



PROGRAMME

Austrian Food Chemistry Days 2026

Österreichische Lebensmittelchemietage 2026

8.-10. April 2026

Graz University of Technology



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CONFERENCE INFORMATION

Committees

Social Programme

Scientific Programme

Poster programme

Sponsors and Supporting Partners

Committees

Conference Chair

Barbara Siegmund Graz University of Technology

Local Organising Committee

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Andrea Hochegger Graz University of Technology

Erich Leitner Graz University of Technology

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Veronika Somoza University of Vienna

Fritz Sövegjarto AGES

Elisabeth Varga University of Veterinary Medicine, Vienna

Benedikt Warth University of Vienna

Social Events

Welcome Reception at TU Graz

Wednesday, April 8, 2026, 18:15-21:00

Thursday, April 9, 18:30-22:00

“Bierführung & Apertitiv” followed by the Conference Dinner

Venue Sudhaus @ TU Graz

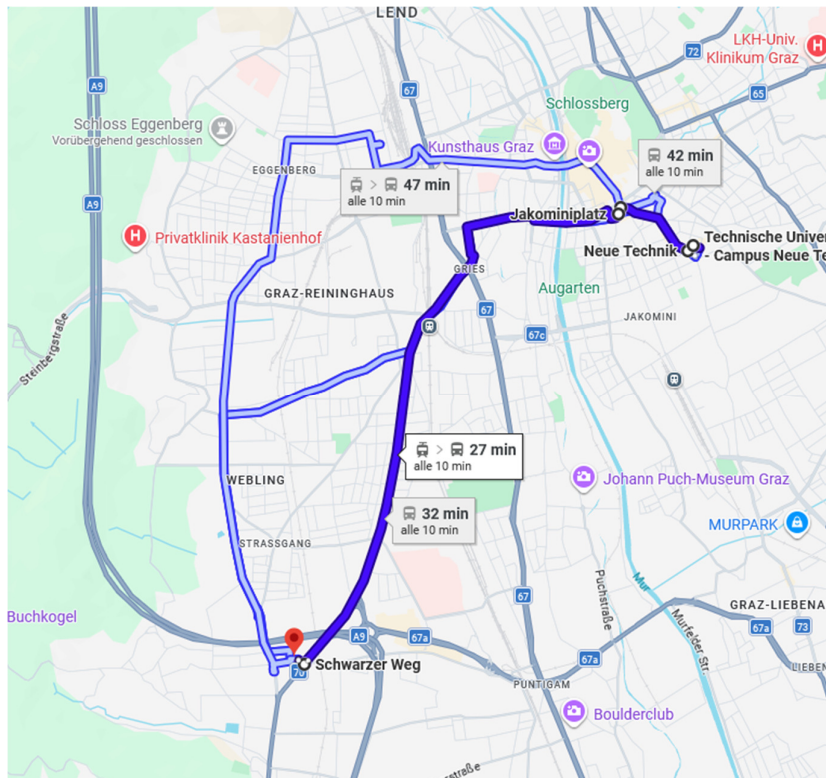
Address Weblinger Str. 10, 8054 Graz

Entry Please bring your conference badge

How to get there with public transportation

- (1) Tram No.6/16 from “Neue Technik” to Jakominiplatz or walk to Jakominiplatz (walking distance approx.. 10 min)
- (2) Bus No. 32 from Jakominiplatz with direction “Seiersberg” until bus stop “Schwarzer Weg” (17-20 min)
Bus no.32 leaves every 10 minutes from Jakominiplatz

Map indicating how to come to Sudhaus @ Anton Paar:



Conference Programme

Wednesday, April 8, 2026

- 12:00 **Registration**
- 13:00-13:20 **Welcome and Conference Opening**
Barbara Siegmund, Conference Chair
Bernd Nidetzky, TU Graz, Dean of the Faculty, Technical Chemistry, Chemical and Process Engineering and Biotechnology
- Session I Mycotoxins in Foods**
 Chair *Marc Pignitter, Univ. of Vienna*
- 13:20-14:00 **Keynote lecture**
 Emerging Mycotoxins in Food
Doris Marko, Univ. Vienna
- 14:00-14:20 Immunosuppressive modulation of NF- κ B signaling by *Alternaria* mycotoxins in human THP-1 monocytes
Vanessa Partsch, Univ. Vienna
- 14:20-14:40 Hidden threats in the food chain: immunosuppressive and antiestrogenic properties of the *Alternaria* mycotoxins alterperyleneol and altertoxin I
Francesco Crudo, Univ. Vienna
- 14:40-15:20 **Keynote Lecture**
 Mycotoxins in vegan meat substitutes
Michael Sulyok, BOKU Univ. Vienna
- 15:20-16:15 **Coffee Break and Posters**
- Session II Current Analytical Approaches I**
 Chair *Benedikt Warth, Univ. Vienna*
- 16:15-16:55 **Keynote Lecture**
 Honey authentication by DNA analysis – a new frontier in food fraud detection
Margit Cichna-Markl, Univ. Vienna
Stefanie Dobrovolny, AGES
- 16:55-17:15 Wild garlic and its toxic look-alikes – Analytical approaches for detecting contaminations in commercial products
Jonathan Falcetto-Bruckner, AGES
- 17:15-17:35 Coupling liquid chromatography with element-selective detection: analytical advances and emerging dimensions in food metabolomics
Bassam Lajin, Univ. Graz
- 17:35-17:55 Shimadzu's ABC of Food Analysis
Jan Peter Mayer, Shimadzu

