

Date for the Diary - Postgraduate Workshop

Food Integrity: Defining and Understanding the Challenges

Dates: 13th – 14th February 2018

Venue: Wellington Park Hotel, Belfast

The Institute for Global Food Security in partnership with MultiCoop and the **safefood** Knowledge Network will host a postgraduate workshop on the topic of food integrity with a focus on the following six principles;

- Food is safe.
- Food is authentic.
- Food is nutritious.
- Food is sustainable.
- Food is ethically produced.
- There is respect for food producers.

Invited speakers include;

- Professor Chris Elliott, Pro Vice Chancellor, Faculty of Medicine, Health & Life Sciences, QUB
- Professor Rudi Krska, University of Natural Resources and Life Sciences, Vienna (BOKU)
- Professor Jana Hajšlová, University of Chemistry and Technology, Prague

Further information and a draft programme will be available on the registration page in early 2018



REGISTER HERE



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Programme

Food Integrity: Defining and Understanding the Challenges

Dates: 13th – 14th February 2018

Venue: McWilliam Suite, Wellington Park Hotel, Belfast

The workshop will focus on the six principles of food integrity, that food is safe, authentic, nutritious, sustainable, ethically produced and there is respect for food producers.

DAY 1: 13TH FEBRUARY 2018

08:30-09:00	REGISTRATION
09:00-09:30	CHALLENGES TO THE INTEGRITY OF THE GLOBAL FOOD SUPPLY SYSTEM Prof. Chris Elliott, Pro Vice Chancellor, Faculty of Medicine, Health & Life Sciences, Queen's University Belfast, United Kingdom
09:30-10:00	HIGH-RESOLUTION MASS SPECTROMETRY BASED NON-TARGET SCREENING IN FOOD ANALYSIS Prof. Jana Hajšlová, University of Chemistry and Technology, Prague, Czech Republic
10:00-10:30	INTEGRATED MANAGEMENT STRATEGIES TO CONTROL AND REDUCE (EMERGING) MYCOTOXINS IN FOOD AND FEED CHAINS Rudolf Krska, University of Natural Resources and Life Sciences, Vienna (BOKU), Austria
10:30-11:00	HUMAN AND ANIMAL RISK ASSESSMENT OF CHEMICAL CONTAMINANTS Dr Mari Eskola, University of Natural Resources and Life Sciences, Vienna (BOKU), Austria
11:00-11:30	COFFEE BREAK
11:30-11:40	THE DETECTION OF ECONOMICALLY MOTIVATED ADULTERATION IN THE HERB AND SPICE INDUSTRY Pamela Galvin-King, Queen's University Belfast, United Kingdom
11:40-11:50	THE SEARCH FOR BIOMARKERS INDUCED BY CHRONIC MICROCYSTIN-LR EXPOSURE Richard Welten, Queen's University Belfast, United Kingdom
11:50-12:00	FOOD ANALYSIS USING SMARTPHONES Yunfeng Zhao, Queen's University Belfast, United Kingdom

12:00-12:10	LIPIDOMICS IN HUMAN PLASMA: INFORMATION WE MAY GET Vit Kosek, University of Chemistry and Technology, Prague, Czech Republic
12:10-12:20	ION MOBILITY MASS SPECTROMETRY: BENEFITS PROVIDED BY 3RD SEPARATION DIMENSION IN FOOD QUALITY & SAFETY CONTROL Marie Fenclova, University of Chemistry and Technology, Prague, Czech Republic
12:20-12:30	DNA BASED ANALYTICAL STRATEGY FOR MEAT AUTHENTICATION Martina Koncosova, University of Chemistry and Technology, Prague, Czech Republic
12:30-12:40	DEVELOPMENT AND VALIDATION OF A MULTI-CLASS ESI-LC-MS/MS METHOD (>1,400 ANALYTES) IN ANIMAL FEED David Steiner, University of Natural Resources and Life Sciences, Vienna (BOKU), Austria
12:40-12:50	NEW INSIGHTS IN DEOXYNIVALENOL MITIGATION THROUGH BAKING David Stadler, University of Natural Resources and Life Sciences, Vienna (BOKU), Austria
12:50-13:00	THE ECONOMIC IMPACT OF MYCOTOXINS AND MYCOTOXIN REGULATIONS Birgit Poschmaier, University of Natural Resources and Life Sciences, Vienna , Austria
13:00-14:00	LUNCH
14:00–17:00	WORLD CAFÉ EVENT (30 min coffee break at 15:15) 6 groups, one for each of the food integrity principles. The discussions will focus on defining the challenges associated with each principle and how they can be met through science. There will be a chairperson/host that remains at the table, while the students move around the tables to discuss the other principles.

DAY 2: 14TH FEBRUARY 2018

Chairpersons to present conclusions of World Café Event - 15 minutes presentation, 15 minutes Q&A

09:00-09:30	PRINCIPLE 1: FOOD IS SAFE Dr Julie Meneely, Queen's University Belfast, United Kingdom
09:30-10:00	PRINCIPLE 2: FOOD IS AUTHENTIC Dr Monika Tomaniova, University of Chemistry and Technology, Prague, Czech Republic
10:00-10:30	PRINCIPLE 3: FOOD IS NUTRITIOUS Professor Moira Dean, Queen's University Belfast, United Kingdom
10:30-11:00	COFFEE BREAK
11:00-11:30	PRINCIPLE 4: FOOD IS SUSTAINABLE Dr Paul Williams, Queen's University Belfast, United Kingdom
11:30-12:00	PRINCIPLE 5: FOOD IS ETHICALLY PRODUCED Dr Niamh O'Connell, Queen's University Belfast, United Kingdom
12:00-12:30	PRINCIPLE 6: RESPECT FOR FOOD PRODUCERS Professor Chris Elliott, Queen's University Belfast, United Kingdom
12:30-14:00	LUNCH & END OF WORKSHOP