

4th International Akademie Fresenius Conference

Residues of Mineral Oil and Synthetic Hydrocarbons in Food

+++ ONLINE CONFERENCE +++

20 and 21 March 2025

Highlights

- European Community policy on mineral oil hydrocarbons (MOH) in food
- Perspective of the EU Member States in relation to the planned regulation by the European Commission
- National handling of the ScoPAFF declaration and the experiences
- The German official control laboratory on analytical challenges
- Activities of the EURL-PC and challenges of harmonising MOSH/MOAH analyses
- Conclusions from seven years of MOSH and MOAH proficiency testing
- Results of a Swiss FSVO project on the characterisation and quantification of MOAH
- The MOSH/MOAH issue from the perspective of the food industry
- The French Mineral Oil Order and recommendations from the packaging industry



The Experts

Maurus Biedermann Official Food Control Authority of the Canton of Zurich | Els Biesta-Peters Netherlands Food and Consumer Product Safety Authority (NVWA) | Claus-Michael Brieber Henry Lamotte Oils | Jan Cardon European Carton Makers Association (ECMA) | Thomas Gude Independent Consultant | Rüdiger Helling Saxon State Ministry for Social Affairs and Consumer Protection | Alexander Montoya-Arroyo EU Reference Laboratory for Processing Contaminants (EUR-PC) and National Food Institute at the Technical University of Denmark (DTU) | Lydia Richter State Institute for Chemical and Veterinary Control (CVUA) Stuttgart | Birgit Schindler PROOF-ACS | Eileen Schulz Institut Kirchhoff, Mérieux NutriSciences | Thomas Simat Technische Universität Dresden | Suzy Sumner foodwatch | Veerle Vanheusden European Commission





Afternoon Session | 13:30 – 17:50 CET

Welcome address by Akademie Fresenius and introduction by the Chairs

Thomas Gude, Independent Consultant, Switzerland Thomas Simat, Technische Universität Dresden, Germany

Regulatory issues

Recent and future developments of the EU legislation in the field of mineral oil hydrocarbons in food

Veerle Vanheusden, European Commission, Belgium

Handling of the ScoPAFF declaration by the competent authority in the Netherlands

- Start of the discussion based on import/product volumes and MOAH occurrence data
- · Consultation of associations and impact analysis
- · Current enforcement strategy
- Results of enforcement strategy

Els Biesta-Peters, Netherlands Food and Consumer Product Safety Authority (NVWA), The Netherlands

EU Member State perspective on temporary risk management under the SCoPAFF agreement and outlook on the announced EU regulation

Rüdiger Helling, Saxon State Ministry for Social Affairs and Consumer Protection, Germany

NGO perspective

When will consumers be safe from mineral oil contamination? foodwatch's critical voice on the state of play

- · Are decision-makers doing everything possible for consumer health?
- What still needs to be done?

Suzy Sumner, foodwatch, EU office, Belgium

Analytical situation

Analytical challenges in the focus of the official food control

Lydia Richter, State Institute for Chemical and Veterinary Control (CVUA) Stuttgart, Germany

Harmonisation of the analytical method for total MOSH and MOAH determination in food and further characterisation of the fractions

Alexander Montoya-Arroyo, EU Reference Laboratory for Processing Contaminants (EUR-PC) and National Food Institute at the Technical University of Denmark (DTU), Denmark



3rd International Conference

Genotoxic Compounds

13 and 14 February 2025

www.akademie-fresenius.com/3643



www.akademie-fresenius.com/3580

19 February 2025



Morning Session | 09:15 – 14:00 CET

Conclusion from seven years of MOSH/MOAH proficiency testing: How reliable are the results?

