Assuring the integrity of the food chain:
FIGHTING FOOD FRAUD
FOODINTEGRITY 2016

April 6-7, 2016
Diplomat Hotel Conference Centre ● PRAGUE ● CZECH REPUBLIC

Conference is held under auspices of the minister of agriculture of the Czech Republic Marian Jurecka.
FOODINTEGRITY 2016 Venue
Diplomat Hotel Conference Centre

Area bounded by red line is devoted to the FOODINTEGRITY 2016 conference (lecture halls, exhibition and poster area).

1: Registration desk
2: Conference halls, vendor seminars and parallel workshops
3: Exhibition area & Coffee breaks
4: Exhibition area & Demonstration activities & Poster area & Coffee breaks
5: Conference restaurant (lunches)
6: Lift to the exhibition area
7: Lifts to the hotel rooms
<table>
<thead>
<tr>
<th>Time / Date</th>
<th>Wednesday, April 4, 2016</th>
<th>Thursday, April 4, 2016</th>
</tr>
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<tbody>
<tr>
<td><strong>REGISTRATION</strong></td>
<td>8:00–9:00</td>
<td>8:00–9:00</td>
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<tr>
<td><strong>Welcome</strong></td>
<td>9:00–9:20</td>
<td>9:00–9:30</td>
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<tr>
<td><strong>Plenary Session:</strong></td>
<td><strong>Integrity along the food chain:</strong></td>
<td><strong>Coffee break / Poster session / Exhibition:</strong></td>
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<tr>
<td><strong>Session 1:</strong></td>
<td>10:20–10:50</td>
<td>10:30–11:00</td>
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<tr>
<td><strong>Gap in current research on food authenticity: New projects funded by the FoodIntegrity programme</strong></td>
<td><strong>Non-targeted analysis</strong></td>
<td><strong>Poster session / Exhibition / Vendor seminars</strong></td>
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<tr>
<td><strong>Session 2:</strong></td>
<td>10:50–11:20</td>
<td>11:00–11:30</td>
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<tr>
<td><strong>Analytical tools for food authentication</strong></td>
<td><strong>Complex foods</strong></td>
<td><strong>Demonstration of the approaches for food authentication developed by FoodIntegrity project</strong></td>
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<tr>
<td><strong>Session 3:</strong></td>
<td>12:45–13:15</td>
<td>13:00–13:45</td>
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<tr>
<td><strong>Citizen and consumer science approaches to food integrity</strong></td>
<td><strong>Tools for food integrity assessment</strong></td>
<td><strong>Conference dinner / Poster award ceremony</strong></td>
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<tr>
<td><strong>Session 4:</strong></td>
<td>14:30–15:00</td>
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<td><strong>Session 5:</strong></td>
<td>16:00–16:30</td>
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<td><strong>Session 6:</strong></td>
<td>16:30–17:00</td>
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<td><strong>Session 7:</strong></td>
<td>20:00–20:30</td>
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<tr>
<td><strong>Coffee break</strong></td>
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Coffee breaks will be served in the conference area; lunches will be served in the hotel restaurant Loreta.

Assuring the integrity of the food chain: Fighting food fraud (FOODINTEGRITY 2016)
April 6–7, 2016, Diplomat Hotel Conference Centre, Prague, Czech Republic
TUESDAY, April 5, 2016
16:00–18:00
Registration for the FOODINTEGRITY 2016 conference

WEDNESDAY, April 6, 2016
8:00–9:00
Registration for the FOODINTEGRITY 2016 conference

9:00–9:20 Prague A–D halls
OPENING of the conference and WELCOME
UCT Prague representative
Paul Brereton & Jana Hajslova, Chairs of the FOODINTEGRITY 2016 conference

L1 INTRODUCTION TO THE FOODINTEGRITY
Announcement of the next FOODINTEGRITY conference in 2017
Paul Brereton, Fera Science Ltd, York, UK

9:20–10:20 Prague A–D halls
PLENARY SESSION:
Integrity along the food chain: Setting the scene
Chairpersons: Chris Elliott (QUB) & Michele Lees (Eurofins)

