



BOKU IFA organises in cooperation with UCT Prague and QUB Belfast a postgraduate integration workshop *“Detection, control and reduction of chemical contaminants along the food chain”* from the angle of risk assessment and risk management



Views are exchanged between postgraduates and senior scientists how research informs the food safety system at the EU and global levels.

Discussion themes:

- New data inform risk assessment
- Risk assessment advises risk management
- Risk management protects public health and impacts food production and trade
- Food production and trade define the content of our food plates

**Thursday, 05.07.2018, 14:00-18:00**  
University of Natural Resources and Life Science, Vienna  
Konrad Lorenz Straße 20  
3430 Tulln, Austria

Room: Seminarraum BP, IFA (IFA2-01/12)





## Programme

13.00 – 14.00

Registration

### Setting the scene - introductory presentations

14.00 – 14.05

Welcome (Prof. Rudolf Krska, BOKU, IFA-Tulln)

14.05 – 14.30

Food safety system and human and animal risk assessment (RA) on chemical contaminants (Mari Eskola with an example from Franz Berthiller, BOKU, IFA-Tulln)

- *Data needs of RA, RAs are done to inform RM (risk management) which then considers socio-economic impacts, old and emerging risks of contaminants*

14.30 – 15.00

The importance of chromatographic and mass spectrometric methods for the assessment of exposure to chemical contaminants in foods (Prof. Rudolf Krska, BOKU, IFA-Tulln)

- *Data generation and data quality needed to inform exposure and risk assessments*

15.00 – 15.15

Break

### Food for thought – 6 presentations to stimulate discussions

15.15 – 15.30 (15')

Socio-economic impacts of risk management actions (Birgit Poschmaier, BOKU, PhD student)

15.30 – 15.40 (10')

- Discussion, reflecting upon: e.g. what it means when RM actions such as setting maximum levels to protect public health are taken, waste, trade barriers etc.

15.40 – 15.55 (15')

From a tip off to a major international incident: The oregano story (Prof. Chris Elliott, QUB)

15.55 – 16.10 (15')

- Discussion, reflecting upon: e.g. how this is linked to emerging risks and what it means from a human health, RA, RM, traceability, trade, consumer trust view points

16.10 – 16.25 (15')

Impact of food technologies on furan and its derivatives formation (Michal Stupak, UCT, PhD student)

16.25 – 16.35 (10')

- Discussion, reflecting upon: e.g. how the results could be used as RM actions such as consumer advice

16.35 – 16.50 (15')

Biomarker discovery approaches and array based biosensor development to assess human exposure to the fresh water toxin microcystin-LR (Richard Welten, QUB, PhD student)

16.50 – 17.00 (10')

- Discussion, reflecting upon: e.g. is this a new (emerging) risk or omitted old one and what it may mean e.g. from a human health view point

17.00 – 17.15 (15')

Perfluorinated compounds around us (Prof. Jana Hajslova, UCT)

17.15 – 17.30 (15')

- Discussion, reflecting upon: e.g. their importance with regard to current and past human exposure and might their dietary exposure pose a risk ?

17.30 – 17:45 (15')

Our food is safe and of high quality! Retweet ? (Marlies Feichtinger, Rea Hall, Esayas Negash, Anika Retzmann, BOKU, PhD students)

17.45 – 17.55 (10')

- Discussion, reflecting upon: e.g. if food is safe and of high quality why we need RA, RM, traceability etc

17.55 – 18.00 (5')

Quick wrap up and thank you

### Food for the stomach - DINNER