



International Akademie Fresenius Conference

Food Authenticity and Food Fraud Prevention

24 and 25 October 2019
in Frankfurt/Germany

Highlights

Current situation in Europe and worldwide

- Developments of EU legislation
- The Law Enforcement perspective
- RASFF & AAC networks

Analytical approaches in laboratory and on-site

- JRC's work on authenticity proof
- Food authentication by NMR spectrometry
- Stable isotope ratio analysis in the organic sector
- NGS for food authenticity
- Identification of animal species

IT tools for verifying authenticity

- Predictive tools and supply chain tools

Practical applications

- Identifying food fraud vulnerabilities along the supply chain
- Rapid authentication of coffee blends
- Food profiling – the Swiss market
- Mobile food fraud detection devices
- ILSI guidance document towards food authenticity

Developments in EU countries

- National Reference Centre for Authentic Food in Germany
- The UK response to dishonesty in food supply chain
- Dutch approach to combating food fraud
- Controlling food fraud in Denmark



The Experts

Claudia Brünen-Nieweler Chemical and Veterinary Analytical Institute Münsterland-Emscher-Lippe (CVUA-MEL) | **Neil Buck** General Mills | **Christophe Cavin** Nestlé Research Center | **Carsten Fauhl-Hassek** German Federal Institute for Risk Assessment (BfR) | **Peter Füst** formerly Chemical and Veterinary Analytical Institute Münsterland-Emscher-Lippe (CVUA-MEL) | **Mário Gadanho** Thermo Fisher Scientific | **Thomas Gude** SQTS Swiss Quality Testing Services | **Karen Gussow** Netherlands Food and Consumer Product Safety Authority (NVWA) | **Bärbel Hintermeier** meyer.rechtsanwälte | **Mikko Hofsommer** GfL Gesellschaft für Lebensmittel-Forschung | **Britta Müller** Bavarian Health and Food Safety Authority (LGL) | **Petter Olsen** Norwegian Institute of Food, Fisheries and Aquaculture (Nofima) | **Marino Petracco** illycaffè | **Andreas Plischke** German Federal Office of Consumer Protection and Food Safety (BVL) | **Bert Pöpping** FOCOS – Food Consulting Strategically | **Michael Rosenmark** Danish Veterinary and Food Administration (DVFA) | **Gianluca Sabatino** Europol | **Pablo Steinberg** Max Rubner-Institut, German Federal Research Institute of Nutrition and Food (MRI) | **Franz Ulberth** European Commission Joint Research Centre (JRC) | **Peter Whelan** Food Safety Authority of Ireland (FSAI)

The Programme

Get-Together on Wednesday, 23 October 2019

Will you arrive on Wednesday? Come to the hotel bar at 8 p.m. and meet other participants and speakers in a relaxed atmosphere.



Thursday, 24 October 2019

8.30 Registration and coffee and tea

9.00 Welcome address by Akademie Fresenius and the Chair

Thomas Gude, SQTS Swiss Quality Testing Services, Switzerland

Situation in Europe and worldwide

9.10 Recent and future developments of EU legislation in the field of food fraud

Peter Whelan, Food Safety Authority of Ireland, Ireland

9.35 Legal framework relevant to food fraud

- Factors encouraging food fraud and possible approach to investigate food fraud (think like a criminal)
- Legal framework relevant to food fraud, Art. 7 FIC Reg. and offences of fraud in criminal law
- Example of fipronil and others

Bärbel Hintermeier, law firm meyer.rechtsanwälte, Germany

10.00 Panel discussion

10.20 Coffee and tea break

10.50 Combating food fraud: The Law Enforcement perspective

Gianluca Sabatino, Europol, The Netherlands

11.15 Rapid Alert System for Food and Feed & Administrative Assistance and Cooperation – national perspective and the role of the European Commission in RASFF and AAC networks

Andreas Plischke, German Federal Office of Consumer Protection and Food Safety (BVL), Germany