- MOSH/MOAH a plug-and-play technique?
- Can a single lab cover the broad scope of matrices?
- A long way from in-house methods to standardisation

Birgit Schindler, PROOF-ACS, Germany

What's behind? Advanced techniques for mineral oil analysis – from LC-GC to GC×GC up to ring separation

Eileen Schulz, Institut Kirchhoff, Mérieux NutriSciences, Germany

Characterisation and quantification of MOAH by ring system and degree of alkylation in foods contaminated with mineral oil

- · EFSA highlighting gaps in MOAH characterisation, focusing on count of aromatic rings and alkylation's role in toxicity
- Method extension: Enhancing GC×GC to quantify ≥3 ring MOAH and alkylation degree
- Screening of foods potentially contaminated with MOAH, with detailed analysis of contaminated samples

Maurus Biedermann, Official Food Control Authority of the Canton of Zurich, Switzerland

Manufacturers' perspective

Ongoing mineral oil developments - recent recommendations and statements from ECMA

- The ECMA statement from 2023
- The French order (content, specific approach and expressed concerns from an end user perspective)
- The need for accurate communication in supply chains

Jan Cardon, ECMA (The European Carton Makers Association), Belgium

The MOH issue from the perspective of the German Spice

A member of the German Spice Association, Germany

The MOSH/MOAH issue from the perspective of an oils and fats supplier

- Neglected supply chain of some oils and fats (coconut, olive and others) - showing some existing risks of migration of MOH
- "Option 3" good approach / compromise from the point of risk-assessment vs. reality
- Looking ahead: What effects the MOSH/MOAH limits have so far and could have in the future?
- How to mitigate and support the food stakeholders to decrease the migration step by step

Claus-Michael Brieber, Henry Lamotte Oils, Germany

How will this online conference work?

Our online conference will be live - with interactive participation - and will be held in the English language. Prior to the conference, we will provide you with your login details which will allow you to participate and ask questions from your preferred location. All you need is a stable internet connection and an audio hardware system – and away you go!

Registration

By web www.akademie-fresenius.com/3688 By email registration@akademie-fresenius.com Hotline +49 231 75896-50 Die Akademie Fresenius GmbH Alter Hellweg 46, 44379 Dortmund



Participation Fee: € 995.00 plus VAT

Representatives of an authority or a public university are eligible for a reduced fee of € 595.00 plus VAT per person (please provide evidence). The reduced fee cannot be combined with other rebates.

If you are unable to attend the online event, you can order the event documentation for € 295.00 plus VAT. It will be available after the online event through the download area of our website where you will find the latest versions of the presentations as pdf files.

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Do you have any questions?



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The Organisers

For 30 years, Akademie Fresenius has been your partner for practiceorientated training on all the latest topics surrounding the safety and quality of food, consumer goods and chemical products along the whole production chain. Our portfolio not only includes international conferences but also offers national trade meetings, intensive practical seminars and training in small work groups.

Our events are designed to promote an active exchange amongst our participants and offer the perfect platform for bringing the industry, the scientific sector, the authorities and the consulting field together. Excellent service, all-inclusive. Our wide-ranging advanced training opportunities contribute to giving our customers the competitive edge in all quality assurance, risk assessment, legal, production and technical questions.

Akademie Fresenius is a joint venture between Carl Remigius Fresenius Education Group, one of the largest private and independent education groups in Germany, and SGS Institut Fresenius, one of the leading German providers of chemical laboratory analysis.

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Who will benefit from this conference?

Professionals working in the fields of:

- Analysis
- Quality assurance & control
- Product safety
- Raw material control
- Regulatory affairs & support
- Research & development
- Toxicology

Sectors taking part:

- Food and drink industry
- Packaging industry
- Food retailing
- Food inspection offices
- Laboratories
- Research institutes
- Professional associations

Terms of Participation and Purchase: The registration fee includes the participation in the online event and the event documentation for download. You will receive written confirmation of your registration. Upon receiving our invoice, please transfer the amount due without further deductions before the event begins.

Group Reductions: For joint bookings received from one company we grant a 15% discount from the third participant onwards.

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