Poster presentations Trends in Food Analysis VII

Session 1: Sampling and sample preparation in food analysis

P1.1	H. Salomonsson, L. Jacxsens, M. Deblaere and B. De Meulenaer	Selection of a swab sampling method for the determination of total (allergenic) protein content on food production surfaces and its application to estimate the risk of allergen carry over in food production facilities
P1.2	J.A.L. Kiebooms, J. Vanden Bussche, J. Wauters and L. Vanhaecke	Plackett-Burman design for the extraction of thyreostats from different Brassicaceae foods and feeds
P1.3	L. Matumba, C. Van Poucke, M. Monjerezi, T. Biswick, J.F. Mwatseteza and S. De Saeger	The influence of NaHCO3 on thermal reduction of aflatoxins, fumonisins, deoxynivalenol, nivalenol and zearalenone in maize flour during baking

Session 2: Novel screening techniques in food analysis

P2.1	E. De Rijke, D. Samson, M. Groot, S. Sterk and M. Nielen	Detection of illegal use of antibiotics in poultry by fluorescence microscopy
P2.2	S. Broeders and N. Roosens	Validation of qPCR qualitative methods
P2.3	H. Vanderperren and M. Lekens	Evolution of the calux assay
P2.4	C. Simon, M. Oghena, A. Covaci, E. Van Hoeck, J. Van Loco, M. Elskens, H. Demaegt, B. Mertens and M.-L. Scippo	Study of the estrogenicity of migration products from plastic contact materials
P2.5	E. Neyrinck, D. Telleir, S. Lescouhier, L. Vermeulen, I. Fraeye, H. Paelinck, R. Geers, S. De Smet and K. Raes	Use of light based methods as prediction tool for the quality of fresh pork for cooked ham production
P2.6	M. McCullagh, S. Goscinny, D. Douce, D. Roberts, S. Stead, R. Rao and M. Van Hulle	Application of a prototype microfluidic device with MS for the screening of pesticide residues in food analyses
P2.7	S. Goscinny, M. McCullagh, K. Neeson, J. Goshawk, D. Eatough, S. Stead, R. Rao, D. Roberts and M. Van Hulle	A novel approach to the reduction of false positive and negative identifications in screening of pesticide residues in food analysis
P2.8	M. Sanders, Y. Guo, A. Galvita, A. Heyerick, D. Deforce, M. Risseeuw, S. Van Calenbergh, S. Eremin, A. Madder, M. Hedström, B. Mattiasson and S. De Saeger	The development of monoclonal antibodies against deoxynivalenol

Session 3: Advances in quantitative food analysis

P3.1	S. Bijttebier, E. D'Hondt, N. Hermans, S. Apers and S. Voorspoels	In search for added value in agro-industrial waste streams by means of chemical characterization
P3.2	A. Magnier, V. Fekete, J. Van Loco, F. Bolle and M. Elskens	Aluminium speciation by adsorptive stripping voltammetry
P3.3	B. Berendsen, R. Wegh, M. Pikkemaat, L. Stolker and M. Nielen	Chloramphenicol can occur naturally in crops
P3.4	E. Van Pamel and E. Daeseleire	A validated multi-residue HPLC-MS/MS method for the analysis of non-steroidal anti-Inflammatory drugs in meat
P3.5	C. Douny , P. Bayonnet, F. Brose, G. Degand and M.-L. Scippo	Simultaneous measurement of nine toxic aldehydes coming from polyunsaturated fatty acids degradation in food
P3.6	A. Baert, J. Goeteyn, B.A.E. Van de Wal and K. Steppe	Quantification of sugars and acids during berry development of grapevines subjected to different levels of drought stress
P3.7	B. Gorissen, T. Rreyns, P. De Backer, J. Van Loco and S. Croubels	Development of a rapid, robust and economic method for the quantitative determination of colistin in poultry manure
P3.8	S. Lock	Allergen screening in food by LC/MS/MS
P3.9	S. Lock	Fat soluble vitamin detection in food by LC/MS/MS
P3.10	S. Lock	Vitamin B complex detection in food by LC/MS/MS
P3.11	S. Lock and A. Sage	The use of microflow UHPLC in food analysis
P3.12	S. Lock and A. Sage	Can LCMSMS be used in horse meat detection?
P3.13	D. Baker, N. Loftus, S. Hird and J. Noé	Applying high speed data acquisition MS/MS to the analysis of pesticides residues in complex spice matrix
P3.14	J. Dunstan, A. Gledhill and M. Van Hulle	Advances in atmospheric pressure gas chromatography (APGC) for the analysis of persistent organic pollutants (POPS) and pesticides
P3.15	M. McCullagh ,S. Stead, D. Eatough, K. Neeson, J. Goshawk, W. De Keizer, A. Bergwerff and M. Van Hulle	Using ion mobility mass spectrometry to identify multiple protonation sites and different fragmentation patterns within the fluoroquinolone class of antibiotics