11.40 Panel discussion

12.00 Lunch

Analytical approaches in laboratory and on-site

13.35 What happens in Europe? JRC's work on authenticity proof and fraud detection

Franz Ulberth, European Commission Joint Research Centre (JRC), Belgium

14.00 Food authentication by NMR spectrometry – state of play and future

Carsten Faulstich, German Federal Institute for Risk Assessment (BfR), Germany

14.25 Stable Isotope Ratio Mass Spectrometry (IRMS), opportunities and drawbacks

- Applications in juice, drinks and wine tasting
- Problems of fraud detection in organic produce

Mikko Hofmann, GfL Gesellschaft für Lebensmittel-Forschung, Germany

14.50 NGS (next-generation sequencing) for food authenticity: Advantages and limitations:

- Food fraud, food safety, traceability, untargeted analysis

Mário Gadinho, Thermo Fisher Scientific, Portugal

15.15 Panel discussion

15.50 Coffee and tea break

16.20 Identification of animal species used in industrial meat products

- Molecular biology detection methods and their status quo of national and international standardisation

Claudia Brünen-Nieweler, Chemical and Veterinary Analytical Institute Münsterland-Emscher-Lippe (CVUA-MEL), Germany

IT tools for verifying authenticity

16.45 Anticipation of food safety and fraud issues: ISAR – a key element of the Bavarian early warning system to monitor food prices and commodity flows

- Preventive consumer protection
- ISAR – Import Screening for the Anticipation of Food Risks
- German foreign trade statistic and agri-food chain networks

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

17.10 Supply chain tools with special focus on blockchain technology

Petter Olsen, Norwegian Institute of Food, Fisheries and Aquaculture (Nofima), Norway

17.35 Panel discussion

18.00 End of the first conference day

19.00 Departure time for the evening event



After the first conference day you are most welcome to attend our evening event at the Affentor-Schänke in one of Frankfurt's old town districts "Sachsenhausen". Use the opportunity to get to know the famous local cider during a cider tasting and savour traditional Hessian food. Please join us to continue the day's interesting discussions in a relaxed and comfortable atmosphere.

 **Friday, 25 October 2019**

8.25 Welcoming speech by the Chair

Peter Fürst, formerly Chemical Veterinary Analytical Institute Münsterland-Emscher-Lippe (CVUA-MEL), Germany

Practical applications

8.35 Identifying food fraud vulnerabilities along the supply chain and testing new analytical solutions

- Economically motivated food adulteration
- Species substitution, illegal dyes, powders adulteration
- Herbs, spices, milk and other raw material powders
- Untargeted analytical solutions or multi targets approach

Christophe Cavin, Nestlé Research Center, Switzerland

9.00 Rapid authentication of coffee blends: Old problem, new methods

Marino Petracco, illycaffè, Italy

9.25 Food profiling – the value to assure food authenticity rather than to investigate for food fraud – experiences from the Swiss market

Thomas Gude, SQTS Swiss Quality Testing Services, Switzerland

9.50 Panel discussion

10.20 Coffee and tea break

10.50 Mobile food fraud detection devices and USP guidance for non-targeted methods

Bert Pöpping, FOCOS – Food Consulting Strategically, Germany

11.15 Guidance document towards food authenticity, an initiative of ILSI Europe

Neil Buck, General Mills, Switzerland

11.40 Panel discussion

12.00 Lunch

Developments in EU countries

13.00 Current status of the National Reference Centre for Authentic Food in Germany

- Establishment, structure and main objectives of the National Reference Centre for Authentic Food in Germany
- Key subjects in food authenticity research at the Max Rubner-Institut as support of the National Reference Centre for Authentic Food in Germany

Pablo Steinberg, Max Rubner-Institut, Federal Research Institute of Nutrition and Food (MRI), Germany

13.25 Food Crime Matters – the UK response to dishonesty in food supply chain

Representative of the Food Standards Agency (FSA), UK

13.50 Dutch approach to combating food fraud

Karen Gussow, Netherlands Food and Consumer Product Safety Authority NVWA, The Netherlands

14.15 Methods for controlling food fraud in Denmark

Michael Rosenmark, Danish Veterinary and Food Administration (DVFA), Denmark

14.40 Panel discussion

15.20 End of the conference



Information available online at:
www.akademie-fresenius.com/2604

The Experts

Claudia Brünen-Nieweler is a Molecular Biologist and a Working Area Manager of the Molecular Biology Unit of the Chemical and Veterinary Analytical Institute in Münster

with some twenty years of experience. She is responsible for official analyses of food concerning species differentiation.