17:55-18:15 First Certified Reference Material for the Emetic Toxin Cereulide in Food
Reinhard Zeleny, European Commission, Joint Research Centre, Directorate Health and Food

18:15-21:00 **Welcome Reception**

Thursday, April 9, 2026

Session III **Food Packaging**

Chair *Erich Leitner, TU Graz*

8:30-9:10 **Keynote Lecture**

Food Packaging Material – Risk Assessment of Recycled Polyolefins
Andrea Hochegger, TU Graz

9:10-9:30

Printing Regimes and Their Influence on Potential Migrants in Food Contact Material
Lara Skef, TU Graz

9:30-9:50

Natural deep eutectic solvents as plasticizing agent for pectin and gelatine based biocomposite packaging films
Dilara Konuk Takma, Aydın Adnan Menderes University, Turkey

9:50-10:30

Keynote Lecture

Microplastics in the Food Chain: More Than Just a Physical Contaminant
Karin Gromann, Federal Ministry - Labour, Social Affairs, Health, Care and Consumer Protection

10:30-11:15

Coffee Break and Posters

Session IV **Contaminants and Allergens**

Chair *Margit Cichna-Markl, Univ. Vienna*

11:15-11:35

Mutagenic properties and topoisomerase-poisoning potential of selected aflatoxin B1 precursors
Noah Ratzer, Univ. Vienna

11:35-11:55

Impact of in vitro digestion on the bioaccessibility, genotoxicity and mutagenicity of mycotoxins in a complex *Alternaria* extract
Florian Call, Univ. Vienna

11:55-12:15

Confident analysis of ultra-trace pesticides residues in baby food using triple quadrupole GC-MS
Katrin Gradl, Thermo Fisher Scientific

12:15-12:35

Soybean – still an outstanding plant food with allergenic potential?
Michael Wiederstein, Boku University, Tulln

12:35-14:00

Lunch Break and Posters

Session V	Food Flavour
Chair	<i>Barbara Siegmund TU Graz</i>
14:00-14:40	Keynote Lecture More than one century of Maillard Reaction – is there anything left to explore? <i>Thomas Henle, TU Dresden</i>
14:40-15:00	Integrated analytical, sensory, and receptor-based strategies to identify bitter-tasting and bitter masking food constituents <i>Veronika Somoza, Univ. Vienna</i>
15:00-15:20	GCxGC-TOF-SCD- A new tool for the identification of odor active sulfur compounds <i>Erich Leitner, TU Graz</i>
15:20-15:40	Predictive flavor tuning of matured cheese by targeted formation of kokumi peptides <i>Andreas Dunkel, Univ. Vienna</i>
15:40-16:10	Coffee Break and Poster Voting
Session VI	Current Analytical Approaches II
Chair	<i>Elisabeth Varga, Univ. Veterinary Medicine, Vienna</i>
16:10-16:30	Hydrogen-based SPME-GC×GC-TOFMS analysis for wine differentiation <i>Lena Dubois, Shimadzu</i>
16:30-16:50	Biomonitoring of mycotoxin exposure and exposomic characterization of plasma and urine samples from preterm infants <i>Tina Rajkovic, Univ. Vienna</i>
16:50-17:10	Optical Chemical Sensors for Ammonia at the Food-Water Interface <i>Andreas Matijevic, TU Graz</i>
17:10-18:30	Independent Transfer to Sudhaus @ Anton Paar
18:30-19:30	“Bierführung und Aperitiv”
19:30-22:00	Conference Dinner

Friday, April 10, 2026

Session VII Current Trends in Food Science I

Chair *Veronika Somoza, Univ. Vienna*

8:30-9:10 Keynote Lecture

The microbiome of vegetables and fruits and its potential health implications
Wisnu Adi Wicaksono, TU Graz

