SCIENTIFIC PROGRAMME – MORNING SESSION

8:30	Registration and coffee
9:30	Opening
9:35	**SESSION 1: FOOD AUTHENTICITY & FRAUD**
	Keynote speaker: **Prof. C. Elliott** (Queens University, Belfast)
	Understanding and dealing with food fraud on a global scale
10:05	Platform presentation S1.1
	Characterization of cheese using a food omics approach
	B. Ammerlaan (DSM Biotechnology Center)
10:20	Platform presentation S1.2
	UHPLC-HRMS based metabolomics reveals fecal biomarkers to assess beef and chicken intake
	C. Rombouts (Ghent University)
10:35	Coffee break, poster viewing and technical exhibition
11:30	**SESSION 2: FOOD SPOILAGE AND PACKAGING**
	Keynote speaker: **Prof. P. Ragaert** (Ghent University)
	Use of intelligent packaging to monitor food quality: trends & challenges
12:00	Platform presentation S2.1
	The 'smoke-free' lab, still a source of nicotine contamination
	Dr. E. Van Pamel (Flanders Research Institute for Agriculture, Fisheries and Food)
12:15	Platform presentation S2.2
	Quantification of Fusarium mycotoxins in Nigerian maize using a multi-mycotoxin LC-MS/MS method
	C. Chilaka (Ghent University)
12:30	Lunch, poster viewing and technical exhibition/vendor seminar

SCIENTIFIC PROGRAMME – AFTERNOON SESSION

14:30	**SESSION 3: NOVEL TRENDS IN FOOD & FEED ANALYSIS**
14:30	Platform presentation S3.1 *Implementation and validation of an analytical methodology to assess the fraction of nanomaterials in food additives* E. Verleysen (CODA-CERVA)
14:45	Platform presentation S3.2 *Rapid evaporative ionization mass spectrometry for high throughput screening in food analysis: The case of boar taint* K. Verplanken (Ghent University)
15:00	**SESSION 4: ALLERGENS & GGOs**
	Keynote speaker: **Prof. M. De Loose** (Flanders Research Institute for Agricultur, Fisheries and Food) DNA and protein based methods for the detection of food allergens
15:30	Platform presentation S 4.1 *UHPLC-MS/MS: A powerful technique for the sensitive detection of allergens in foodstuffs* M. Planque (CER Groupe)
15:45	Platform presentation S 4.2 *Multi-matrix lipidomics to assess metabolic perturbations in patients with food allergies* Dr. L. Van Meulebroek (Ghent University)
16:00	Closing session and poster awards