

# FOOD FRAUD UNMASKED

## Symposium for students and early career stage scientists

13<sup>th</sup> and 14<sup>th</sup> of June 2024

University College Dublin, Ireland

The Red Room, UCD Students Centre\*, Belfield Campus



#### Day 1: 13th June 2024

Time	Topic	Speaker
12.00	REGISTRATION AND SANDWICH LUNCH	
13.00	Welcome address	Prof. Eileen Gibney, Institute of Food and Health, University College Dublin, Ireland
13.10	Session 1: Food fraud vulnerabilities in food supply chains and management systems	Chair: Prof Alan Reilly, University College Dublin, Ireland
13.10	Keynote lecture: Food fraud – Scientific developments in the past decade	Prof. Saskia van Ruth, University College Dublin, Ireland
13.40	Food fraud in the food supply chain in Nigeria	Blessing Okonji, University of Central Lancashire Preston, Lancashire, UK
14.00	Food fraud vulnerability assessment of the honey supply chain	Argyro Tsfara, University College Dublin, Ireland
14.20	Intelligent food assurance systems: Rapid responses to food inauthenticity	Jiaqi Zhou, Queen's University Belfast, UK
14.40	Sowing an integrity-centric digital ecosystem in the Dutch broiler supply chain: Defining credibility of quality and traceability systems	Clio Cudoni, Wageningen University, the Netherlands
15.00	Concluding remarks and close of session	Chair: Prof. Alan Reilly, University College Dublin, Ireland
15.10	TEA, COFFEE AND BROWSE POSTERS	
15.40	Session 2: Food fraud detection methodologies I	Chair: Dr Di Wu, Queen's University Belfast
15.40	Keynote lecture: Food fraud detection methodologies – current developments	Dr Di Wu, Queen's University Belfast
16.10	Maple syrup adulteration: Utilizing fluorescence fingerprints and machine learning for enhanced detection	Maleeka Singh, University of Guelph, Canada
16.30	A comparative analysis of phenotype and DNA-based approaches for olive variety identification	Carla Teixeira, University of Santiago de Compostela, Portugal
16.50	The sound of coffee	Annabella van Ruth, Wageningen University, the Netherlands
17.10	Verifying pine nuts authenticity through sesquiterpene fingerprints	Berta Torres Cobes, University of Barcelona, Spain
17.30	Concluding remarks and close of session	Chair: Dr Di Wu, Queen's University Belfast
17.45	EATING TOGETHER: BUS TO SYMPOSIUM DINNER	

<sup>\*</sup>UCD Students Centre: see map



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## Day 2: 14<sup>th</sup> June 2024

Time	Topic	Speaker
8.30	Session 3: Food fraud, regulations and	Chair: Dr Fiona Lalor, University College
	alternative controls	Dublin, Ireland
8.30	Keynote lecture: Food fraud from the	Brian Hyland, Dawn Meats, Ireland
	industry perspective	
9.00	The classification, detection and control of	Yicong Li, Queen's University Belfast, UK
	the nine sins of tea fraud	
9.20	Drivers and barriers to QR code	Pengfei Li, Wageningen University, the
	implementation in the olive oil supply chain	Netherlands
9.40	Regulatory regime and food fraud	Theekshani Kolamunna, University
	vulnerability: Impact of Brexit	College Dublin, Ireland
10.00	An investigation into the impact of Brexit on	Babatope Omoniyi, University College
	consumer perception of trust in the food	Dublin, Ireland
	industry	
10.20	Concluding remarks and close of session	Chair: Dr Fiona Lalor, University College
		Dublin, Ireland
10.30	TEA, COFFEE AND BROWSE POSTERS	
11.00	Session 4: Food fraud detection	Chair: Prof Saskia van Ruth, University
	methodologies II	College Dublin, Ireland
11.00	Scientific approaches to soy sauce	Chaofan Ji, Dalian Polytechnic
	authenticity: Past efforts and future	University, China
	prospects	
11.20	Authentication of the dietary background	Sherif Shaheen, University College
	and geographical origin of Irish grass-fed	Dublin, Ireland
	beef using fatty acids profiling approach	
11.40	Seafood mislabelling: Histology and	Riccardo Provera, Istituto Zooprofilattico
	infrared spectroscopy as effective and	Sperimentale, Italy
	reliable inspection tools	
12.00	Interpreting the impact of particle size on	Qing Han, Wageningen University, the
	the compositional variations of ginger	Netherlands
	powder by volatilomics and metabolomics	
	approach	
12.20	Concluding remarks, prizes and close of	Dr Fiona Lalor, University College
	symposium	Dublin, Ireland
12.45	SANDWICH LUNCH	
13.30	End of symposium	
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