

Advances in the Chemical Analysis of Food V

Burlington House
24th April 2026

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Programme

09:00	Registration with Tea/Coffee	
09:50	Welcome and Introduction	
Session 1 – Chair: Kathy Ridgway, SSG		
10:00	Data fusion: the next big breakthrough in food authenticity analysis	Professor Chris Elliott, Queen’s University Belfast / Thammasat University.
10:40	Carbohydrate Profiling for Food & Beverage Products by improved HPAEC-PAD	Thijs Mulder, Antec/Verulam Scientific Ltd
11:00	Break & Coffee	
Session 2 – Chair: John Points, Food Group		
11:20	Analysis of regulated and emerging natural aquatic toxins: Food Safety impacts and the challenges for global hazard monitoring	Dr Andrew D. Turner, Cefas
11.40	Use of dual channel GC×GC-TOFMS FID for MOSH/MOAH confirmation and quantitation	Isabelle Hecker, LECO
12:00	V-ITEX - The rapid low energy thermal desorption technique for volatile extraction – How does it compare?	Sean O’Connor, Da Vinci Laboratory Solutions UK and Ireland
12:20	Lunch and exhibition	
Session 3 – Chair: Ni Yang, Food group		
13:20	Direct isotope ratio measurements using FT-ICR MS/MS for the authentication of natural vanillin	Dr Jackie Mosely, University of York
14:00	Fast answers or full understanding? GC strategies for modern food labs	Lina Mikaliunaite, Markes International
14:20	Poster session, Break & Coffee	
Session 4 – Chair: Lewis Jones, SSG		
15:00	Turmeric fraud: rapid authenticity screening using benchtop analytical instruments	Nathan O’Neill, University of East Anglia
15.20	Keep calm and carry on burning: scientific insights into chilli heat	Dr Ni Yang (Nicole), University of Nottingham
16:00	Close	

Posters

- [1] Gluten intolerance triggered by fructans: A sensitive method for the analysis of fructans using HPAEC-PAD; Thijs Mulder, Antec Scientific
- [2] The sweet and bitter truth of honey: Detecting adulteration using HPAEC-PAD, Thijs Mulder, Antec Scientific
- [3] Assessing the flavour potential of peat in the production of malt for Scotch Whisky using solid-state NMR and HS-SPME GCMS analysis, Dougal Clumpus, University of Edinburgh
- [4] Automated two-dimensional mass spectrometry (2D-MS): foodstuff screening made simple, William J. Dixon, Verdel Instruments
- [5] Influence of sterilisation time and pH on sugar transformations in aqueous substrates and their impact on microbial cultures, Joao Ribeirinho Nunes, Lancaster University
- [6] Rapid non-targeted flavour profiling for sustainable food product development, Ethan Pearce, University of York
- [7] In vitro Digestion of Lactopontin produced by Precision Fermentation Distribution of Bioaccessible Peptides by SE-HPLC, Holly Abell, Better Dairy
- [8] What do we do with all that data? Complementary data processing methods for two-dimensional gas chromatography and mass spectrometry, Joel Scott, JEOL (UK) Ltd.
- [9] Defect Engineering of MOFs for the Highly Efficient Separation and Purification of Astaxanthin, Wentao Su, Dalian Polytechnic University, China