

**EURL/NRL Workshop Program: Processing Contaminants
14-15 November, 2018**

Day 1 – Wednesday, November 14th at Scandic Hotel

Start	Title	Speaker
08:30	Registration	
09:00	Welcome and general information	Jørn Smedsgaard, DTU
	Presentation of the EURL-PC	EURL-PC team
	Presentation of NRLs	NRLs
	EURL-PC PT-2018 Acrylamide in bread	Kit Granby, DTU
10:30	Coffee break	
11:00	Acrylamide methods	Kit Granby, DTU
	Proficiency test results - polycyclic aromatic hydrocarbons in food supplements and herbs	Martijn van der Lee, RIKILT, NL
12:00	Lunch at Scandic Hotel	
13:00	PAH methods (discussion, bring method information)	Lene Duedahl-Olesen, DTU
	A modular method for PAHs determination in spices and dried herbs by GC-MSMS	Philippe Szternfeld, Sciensano, BE
	News from the Commission - Recent and future regulatory developments as regards processing contaminants	Frans Verstraete, DG Sante
15:00	Coffee break	
15:30	Chemical food challenges (discussion)	Jørn Smedsgaard, DTU
	The web-tool for reporting results	Arvid Fromberg, DTU
	Results from the survey	Arvid Fromberg, DTU
17:00	End of day 1	
18:15	Meet in hotel lobby and walking to the restaurant	
18:30	Joint workshop dinner - Madklubben Vesterbro	

Day 2 – Thursday, November 15th at DTU, Building 101, 1. Floor, Room M1 (and M2)

Start	Title	Speaker
08:30	Pick up from Scandic Hotel to DTU	
09:00	Coffee	
09:15	Welcome Address	Provost, Executive Vice President Rasmus Larsen, DTU
	Keynote presentation: Between Good Food and Food Control – Do you trust your food?	Jørn Smedsgaard, DTU
10:00	EURL-PC PT-2019 PAH	Lene Duedahl-Olesen, DTU
	EURL-PC PT-2019 Furan, 2-MF og 3-MF	Arvid Fromberg, DTU
	MCPD and Glycidyl Esters in food products	Khanh Hoang Nguyen, DTU
12:00	Laboratory tour (building 202)	
13:00	Lunch bags in Biosphere (building 202)	
14:00	Closing and good bye- Transport from DTU to airport	