

Monday, October 10, 2016

13:00-14:00	Registration and coffee
14:00-14:30	Welcome address
14:30-15:10	Opening lecture Food Metabolomics: A milestone in the characterization of our food? F. Mattivi, Fondazione Edmund Mach, Italy
Session 1	Methods and Tools in Metabolomics
15:10-15:30	Food Composition Databases 2016 and 2030: Status quo and future needs B. Hartmann, Max Rubner-Institute, Germany
15:30-16:00	Metabolomic Databases C. Manach, INRA, France
16:00-16:30	The Golm Metabolome Database: From Metabolites to Metabolic Pattern Recognition J. Kopka, MPI Potsdam-Golm, Germany
16:30-17:00	Coffee break
17:00-17:30	High(er)-throughput metabolite annotation S. Neumann, Leibniz Institute of Plant Biochemistry, Germany
17:30-18:00	Applications of quantitative metabolomics to food analysis D. Wishart, University of Alberta, Canada
18:00-18:30	Volatilomics by direct injection mass spectrometry F. Biasioli, Fondazione Edmund Mach, Italy
19:00	Get-together

Tuesday, October 11, 2016

Session 2	Food Quality and Food Safety
09:00-09:30	Metabolite Profiling: A Tool to Assess Safety and Quality of Crops K.-H. Engel, TU Munich, Germany
09:30-10:00	Metabolomics approaches to detect food spoilage S.D. Johanningsmeier, USDA-ARS, USA
10:00-10:30	Coffee break
10:30-11:00	The potential of LC-HRS metabolomics fingerprinting in food analysis: Application to the control of forbidden substances G. Dervilly-Pinel, LABERCA, France

11:00-11:30	Untargeted GC-MS based fingerprinting to assess the impact of processing and storage on fruit- and vegetable based food products A. Van Loey, KU Leuven, Belgium
11:30-12:00	Process-induced chemical reactions and metabolites in food T. Henle, TU Dresden, Germany
12:00-13:30	Lunch break
13:30-14:00	Metabolomics as a tool for food authenticity M. Alewijn, RIKILT, Netherlands
14:00-14:30	Accredited targeted and non-targeted 1H-NMR based Methods for Authenticity and Quality Control of Food". B. Schütz, Bruker Biospin GmbH, Germany
14:30-15:00	The effect of potassium fertilization on the metabolite profile of tomato fruits C. Weinert, Max Rubner-Institut, Germany
15:00-15:30	Metabolomics and metabolic flux analysis of fruit during postharvest storage B. Nicolai, KU Leuven, Belgium
15:30-16:00	Coffee break
16:00-18:00	Poster presentation
18:30	Departure for Dinner at Cantina Majolika, Karlsruhe

Wednesday, October 12, 2016

Session 3	Metabolomics and nutrition
09:00-09:40	We are all individuals: metabolically H. Daniel, TU Munich, Germany
09:40-10:20	Metabolomics as a tool to assess food consumption? Perspectives and challenges L.O. Dragsted, University of Copenhagen, Denmark
10:20-10:40	Sugar profiling analysis in nutrition C. Mack, Max Rubner-Institut, Germany
10:40-11:10	Coffee break
11:10-11:40	The KarMeN-Study: Biomarkers of age, sex, and diet B. Merz, M. Rist, Max Rubner-Institut, Germany
11:40-12:10	Metabolomics as a tool in the EPIC study H. Boeing, DIfE, Germany
12:10-12:30	Poster prize and closing remarks S.E. Kulling, Max Rubner-Institut, Germany

Max Rubner Conference 2016

Title _____

Last Name _____

First Name _____

Organisation _____

Address _____

Phone _____

E-Mail _____

Fax _____

Vegetarian meal for lunch yes no

Registration for conference dinner (No extra charge) yes no

Vegetarian meal fish or meat for dinner

Privacy statement: I hereby consent to the storage of my personal data for future information about MRI events. I can withdraw this consent any time to stop further mailings. yes

Signature _____

Registration is complete upon receipt of payment.

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Food Metabolomics

We are pleased to announce the second international Max Rubner Conference on Food Metabolomics to be held from October 10 -12, 2016, at the Max Rubner-Institut, the German Federal Research Institute of Nutrition and Food, in Karlsruhe, Germany.

