

POSTER(S) CONTRIBUTIONS

Nº	TITLE	AUTHORS	AFFILIATION
P1	Agrifood Living Labs: the METROFOOD-IT Living Labs	A. Riccaboni ¹ , S. Cresti ¹ , C. Tozzi ¹ , V. Miceli ² and C. Zoani ²	¹ University of Siena, Italy; ² ENEA, Biotechnology and Agroindustry Division, Rome, Italy
P2	Antimicrobial and antioxidant potential of natural extracts obtained by green technologies	Ö. Aslan ¹ , T. Kaplan ¹ , C. P. Kodolbaş ¹ , E. A. A. Kibar ¹ , İ. Demirtaş and H. Özer ¹	TÜBİTAK MAM Life Sciences, Kocaeli Turkey
P3	Bivalves as sentinel species to Follow-up the eco-exposome: The sample preparation as a major challenge	T. Diallo ^{1,2} , Y. Makni ¹ , A. Lerebours ² , H. Thomas ² , T. Guérin ³ and J. Parinet ¹	¹ ANSES, Laboratory for food safety, Maisons-Alfort, France; ² Littoral Environnement et Sociétés (LIENSs)/Université de La Rochelle, La Rochelle, France; ³ ANSES, Strategy and Programmes Department, Maisons-Alfort, France
P4	Carcinogenic and non-carcinogenic risk assessment of heavy metals from cereal-based products – a bibliometric analysis	G. Mustatea and E. L. Ungureanu	National R&D Institute for Food Bioresources (IBA), Bucharest, Romania
P5	Changes of omega-3 and omega-6 fatty acids content in sardines and sprats after heat treatment	P. Šmid ¹ , I. Doskočil I ¹ , B. Lampová ¹ and A. Kopec ²	¹ Czech University of Life Science, Prague, Czech Republic ; The University of Agriculture, Krakow, Poland
P6	Co-creation approach in development of the Food Safety Strategic Research & Innovation Agenda by FoodSafety4EU project	D. E. Duta ¹ , G. Mustatea ¹ , V. Lattanzio ² , N. Cito ^{2,3} , M. Rychlik ⁴ and N. Belc ¹	¹ National R&D Institute for Food Bioresources (IBA), Bucharest, Romania; ² National Research Council of Italy; ³ Institute of Food Production Sciences, Puglia, Italy; ⁴ Agency for the Promotion of European Research, Rome, Italy; ⁴ Technical University of Munich, Freising, Germany
P7	Confirmation of total florfenicol residues by LC-MS/MS: risk assessment based on false-negative results when non-hydrolysis was performed	P. Guichard ¹ , Y. Pirotais ¹ , S. Gautier ¹ , M. Bessiral ¹ , D. Hurtaud-Pessel ¹ and E. Verdon ¹	¹ ANSES, Fougères Laboratory and European Union Reference Laboratory for Veterinary Medicinal Product Residues and Pharmacologically Active Dye Residues in Food, Fougères, France
P8	Development and validation of a novel analytical approach for speciation analysis of arsenic in foodstuffs in the framework of the 3rd (French) Total Diet Study	D. Ghaffour, A. Leufroy and P. Jitaru	ANSES, Laboratory for food safety, Maisons-Alfort, France
P9	Development of a multi-elemental method for foodstuffs analysis by inductively coupled plasma-mass spectrometry following microwave digestion and validation by using the accuracy profile approach	N. Marchond, N. Zephyr, C. Mazurais, A. Leufroy and P. Jitaru	ANSES, Laboratory for food safety, Maisons-Alfort, France
P10	Development of a method to define a maximum health level in food: cadmium and the emergent consumption of edible seaweed in France	G. Carne ¹ , D. Makowski ² , S. Carrillo ¹ , T. Guérin ³ , P. Jitaru ⁴ , J.-C. Reninger ¹ , G. Rivière ¹ and N. Bemrah ¹	¹ ANSES, Risk Assessment Department, Maisons-Alfort, France ² INRAE AgroParisTech University Paris-Saclay, France; ³ ANSES, Strategy and Programmes Department, Maisons-Alfort, France; ⁴ ANSES, Laboratory for Food Safety, Maisons-Alfort, France
