

AOAC Symposium on
Chemical & Microbiological
Analytical Challenges
in Food Safety
May 5th – 7th, 2014



Harbiye Askeri Museum
www.aoaceurope-istanbul2014.org



Invitation to AOAC Europe Symposium in Istanbul 2014

AOAC International holds its Annual Meetings at venues across the United States. The annual international meeting is complemented by Section meetings in various other parts of the world, AOAC Europe has a long history and a fine record in organising scientific Symposia and workshops across Europe. Venues have included Brussels (2005), Cyprus (2006), Paris (2009), Erlangen in (2011), Copenhagen (2012) and Paris again in 2013. Recurring themes have been pesticides, veterinary drug residues, illegal dyes, rapid methods in chemistry and microbiology and the relationship between methods of analysis and enforcement (regulatory compliance). As always with AOAC there has been much focus on method validation and the many advances which have taken place in both instrumental analysis and in molecular biology.

With the plethora of scientific conferences covering different aspects of analysis and food safety, finding something new which will excite and attract participants is more than a little daunting. However, after careful reflection the Scientific Committee of AOAC Europe proposed a Symposium focusing on the outstanding challenges in chemical and microbiological aspects of food safety. All too often we focus on glamorous new techniques, but ignore the real problem areas in food safety where analytes are intractable, and matrices present significant challenges in extraction and clean-up. Similar challenges are encountered in food microbiology where faster yet low-cost methods remain elusive.

Not only are we planning an exciting scientific programme, but for the first time ever the venue will be in Turkey. Istanbul standing at the cross-road between Europe and Asia is a perfect venue for the 2014 AOAC Europe Symposium. Istanbul has easy access from across Europe and additionally is a bridgehead for the Middle East and Asia.

This Symposium to be held from May 5th-7th in Istanbul will have a number of world-renown scientists invited to give keynote presentations which will be complemented by contributed oral presentations. I hereby cordially invite you to participate in this meeting in 2014, contributing a talk or poster or coming to listen and meet fellow scientists.

Join us in Istanbul for an exciting scientific and cultural experience!

Pelin Ulca
Chair of Symposium
AOAC Europe

Committees

Honorary Committee

Dr. Mehmed M. Eker	Minister, Ministry of Food, Agriculture and Livestock (to be confirmed)
Prof. İrfan Erol	Ministry of Food, Agriculture and Livestock General Directorate of Food and Control (to be confirmed)

Organising Committee

Ayşenur Ulca	A&T Food Labs.
Çağatay Turan	A&T Food Labs.
Hamide Z. Şenyuva	FoodLife International Ltd
Edip Sincer	Sincer Dış Ticaret

Scientific Committee

Ahmet Ceyhan Gören	TÜBİTAK – UME (National Metrology Institute)
Ali Esat Karakaya	Gazi University, Faculty of Pharmacy, Pharmaceutical Toxicology Department
Berrin Şenöz	National Food Reference Laboratory, Turkey
Bert Pöpping	Eurofins
Charlotta Engdahl Axelsson	Eurofins Europe
Dilek Boyacıoğlu	İTÜ (Istanbul Technical University) Food Engineering Department
Faruk Bozoğlu	METU (Middle East Technical University) The Department of Food Engineering
Gürbüz Güneş	TÜBİTAK – MAM (Marmara Research Center)
Jinap Selamat	UPM (Universiti Putra Malaysia), Faculty of Food Science
John Gilbert	FoodLife International Ltd
Kadir Halkman	Ankara University Food Engineering Department
Özge Özgen Arun	İstanbul University Veterinary Faculty Food Hygiene Department
Sabine Baumgartner	University of Natural Resources and Life Sciences Vienna
Steven J. Lehotay	USDA (United States Department of Agriculture)
Vural Gökmen	Hacettepe University Food Engineering Department

International Advisory Committee

Klaus Reif	PhytoLab GmbH & Co. KG
Fernando Ramos	Pharmacy Faculty, Coimbra University
Alfredo Montes Nino	Microbianálises Laboratoriais
Bert Pöpping	Eurofins
Berthold Kettner	Institut für Lebensmittel-, Arzneimittel- und Umweltanalytik GmbH
Eric Verdon	Veterinary Drug Residue Control in Food at Anses Laboratory of Fougeres
Popi KANARI	SGL, The State General Lab. Of Cyprus
Sune Eriksson	Chiron AS
Pierre Metra	Mérieux NutriSciences Corporation