9:20–9:40 L2 THE IMPACT OF FOOD FRAUD ON CHINA: RISKS AND PREVENTION STRATEGIES
Wu Yongning, China National Center for Food Safety Risk Assessment (CFSA), Beijing, China

9:40–10:00 L3 FOOD AUTHENTICITY: CONSUMER EXPECTATIONS (AND DISAPPOINTMENTS)
Sue Davies, Which?, London, UK

10:00–10:20 L4 NON-TARGETED METHODS: ADVANCES AND CHALLENGES AHEAD
Jeff Moore, US Pharmacopeia, Rockville, United States of America

10:20–10:50 Conference area
Coffee Break / Exhibition / Poster session

10:50–12:45 Prague A–D halls
SESSION 1:
Gaps in current research on food authenticity:
New projects funded by FoodIntegrity
Chairpersons: Paul Brereton (Fera Science Ltd) & Saskia van Ruth (WUR)

10:50–12:45 L5–L12 8 presentations on topics on:
(i) Non targeted analysis
(ii) Complex foods
(iii) Transparency along the food chain
(iv) Rapid methods
Discussion

12:45–14:30 Hotel restaurant Loreta
Lunch /
Poster session / Exhibition /
Vendor seminars /
Demonstration of the approaches developed by FoodIntegrity for food authentication
<table>
<thead>
<tr>
<th>Time</th>
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<th>Location</th>
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<tbody>
<tr>
<td>13:30-14:20</td>
<td>VENDOR SEMINARS</td>
<td>Prague A&amp;B hall</td>
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<td>Orbitrap technology: the new</td>
<td>ThermoFisher</td>
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<td>frontiers in food profiling</td>
<td>S C I E N T I F I C</td>
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<td>Ensuring the authenticity of</td>
<td>SCIEX</td>
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<td>food - New advances in LC-MS/MS</td>
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<td>workflows bringing routine</td>
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<td>closer than ever</td>
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<tr>
<td>13:30-14:30</td>
<td>POSTER SESSION</td>
<td>Cracow &amp; Sophia halls</td>
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</table>
Demonstration of the approaches developed by FoodIntegrity for food authentication

HOW TO GET INVOLVED?
Do you wish to receive information about news, progress and events related to the FoodIntegrity project?
Please register for the project COMMUNICATION on www.foodintegrity.eu/ page Contact us

FoodIntegrity is a European five-year project, which will draw from a well of experience consisting of 38 partners in the EU, China and Iceland to tackle issues surround the authenticity of food. The project will provide a focal point for the sharing and exploitation of European research aimed at protecting the integrity of food production in Europe.

The aim of the FoodIntegrity demonstration is to provide you with a brief update on some of the progress on this multi-faceted project and let you know how you can get involved. We hope you find it useful.

You can join us and discuss with FoodIntegrity experts the latest developments and strategies in the field of food integrity - safety, quality, authenticity and traceability.

WHAT CAN YOU LEARN?

FoodIntegrity Knowledge base: an information resource on food authenticity, description of the database and progress achieved so far
To bring together available information on suitable analytical tools and associated reference data for the detection of food fraud in a Knowledge Base, to facilitate access to this information for industry, regulatory authorities and research organisations

Identifying the gaps in current research on food authenticity

Industrial perspective of relevant food chain vulnerabilities vs Current analytical methods and technologies that can be applied
To bring together available data on industrially exploited analytical tools for detection of food fraud, and identify reliable indicators/markers to use for horizon scanning of possible fraud events

Chinese consumer attitudes to food fraud, short description of the survey and its outcomes
To examine Chinese consumers’ attitudes and perceptions towards the safety and integrity of imported European foods

Survey of the Olive oil sector, description of the survey and its outcomes

Sensory analysis of olive oils: Do you recognise adulterated product?

Investigation of available and potential future technologies for authentication of branded spirits and/or categories

“Hands on” demonstration of authentication of spirit drinks

How to reduce product misdescription in the seafood sector?
Fish sampling in restaurants: help us to recognise whether you eat what you have ordered!

