



12th International Fresenius Conference

Contaminants and Residues in Food

9 and 10 April 2019
in Cologne/Germany

Highlights

- European Community policy on contaminants in foodstuffs
- Pros and cons of analytical progress
- WHO on epidemiological studies for risk assessment
- Update on the first German total diet study (MEAL study)
- Fumonisin and their modified forms
- JECFA evaluation to co-exposure of fumonisins and aflatoxins
- Alternaria-toxins in raw material for baby food production
- Pyrrolizidine alkaloids and tropane alkaloids
- Current developments on furan and methyfurans in food
- Mitigation strategies for 3-MCPD esters and glycidol esters
- Microplastics in food and water
- Chlorinated paraffins in the food chain
- New risk assessment of dioxins
- Toxicity of mineral oil hydrocarbons



The Experts

Neil Buck General Mills | Peter Fürst Chemical and Veterinary Analytical Institute Münsterland-Emscher-Lippe (CVUA-MEL) | Tilemachos Goumperis European Food Safety Authority (EFSA) | Konrad Grob Official Food Control Authority of the Canton of Zurich | Georg Hartmann HIPP-Werk Georg Hipp | Nils Hinrichsen ADM | Ron Hoogenboom RIKILT Wageningen UR | Hans-Ulrich Humpf University of Münster | Alfonso Lampen German Federal Institute for Risk Assessment (BfR) | Rainer Malisch State Institute for Chemical and Veterinary Analysis (CVUA) of Food Freiburg | Lucie Racault Nestlé Research Center | Irmela Sarvan German Federal Institute for Risk Assessment (BfR) | Dieter Schrenk University of Kaiserslautern | Richard Stadler Nestlé Research Center | Hans Steinkellner European Food Safety Authority (EFSA) | Angelika Tritscher World Health Organisation (WHO) | Frans Verstraete European Commission | Heather Wallace University of Aberdeen | Maximilian Wittig German Tea Association and German Herbal Infusions Association

The Programme

Get-Together on Monday, 8 April 2019

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



Tuesday, 9 April 2019

8.30 Registration and coffee

9.00 Welcome address by Akademie Fresenius and the Chair

Dieter Schrenk, University of Kaiserslautern, Germany

Europe and worldwide – science, policy, practice

9.10 Recent and future developments of EU legislation in the field of agricultural and environmental contaminants

Frans Verstraete, European Commission, Belgium (invited)

9.40 The sensitivity limbo – pros and cons of analytical progress

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

10.05 The supply chain of information on contaminants in food: The role of industry in enhancing consumer protection

Neil Buck, General Mills, Switzerland

10.30 Panel discussion

11.00 Coffee and tea break

11.30 Design of the first German total diet study to assess dietary exposure

- Number and selection of foods in the food list
- Spectrum and schedule of substances to be analysed
- Process of food collection, food preparation, analysis and exposure assessment
- Studies for representativeness of the German population

Irmela Sarvan, Federal Institute for Risk Assessment (BfR), Germany

11.55 Risk evaluation tool for chemical contaminants

Tilemachos Goumperis, European Food Safety Authority (EFSA), Italy

12.20 WHO perspective on using epidemiological studies for risk assessment

Angelika Tritscher, World Health Organization (WHO), Switzerland

12.45 Panel discussion

13.15 Lunch

Plant toxins

14.35 New aspects on natural plant ingredients or contaminants in food including tropane alkaloids and pyrrolizidine alkaloids

- Exposure, mechanism, toxicological endpoints, risk assessment

Alfonso Lampen, Federal Institute for Risk Assessment (BfR), Germany

15.00 Pyrrolizidine and tropane alkaloids in products of plant origin – an update by the tea and herbal infusions industry

Maximilian Wittig, German Tea Association and German Herbal Infusions Association, Germany

15.25 Panel discussion

Residues and environmental contaminants

15.45 Toxicity of mineral hydrocarbons – how a toxicological evaluation can be mislead

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

16.10 Coffee and tea break

16.40 Microplastics: Challenges in method development

Richard Stadler, Nestlé Research Center, Switzerland

17.05 Chlorinated paraffins in the food chain

Rainer Malisch, State Institute for Chemical and Veterinary Analysis (CVUA) of Food Freiburg, Germany

17.30 New risk assessment of dioxins (PCDD/Fs and DL-PCBs in food and feed)

Ron Hoogenboom, RIKILT Wageningen UR, The Netherlands

17.55 Panel discussion
18.55 End of the first conference day
19.30 Departure time for the evening event



After the end of the first conference day, Akademie Fresenius would like to invite you to a leisurely dinner at the restaurant Joseph's in the Rheinau harbour. You have the opportunity of better getting to know other participants you met during the day over a relaxed meal. Don't miss out on this opportunity!

Wednesday, 10 April 2019

8.20 Welcoming speech by the Chair
Peter Fürst, Chemical and Veterinary Analytical Institute
Münsterland-Emscher-Lippe (CVUA-MEL), Germany

Mycotoxins

8.25 **EFSA's recent assessments of fumonisins and their modified forms and a short update on on-going work on mycotoxins**

Hans Steinkellner, European Food Safety Authority (EFSA), Italy

8.50 **Bound fumonisins in food**
Lucie Racault, Nestlé Research Center, Switzerland

9.15 **JECFA evaluation to co-exposure of fumonisins and aflatoxins**

Angelika Tritscher, World Health Organization (WHO), Switzerland

9.40 Panel discussion
10.10 Coffee and tea break

10.40 **Occurrence of alternaria-toxins and human exposure in Germany**

Hans-Ulrich Humpf, University of Münster, Germany

11.05 **Alternaria-toxins in raw material for baby food production – challenges for industry**

