



## MS Food Day 2009 Final Programme

Wednesday, December 2, 2009

- 10:00-10:30** Shuttle from Congress Centre to Barilla Headquarter
- 10:30-12:00** Visit tour to Barilla Pasta Production Plant (Parma)
- 12:00-12:30** Shuttle from Barilla Headquarter to Congress Centre
- 11:30→...** Registration
- 12.30** Buffet Lunch
- 13:45-14:30** Official Opening - Chair *M. Suman & G. Giorgi*
- 14:30-16:30** 1<sup>st</sup> Oral Session – Chair *L. Ceraulo*
- 14:30-15:15** 1<sup>o</sup> Tutorial - Introduction to MS techniques and their application in food & agriculture  
G. Mellerio  
*Università di Pavia*
- 15:15-15:30** Mass spectrometric approaches for the characterization of wheat kernel proteins  
*V. Muccilli, V. Cunsolo, R. Saletti, S. Foti*  
*Università di Catania*
- 15:30-15:45** The benefits of ultra-high resolution mass spectrometry in screening analysis of mycotoxins in food  
M. Godula, T. Čajka, V. Hrbek, J. Hajšlová, F. Schoutsen  
*Thermo Fisher Scientific & Institute of Chemical Technology Prague (Czech Republic)*
- 15:45-16:00** Analyses of allergenes by LC-MS/MS – Recent Developments  
B. Popping, J. Heick, A. Conti  
*Eurofins Scientific Group (Germany) & CNR-ISPATorino*
- 16:00-16:15** Detection of Peanut, Milk, Egg and Wheat Allergens by LC-MS/MS: Towards a Multi-Allergen Assay for Major Allergens in Food  
*C. S. Lane, P. J. Jackson, D. Potts, A. Serna, B. Popping, S. J. Lock*  
*Applied Biosystems, Warrington, UK & Eurofins, Hamburg, Germany*

- 16:15-16:30 HPAEC-PED and MALDI-TOF MS for the analysis of Fructooligosaccharides and Inulins**  
**C. Borromei, M. Careri, A. Cavazza, C. Corradini, L. Elviri, A. Mangia, C. Merusi**  
*Università di Parma*
- 16:30-17:15 Coffee Break \ Poster Session**
- 17:15-19:00 2<sup>nd</sup> Oral Session – Chair D. Garbini**
- 17:15-17:30 Routinary and automated HS-GC-MS quantitative method to measure the amount of carbon monoxide in fraudulently treated tuna fish.**  
**G. Bartolucci, E. Droghetti, C. Focardi, M. Bambagiotti Alberti**  
*Università di Firenze & Istituto Zooprofilattico Regioni Lazio e Toscana*
- 17:30-17:45 The use of novel MS and sample inlet technologies to enhance research into the composition and safety of food**  
**Ramesh Rao**  
*Waters*
- 17:45-18:00 The combined use of inductively coupled plasma-mass spectrometry and multivariate analysis as reliable method for the determination of origin of tomatoes and triple concentrate tomato pastes**  
**G. Lo Feudo, A. Naccarato, G. Sindona, A. Tagarelli**  
*Università della Calabria*
- 18:00-18:15 Metabolomic approach and projection methods in functional foods: a case study**  
**M. Stocchero, F. Guzzo**  
*S-IN Soluzioni Informatiche & Università di Verona*
- 18:15-18:30 Recent applications of LC-MS/MS for multi-mycotoxin determination in cereals and cereal based foods**  
**V. M. T. Lattanzio, M. Solfrizzo, S. Della Gatta, A. Visconti**  
*CNR-ISPA Bari*
- 18:30-18:45 Comparison among SPME, DHS and DHS with total vaporization sampling in wine volatile compounds profile by GC-MS**  
**F. Villanelli, E. Sebastiani, L. Calamai**  
*SRA Instruments & Università di Firenze*
- 18:45-19:00 Characterization of glyceridic components of Sicilian extra virgin olive oils using LC/MS and L.D.A**  
**P. Agozzino, G. Avellone, D. Bongiorno, L. Ceraulo, Serena Indelicato, Sergio Indelicato, K. Vèkey**  
*Università di Palermo & Chemical Research Center Hungarian Academy Of Sciences*
- 20:30–23:00 Conference Social Dinner**
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**Thursday, December 3, 2009**

**09:00-10:45** 3<sup>rd</sup> Oral Session – Chair G. Sindona

**09:00-09:45** 2<sup>o</sup> Tutorial - New MS Approaches for Molecular Analysis:  
Imaging MS and Beyond  
R. Caprioli  
*Mass Spectrometry Research Center Vanderbilt University (USA)*

