

AUSTRIAN FOOD CHEMISTRY DAYS 2024

ÖSTERREICHISCHE LEBENSMITTELCHEMIETAGE 2024



universität wien

Scientific Program - All days overview

University of Vienna, Faculty of Chemistry, Carl Auer von Welsbach Lecture Hall (HS1), Währinger Str. 38, 1090 Vienna

Time	Wed, April 3rd	Time	Thu, April 4th AM	Time	Thu, April 4th PM	Time	Fri, April 5th
1:00 pm	Welcome and Introduction 1:00 pm - 1:20 pm Plenar presentation Sustainable innovations to enhance food quality 1:20 pm - 2:00 pm Short Presentation Block 1 see details for speakers and titles 2:00 pm - 3:00 pm Coffee Break 03:00 pm - 4:00 pm	9:00 am	Plenar presentation Anthocyanins in Artemide pigmented rice - moving from chemistry to bioaccessibility, via gastronomy 9:00 am - 9:40 am Short Presentation Block 3 see details for speakers and titles 9:40 am - 10:20 am Coffee Break 10:20 am - 10:50 am Poster Viewing & Voting 10:50 am - 11:30 am Short Presentation Block 4a 11:30 am - 11:50 am Sponsor-Presentation: Bruker Short Presentation Block 4b see details for speakers and titles 12:00 pm - 12:40 pm Lunch Break 12:40 pm - 1:50 pm	1:00 pm	Lunch Break 12:40 pm - 1:50 pm Plenar presentation Challenges to the safety of the food chain and how to tackle these 1:50 pm - 2:30 pm Sponsor-Presentation: Agilent Technologies Short Presentation Block 5 see details for speakers and titles 2:50 pm - 3:50 pm Coffee Break 3:50 pm - 4:20 pm Short Presentation Block 6 see details for speakers and titles 4:20 pm - 5:20 pm Plenar presentation: Microbiome analysis in plant-based meat alternatives 5:20 pm - 6:00 pm Transfer to Heurigen & Dinner from 6:00 pm on	9:00 am	Plenar presentation Metabolic impact of sweet taste modulation 9:00 am - 9:40 am Short Presentation Block 7 see details for speakers and titles 9:40 am - 10:20 am Coffee Break 10:20 am - 10:50 am Friedrich Bauer Award Introduction and Award Ceremony 10:50 am - 11:35 am P.B. Czedik-Eysenberg Award Introduction and Award Ceremony 11:35 am - 12:20 pm Plenar presentation Adequate postharvest treatment of climacteric fruits will help to reduce food loss 12:20 pm - 1:00 pm Goodbye 1:00 pm - 1:20 pm
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ÖSTERREICHISCHE LEBENSMITTEL-CHEMIETAGE 2024



Wednesday, April 3rd, 2024

Start	Session Chair & Title	Presenter	Affiliation	Title
1:00 pm	Welcome and Introduction			
1:20 pm	Doris Marko (UNIVIE) Quality of food and feed	Marc Pignitter	UNIVIE, Department of Physiological Chemistry	Sustainable innovations to enhance food quality
2:00 pm		Arturo Auñón-Lopez	UNIVIE, Department of Physiological Chemistry	Monosodium glutamate in meat: its role on lipid and protein oxidation
2:20 pm		Magdalena Osowiecka	UNIVIE, Department of Physiological Chemistry	Gastrointestinal inflammation induced by a diet supplemented with epoxidized triacylglycerols in mice
2:40 pm		Elisabeth Varga	vetmeduni, Centre for Food Science and Veterinary Public Health; UNIVIE, D. of Food Chemistry and Toxicology	Estrogenic <i>in vitro</i> evaluation of several phase II metabolites of isoflavones
3:00 pm	Coffee break			
4:00 pm	Elisabeth Varga (vetmeduni) Food authenticity	Margit Cichna-Markl	UNIVIE, Department of Analytical Chemistry	Species and cultivar differentiation by high resolution melting analysis to detect food adulteration
4:30 pm		Attila Domjan	AGES, Institute for Food Safety Linz	NMR spectroscopy: the new powerful tool in the fight against food fraud
4:50 pm		Julia Andronache	AGES, Institute for Food Safety Vienna	Detection of food fraud in processed seafood by DNA metabarcoding
5:10 pm		Erich Leitner	Sponsor presentation on behalf of Shimadzu	Analysis of flavor and off flavor using GC methods
5:30 pm		Helmut Mayer	BOKU, Department of Food Science and Technology	A2 milk authentication – analytical tools for detecting food fraud
6:00 pm	Get Together			