Neil Buck is a Corporate Toxicologist for General Mills Inc. He spends most of his time on innovation of products and production processes and in managing technical regulatory affairs. He participates in Committees in Food Drink Europe, the US Grocery Manufacturers Association, and both ILSI EU and North America.

Christophe Cavin is a Senior Specialist Food Integrity at the Institute for Food Safety & Analytical Science at the Nestlé Research Center in Lausanne. He is actively involved in main EU projects (e.g. EU-China Safe) and several Expert panels addressing food fraud prevention.

Carsten Faulh-Hassek is a Food Chemist and the Head of Unit „Product Identity, Supply Chains and Traceability“ in the “Safety in the Food Chain“ Department of the German Federal Institute for Risk Assessment (BfR) in Berlin.

Peter Fürst retired from the Chemical and Veterinary Analytical Institute Münsterland-Emscher-Lippe board in 2019 and now works at the University of Münster as a Honorary Professor. He joined the EFSA CONTAM Panel from 2006 to 2015 and was also Vice-Chair. Since last year he has been a member of the EFSA FAF Panel.

Mário Gadanho started in May as an R&D Senior Staff Scientist at Thermo Fisher Scientific Portugal and has over 20 years of experience in the DNA-based area.

He co-founded Biopremier in 2013 and joined SGS in 2017 as a Global Business Development Manager.

Thomas Gude is has been Deputy Head of SQTS, Switzerland, for 13 years. He is heading the laboratories dealing with food and non-food analysis as well as with risk assessments.

Karen Gussow is a Co-ordinating/ Specialist Investigator at the NVWA-IOD, the Intelligence and Investigation Service of the Netherlands Food and Consumer Product

Safety Authority. She has worked at the NVWA for over 14 years in different roles, after 5 years in business consulting.

Bärbel Hintermeier is an Attorney at Law at the law firm meyer.rechtsanwälte in Munich, Germany. She advises domestic and international operating companies in the food sector, especially on the composition and marketability of innovative products as well as the labeling and advertisement of foods.

Mikko Hofsommer is the General Manager of GfL Gesellschaft für Lebensmittel-Forschung. He is a publicly certified expert for soft drinks and fruit juices and active in several scientific and industry associations (e.g. BfR, AIJN, IFU).

Britta Müller is a Veterinarian and the Coordinator of the early warning system aimed at early identification of potential health risks and fraudulent practices in the food sector at the Bavarian Health and Food Safety Authority (LGL). She is involved in designing new control strategies.

Petter Olsen has a background in computer science and applied mathematics. He has been working as a Senior Scientist at Nofima since 1993. His research covers a wide range of scientific areas including production management, sustainability, and traceability. He serves as an Adviser, e.g. to several EU-funded projects.

Marino Petracco is a Professor and a Senior Research Scientist and Health & Safety Product Specialist at illycaffè in Trieste. He joined illycaffè in 1986, working on topics ranging from plant botany to industrial transformation processes, beverage brewing dynamics and its effects on the consumer's body.

Andreas Plischke is working as a Scientific Officer at the German Federal Office of Consumer Protection and Food Safety in Berlin. He has previously worked in the area of genetic engineering and e-commerce and is presently the Deputy Head of the unit responsible for early warning and information systems.

Bert Pöpping is the Managing Director of the strategic food consulting company FOCOS. He has more than 20 years of experience in the food analytical industry and is the Co-Chair of the ILSI Food Authenticity taskforce. Bert also currently serves as the President of the MoniQA Association.