9:10-9:30

Assessment of nutrient bioavailability and functional food properties in microalgae-fortified mixed rye bread
Bernhard Blank-Landeshammer, Center of Excellence Food Technology and Nutrition, University of Applied Sciences Upper Austria, Wels

9:30-9:50

Physico-Chemical Characterization in Modern Food Analysis
Banu Sezer, Anton Paar

9:50-10:10

10 Years EU Novel Food regulation - a reason to celebrate?
Andreas Kadi, SRA Consulting

10:10-11:00

Coffee Break

Session VIII Current Trends in Food Science II

Chair *Doris Marko, Univ. Vienna*

11:00-11:10

Peter B. Czedik-Eysenberg Laudatio and Award Ceremony

11:10-11:30

P.B. Czedik-Eysenberg Lecture I

Dried Milk Spots: A new approach for assessing food contaminants in mothers and their infants
Katharina Pfundt, Univ. Vienna

11:30-11:45

P.B. Czedik-Eysenberg Lecture II

Comprehensive analysis of oxidative stability and nutritional values of germinated linseed and sunflower seed oil
Tobias Pointner, Univ. Vienna

11:45-12:05

Getting Published in 2026 and Beyond: How to adapt to a rapidly changing publication landscape
Prisca-Maryla Henheik, Chemistry Europe

12:05-12:45

Keynote Lecture

Next-Generation Frying Oils: From Optimized Plant Oils to Novel Insect Lipids
Marc Pignitter, Univ. Vienna

12:45

Awarding of the Poster Prize and the Award for the Best Young Researcher Presentation

Conference Closing and Farewell

14:00

Optional – please register at the registration desk!
Free guided tour through the centre of Graz (UNESCO World Heritage).
Start at the conference venue

15:30

End of the tour in the centre of Graz

Poster Programme

Posters are displayed throughout the whole conference.

No.	Title & Authors
P1	Neo-formed Contaminants in Coffee and Coffee Substitutes <i><u>Medina Cehic</u>, Barbara Siegmund</i>
P2	Enhancing Nutritional Quality and Oxidative Stability of Black Cumin Seed Oil through Green Extraction and Roasting <i><u>Michael Zeugswetter</u>, Tobias Pointner, Lisa Simetting, Marc Pignitter</i>
P3	Do Coffee Substitutes Smell Like Coffee? Molecular and Sensory Insights <i>Müge Dogan, Niklas Pontesegger, <u>Barbara Siegmund</u></i>
P4	Quantification of minerals and metals in honey from Upper Austria and Styria using ICP-OES and ICP-MS <i><u>H. Jakob</u>, C. Muehlthaler, H. Wilttsche</i>
P5	Application of PCR-based high-resolution melting analysis for apple DNA detection in commercial juices and smoothies <i><u>Youna Kim</u>, Margit Cichna-Markl</i>
P6	Discrimination of North Macedonian grape cultivars (<i>Vitis vinifera</i> L.) targeting simple sequence repeats (SSRs) using high-resolution melting (HRM) analysis <i>Jakob Scheibelreiter, <u>Katharina Pühringer</u>, Elena Bogeve, Violeta Ivanova-Petropulos, Margit Cichna-Markl</i>
P7	Enrichment of Catechin in Extracts from Aronia Pomace by NADES-Based Ultrasound-Assisted Green Extraction <i><u>Dilara Konuk Takma</u>, Marc Pignitter</i>
P8	Metabolic Fate of Alternaria Mycotoxins and Toxicological Characterization of the Produced Metabolic Mixtures <i><u>Maren Kirchner</u>, Katharina Lucie Struck, Eszter Borsos, Vanessa Partsch, Francesco Crudo, Elisabeth Varga, Doris Marko</i>
P9	Development and Validation of a DNA Metabarcoding Approach for Bivalve Authentication in Processed Foods <i><u>Julia Andronache</u>, Margit Cichna-Markl, Stefanie Dobrovoly, Rupert Hochegger</i>
P10	Recycled Plastics and Food Safety: Insights from Analytical Characterization <i><u>Elise Hecht</u>, Andrea Hochegger, Florian Wagner-Hackl, Erich Leitner, Christian Kirchnawy, Natascha Matausch</i>
P11	Anti-Inflammatory, Antioxidant Activity, and Fatty Acid Profiling of <i>Monodora Myristica</i> Seed Oil using (ATR) FT-IR Spectroscopy <i><u>Olivia Frimponmaa Addaj</u>, Lord Osei Bonsu, Evans Acheampong, Jonathan Osei-Owusu</i>
P12	Flavour Development in New Pear Cultivars in the Course of Postharvest Ripening <i>Jana Reiter, Niklas Pontesegger, Thomas Rühmer, <u>Barbara Siegmund</u></i>
P13	Differentiation of 17 novel pear varieties by targeting microsatellites using PCR and high-resolution melting curve analysis <i><u>Verena Wagner</u>, Thomas Rühmer, Nadine Tscheinig, Barbara Siegmund, Margit Cichna-Markl</i>
P14	Application of Real-Time PCR and High-Resolution Mating for Authentication of Honey <i><u>Andrijana Marijan</u>, Margit Cichna-Markl</i>