Important dates

March 1st, 2014	Reduced registration fee deadline
March 30th, 2014	Abstract submission deadline (oral presentation)
April 15th, 2014	Abstract submission deadline (poster presentation)
April 15th, 2014	Deadline to apply for participation as a Sponsor or Exhibitor
May 2nd, 2014	Last minute posters deadline

Registration Fees:

Registration Type	Early (March 1st, 2014)	Standard (After March 2nd, 2014)	Late&Onsite
Regular	400 Euro	500 Euro	600 Euro
Student (with proof of status)	100 Euro	150 Euro	200 Euro
Developing Countries*	200 Euro	250 Euro	300 Euro
Accompanying	150 Euro	200 Euro	250 Euro
Booth Representative	150 Euro	250 Euro	350 Euro

* List: <http://www.aspt.net/publications/sysbot/Developing%20Country%20List%202013.pdf>

Symposium Venue

AOAC Symposium on Chemical & Microbiological Analytical Challenges in Food Safety will be held at the Harbiye Askeri Museum, İstanbul, Turkey. The Museum is located centrally and within easy walk of all main hotels.

Askeri Müze ve Kültür Sitesi Komutanlığı
Harbiye- Şişli / İstanbul

Exhibition Area

All companies will be able to exhibit their products in the exhibition area of the symposium venue. The exhibition will be open during whole symposium.

The official language of the symposium will be English.

AOAC 2014 Social Events

Welcome reception

All participants are invited to a welcome reception on May 5th which will be held at the Conference venue immediately after the last session. This will be an opportunity not only to meet fellow participants over a drink and a snack, but also to browse over the exhibitors stands and to view the poster presentations.

Gala dinner

It is hoped to be able to include a gala dinner as part of the registration package for participants, but the final confirmation will depend on the level of commercial sponsorship obtained for the Symposium. The proposed dinner will be within walking distance of the Conference venue and will be a great opportunity for all participants to network and socialise. Further details to be provided soon.

Scientific Topics

- Future challenges in pesticides residue analysis
 - Reaction products in foods (Process contaminants)
 - Challenges in analysing packaging contaminants
 - Detecting allergens in foods
 - Can GMOs be detected in processed foods
 - Challenges in detecting novel mycotoxins
 - Recent developments in plant toxins analysis
 - Detection of nanoparticles in foods
 - Detecting deliberate adulteration of foods
 - Rapid methods for detecting of veterinary drug residues
 - Recent advances in PCR techniques for detection of pathogens in Food and Environmental Samples
 - Application of Mid-infrared and Raman Spectroscopy to screen and detect microorganisms in food
 - Mass spectrometry tools for the classification and identification of microorganisms
 - Advances in classical techniques for isolation and detection of microorganisms
 - Other food safety related topics
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Keynote Speakers

1	Adrienne Klijn	'Integration of a new microbiological methods into existing quality systems'
2	Bert Pöpping	'Can GMOs be detected in processed foods'
3	Catherine Simoneau	'Unrecognised packaging contaminants – non-intentionally added substances (NIAS)'
4	Charlotta Engdahl Axelsson	'Standardisation and validation of PCR methods'
5	Clare Mills	'Detecting allergens in foods'*
6	Jeffrey Hoorfar	'Rapid detection of salmonella in food and feed'
7	Jinap Selamat	'Detecting adulteration of foods using PCR techniques'
8	Joerg Stroka	'Recent developments in plant toxins analysis'
9	Koni Grob	'Challenges in analyzing migration from food packaging materials'
10	Neven Karlovac	'A vision of rapid diagnostic test technology using hand-held devices'
11	Ronald van Doorn	'Non-destructive detection of pathogenic micro-organisms using microsieves'
12	Russell Flowers	'The evolution of rapid microbiological methods in foods safety'
13	Sarah de Seager	'Challenges in detecting novel mycotoxins'*
14	Steve Lehotay	'Future challenges in pesticide residue analysis'
15	Volha Shapaval	'Characterization of food spoilage fungi by FTIR spectroscopy'
16	Vural Gokmen	'Reaction products in food - process contaminants'

* Titles to be confirmed.

REFUND / CANCELLATION POLICY

The registration fee will be refunded if notice of cancellation is received by March 1st, 2014. After that date no refunding is possible.

Registration is not considered final until fees have been paid.

The Executive Committee of AOAC Europe Section may cancel the symposium because of insufficient enrollment or other unforeseen circumstances. If the symposium will be canceled, the Executive Committee of AOAC Europe Section will refund registration fees but cannot be held responsible for other costs, charges, or expenses, including cancellation/change charges assessed by airlines or travel agencies.