P11	Development of a micro UHPLC-HRMS/MS method for the absolute quantification of adjuvants in wine	B. Aiuto ^{1,2,3} , S. Cirrincione ^{1,2} , C. Lamberti ^{1,2} , L. Cavallarin ^{1,2} , C. Portesi ² , A. M. Rossi ² , F. Romaniello ² and M. G. Giuffrida ^{1,2}	¹ Consiglio Nazionale di Ricerca–Istituto Produzioni Alimentari (CNR-ISPA), Grugliasco, Italy; ² INRIM, Turin, Italy ; ³ Politecnico di Torino, Turin, Italy
P12	Development of a novel method for the simultaneous quantification of cyanotoxins and aflatoxin M1 in milk by LC-MS/MS	C. Van Camp ¹ , W. H. Van Hassel ¹ , M. F. Abdallah ² and J. Masquelier ¹	¹ Sciensano, Tervuren, Belgium; ² Ghent University, Belgium

P13	DRG4Food - Achieve Trust in a data-driven Food System by Implementing DRGs for the Food Sector	C. Zoani ¹ , V. Poscente ¹ , E. Pucci ¹ , G. Serafini ¹ , K. Presser ² , J. Czach ² , A. Zolynia ² and K. Hermsen ³	¹ ENEA, Biotechnology and Agroindustry Division, Rome, Italy; ² Premotec, Winterthur, Switzerland; ³ TWINDS FOUNDATION, Aarschot, Belgium
P14	Effects of the brewers' spent grain on milk quality of dairy cows reared on the Algerian pastures	N. Berrighi ¹ , K. Benchaâ ¹ , S. Bakhti ¹ and M. Belkada ²	¹ Higher School of Agronomy, Mostaganem, Algeria; ² University of Algeria, Algeria
P15	Effect of heat treatment of sardines and sprats after fattening on cellular integrity	B. Lampova ¹ , I. Doskocil ¹ , P. Šmíd ¹ and A. Kopec ²	¹ Czech University of Life Science Prague, Czech Republic; ² The University of Agriculture, Krakow, Poland
P16	Effect of heat treatment of sardines and sprats on immunomodulatory activity in vitro	I. Doskocil ¹ , B. Lampova ¹ , P. Šmíd ¹ and A. Kopec ²	¹ Czech University of Life Science, Prague, Czech Republic; ² The University of Agriculture, Krakow, Poland
P17	Evaluation of disinfectant biocide residues accumulation on agri-food surfaces (ERSIA project)	K. Slimani ¹ , Y. Pirotais ¹ , C. Soumet ¹ , A.-L. Boutillier ² , N. Belaubre ³ , C. Stride ⁴ and D. Hurtaud-Pessel ¹	¹ Anses, Fougères Laboratory, France; ² Adrianor, Agri-food technical center, Tilloy-Les-Mofflaines, France; ³ CTCPA, Agri-food technical Center, Nantes, France
P18	Food by-products valorisation for the development of high added-value bakery products	D. Pizzichini ¹ , S. Scheibenzuber ² , G. P. Leone ¹ , M. Dogali ¹ , P. Casella ¹ , E. Pucci ¹ , V. Poscente ¹ , A. L. Mihai ³ , N. Belc ³ , T. Rustad ⁴ , C. Zoani ¹ and M. Rychlik ²	¹ ENEA, Biotechnology and Agroindustry Division, Rome, Italy; ² Technical University of Munich, Freising, Germany; ³ National R&D Institute for Food Bioresources (IBA), Bucharest, Romania; ⁴ Norwegian University of Science and Technology, Trondheim, Norway
P19	Gas phase structures of alkali-cationized cereulide responsible for regioselective dissociation by collisional activation, effect of the missed ions	S. Liuu ¹ , K. Eng Trinh ¹ , E. Darii ² , C. Cao ³ , A. Damont ³ , J.-C. Tabet ^{3,4} , Y. Gimbert ^{4,5} , F. Fenaille ³ , Y. Makni ¹ , C. Inthavong ¹ , G. Lavison-Bompard ¹ , J.-A. Hennekinne ¹ and O. Firmesse ¹	¹ ANSES, Laboratory for food safety, Maisons-Alfort, France; ² Génomique métabolique, CEA Genoscope, Evry, France; ³ LI-MS, CEA Saclay -Gif-sur-Yvette, France; ⁴ IPCM - Sorbonne Université, Paris, France; ⁵ UMR CNRS 5250, Grenoble, France