Michael Rosenmark has been responsible for establishing and managing the Flying Squad and cooperating with other authorities on combating food fraud in the Danish Veterinary and Food Administration (DVFA) since 2006. He has 35 years of experience in combating crime.

Gianluca Sabatino has been working at Europol since 2016. He is a Specialist in IPR infringements and criminal analysis. At Europol, he coordinates, among other things, the operation OPSON. Before joining Europol, he was a former NAS Carabinieri inspector.

Pablo Steinberg is a Professor and has been the President of the Max Rubner-Institut, Federal Research Institute of Nutrition and Food (MRI) since 2017. He has been a Professor for Food Toxicology and Replacement/Complementary Methods to Animal Testing at the University of Veterinary Medicine Hannover (TiHo) since 2017.

Franz Ulberth is the Head of the Fraud Detection & Prevention Unit at the European Commission's Joint Research Centre in Geel since 2016. He joined the European Commission in 2002. Before joining the Commission he was a Professor at the University of Natural Resources and Life Sciences in Vienna.

Peter Whelan is an Environment Health Officer and the Director of Audit and Investigations at the Food Safety Authority of Ireland (FSAI), where he is responsible for the investigation of food fraud.

About

Who do you meet?

Groups that should take part:

Managing directors, boards of directors, managers, consultants and scientists in the fields of:

- Quality & safety control
- Analysis
- Research & development
- Legal & regulatory affairs
- Marketing
- Food science & technology

Sectors that should take part:

- Food industry
- Agricultural producers
- Food retailing
- Food and veterinary inspection offices
- Laboratories
- Research institutes
- Authorities
- Professional associations

Trade Exhibition

Our conference provides you with the opportunity of presenting your company in a trade display. Present your products and services and reach out to your specific target groups. We would be happy to provide you with information on all the various options available – from displaying product information to an exhibition stand – with no further obligation on your part.

Use the attached fax reply sheet to request our information material. Or simply call us. We would be more than pleased to assist you personally.

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The Organiser

For 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

 Spring 2020 in Germany

7th International Akademie Fresenius FEED Conference "Feed Additives – Animal Nutrition – Reduction of Antimicrobial Resistance"

Date and location to be announced shortly. Please request more information now!
www.akademie-fresenius.com/2605



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DIE AKADEMIE
FRESENIUS

Participation

- I would like to take part in the International Akademie Fresenius Conference „**Food Authenticity and Food Fraud Prevention**“, 24 and 25 October 2019 in Frankfurt/Germany. Fee: € 1,895.00 plus VAT per person.
- I am a **representative of an authority or a public university** and therefore eligible for a reduced fee of € 795.00 plus VAT per person (please provide evidence). The reduced fee cannot be combined with other rebates.
- I would like to take part in the **evening event on 24 October 2019** (included in the above price).

Event Documentation

- Unfortunately, I am unable to attend. Please send me the complete documentation for € 295.00 plus VAT.

Trade Exhibition

- Please send me information on available options for trade exhibition and presenting information.

Your Account Number (if available)

Title / First name / Name

Position

Department

Phone / Fax

Email

Company (complete company name including legal form)

Street / Number or P.O. Box / Building

ZIP-code / City / Country

Your order number / Cost unit (if required)

Your VAT ID No. (for registrations from EU countries except Germany)

Date

Signature

Billing Address (only if different from the above address)

Terms of Participation and Purchase

The registration fee includes the event participation, event documentation, 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 a hard copy of the documentation as well as an access code to the secure Akademie Fresenius download area. Both the documents and the secure access code will be dispatched around two weeks 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

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. Please note that you can name a substitute 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. In signing this form you consent to our occasionally contacting you by mail, email, fax or phone (please strike through if unwanted) in order to provide you with further information from our company. You can, of course, withdraw your consent whenever you wish. Occasionally we go around taking photos and videos at our events. These are then published anonymously on our website. Further information can be found at: www.akademie-fresenius.com/dataprotection.

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Venue

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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.