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Thursday, April 4th, 2024

Start	Session Chair & Title	Presenter	Affiliation	Title
9:00 am	Matthias Schreiner (BOKU) Food bioactives	Marco Arlorio	University of Eastern Piedmont	Anthocyanins in Artemide pigmented rice: moving from chemistry to bioaccessibility, via gastronomy
9:40 am		Doris Marko	UNIVIE, Department of Food Chemistry and Toxicology	Critical aspects in the use of anthocyanin-rich extracts <i>in vivo</i>
10:00 am		Tobias Pointner	UNIVIE, Department of Physiological Chemistry	Maximizing the value of aronia and elderberry pomace through particle size precision for enhanced polyphenol bioaccessibility
10:20 am	Coffee Break			
10:50 am	Poster Viewing and Voting			
11:30 am	Margit Cichna-Markl (UNIVIE) Biotoxins	Florian Kaltner	UNIVIE, Department of Food Chemistry and Toxicology	(In)stability of selected plant toxins towards food processing conditions
11:50 pm		Philippe Diederich	Sponsor presentation on behalf of Bruker	SPMESH-DART-MS for quantitative and rapid analysis of trace level aroma compounds
12:00 pm		Magdalena Pöchhacker	vetmeduni, Centre for Food Science and Veterinary Public Health; UNIVIE, Depart. of Food Chemistry & Toxicology	Investigating Toxicity in <i>Karlotinium armiger</i> Strains: A Comparative Study
12:20 pm		Magdalena Krausova	UNIVIE, Department of Food Chemistry and Toxicology	Biomonitoring of mycotoxins in serum and urine of pregnant women from the Yale pregnancy outcome prediction study
12:40 pm	Lunch Break			



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Thursday, April 4th, 2024

Start	Session Chair & Title	Presenter	Affiliation	Title
1:50 pm	Barbara Siegmund (TU Graz) Analytical challenges	Rudolf Krska	BOKU, Department of Agrobiotechnology	Challenges to the safety of the food chain and how to tackle these
2:30 pm		Gernot Hudin	Sponsor presentation on behalf of Agilent Technologies	Innovations in trace metals analysis for food testing labs
2:50 pm		Delia Castilla-Fernández	UNIVIE, Department of Food Chemistry and Toxicology	Modified QuEChERS for the simultaneous determination of pesticides and veterinary drugs in salmon by liquid chromatography/tandem mass spectrometry
3:10 pm		Erich Leitner	TU Graz, Institute of Analytical Chemistry and Food Chemistry	Strategies for safety evaluation of (recycled) food contact material
3:30 pm		Raimund Teubler	TU Graz, Institute of Analytical Chemistry and Food Chemistry	Paper-based food contact materials: fundamental studies on the interaction between volatile organic compounds and the paper matrix
3:50 pm	Coffee Break			
4:20 pm	Erich Leitner (TU Graz) Climate change and future food	Hélène-Christine Prause	UNIVIE, Department of Food Chemistry and Toxicology	The need for identification and quantification of allelochemicals produced by marine phytoplankton and its challenges
4:40 pm		Natalia Castejon	UNIVIE, Department of Food Chemistry and Toxicology	Eco-friendly valorization of microalgal biomass for the recovery of omega-3 lipids and carotenoids
5:00 pm		Niklas Pontesegger	TU Graz, Institute of Analytical Chemistry and Food Chemistry	The impact of climate on the overall quality of domestic apple varieties during on-tree ripening
5:20 pm		Evelyne Selberherr	vetmeduni, Centre for Food Science and Veterinary Public Health	Microbiome analysis in plant-based meat alternatives
6:00 pm	Transfer to Heurigen (s'Pfiff; Rathstraße 4, 1190 Wien) & Dinner			