Georg Hartmann, HIPP-Werk Georg Hipp, Germany

11.30 Panel discussion
12.00 Lunch

Process contaminants

13.00 **Recent and future developments of EU legislation in the field of process contaminants**

Frans Verstraete, European Commission, Belgium (invited)

13.25 **Furan and methylfuran in food**

- Background, exposure assessment, BMD modelling, conclusion

Heather Wallace, University of Aberdeen, UK

13.50 **Industry applications, including furan and methylfurans**

Richard Stadler, Nestlé Research Center, Switzerland

14.15 **Mitigation strategies for 3-MCPD and glycidol esters during vegetable oil refining**

Nils Hinrichsen, ADM, Germany

14.40 Panel discussion
15.20 End of the conference

 13 to 14 June 2019 in Dusseldorf/Germany

8th International Fresenius Conference "Residues of Food Contact Materials in Food"

Please request more information now!
www.akademie-fresenius.com/2603



Information available online at:
www.akademie-fresenius.com/2542

The Experts

Neil Buck is a Corporate Toxicologist for General Mills. He spends most of his time on innovation of products and production processes and in managing technical

regulatory affairs. Neil has spent more than 15 years in industry. He participates in Committees in Food Drink Europe, the US Grocery Manufacturers Association, and both ILSI EU and North America.

Peter Fürst is the Chief Executive Officer of the CVUA-MEL in Münster and Honorary Professor at the University Münster. Until 2014 he was Head of the Department

Special Analytical Services. He joined the EFSA CONTAM Panel from 2006 to 2015 where he was Vice-Chair from 2012 to 2015. Since this year he has been a member of the EFSA FAF Panel.

Tilemachos Goumperis is currently a Scientific Officer in the Nutrition Unit of EFSA in the area of novel foods. He joined EFSA in 2008 and was previously working in the Scientific Committee and Emerging Risks Unit.

Konrad Grob is partially retired from the Official Food Control Authority of the Canton of Zurich and a member of EFSA's CEP Panel.

Georg Hartmann is a state-approved Food Chemist and responsible for the area of quality assurance with special focus on science and key issues.

Nils Hinrichsen is a Food Chemist. He has been working in oils and fats research since 1999 and with ADM in the Oils and Fats Research Center in Hamburg since 2008.

Ron Hoogenboom is the Programme Leader Food Contaminants at RIKILT Wageningen UR, dealing with environmental contaminants, pesticides and toxins from moulds, algae and plants. Since 2012 he has been a member of the EFSA CONTAM Panel.

Hans-Ulrich Humpf is a Professor for Food Chemistry at the University of Münster and Dean of the Faculty of Chemistry and Pharmacy. His scientific interests are mycotoxins

with a focus on HPLC-MS/MS analysis, structure elucidation, thermal stability, biosynthesis, toxicity and mode of action.

Alfonso Lampen is the Head of the Department Food Safety at the Federal Institute for Risk Assessment (BfR) in Berlin and a Professor at the School of Veterinary Medicine Hannover.

Rainer Malisch has been working as Head of the EU Reference Laboratory for Halogenated Persistent Organic Pollutants (POPs) in Food and Feed since 2006. He was previously Head of the Dioxin Laboratory at the State Institute for Chemical and Veterinary Analysis of Food in Freiburg, Germany.

Lucie Racault is an Engineer in Analytical Chemistry and works for the Institute of Food Safety and Analytical Sciences at Nestlé Research Center in Lausanne. She joined Nestlé in 2009.

Irmela Sarvan is the Coordinator of the BfR MEAL study, the first total diet study in Germany. Since 2015 she has been working in the Department of Exposure of the Federal Institute for Risk Assessment (BfR) in Berlin.

Dieter Schrenk has been a Professor for Food Chemistry and Environmental Toxicology at the University of Kaiserslautern since 1996. In 2005 he took on the full professorship for Food Chemistry and Toxicology. He joined the EFSA CONTAM Panel in 2003. Since this year he has been the Chair of this panel.

Richard Stadler is the Head of the Institute for Food Safety & Analytical Science at the Nestlé Research Center in Lausanne. Richard has held several research and quality management positions within Nestlé. He is also Chairman of the FoodDrinkEurope process contaminants expert group.

Hans Steinkellner has been a Senior Scientific Officer (Toxicologist) in the Biological Hazards and Contaminants Unit (BIOCONTAM) of EFSA in Parma since 2014. From 2007 to 2014 he was Scientific Officer in the Pesticide Unit. Before joining EFSA he worked for the European Chemicals Bureau of the JRC.

Angelika Tritscher is the WHO's Risk Assessment and Management Coordinator for its Food Safety and Zoonoses Department. She joined the WHO in 2003, first in the International Programme on Chemical Safety and since 2008 in the Department of Food Safety and Zoonoses.

Frans Verstraete works in the European Commission in the Direction General SANTE and is responsible for legislation on contaminants.

Heather Wallace is the Professor of Biochemical Pharmacology and Toxicology at the University of Aberdeen. Heather is currently President of EUROTOX and a European Registered Toxicologist.

Maximilian Wittig is a Food Chemist and has been the German Tea Association's Secretary General since 2016. He serves as well as an expert on the pyrrolizidine alkaloid issue of the German Herbal Infusions Association and Tea & Herbal Infusions Europe.

About

Who do you meet?

Groups that should take part:

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

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

Sectors that should take part:

- Food and drink industry
- Food trade
- Packaging industry
- Food 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 over 20 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

Do you have any questions?



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DIE AKADEMIE
FRESENIUS

Participation

- I would like to take part in the 12th International Fresenius Conference „Contaminants and Residues in Food“, **9 and 10 April 2019 in Cologne/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 9 April 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.

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Title / First name / Name

Position

Department

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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 "Fresenius" as reference.