**09:45-10:00** PTR-MS in food science and technology: new perspectives  
from the TOF version  
F. Biasioli, A. Fabris, L. Cappellin, E. Schuhfried, C. Soukoulis,  
T. Maerk, F. Gasperi  
*IASMA San Michele all'Adige (Trento) & University of Innsbruck (Austria)*

**10:00-10:15** The Use of Fully Stable Isotope Labeled Mycotoxins as Internal  
Standards for Mycotoxin Analysis with LC-MS/MS  
G. Mitterer, M. Kainz, M. Freudenschuss, G. Häubl, R. Krska  
*Roemer Labs, Biopure, University of Natural Resources and Applied Life Sciences,  
(Vienna-Tulln, Austria)*

**10:15-10:30** Identification of new unsaturated tocopherols in food lipids  
G. Lercker C. Mariani  
*Università di Bologna & Stazione Sperimentale Industrie degli Oli e Grassi, Milano*

**10:30-10:45** Recent developments in mass spectrometry offer new opportunities in  
the world of food safety and quality analysis  
M. Zanotti  
*Agilent Technologies*

**10:45-12:00** Coffee Break \ Poster Session

**12:00-13:00** 4<sup>th</sup> Oral Session – Chair I. Gandolfi

**12:00-12:15** Food samples profiling by GCxGC-qMS. Targeted and non-targeted  
data mining methods, a comprehensive approach.  
C. Cordero, E. Liberto, C. Bicchi, P. Rubiolo, S. E. Reichenbach, G. Stani  
*Università di Torino & University of Nebraska (USA) & SRA Instruments*

**12:15-12:30** MALDI Biotyper – Reliable identification of microorganisms on species  
and subspecies level using MALDI-TOF MS fingerprinting  
L. Dimiziani, M. Kostrzewa  
*Bruker Daltonics*

**12:30-12:45** Chemical markers for stinker defect in green and roasted  
Arabica coffee  
V. Lonzarich, E. De Angelis, D. Rivetti, S. Colomban, L. Navarini  
*Aromalab, Illycaffè*

**12:45-13:00** Effect of processing time on ethyl esters content of Parma  
dry-cured ham  
Anna Pinna, Roberta Virgili, Tania Toscani  
*Stazione Sperimentale per l'Industria delle Conserve Alimentari &  
Consorzio del Prosciutto di Parma*

- 13:00**            **Buffet Lunch**
- 14:00-15:30**    **5<sup>th</sup> Oral Session – Chair L.Bolzoni**
- 14:00-14:15** Analysis of polybrominated diphenyl ethers (PBDEs) occurring in Mediterranean mussels (*Mytilus galloprovincialis*) by gas chromatography coupled to high resolution mass spectrometry  
G. Bianco, G. Novario, G. Anzilotta, A. Palma, T. R. I. Cataldi  
*Università della Basilicata, Università di Bari, Metapontum Agrobios, Thermo Fisher*
- 14:15-14:30** HPLC-ICP-MS and ES-MS-MS: application to speciation studies for risk/benefit assessment of trace elements in food  
F. Aureli, S. Ciardullo, M. D'Amato, A. Raggi, F. Cubadda  
*Istituto Superiore di Sanità, Roma*
- 14:30-14:45** Hidden mycotoxins in cereals: an emerging issue for food safety  
G. Galaverna, C. Dall'Asta, M. Mangia, C. Falavigna, A. Dossena, R. Marchelli  
*Università di Parma*
- 14:45-15:00** Validation of a liquid chromatography – LTQ Orbitrap mass spectrometry method for the determination of glycoalkaloids and their aglycon in potato samples.  
G. Caprioli, M. G. Cahill, G. Sagratini, S. Vittori, K. J. James  
*Università di Camerino & Proteobio-Cork Institute of Technology (Ireland)*
- 15:00-15:15** MALDI-TOF MS characterization of glucose/galactose/lactose adducts of model whey proteins  
S. Carulli, C. D. Calvano, M. Pischetsrieder, F. Palmisano  
*Università di Bari & University of Erlangen-Nuremberg (Germany)*
- 15:15-15:30** Classifying aroma of two Italian red wines by headspace-mass spectrometry and chemometrics  
M. Casale, P. Oliveri, M. Forina  
*Università di Genova*
- 15:30-16:00**    **Closure session & Awards - Chair M. Suman & G. Giorgi**