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Friday, April 5th, 2024

Start	Session Chair & Title		Presenter	Affiliation	Title
9:00 am	Marc Pignitter (UNIVIE)	Flavour	Barbara Lieder	Universität Hohenheim	Metabolic impact of sweet taste modulation
9:40 am			Sabrina Stranig	TU Graz, Institute of Analytical Chemistry and Food Chemistry	Odour active compounds in 'lupin-coffee'-formation and analysis
10:00 am			Nikolaus Ihl	BOKU, Department of Food Science and Technology	Influence of grape color and mash fermentation on the flavonols of Austrian wines
10:20 am	Coffee Break				
10:50 am	Doris Marko (UNIVIE)	Award ceremony	Friedrich Bauer Award presented by Ebrahim Razzazi-Fazeli (vetmeduni)		
10:55 am			Vanessa Partsch	UNIVIE, Department of Food Chemistry and Toxicology	Identification of novel immunosuppressive and antiestrogenic <i>Alternaria</i> mycotoxins through toxicity-guided fractionation of a complex <i>Alternaria</i> mycotoxin extract
11:15 am			Sara Schlachter	UNIVIE, Department of Analytical Chemistry	Development of a screening method for processed animal proteins (PAP) in feed by high resolution LC-MS/MS
11:35 am			P.B. Czedik-Eysenberg-Award presented by Erich Leitner (GÖCH)		
11:40 am			Stefanie Dobrovolny	AGES, Institute for Food Safety Vienna	Development of a DNA metabarcoding method for the identification of fifteen mammalian and six poultry species in food
12:00 pm			Andrea Hochegger	TU Graz, Institute of Analytical Chemistry and Food Chemistry	Combination of multidimensional instrumental analysis and the Ames test for the toxicological evaluation of mineral oil aromatic hydrocarbons
12:20 pm			Barbara Siegmund	TU Graz, Institute of Analytical Chemistry and Food Chemistry	Adequate postharvest treatment of climacteric fruits will help to reduce food loss
1:00 pm	Goodbye				

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Poster presentations

No.	Presenter	Affiliation	Title
P01	Kolawole Ayeni	UNIVIE, Department of Food Chemistry and Toxicology	Biomarkers of mycotoxin exposure: The Austrian children's biomonitoring survey 2020
P02	Katharina Draxler	BOKU, Department of Food Science and Technology	UHPLC analysis of B-vitamins in Ushivi beans
P03	Elise Hecht	TU Graz, Institute of Analytical Chemistry and Food Chemistry	Rapid analysis of pentachlorophenol in food contact materials
P04	Lisa Hoffellner	TU Graz, Institute of Analytical Chemistry and Food Chemistry	Analysis of isothiazolinone-based biocides in packaging materials using LC-MS/MS
P05	Katharina Höfler	AGES; Institut for Animal Nutrition and Feed; BOKU, Department of Food Science and Technology	Analysis of arabinoxylans in gluten-free cereals by HPAEC-PAD via an adjusted and validated hydrolysis method based on design of experiments
P06	Maryse Max	UNIVIE, Department of Food Chemistry and Toxicology	The mycotoxin zearalenone and its metabolite α -zearalenol interfere with the anticancer drug doxorubicin in estrogen receptor-positive breast cancer
P07	Helmut Mayer	BOKU, Department of Food Science and Technology	Extended shelf life (ESL) milk displaces pasteurized fresh milk from Austrian market – blessing or curse?
P08	Bianca Neiber	UNIVIE, Department of Analytical Chemistry	Are serviceberries (<i>Sorbus Torminalis L. Crantz</i>) the new super fruits from the Vienna woods?
P09	Isabel Niederkofler	UNIVIE, Department of Analytical Chemistry	Differentiation of 24 chickpea cultivars by targeting microsatellites using high resolution melting analysis
P10	Jesse Peach	UNIVIE, Department of Food Chemistry and Toxicology	<i>Alternaria</i> toxin exposures inhibit energy production and persist in rat livers after 24 hours
P11	Noah Ratzer	UNIVIE, Department of Analytical Chemistry	Minerals in cereal-based and nut-based milk alternatives
P12	Lara Skef	TU Graz, Institute of Analytical Chemistry and Food Chemistry	Fast and rapid determination of photoinitiators in UV-printed food contact materials
P13	Sabrina Van den Oever	BOKU, Department of Food Science and Technology	Vitamin B12 and pseudo-vitamin B12 in algae-derived nutritional supplements by UHPLC-PDA-MS analysis
P14	Elisabeth Varga	vetmeduni, Centre for Food Science and Veterinary Public Health; UNIVIE, Department of Food Chemistry and Toxicology	Alternariol-sulfates as neglected conjugation products with toxicological potential
P15	Elisabeth Varga	vetmeduni, Centre for Food Science and Veterinary Public Health; UNIVIE, Department of Food Chemistry and Toxicology	Combinatory endocrine activity of mycoestrogens and isoflavones in pig feed
P16	Denisa Vata	UNIVIE, Department of Food Chemistry and Toxicology	The food mycotoxin zearalenone interferes with anticancer drug metabolism