P20	Geographical authentication of Slovenian pork meat by stable isotope ratios of H, C, N, O and S	K. Babič ^{1,2} , D. Potočnik ¹ , L. Strojnik ¹ , S. Pianeze ³ , L. Bontempo ³ and N. Ogrinc ^{1,2}	¹ Jožef Stefan Institute (JSI), Ljubljana, Slovenia; ² Jožef Stefan International Postgraduate School, Ljubljana, Slovenia; ³ Fondazione Edmund Mach (FEM), San Michele all'Adige, Italy
P21	HS-SPME-GC-MS metabolomics approaches to investigate the volatile profiles of virgin olive oils and table olives from Greece	A. Lioupi ^{1,2} , K. Zinoviadou ³ and G. Theodoridis ^{1,2}	¹ Aristotle University of Thessaloniki, Greece; ² FoodOmicsGR Research Infrastructure, AUTH Node, Thessaloniki, Greece; ³ Perrotis College, American Farm School, Thessaloniki, Greece
P22	Nutritional duel of <i>Gryllus assimilis</i> or the effect of feed on nutritional values	P. Škvorová, M. Kulma and L. Kouřimská*	Czech University of Life Sciences, Prague, Czech Republic
P23	In vitro antifungal properties evaluation of blended kiwifruit: a circular approach to reduce food losses	A. Del Fiore, B. Aracri, L. Di Gregorio, I. Colandrea, C. Barbieri, A. Bevivino and C. Nobili	ENEA, Biotechnologies and Agroindustry Division, Rome, Italy
P24	Isotopic ratio as a confirmation of the geographical origin of autochthonous cheese produced in Croatia	S. Šikić ¹ , A. Krivohlavek ¹ , B. Mikulec ² , M. Ivešić ¹ , F. Kasalo ¹ and J. Bošnir ¹	¹ Andrija Štampar Teaching Institute of Public Health, Zagreb, Croatia; ² University of Zagreb, Faculty of Agriculture, Zagreb, Croatia
P25	Lipidomic profile of extra virgin olive oils from different Mediterranean countries by a rapid microbore RPLC-HRMS method	A. Lioupi ^{1,2} , N. Munjoma ³ , T. Liapikos ^{1,2} , L. Gethings ³ and G. Theodoridis ^{1,2}	¹ Aristotle University of Thessaloniki, Greece ; ² Center for Interdisciplinary Research and Innovation (CIRI-AUTH), Thessaloniki,, Greece; ³ Waters Corporation, Wilmslow, United Kingdom
P26	Mercury contamination of sea bream reared in Algerian marine farming fish located in Bejaia and Chlef. Human health risk assessment due to their consumption	B. Khellaf ¹ , R. Chekri ² , P. Jitaru ² and L. Bouyad ¹	¹ ENSV, Laboratory of Food Hygiene and Quality Insurance System, Algiers, Algeria; ² ANSES, Laboratory of Food Safety, Maisons-Alfort, France

P27	Method development and validation for acrylamide in cereals products by UPLC-MS/MS	S. Copeto, S. Jesus, I. Delgado and I. Coelho	National Institute of Health Doutor Ricardo Jorge (INSA), Lisbon, Portugal
P28	Method for determination of deoxynivalenol in wheat flour	M. Multescu ¹ , I.-E. Susman ^{1,2} , A. Culețu ¹ and D.-E. Duță ¹	¹ National R&D Institute for Food Bioresources (IBA), Bucharest, Romania; ² University of Agronomic Sciences and Veterinary Medicine, Bucharest, Romania
P29	METROFOOD-IT: Integrated Methodologies for Authenticity, Traceability and Nutritional Quality of Agrifood	P. Adamo, F. De Filippis, R. Ofano, L. Ruggiero and P. Vitaglione	University of Naples Federico II, Naples, Italy
P30	METROFOOD-RI physical facilities active in the food authenticity/traceability sector by the end of the preparatory phase of the infrastructure and upgrading priorities	M. Z. Tsimidou ¹ , M. Papadopoulou ¹ , S.A. Ordoudi ¹ , N. Nenadis ¹ , F. Th. Mantzouridou ¹ and C. Zoani ²	¹ Aristotle University of Thessaloniki, Thessaloniki, Greece; ² ENEA, Biotechnology and Agroindustry Division, Rome, Italy
