

# Eurofins Organic Food Safety Seminar

19 February 2010

Room Singapur – CCN East – Floor 3

9:30 am – 9:45 am

**Welcome and short Introduction**

Maïke Langmaak, Eurofins Food Germany

*Eurofins is the world leader in food and feed testing, deploying a comprehensive range of state-of-the-art analytical techniques in order to support the increasingly stringent quality and safety standards.*

9:45 am - 10:15 am

**State-of-the-art Fat and Oil Analysis**

Dr. Torben K uchler, Eurofins Analytik GmbH - Wiertz-Eggert-J orissen

*The verification of the quality and authenticity of fats and oils is an important question for producers and traders. Another important point is to minimise risks during processing of foods, where fats and oils can alter chemically. Modern methods for different problems in fat and oil analysis are shown with an outlook to upcoming techniques.*

10:30 am - 11:00 am

**Different Aspects of Flavour Analysis**

Helge D ummong, Eurofins Analytik GmbH - Wiertz-Eggert-J orissen

*The analysis of aroma compounds is a challenging and complex task because of the wide variety of functional groups that flavour compounds contain. An overview concerning different isolation techniques and modern analytical methods will be presented.*

11:15 am - 11:45 am

**Genetically Modified Organisms - GMO Control in an International Environment**

Ulf Rathjens, Eurofins GeneScan GmbH

*The global planting and approval situation of genetically modified organisms (GMOs) is changing rapidly. This requires worldwide knowledge on GMO planting as well as development. This knowledge and experience results in new intelligent testing strategies to avoid GMO-contaminations throughout the food-chain.*

**Eurofins**

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- 12:00 pm - 12:30 pm**    **Food Trade with Countries outside the EU - Risk Minimisation by Inspection and Testing at Origin**  
Dr. Werner Nader, Eurofins Global Control
- Importers into the EU are facing one common challenge – is my product fit for the European market? Once products have arrived in Europe and are tested and found to be out of specification, importers might even have to pay for their disposal. Eurofins Global Control offers inspection and sampling services in over 60 countries and organizes testing of goods by Eurofins laboratories at most suitable locations. Projects in various countries including India, Pakistan, China, Turkey and Italy will be presented including inspections and sampling in the fields, quarantine areas in warehouses, containers and packaging stations.*
- 12:45 pm - 1:15 pm**    **Organic Farming: Possibilities and Limitations of Stable Isotope Testing**  
Dr. Werner Nader, Eurofins Global Control
- Stable isotope analysis is a powerful tool to test the authenticity of food with regard to geographical and botanical origin and use of artificial ingredients and additives. The methodology can also be applied to check for specific agricultural practices, including organic agriculture. Possibilities and limitations will be presented to test organic produce for organic versus synthetic fertilizers and dairy products for the feeding regime of milk cattle.*
- 1:30 pm - 2:00 pm**    **Food from Organic Origin = Food free from Pesticides?**  
Johannes Jaschik & Jochen Riehle, Eurofins Dr. Specht Laboratories
- Different approaches considering the evaluation of pesticide residues in organic food shown in different examples out of our practice.*
- 2:15 pm - 2:45 pm**    **Pesticide Residues in Organic Food from Turkey and other Mediterranean Countries**  
Fatih Yilmaz, Eurofins Sofia GmbH
- Turkey and the Mediterranean region have large acreage to produce a variety of organic products for the European market. Accordingly great are the demands and challenges to pursue organic cultivation. It is important to ensure the quality of ongoing investigations, particularly in the field of pesticides, contaminants and GMOs.*
- 3:00 pm - 3:30 pm**    **Occurrence and Relevance of Mycotoxins and other Contaminants in Spices – an Update**  
Dr. Katrin Hoenicke, Eurofins WEJ Contaminants
- An update on new regulations for mycotoxins in spices as well as on the occurrence and relevance of other contaminants such as PAHs and heavy metals.*

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**Kontakt:**

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