Food quality, food safety and the effect of food and nutrition on human health are of great interest for consumers, policy-makers and the food industry. The food metabolome - i.e. the entirety of all low molecular weight compounds in a specific food - can be extremely complex, often comprising several thousand chemical species. For this reason, untargeted metabolomics approaches have been applied to investigate food-related research issues comprehensively, shedding more light on the effect of factors like environmental influences, production and processing procedures, storage conditions or the cultivar. Untargeted metabolomics is also increasingly used to monitor foods in order to ensure authenticity and to detect unexpected contaminants or food fraud. Further, metabolomics is becoming more and more popular as a tool to identify markers of food intake. Consequently, food metabolomics can nowadays be considered as a valuable tool for the assessment of food quality, food safety and food-related health effects.

This year's Max Rubner Conference aims to highlight the current status of metabolomics in food sciences. It will bring together scientists interested in this fascinating and rapidly developing approach. Leading international experts will illustrate the state-of-the-art in this field, discuss advantages and limitations of the current analytical methods, describe the status quo of metabolomics databases and present results of recent applications in food quality, food safety and nutrition.

We invite you to participate in this inspiring conference, to meet colleagues from other institutions and countries, to discuss common problems and to inform yourself about the latest developments in food metabolomics. We are looking forward to meeting you in Karlsruhe!

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Accommodation

A link to hotels in Karlsruhe: www.karlsruhe-tourismus.de

Conference language

All contributions will be in English.

Conference venue

The conference will be held at the Max Rubner-Institut, Federal Research Institute of Nutrition and Food, Haid-und-Neu-Straße 9, Karlsruhe, Germany.

Postercall

You are invited to submit an abstract for the poster session. Deadline for abstracts: September 15, 2016. Contact: institut.og@mri.bund.de

Tour through the MRI Labs

A tour through the labs of the Max Rubner-Institut is offered after the end of the conference on Wednesday, 13:00-15:00.

Evening event – Conference Dinner

There will be a conference dinner on October 11, 2016, for 60 guests. Separate registration is required (see registration form). Seats will be assigned to the first 60 participants (date of receipt of registration applies).

Payment

All payments should be made in Euro by bank transfer to the following account. Please indicate your name!

Bank Transfer	
IBAN: DE08 7500 0000 0075 0010 07	Reason for transfer:
BIC: MARKDEF 1750	1063 1001 7427 BEW 03037309
Dt. Bundesbank Regensburg	

To pay by credit/debit card please use the direct debit mandate from our website www.max-rubner-conference.de.

Registration fee

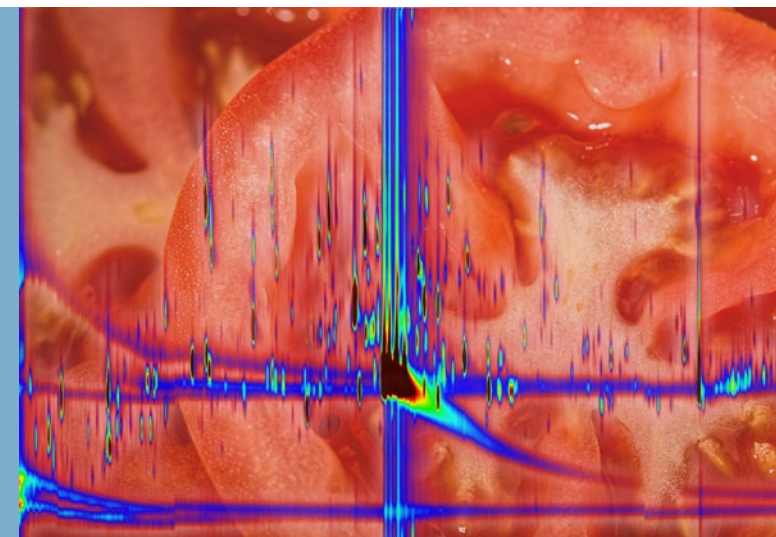
The fee covers participation in the sessions of the conference, abstract book, meals and drinks at the get-together, lunch and during coffee breaks.

	Before Sept 9	After Sept 9
Academia	230 EUR	250 EUR
Industry	400 EUR	450 EUR
Students*	90 EUR	120 EUR

(* Please fax or mail a copy of student ID)

Cancellation policy

Registration fees will be refunded, if written cancellation is received before September 9, 2016. No refunds will be made after this date.



Programme

Max Rubner Conference 2016 Food Metabolomics

October 10-12, 2016
Karlsruhe, Germany

Max Rubner-Institut
Federal Research Institute of Nutrition and Food