 14 November 2025

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



Morning Session | 08:30 – 13:15 CET

08:30 Welcoming address and opening remarks by the Chairs

Dieter Schrenk, University of Kaiserslautern, Germany

Richard Stadler, Nestlé Research, Switzerland

Process contaminants

08:40 Health risk related to furan and alkylfurans in food

- Occurrence and exposure
- Toxicity and health risks

Angela Mally, University of Würzburg, Germany

09:15 Hydroxymethylfurfural (HMF) and Advanced Glycation End Products (AGEs) in food: Occurrence, health risks and research challenges

- HMF and related compounds: Formation pathways, food sources, and toxicological concerns
- Advanced Glycation End Products (AGEs): Dietary exposure, health impacts and research gaps

Michael Hellwig, Technische Universität Dresden, Germany

Other hot topics

09:50 Mineral oil hydrocarbons (MOSH and MOAH) – an industry perspective

Alexandre Panchaud, Nestlé Research, Switzerland

10:25 Coffee break

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

Connect with your clients and partners, network with old and new acquaintances – and just enjoy the on-site event in Dusseldorf.

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!

10:55 Updated scientific opinion on the risks for human health related to the presence of perchlorate in food

Elena Rovesti, European Food Safety Authority (EFSA), Italy

11:30 Perchlorate and chlorate: Where do we stand?

Kata Héjjas, Specialised Nutrition Europe (SNE), Belgium

12:05 Toxicology and movements to NAMs for application in risk assessment of nanoparticles

Valérie Fessard, French Agency for Food, Environmental and Occupational Health and Safety (ANSES), France

12:40 Ethylene oxide in food: Why persist in defying chemistry and biochemistry rules?

Thomas Bessaïre, Nestlé Research, Switzerland

13:15 Lunch and end of the conference

14th International Conference

Residues of Food Contact Materials in Food

6 and 7 October 2025 in Dusseldorf/Germany
and via Live Stream

www.akademie-fresenius.com/fcm

3rd International Conference

Green Claims and Sustainability Labelling in Europe – Are you ready for the fight against greenwashing?

10 February 2026 | Online

www.akademie-fresenius.com/3851

→ [Book now](#)



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

Registration

By web www.akademie-fresenius.com/conta
By email registration@akademie-fresenius.com

Participation Fee:

€ 1,995.00 plus VAT on-site in Dusseldorf

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**.

www.akademie-fresenius.com/conta

→ [Book now](#)



**DIE AKADEMIE
FRESENIUS**

Do you have any questions?



Sabine Mummenbrauer
Phone: +49 231 75896-82
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

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 web-page where you will find the presentations in a pdf format. The login details will be sent to you via email after the event.

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
- ☒ Food inspection offices
- ☒ Research institutes
- ☒ Authorities
- ☒ Professional associations
- ☒ Contract laboratories

Conference Venue

Novotel Düsseldorf City West
Niederkasseler Lohweg 179, 40547 Düsseldorf
Phone : +49 211 52060-0
Email: h3279@accor.com
<https://all.accor.com>

We have reserved a limited number of rooms for our participants at reduced rates at the hotel. These rooms can be booked up to four 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) 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.

Picture Credit: © istockphoto – mammamaart, © Gordon Bussiek – Fotolia.com