Do you wish to participate in the FoodIntegrity events?
Do you wish to be trained in food authentication strategies?
Join us and learn more on opportunities we offer!
## WEDNESDAY, April 6, 2016

**SESSIONS 2 & 4, in parallel**

**14:30-16:00**  
Prague A&B hall  
**SESSION 2:**  
Citizen and consumer science approaches to food integrity  
Chairpersons: Sue Davies (Which?) & Moira Dean (QUB)

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<tr>
<th>Time</th>
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<th>Title</th>
<th>Speaker(s)</th>
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<tbody>
<tr>
<td>14:30–15:00</td>
<td>L13</td>
<td>EUROPEAN FOOD AUTHENTICITY AND CHINESE CONSUMERS. REDUCING CONCERNS ABOUT FOOD SAFETY</td>
<td>Lynn J. Frewer, Newcastle University, Newcastle Upon Tyne, UK</td>
</tr>
<tr>
<td>15:00–15:25</td>
<td>L14</td>
<td>AN OVERVIEW OF THE USE OF CITIZEN SCIENCE, AND LESSONS FROM THE ENVIRONMENT SECTOR IN THE UK</td>
<td>Ralph Blaney, WRc, Swindon, UK</td>
</tr>
<tr>
<td>15:25–15:50</td>
<td>L15</td>
<td>CITIZEN SCIENCE APPROACH TO IDENTIFYING MISLABELLING IN THE FISH SECTOR: STUDY DESIGN AND POTENTIAL IMPACT IN RESTAURANTS</td>
<td>Miguel Angel Pardo, AZTI, Derio, Spain</td>
</tr>
<tr>
<td>15:50–16:00</td>
<td></td>
<td>Discussion – implications for the food sector?</td>
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</table>

**16:00–16:30**  
Conference area  
Coffee Break / Exhibition / Poster session

**SESSIONS 3 & 5, in parallel**

**16:30–18:00**  
Prague A&B hall  
**SESSION 3:**  
Tools for food integrity assessment  
Chairpersons: Petter Olsen (Nofima) & Christophe Cavin (Nestle)

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<tbody>
<tr>
<td>16:30–16:50</td>
<td>L16</td>
<td>CONCEPTUAL FRAMEWORK FOR AN ONLINE EARLY WARNING SYSTEM FOR FOOD FRAUD DETECTION</td>
<td>Vahid Mojtahed, Fera Science Ltd, York, UK</td>
</tr>
<tr>
<td>16:50–17:10</td>
<td>L17</td>
<td>DEVELOPMENT OF EARLY WARNING SYSTEMS TO DETECT, PREDICT AND ASSESS FOOD FRAUD</td>
<td>Hans Marvin, RIKILT Wageningen UR, The Netherlands</td>
</tr>
<tr>
<td>17:10–17:30</td>
<td>L18</td>
<td>TRACEABILITY AND BRAND PROTECTION</td>
<td>Espen Braathe, Tracetracker, Oslo, Norway</td>
</tr>
<tr>
<td>17:30–17:50</td>
<td>L19</td>
<td>CHECK ORGANIC: ENSURING THE INTEGRITY OF THE ORGANIC FOOD SUPPLY CHAIN</td>
<td>Gerald Herrmann, Organic Services GmbH, Tutzing, Germany</td>
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<tr>
<td>17:50–18:00</td>
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<td>Discussion</td>
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**20:00–23:00**  
Conference dinner  
Poster award ceremony  
Prague downtown
**WEDNESDAY, April 6, 2016**

