

Platform presentations 'MS in Food and Feed II', 15 September 2015, Ghent

SESSION 1: (METABOL)OMICS AND HYPHENATED INSTRUMENTAL INNOVATIONS

1. **K. Van Hoorde, A. Decloedt, J. koek, P. Vandamme and A. Van Landschoot** (Ugent) - The Microbiology of 37 Different Belgian Beers of More Than 25 Years Old Unraveled With MALDI-TOF MS
2. **L.Y. Hemeryck, C. Rombouts, L. Van Meulebroek, J. Vanden Bussche and L. Vanhaecke** (LCA, Ugent) - DNA Adductomics to Unravel the Genotoxic Effects of Red Meat Consumption
3. **M. Onghena, E. Van Hoeck, J. Van Loco, M. Ibáñez, L. Cherta, T. Portolés, E. Pitarch, F. Hernández, F. Lemièrè and A. Covaci** (UA, WIV) - Identification of Substances Migrating from Plastic Baby Bottles Using GC-MS, GC-(Q)TOF-MS and LC-QTOF-MS
4. **F. Lynen and S. De Smet** (Ugent) - 1D and 2D High resolution radical scavenging assays coupled on-line to reversed phase liquid chromatography for antioxidant detection in food and beverage extracts
5. **J. Vanden Bussche, J. Wauters, C. Duysburgh, S. Possemiers and L. Vanhaecke** (LCA, Ugent) - Monitoring the In Vitro Efficacy of a Novel Probiotic by High-Resolution Mass Spectrometry Based Metabolomic Fingerprinting
6. **S. Goscinny, M. McCullagh, E. Van Hoeck and J. Van Loco** (WIV) - Introducing Collision Cross Section as a Powerful Parameter for the Unambiguous Identification of Compounds in Food When Performing Screening Analysis

SESSION 2: FOOD AND FEED SAFETY – EMERGING CONTAMINANTS

7. **M.Vandekerckhove, B. Van Droogenbroeck, M. De Loose, C. Van Poucke, P. Gevaert and H. Lapeere** (ILVO) - The Detection of Nut Allergens in Food With LC-MS
8. **J. Walravens, H. Mikula, M. Rychlik, S. Asam, J. Diana Di Mavungu, L. Jaxsens, C. Lachat, A. Van Landschoot, L. Vanhaecke and S. De Saeger** (FFW, Ugent) - (Modified) *Alternaria* Mycotoxins in Foodstuffs: Occurrence and Influence of Food Processing
9. **G. Jacobs, S. Voorspoels, P. Vloemans, T. Fierens, M. Van Holderbeke, I. Sioen, M. De Maeyer and G. Vanermen** (VITO) - Determination of Caramel Contaminants in Food Samples by Isotope Dilution Ultra-High-Performance Liquid Chromatography-Tandem Mass Spectrometry (UHPLC-MS/MS)

SESSION 3: FOOD AND FEED QUALITY – NOVEL TECHNOLOGIES AND COMPOUNDS

10. **F. David, C. Devos, M. Rambla-Alegre, B. Tienpont and P. Sandra** (RIC) - New Hyphenated Methods for the Characterization of Aroma Compounds in Food Products
11. **K. Verplanken, J. Wauters, V. Vercruysse, M. Aluwe and L. Vanhaecke** (LCA, Ugent) - Development and Validation of a UHPLC-HR-ORBITRAP-MS Method for the Simultaneous Determination of Boar Taint in Porcine Meat and Meat Products
12. **I. Dirinck and P. Dirinck** (SENSTECH) - Applications of Mass Spectrometry-Based Electronic Nose Technology for Aroma Analysis of Food Products and Ingredients