

**Scientific Programm**

Keynotes	40 min
Short presentation	15+5 min
Sponsor contribution	15+5 min

**Wednesday, April 8rd, 2026**

Start	End	Session	Presenter	Affiliation	Title
13:00	13:20	Welcome and Conference Opening	Barbara Siegmund Bernd Nidetzky	TU Graz/Conference Chair TU Graz, Dean of the Faculty Technical Chemistry, Chemical and Process Engineering and Biotechnology	
13:20	14:00	Marc Pignitter Mycotoxins in Food	Doris Marko	Univ. Vienna	Emerging Mycotoxins in Food
14:00	14:20		Vanessa Partsch	Univ. Vienna	Immunosuppressive modulation of NF- $\kappa$ B signaling by <i>Alternaria</i> mycotoxins in human THP-1 monocytes
14:20	14:40		Francesco Crudo	Univ. Vienna	Hidden threats in the food chain: immunosuppressive and antiestrogenic properties of the <i>Alternaria</i> mycotoxins alterperyleneol and altertoxin I
14:40	15:20		Michael Sul yok	BOKU Vienna	15:20-16:15
15:20	16:15	Coffee break and Posters			
16:15	16:55	Benedikt Warth Current Analytical Approaches I	Margit Cichna-Markl, Stefanie Dobrovoly	Univ. Vienna & AGES	Honey authentication by DNA analysis – a new frontier in food fraud detection
16:55	17:15		Jonathan Falcetto-Bruckner	AGES	Wild garlic and its toxic look-alikes – Analytical approaches for detecting contaminations in commercial products
17:15	17:35		Bassam Lajin	Univ. Graz	Coupling liquid chromatography with element-selective detection: analytical advances and emerging dimensions in food metabolomics
17:35	17:55		Jan Peter Mayer	Shimadzu	Shimadzu's ABC of Food Analysis
17:55	18:15		Reinhard Zeleny	European Commission, Joint Research Centre, Directorate Health and Food	First Certified Reference Material for the Emetic Toxin Cereulide in Food
18:15		Get Together @ TU Graz/Conference Venue			

**Thursday, April 9, 2026**

Start	End	Session	Presenter	Affiliation	Title
08:30		Start of the Morning Session			
08:30	9:10	Erich Leitner (Tu Graz) Food Packaging	Andrea Hohegger	TU Graz	Food Packaging Material – Risk Assessment of Recycled Polyolefins
9:10	9:30		Lara Skef	TU Graz	Printing Regimes and Their Influence on Potential Migrants in Food Contact Material
9:30	9:50		Dilara Konuk Takma	Aydin Adnan Menderes University, Turkey	Natural deep eutectic solvents as plasticizing agent for pectin and gelatine based biocomposite packaging films
9:50	10:30		Karin Gromann	Federal Ministry - Labour, Social Affairs, Health, Care and Consumer Protection	Microplastics in the Food Chain: More Than Just a Physical Contaminant
10:30	11:15	Coffee break and Poster Session			
11:15	11:35	Margit Cichna-Markl Contaminants and Allergens	Noah Ratzer	Univ. Vienna	Mutagenic properties and topoisomerase-poisoning potential of selected aflatoxin B1 precursors
11:35	11:55		Florian Call	Univ. Vienna	Impact of in vitro digestion on the bioaccessibility, genotoxicity and mutagenicity of mycotoxins in a complex <i>Alternaria</i> extract
11:55	12:15		Katrin Gradl - Thermo Fisher	Thermo Fisher Scientific	Confident analysis of ultra-trace pesticides residues in baby food using triple quadrupole GC-MS
12:15	12:35		Michael Wiederstein	BOKU Tulln	Soybean – still an outstanding plant food with allergenic potential?
12:35	14:00	Lunch break and Posters			

Start	End	Session	Presenter	Affiliation	Title
14:00		Start of the Afternoon Session			
14:00	14:40	Barbara Siegmund Food Flavour	Thomas Henle	TU Dresden	More than one century of Maillard Reaction – is there anything left to explore?
14:40	15:00		Veronika Sozoma	Univ. Vienna	Integrated analytical, sensory, and receptor-based strategies to identify bitter-tasting and bitter masking food constituents
15:00	15:20		Erich Leitner	TU Graz	GCxGC-TOF-SCD- A new tool for the identification of odor active sulfur compounds
15:20	15:40		Andreas Dunkel	Univ. Vienna	Predictive flavor tuning of matured cheese by targeted formation of kokumi peptides
15:40	16:10	Coffee break and Poster Voting			
16:10	16:30	Elisabeth Varga Current Analytical Approaches II	Lena Dubois	LECO	Hydrogen-based SPME-GCxGC-TOFMS analysis for wine differentiation
16:30	16:50		Tina Rajkovic	Univ. Vienna	Biomonitoring of mycotoxin exposure and exposomic characterization of plasma and urine samples from preterm infants
16:50	17:10		Andreas Matijevic	TU Graz	Optical Chemical Sensors for Ammonia at the Food-Water Interface
17:10	18:30	Independent Transfer to Anton Paar			
18:30		"Bierführung mit Aperitiv" @ Anton Paar Sudhaus Dinner			

**Friday, April 10, 2026**

Start	End	Session	Presenter	Affiliation	Title
08:30		Start of the Morning Session			
08:30	09:10	Veronika Somoza Current Trends in Food Science I	Wisnu Adi Wicaksono	TU Graz	The microbiome of vegetables and fruits and its potential health implications
09:10	09:30		Bernhard Blank-Landeshammer	Center of Excellence Food Technology and Nutrition, University of Applied Sciences Upper Austria, Wels	Assessment of nutrient bioavailability and functional food properties in microalgae-fortified mixed rye bread
09:30	09:50		Banu Sezer	Anton Paar	Physico-Chemical Characterization in Modern Food Analysis
09:50	10:10		Andreas Kadi	SRA Consulting	10 Years EU Novel Food regulation - a reason to celebrate?
10:10	11:00	Coffee break			
11:00	11:10	Doris Marko Current Trends in Food Science II	Peter Czedik-Eysenberg Laudatio and Award Ceremony		
11:10	11:30		Czedik-Eysenberg Lecture I - Katharina Pfundt	Univ. Vienna	Dried Milk Spots: A new approach for assessing food contaminants in mothers and their infants
11:30	11:45		Czedik-Eysenberg Lecture II - Tobias Pointner	Univ. Vienna	Comprehensive analysis of oxidative stability and nutritional values of germinated linseed and sunflower seed oil
11:45	12:05		Prisca-Maryla Henheik	Chemistry Europe	Getting Published in 2026 and Beyond: How to adapt to a rapidly changing publication landscape
12:05	12:45		Marc Pignitter	Univ. Vienna	Next-Generation Frying Oils: From Optimized Plant Oils to Novel Insect Lipids
12:45		Awarding of the Poster prize(s) and the Award for the Best Young Researcher Presentation Conference Closing and Farewell			