### SESSIONS 2 & 4, in parallel

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<tr>
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<th>Session</th>
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<tbody>
<tr>
<td>14:30–16:00</td>
<td><strong>SESSION 4:</strong> Analytical tools for food authentication</td>
<td>Chairpersons: Michele Suman (Barilla) &amp; Begoña Perez Villarreal (AZTI)</td>
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<tr>
<td></td>
<td><strong>EUROPEAN KNOWLEDGEBASE ON ANALYTICAL METHODOLOGY AND DATABASES FOR FOOD AUTHENTICATION</strong></td>
<td>Michele Lees, Eurofins Analytics France, Nantes, France</td>
</tr>
<tr>
<td>14:30–14:50</td>
<td><strong>L20</strong> EXPANDING ANALYTICAL CAPABILITIES WITHIN SPIRIT DRINKS AUTHENTICATION</td>
<td>Ian Goodall, The Scotch Whisky Research Institute, Edinburgh, UK</td>
</tr>
<tr>
<td>14:50–15:10</td>
<td><strong>L21</strong> EMERGING PORTABLE SPECTROSCOPICS FOR NON-DESTRUCTIVE FOOD AUTHENTICATION</td>
<td>Yannick Weesepoel, RIKILT - Wageningen UR, The Netherlands</td>
</tr>
<tr>
<td>15:10–15:30</td>
<td><strong>L22</strong> AUTHENTICATION OF ORGANIC FRUITS BY THE ANALYSIS OF THEIR MICROBIAL COMMUNITIES: HOW TO PREVENT ORGANIC FRUIT FRAUD? APPLICATION OF A ROBUST APPROACH</td>
<td>Didier Montet, CIRAD-UMR Qualisud, Montpellier Cedex 5, France</td>
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<tr>
<td>15:30–16:00</td>
<td>Discussion</td>
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<tr>
<td>16:00–16:30</td>
<td>Coffee Break / Exhibition / Poster session</td>
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### SESSIONS 3 & 5, in parallel

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<tbody>
<tr>
<td>16:30–18:00</td>
<td><strong>SESSION 5:</strong> Authenticity of herbs and spices</td>
<td>Chairpersons: Carsten Fauhl-Hassek (BfR) &amp; Rebecca Kokkinofita (SGL)</td>
</tr>
<tr>
<td></td>
<td><strong>AUTHENTICATION OF SPICES AND HERBS</strong></td>
<td>Carsten Fauhl-Hassek, Federal Institute for Risk Assessment, Berlin, Germany</td>
</tr>
<tr>
<td>16:30–16:50</td>
<td><strong>L24</strong> A SENSE OF ‘SPICED’: PEPPER AND NUTMEG AUTHENTICATION</td>
<td>Saskia van Ruth, Wageningen UR, The Netherlands</td>
</tr>
<tr>
<td>16:50–17:10</td>
<td><strong>L25</strong> HIGH RESOLUTION MASS SPECTROMETRY BASED METABOLOMICS FINGERPRINTING, AN EFFICIENT TOOL TO DETECT FRAUD ON HERBS AND SPICES: CASE STUDIES</td>
<td>Jana Hajslova, University of Chemistry and Technology, Prague, Czech Republic</td>
</tr>
<tr>
<td>17:10–17:30</td>
<td><strong>L26</strong> ADULTERATION OF HERBS: THE OREGANO STORY</td>
<td>Simon Haughey, Institute for Global Food Security, Queen’s University, Belfast, UK</td>
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<tr>
<td>17:30–17:50</td>
<td>Discussion</td>
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### Conference dinner

20:00–23:00

Conference dinner
Poster award ceremony
Prague downtown
Session: Authenticity of herbs and spices

Spices and herbs, condiments, are contained in almost every processed food, including ready-to-eat products, and are used in restaurants and by the consumer for flavouring purposes of food. The EU market is one of the largest markets for spices and herbs in the world. The spices most often consumed in the EU are pepper, paprika and pimento; whereas the most often consumed herbs are thyme and oregano. Only a few spices are produced within the EU - mainly paprika of which the main producers are Hungary and Romania.

Herbs and particularly spices have always been highly-priced commodities and are therefore subject to several adulterations. By economic reasons, fraudsters are mixing cheap material with the high-priced spices. Ungrounded spices are rarely falsified, but confusion with similar plants or fruits is possible. Grounded spices can easily be falsified, e.g. by colouring with forbidden dying agents such as lead oxide or Sudan red or by stretching the products with filling material like sand or starch. The history of fraud in relation to spices and herbs is long and ongoing, as new examples such as the falsification of oregano with olive leaves most recently observed in UK show.