P3.16	Ph. Szternfeld, C. Brohon, V. Hanot and J. Van Loco	Analysis of chlormequat residues in milk by UPLC-MS/MS
P3.17	L. Matumba, C. Van Poucke, M. Monjerezi, T. Biswick, J.F. Mwatseteza and S. De Saeger	A limited survey of mycotoxins in malted maize and traditional maize based opaque beers in Malawi
P3.18	E. Heyndrickx, I. Sioen, J. Diana di Mavungu, A. Callebaut, S. De Henauw and S. De Saeger	Assessment of mycotoxin exposure in the Belgian population using biomarkers
P3.19	J. Walravens, H. Mikula, M. Rychlik, S. Asam, J. Diana di Mavungu, A. Van Landschoot, L. Vanhaecke and S. De Saeger	Development and validation of an LC-MS/MS method for the simultaneous determination of free and conjugated Alternaria toxins in cereal-based foodstuffs (survey).

Session 4: Omics in food analysis

P4.1	G. De Middeleer, P. Lenain, P. Dubruel and S. De Saeger	Production of MIP particles for multi-mycotoxin analysis
P4.2	L.Y. Hemeryck, J. Vanden Bussche and L. Vanhaecke	U-HPLC coupled to high resolution orbitrap mass spectrometry to screen for colonic DNA adduct formation following meat consumption
P4.3	A. Wieme, A. Coorevits, A. Van Landschoot and P. Vandamme	Monitoring the purity of industrial starter cultures using MALDI-TOF MS
P4.4	N. De Clercq, J. Vanden Bussche, S. Croubels, P. Delahaut and L. Vanhaecke	Metabolomic profiling of the glucocorticoid status of Holstein-Friesian cows by U-HPLC-HR-ORbitrap MS upon administration of prednisolone
P4.5	R. Wegh, E. Oosterink, W. Driessen, T. Zuidema, M. Pikkemaat and L. Stolker	Identification of unknown microbial growth inhibitors in animal feed using LC-TOF/MS
P4.6	G. Orellana, J. Vanden Bussche, M. Vandegehuchte and L. Vanhaecke	Development and validation of a method for quantification and confirmation of lipophilic marine toxins in shellfish using UHPLC-hr-Orbitrap mass spectrometry.
P4.7	F. Schoutsen and M. Godula	High sensitive HRAM LC-MS screening of pesticides and mycotoxins in matrix extracts
P4.8	P. Reece, P. Agashe, T. McKenna, E. Riches, A. Gledhill and M. Van Hulle	Species identification of processed food proteins by mass spectrometry
P4.9	V.S. Langford, C. J. Reed, D.B. Milligan, M.J. McEwan, S.A. Barringer, W.J. Harper and T. Vercammen	Differentiation of the origin of parmesan cheeses based on volatile organic compound composition of the cheese headspace.

P4.10	D. Paterson, J. Gray, V.S. Langford and T. Vercammen	A novel screening technique for coffee aroma volatiles and its potential in optimizing the roasting process.
P4.11	J. Van Durme and A. De Winne	Comparison of the volatile aroma composition of fresh and aged dark chocolate measured by steam distillation, solid phase microextraction, and thermal desorption