8.30	Registration & Coffee
9.30	Opening
9.35	**Session 1:** (Metabol)omics and hyphenated instrumental innovations
	Plenary: J. Napier, Rothamsted Research, United Kingdom *Using lipodomics to direct iteractive metabolic engineering in transgenic crops: making fish oils in GM plants*
	Platform Presentations: *The microbiology of 37 different Belgian beers of more than 25 years old unraveled with Maldi-TOF MS* K. Van Hoorde, A. Decloedt, J. Koek, P. Vandamme, A. Van Landschoot
	DNA adductomics to unravel the genotoxic effects of red meat consumption L.Y. Hemeryck, C. Rombouts, L. Van Meulebroek, J. Vanden Bussche, L. Vanhaecke
10.35	Coffee break Poster viewing Technical Exhibition
11.15	**Platform Presentations:** *Identification of substances migrating from plastic baby bottles using GC-MS, GC-(Q)TOF-MS and LC-QTOF-MS* M. Onghena, E. Van Hoeck, J. Van Loco, M. Ibáñez, L. Cherta, T. Portolés, E. Pitarch, F. Hernandéz, F. Lemière, A. Covaci
	1D and 2D High resolution radical scavenging assays coupled on-line to reversed phase liquid chromatography for antioxidant detection in food and beverage extracts F. Lynen, S. De Smet
	Monitoring the in vitro efficacy of a novel probiotic by high-resolution mass spectrometry based metabolomic fingerprinting J. Vanden Bussche, J. Wauters, C. Duysburgh, S. Possemiers and L. Vanhaecke
	Introducing Collision Cross Section as a powerful parameter for the unambiguous identification of compounds in food when performing screening analysis S. Goscinny, M. McCullagh, E. Van Hoeck and J. Van Loco
12.15	Lunch Poster viewing Technical Exhibition

14.00	**Session 2:** Food and feed safety – emerging contaminants	**Session 3:** Food and feed quality – novel technologies and compounds
	Keynote speaker: J. Focant, University of Liege, Belgium *Recent advances in the MS measurement of dioxins and other POPs* **Platform Presentations:**	**Keynote speaker:** F. Vanhaecke, Ghent University, Belgium *ICP-mass spectrometry – a versatile tool for element determination, speciation and isotopic analysis* **Platform Presentations:**
	The detection of nut allergens in food with LC-MS M. Vandekerckhove, B. Van Droogenbroeck, M. De Loose, C. Van Poucke, P. Gevaert and H. Lapeere	*New hyphenated methods for the characterization of aroma compounds in food products* F. David, C. Devos, M. Rambla-ALEGRE, B. Tienpont and P. Sandra
	(Modified) Alternaria mycotoxins in foodstuffs: occurrence and influence of food processing J. Walraevens, H. Mikula, M. Rychlik, S. Asam, J. Diana Di Mavungu; L. Jaxcsens, C. Lachat, A. Van Landschoot, L. Vanhaecke, S. De Saeger	*Development and validation of a UHPLC-HR-Orbitrap-MS method for the simultaneous determination of boar taint in porcine meat and meat products* K. Verplanken, J. Wauters, V. Vercruysse, M. Aluwe, L. Vanhaecke
	Determination of caramel contaminants in food samples by isotope dilution ultra-high-performance liquid chromatography-tandem mass spectrometry (UHPLC-MS/MS) G. Jacobs, S. Voorspoels, P. Vloemans, T. Fierens, M. Van Holderbeke, I. Sioen, M. De Maeyer, G. Vanermen	*Applications of mass spectrometry-based electronic nose technology for aroma analysis of food products and ingredients* I. Dirinck and P. Dirinck
15.10	Coffee break Poster viewing Technical Exhibition	
15.55	**Session 4:** Biological MS **Plenary**: J. Barr, CDC, Centers for Disease Control and Prevention, United States *Analysis of protein toxins by mass spectrometry*	
16.25	Closing Session Poster award	