The authenticity testing of spices and herbs was and still is therefore subject of several European research projects and other studies. Because the classical approaches for assessing authenticity suffer from a number of disadvantages, namely, the increasing number of analytes, which must be introduced in dedicated test procedures, the limited knowledge of the “normal” composition of materials and most importantly their incapacity to detect unforeseen agents, one focus of current research activities points on non-targeted analytical techniques (fingerprinting techniques) to investigate any kind of distinctive features. The workshop will present results related to new authentication approaches to condiments and will provide an insight into future, rapid and cost-effective, approaches for quality and safety control of spices and herbs.
## THURSDAY, April 7, 2016

### 8:00–9:00

Registration for the FOODINTEGRITY 2016 workshops

**SESSIONS 6 & 8, in parallel**

### 9:00–10:30

**SESSION 6: Workshop on Food Crime, occurrence, motivations and mitigations (part I)**

**Moderator:** Jon Spencer, University of Manchester, UK

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<tr>
<td>9:00–9:20</td>
<td>L28</td>
<td>THE MODELING OF FOOD SUPPLY TO ASSIST FRAUD DETECTION</td>
<td>Cecilia Flores &amp; David Allen, University of Manchester, Manchester, UK</td>
</tr>
<tr>
<td>9:20–9:40</td>
<td>L29</td>
<td>CORPORATE CRIME IN THE MEAT SUPPLY CHAIN</td>
<td>Wim Huisman, VU University, Amsterdam, the Netherlands</td>
</tr>
<tr>
<td>9:40–10:00</td>
<td>L30</td>
<td>DUTCH PIG FARMERS: NON-COMPLIANCE IN CONTEXT</td>
<td>Fiore Geelhoed, VU University, Amsterdam, the Netherlands</td>
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<tr>
<td>10:00–10:20</td>
<td>L31</td>
<td>BRIDGING THE GAP - A CRIMINAL INTELLIGENCE PERSPECTIVE ON FOOD CRIME</td>
<td>Andy Morling, Food Standards Agency: England and Wales, UK</td>
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<td>10:20–10:30</td>
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<td>Discussion</td>
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### 10:30–11:00

Coffee Break / Exhibition / Poster session

**SESSIONS 7 & 9, in parallel**

### 11:00–13:00

**SESSION 7: Workshop on Food Crime, occurrence, motivations and mitigations (part II)**

**Moderator:** Andy Morling, Food Standards Agency, UK

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<tr>
<th>Time</th>
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<tr>
<td>11:00–11:15</td>
<td>L32</td>
<td>FOOD FRAUD PREVENTION: POLICY, STRATEGY, AND DECISION-MAKING - IMPLEMENTATION STEPS FOR A GOVERNMENT AGENCY OR INDUSTRY - INCLUDING TRANSLATION TO CHINESE</td>
<td>John Spink, Michigan State University, USA</td>
</tr>
<tr>
<td>11:15–11:30</td>
<td>L33</td>
<td>CRIMES AND HARMs IN THE MEAT INDUSTRY</td>
<td>Loes Kersten, KU Leuven, Leuven, Belgium</td>
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<tr>
<td>11:30–11:45</td>
<td>L34</td>
<td>CRIMINOLOGICAL APPROACHES TO FOOD FRAUD</td>
<td>Jon Spencer, University of Manchester, Manchester, UK</td>
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<td>11:45–12:00</td>
<td>L35</td>
<td>THE ROLE OF THE REGULATOR</td>
<td>Peter Whelan, Food Safety Authority: Ireland, Ireland</td>
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<tr>
<td>12:00–13:00</td>
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<td>Discussion</td>
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### 13:00–14:00

Lunch

Assuring the integrity of the food chain: Fighting food fraud (FOODINTEGRITY 2016)
April 6-7, 2016, Diplomat Hotel Conference Centre, Prague, Czech Republic
Workshop: Food Crime, occurrence, motivations and mitigations

Workshop Aims and Objectives

There has been a significant increase in the social science research into Food Crime over the past four or five years and it brings together diverse disciplines. The science of fraud detection has relied on new methods of testing and increased levels of audit. This scientific work has a social dimension and the development of a theoretical criminological approach to understanding food crime is innovative and exciting. However, the detection food fraud happens ‘after the event’ of fraud or adulteration, testing identifies the adulterated product.

