

Day 1

		Timeslot	Title of the presentation	Duration	Institute / Organization
Registration & coffee		9.30-11.00			
Keynote lecture	Dr. Nikolaos Thomaidis	11.00-11.50	"Foodomics today's era: Integrated approaches to deal with crucial food authenticity challenges"	40 min / 10 min questions	NKUA
Session 1: New approaches in Food Safety & Quality assessment					
	Dr. Marilena Dasenaki	11.50-12.15	"Food Safety Assessment: Analysis of chemical contaminants and residues in food"	20 min / 5 min questions	NKUA
Coffee break		12.15-12.35		20 min	
	Dr. Niki Maragou	12.35-13.00	"Food Contact Materials: Exploring the chemical space of migration"	20 min / 5 min questions	NKUA
	Dr. Marios Kostakis	13.00-13.25	"Current state of fitness for purpose of non-target methods in food authenticity and perspectives"	20 min / 5 min questions	NKUA
Lunch break		13.30-14.45		75 min	
Poster Session		14.00-15.00		60 min	
Session 2: In-depth chemical characterization & nutritional value highlighting					
	Dr. Georgios Theodoridis	15.00-15.35	"LC-MS based untargeted metabolomics. Developments in technology, quality control, biomarker identification, standardisation"	30 min / 5 min questions	Aristotle University of Thessaloniki
	Dr. Alexandros Tzachristas	15.35-16.00	"Development of LC-MS based target and suspect screening approaches for wine characterization and authentication"	20 min / 5 min questions	Boutari Wineries S.A.
	Loukas Gialouris	16.00-16.25	"Honey volatile compounds: A detailed characterization using Gas Chromatography coupled to Mass Spectrometry methodologies"	20 min / 5 min questions	NKUA
	Dr. Anthi Panara	16.25-16.50	"Complete chemical characterization of Crocus sativus via LC-HRMS: Does trimming affect the chemical content of saffron?"	20 min / 5 min questions	NKUA
	Dr. Fragiskos Gaitis	16.50-17.05	"Official Controls in Foods – Food Fraud legal basis"	15 min	Hellenic Food Authority (EFET)
Coffee break		17.05-17.30		20 min	

Panel Discussion: Trends and Challenges in Food Industry: Legislative frameworks and Innovative approaches

Dr. Thomas Bartzanas Vice Rector of Research, Finance & Development, Professor, Agricultural University of Athens, Chair of BoD SmartAgroHub S.A.

Dr. Fragiskos Gaitis Deputy General Director, Hellenic Food Authority (EFET)

Dr. Bob Galvin Vice President of Applied Markets, Bruker Daltonics

Rodios Gamvros President of Federation of Hellenic Food Industries (SEVT) Scientific Committee

George Pittas Managing Director of “ATTIKI Bee Culturing Co. Alexandros Pittas S.A.”

Dr. Stelios Skaribas General Manager at Association of Greek Meat Processing Industries (SEVEK), Managing Director at Elvida Foods S.A.

Dinner

20.30

Dinner will be held at “To Kaplani” restaurant, Efroniou 47, Kesariani 16121

Day 2

		Timeslot	Title of the presentation	Duration	Institute / Organization
Coffee		9.00-9.30			
Keynote lecture	Dr. Carsten Baessmann	9.30-10.20	“New technologies and workflows to ensure the integrity of food – benefits and challenges of the different approaches”	40 min / 10 min questions	Bruker
Session 3: Authenticity testing: Real case studies in various food matrices					
	Dr. Sofia Drakopoulou	10.20-10.55	"Trapped Ion Mobility combined with LC-HRMS for high-performance 4D-Metabolomics in food authenticity: Extra virgin olive oil as a case study"	30 min / 5 min questions	NKUA
Coffee break		10.55-11.15		20 min	
	Dr. Anastasia Kritikou	11.15-11.50	“Recent developments in fast food testing: MALDI-HRMS for rapid direct analysis of dairy products”	30 min / 5 min questions	NKUA
	Dr. Jens Brockmeyer	11.50-12.25	"Emerging protein sources in novel food"	30 min / 5 min questions	University of Stuttgart
Lunch break		12.45-14.00		75 min	
	Ioannis Martakos	14.00-14.35	"Utilizing Untargeted 4D-Lipidomics in combination with Chemometrics: A Robust Approach for Meat Cut Classification - Pork and Chicken Meat as a case study"	30 min / 5 min questions	NKUA
	Dr. Ilona Nordhorn	14.35-15.10	“Direct analysis in real-time in combination with mass spectrometry for food authenticity and quality analysis”	30 min / 5 min questions	Bruker
	Dr. Nick Birse	15.10-15.45	"MALDI mass spectrometry for rapid and accurate seafood authenticity determinations"	30 min / 5 min questions	Queens University Belfast
Closing ceremony		15.45-16.00			
NKUA infrastructure tour		16.00-17.30		90 min	