- P15 Determination of Chloramphenicol Residues in Shrimp Products using LC-MS/MS
Elisabeth Varqa, Piyada Songsermsakul, Maja Prettnner, Susanne Bauer, Kathrine H. Bak, Ebrahim Razzazi-Fazeli
- P16 Herbivore-Induced Volatiles in Cowpea (*Vigna unguiculata*) Pods: Differential Emission in Response to Infestation by *Riptortus dentipes* and *Nezara viridula*.
Lord Osei Bonsu, Owusu Bempah, Olivia Frimponmaa Addai, Adolf Oti-Boakye, Jonathan Osei-Owusu
- P17 Authentication of acacia, lime, and chestnut honey by plant DNA barcoding and NMR analysis
Ali Karimi, Andrea Bevilacqua, Katharina Pühringer, Mathea Sophia Galanski, Margit Cichna-Markl
- P18 Investigating Cowpea, *Vigna Unquiculata*, Response to Different Herbivore Feeding
Evans Acheampong, Lord Osei Bonsu, Elizabeth Obeng, Lydia Fosuaa, Olivia F. Addai, Maxwell Opoku, Jonathan Osei Wusu
- P19 Histamine Degrading Enzymes for Biotechnological Applications
Hannah Breuer, Elisabeth Hengge, Christiane Luley, Bernd Nidetzky
- P20 Robustness and performance evaluation of a GC-HRMS workflow for exposomics
Klemens Knapp, Delia Castilla Fernández, Benedikt Warth
- P21 A novel extraction method for *Prymnesium parvum* toxins from whole algal cultures
Magdalena Pöchhacker, Alexander Conrad, Doris Marko, Elisabeth Varqa
- P22 HRM and Pyrosequencing-Based Identification of *Apis mellifera carnica* mtDNA in Honey for Product Authentication and Subspecies Conservation
Andrea Bevilacqua, Margit Cichna-Markl
- P23 Evaluation of phytochemical, proximate, antioxidant, and anti-nutrient properties of *Corchorus olitorius*, *Solanum macrocarpon* and *Amaranthus cruentus* in Ghana
Jonathan Osei-Owusu, Olivia Frimponmaa Addai, Lord Osei Bonsu, Evans Acheampong, Lydia Fosuaa, Elizabeth B. Obeng, Maxwell Opoku, Adolf Oti-Boakye
- P24 Optimized Sample Preparation Strategies for Minimizing Carbon-Based Matrix Effects in the Elemental Analysis of Alcoholic Beverages by ICP-MS and ICPOES
Christina Mühlthaler, Helmar Wiltsche
- P25 Can Vegetable Waste in Supermarkets be Reduced by using Innovative Lighting Technologies?
Christian Krutzler, Andreas Weiss, Christian Fagner, Stefanie Kern, Gabriel Pint, Medina Cehic, Barbara Siegmund
- P26 Wheat Mycotoxin Monitoring in the Context of Climate Change
Astrid Schöberl, Michael Sulyok, Stephan Freitag, Patrick Rennhofer, Hermann Bürstmayr, Rudolf Krska
- P27 Identification of carbohydrate-based markers to detect unauthorized adulteration of fruit juices and fruit juice concentrates with sugar syrups
A. Schneider, K. Scholten, C. Kanzler, S. Rohn, D. Wefer
- P28 The Diverse Arsenic Metabolome Found in Penny Bun and Cauliflower Mushroom
Lorenz Steiner
- P29 Targeted LC–QQQ–MS/MS Detection of Blood Plasma Marker Peptides for the Identification of Plasma Adulteration in Salami
Christoph Mages, Denise Schimek, Eva-Maria Prugger, Michael Stelzl, René Becker, Bertolt Kranz, Wolfgang Jira
- P30 Oat (*Avena sativa*) as a Central Modulator of Satiety and Energy Homeostasis in Obesity: A Comparative Study with Orlistat
Heba Handoussa, Madonna Ehab, Nayra Omran
- P31 Identification of sulfur compounds in reaction aroma – comparison of two different systems based on comprehensive GC×GC
David Asen, Erich Leitner

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The scientific and organising committees greatly acknowledge the generous support of the companies and institutions listed below.