The aim of this workshop is to bring together criminologists and social scientists working in the area of food crime with those working in the food industry to explore the activity of food crime from different perspectives.

The objectives of the workshop are to:

i. Provide a number of different papers that discuss the issue of food crime from a range of perspectives and contribute to the developing theoretical framework to aid our understanding of food crime

ii. To explore the different perspectives of the Social Sciences and how they enhance our understanding of food crime

iii. Encourage and aid discussion and identify the emerging issues in the area

Workshop Format

The workshop will be structured around two elements. First, there will be a series of short presentations that will consider the ‘state of the art’ of what we know about food crime. These papers will draw on current research and practice. There will be time for discussion of each presentation. There will be a discussant for the session that will assist in identifying the knowledge gaps and stimulate discussion as to how these gaps might be addressed.

The second part of the workshop will focus on developing scenarios of future food crime issues. This will be structured using a roundtable of experts drawn from industry, academia and regulation to consider future food crime scenarios. This approach begins to address one of the key issues in the food crime area, which is the ubiquity of food frauds and adulteration. Scenario planning may assist us in further understanding the interaction between a numbers of competing dynamics within the food crime area that will aid prevention.
**THURSDAY, April 7, 2016**

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<td><strong>SESSIONS 6 &amp; 8, in parallel</strong></td>
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| 9:00–10:30 | **SESSION 8: Workshop on**  
**Industrial perspective for strategies applied for assuring food authenticity (part I)**  
How to improve protection from food frauds and adulterations  
*Moderator: Michele Suman, Barilla, Parma, Italy* |
| 9:00–9:10 | L36 **OVERVIEW OF CURRENT RESEARCH AND PRACTICAL OUTCOMES OF FOODINTEGRITY PROJECT**  
*Michele Suman, Barilla SpA - Advanced Laboratory Research, Parma, Italy* |
| 9:10–9:20 | L37 **USING THE FOODINTEGRITY NETWORK & THE FOOD INTEGRITY KNOWLEDGE BASE**  
*Michele Lees, Eurofins Analytics France, Nantes, France* |
| 9:20–9:30 | L38 **RAPID METHODS PERSPECTIVES (FOCUS ON THE SPIRIT DRINK SECTOR)**  
*Shona Glancy, The Scotch Whisky Research Institute, Edinburgh, UK* |
| 9:30–9:40 | L39 Cancelled                                                             |
| 9:40–9:50 | L40 **1H-NMR NON-TARGETED DETECTION OF ADULTERANTS IN VEGETABLE OIL**  
*James Donarski, Fera Science Ltd, York, UK* |
| 9:50–10:00 | L41 **SPECTROSCOPIC TECHNOLOGIES AND APPLICATIONS FOR AUTHENTICATION & ANTI-COUNTERFEITING**  
*Neville Davies, Ocean Optics, Duiven, the Netherlands* |
| 10:00–10:10 | L42 **INDUSTRIAL SELF-CONTROL IN THE FRUIT JUICE INDUSTRY: A MODEL FOR OTHER FOOD INDUSTRY SECTORS**  
*Aintzane Esturo, SGF International, Nieder-Olm, Germany* |
| 10:10–10:20 | L43 **HONEY IDENTITY: NEW APPROACHES TO THE BOTANICAL ORIGIN OF HONEY BY NEXT GENERATION SEQUENCING**  
*Maria Teresa Barreto Crespo, iBET, Oeiras, Portugal* |
| 10:20–10:30 | L44 **THE USE OF STABLE ISOTOPES FOR MONITORING OF PRODUCTS CLAIMING REGIONAL ORIGIN. A PROOF OF CONCEPT**  
*Markus Boner, Agroisolab GmbH, Jülich, Germany* |
| 10:30–11:00 | **Conference area**  
Coffee Break / Exhibition / Poster session |
SESSION 9: Workshop on Industrial perspective for strategies applied for assuring food authenticity (part II)

How to improve protection from food frauds and adulterations

Moderator: Michele Suman, Barilla, Parma, Italy

11:00–13:00

An interactive team working exercise among the participants to address future scenarios related to:

(i) Fragmentation of the chains,
(ii) Effective rapid screening approaches,
(iii) Confirmatory analytical strategies,
(iv) Assessments and prevention models

13:00–14:00

Hotel restaurant Loreta

Lunch

Workshop: Industrial Applications for Assuring Food Authenticity

(HOW TO IMPROVE PROTECTION FROM FOOD FRAUDS AND ADULTERATIONS)

Workshop Aims and Objectives

European food is of prime importance to the European Agri-food economy. The authenticity of European food and the integrity of supply chains is under constant threat from fraudulent activities.