P31	Metrological traceability in process analytical technologies and point-of-need technologies for food safety and quality	M. Mattarozzi ^{1,2} , A. Bertucci ¹ , M. Giannetto ^{1,2} , F. Bianchi ¹ , C. Zoani ³ and M. Careri ^{1,2}	¹ University of Parma/ Department of Chemistry, Life Sciences and Environmental Sustainability, Italy; ² University of Parma/Interdepartmental Centre SITEIA.PARMA, Italy; ³ ENEA, Biotechnology and Agroindustry Division, Rome, Italy
P32	Metrological traceability of measurement data from nano- to small microplastics for a greener environment and food safety	A. M. Giovannozzi	Istituto Nazionale di Ricerca Metrologica (INRiM), Turin, Italy
P33	Modification of real-time PCR method for detection of enterotoxin genes sea-see in <i>Staphylococcus aureus</i> isolates from food	I. Ljevaković-Musladin ¹ and L. Kozačinski ²	¹ Public Health Institute of Dubrovnik-Neretva County, Dubrovnik, Croatia; ² University of Zagreb, Zagreb, Croatia
P34	Multi-elementary analysis of insects by inductively coupled plasma-tandem mass spectrometry	A. Leufroy ¹ , Y. Holowaty ^{1,2} , C. Mazurais ¹ , D. Beauchemin ² and P. Jitaru ^{1*}	¹ ANSES, Laboratory of Food Safety, Maisons-Alfort, France; ² Queen's University, Department of Chemistry, Ontario, Canada
P35	Plant cell agriculture: a highly controlled and standardized in vitro system to develop new plant-derived foods	S. Massa ¹ , M. Nocenzi ² , O. Presenti ¹ , G. P. Leone ¹ , R. Tavazza ¹ , R. Pagliarello ¹ , A. Calderamo ² , E. Bennici ¹ and V. Mastrobuono ^{1,3}	¹ ENEA, Biotechnology and Agroindustry Division, Rome, Italy; ² Sapienza Università di Roma, Rome, Italy; ³ University of Tuscia, DAFNE, Viterbo, Italy
P36	Portable E-tongue based on modified screen-printed electrodes coupled with chemometrics for food authenticity assessment	M. Giannetto ^{1,2*} , S. Fortunati ¹ , A. Bertucci ¹ , D. Errico ¹ , M. Stighezza ³ , G. Magnani ³ , V. Bianchi ³ , S. Cagnoni ³ , I. De Munari ³ and M. Careri ^{1,2}	¹ University of Parma/Department of Chemistry, Life Sciences and Environmental Sustainability, Italy; ² University of Parma/Interdepartmental Centre SITEIA.PARMA, Italy; ³ University of Parma/Department of Engineering and Architecture, Italy
P37	Prebiotic dietary fiber from soybean hulls for gluten free cookies fortification	I.-E. Susman ^{1,2} , M. Multescu ¹ , N. Luković ³ , I. Gazikalović ³ , Z. Knežević-Jugović ³ and A. Culețu ¹	¹ National R&D Institute for Food Bioresources (IBA), Bucharest, Romania; ² University of Agronomic Sciences and Veterinary Medicine, Bucharest, Romania; ³ University of Belgrade, Serbia
P38	Seafood safety in France: an assessment of the chemical contamination over the 2015-2020 period in the context of the MSFD	P. Kennouche, E. Cavenne and C. Dubuisson	ANSES, Risk Assessment Department, Maisons-Alfort, France
P39	The effect of cricket meal inclusion on the quality of bakery products	S. Khalili Tilami ¹ , L. Jurkaninová ² , M. Kulma ¹ and L. Kouřimská ¹	¹ Czech University of Life Sciences, Prague, Czech Republic ² University of Chemistry and Technology, Prague, Czech Republic
P40	The third French Total Diet Study	M. Champion and V. Sirot	ANSES, Risk Assessment Department, Maisons-Alfort, France