The topic of assuring the integrity of the food chain brings together producers, distributors, processors, retailers, regulators, researchers, enforcers and consumers.

The present workshop will be an opportunity for all these stakeholders to raise their awareness of food authenticity issues and get together in order to achieve the following objectives:

i. Share common relevant issues combined with best practices, enlarging the existing network and boosting exchange and collaboration

ii. Allow open and constructive discussions on how current research is expected to develop practical mitigation solutions for companies to use to protect themselves from food fraud

iii. Review all the relevant activities and tools that FoodIntegrity project has already made available and/or is developing for the industry (e.g. FI Network, FI Knowledge Base,...)

Workshop Format

The first part of the workshop will be devoted to have a series of short talks that will consider the ‘state of the art’ achieved from the FoodIntegrity project on the industrial side, together with stimulus and good practices provided directly from industrial player presenters from different points of the food chain.

At the end of each presentation, a moderator of the session will assist in identifying the knowledge gaps and stimulate discussion as to how these gaps might be addressed.

The second part of the workshop will be dedicated to an interactive team working exercise among the participants to address future scenarios related to: (i) fragmentation of the chains, (ii) effective rapid screening approaches, (iii) confirmatory analytical strategies, (iv) assessments and prevention models.
POSTER SESSION

WEDNESDAY - THURSDAY, April 6-7, 2016

13:00–14:30 POSTER SESSION (Wednesday, April 6, 2016)

Posters are displayed during the whole conference.

P1 DETERMINATION OF PRIORITIES BY THE MANUFACTURER FOR FRAUD PROCESSED MEAT PRODUCTS, IN TURKEY
Alev Akpinar Borazan

P2 METROFOOD-RI: A NEW PAN-EU RESEARCH INFRASTRUCTURE TO SUPPORT FOOD INTEGRITY
Giovanna Zappa, Claudia Zoani, Isabel Castanheira

P3 ADVANCES IN TOOLS TO SUPPORT FOOD FRAUD VULNERABILITY ASSESSMENT AND RISK MITIGATION
Karen Everstine, Jeffrey Moore, Henry Chin, Shaun Kennedy

P4 FOOD FRAUD PREVENTION GUIDE FOR AGRIFOOD SECTOR. AN INTEGRITY ASSESSMENT TOOL FOR APPLIED STRATEGIES IN ORDER TO ASSURE FOOD AUTHENTICITY
Catherine Vidal, Gloria Cugat, Adriana Fernandez, Montserrat Sibera, Rosa Maria Biel

P5 MULTIDISCIPLINARY APPROACH FOR FOOD FRAUD DETECTION
Leo van Raamsdonk

P6 THE VIRTUAL FOOD AUTHENTICITY NETWORK
Selvarani Elahi, Stephen Ellison, Mark Woolfe, Michelle McQuillan, Lucy Foster, Sophie Rollinson

P7 ARE THEY AT RISK AND DO THEY KNOW? FOOD SAFETY KNOWLEDGE OF POULTY MEAT CONSUMERS IN SLOVENIA
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P8 BIG DATA FROM A SMALL LAB: COMPLETE HOLISTIC/NON TARGETED/FINGERPRINTING OVERVIEW USING ALTERNATIVE INSTRUMENTAL APPROACH FOR FOOD AUTHENTICATION AND FRAUD PREVENTION
Roberto Piro

P9 MAPPING THE BEEF SUPPLY CHAIN FROM FARM TO FORK FOR TRANSPARENCY
Stephanie Brooks, Christine Walsh, Michelle Spence, Christopher Elliott, Moira Dean

P10 REAL-TIME PCR FOR SALMON IDENTIFICATION
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