



**First International Conference on
Organic Food Quality and Health Research**

18 - 20 May, 2011

Diplomat Hotel Conference Centre • PRAGUE • CZECH REPUBLIC

CONFERENCE PROGRAM

(13. 04. 2011)

WEDNESDAY, May 18, 2011

12:00–14:00
FOYER
LORETA

Registration for the FQH 2011 conference

14:00–15:00
BELVEDERE

OPENING CEREMONY AND WELCOME

Juraj Chmiel, Deputy Minister of Agriculture, Prague, Czech Republic

Johannes Kahl, chairman of FQH 2011, FQH Chair, University of Kassel, Germany

Jana Hajslova, co-chairwoman of FQH 2011, Institute of Chemical Technology, Prague, Czech Republic

Ronald van Marlen, TPOrganics/IFOAM, Brussels, Belgium

Jean-Francois Hulot, European Commission-DG Agriculture, Brussels, Belgium

15:00–17:00
BELVEDERE

OPENING SESSION

chair Johannes Kahl

15:00–15:40 L1

SUSTAINABLE DIETS: NUTRITION AS AN ECOSYSTEM SERVICE

Barbara Burlingame, Food and Agriculture Organization of the United Nations, Rome, Italy

15:40–16:20 L2

PROCESS AND PRODUCT RELATED ASPECTS OF ORGANIC FOOD QUALITY - FROM BIODIVERSITY TO HUMAN NUTRITION

Urs Niggli, Forschungsinstitut für Biologischen Landbau, Frick, Swiss

16:20–17:00 L3

FOOD, NOT NUTRIENTS, IS THE FUNDAMENTAL UNIT IN NUTRITION

David Jacob, University of Minnesota, USA

17:20–19:00
LORETA

Symposium Welcome Cocktail

THURSDAY, May 19, 2011

9:00–10:40
BELVEDERE

ORAL SESSION 1: Quality and Safety of Organic Plant and Animal Products

chair Robert van Gorcom

9:00–9:20 L4

USING HUSBANDRY TO IMPROVE DAIRY PRODUCT QUALITY

Gillian Butler, Newcastle University, UK

9:20–9:40 L5

CONTAMINATION OF LETTUCE WITH ANTIBIOTIC RESISTANT E. COLI AFTER SLURRY APPLICATION

Anette Nygaard Jensen, Technical University of Denmark, Copenhagen Denmark

9:40–10:00 L6

SOFT WHEAT AND ORGANIC AGRICULTURE FOR A NEW QUALITY CONCEPT: NUTRIENTS AND PHYTOCHEMICALS CONTENT OF OLD AND MODERN VARIETIES

Giovanni Dinelli, University of Bologna, Bologna, Italy

10:00–10:20 L7

TOMATO (LYCOPERSICON ESCULENTUM, CV. CXD271BIO) YIELD AND QUALITY DURING CONVERSION FROM CONVENTIONAL TO ORGANIC PRODUCTION

Flavio Paoletti, Istituto Nazionale di Ricerca per gli Alimenti e la Nutrizione, Rome, Italy

10:20–10:40 L8

ORGANIC POULTRY MEAT QUALITY: OXIDATIVE STATUS IN DIFFERENT GENOTYPES

Cesare Castellini, University of Perugia, Perugia, Italy

10:40–11:00

Coffee Break

11:00–11:40 BELVEDERE		ORAL SESSION 2: Impact of Processing on Organic Quality and Safety <i>chair Johannes Kahl</i>
11:00–11:20	L9	ORGANIC FOOD PROCESSING - WHERE ARE WE, WHERE COULD WE GO? <i>Ursula Kretzschmar-Rüger, Forschungsinstitut für Biologischen Landbau, Frick, Swiss</i>
11:20–11:40	L10	QUALITY ASSESSMENT OF ORGANIC BABY FOOD MADE OF DIFFERENT PRE-PROCESSED RAW MATERIAL UNDER INDUSTRIAL PROCESSING CONDITIONS <i>Kathrin Seidel, Forschungsinstitut für Biologischen Landbau, Frick, Swiss</i>
11:40–12:45		Lunch
12:45–13:45		WORKSHOPS 1 & 2 in parallel
12:45–13:45 LONDON		WORKSHOP 1: Organic Food Quality Concepts <i>chair Denis Lairon</i>
12:45–13:05	LW1	QUALITY CONCEPTS OF ORGANIC FOODS FROM PAST TO FUTURE <i>Angelika Ploeger, University of Kassel, Germany</i>
13:05–13:25	LW2	ORGANIC FOOD QUALITY: A FRAMEWORK FOR CONCEPT, DEFINITION AND EVALUATION FROM EUROPEAN PERSPECTIVE <i>Johannes Kahl, FQH, The Netherlands</i>
12:45–13:45 ROME		WORKSHOP 2: Consumer Related Quality Aspects <i>chair Ulla Bertelsen</i>
12:45–13:05	LW3	SENSORY PERCEPTION OF FOOD PRODUCTS: HOW DO USERS AND NON-USERS OF ORGANIC PRODUCTS DIFFER? <i>Tim Obermowe, University of Göttingen, Germany</i>
13:05–13:25	LW4	ORGANIC FOOD PRODUCTS: DIRECT MARKETING AND CONSUMERS' TRUST IN LITHUANIA <i>Virgilijus Skulskis, Lithuanian Institute of Agrarian Economics, Lithuania</i>
13:25–13:45	LW5	HEALTH EFFECTS OF AN ORGANIC DIET – CONSUMER EXPERIENCES IN THE NETHERLANDS <i>Lucy van de Vijver, Louis Bolk Institute, Driebergen, The Netherlands</i>
14:00–15:00 BELVEDERE		ORAL SESSION 3: Standardization of Novel Methods <i>chair Jana Hajslova</i>
14:00–14:20	L11	THE BIO-CRYSTALLIZATION METHOD AS A NEW INDICATOR FOR ORGANIC FOOD QUALITY <i>Nicolaas Busscher, University of Kassel, Germany</i>
14:20–14:40	L12	NATURALNESS OF PROCESSED ORGANIC FOODS <i>Ines Birlouez-Aragon, Spectralys innovations, Romainville, France</i>
14:40–15:00	L13	METABOLOMIC FINGERPRINTING / PROFILING: THE CHALLENGE IN ORGANIC CROPS AUTHENTICATION <i>Jana Hajslova, Institute of Chemical Technology, Prague, Czech Republic</i>
15:00–15:20		Coffee break

15:20–17:00 BELVEDERE		ORAL SESSION 4: Organic Food Authenticity <i>chair Franz Ulberth</i>
15:20–15:40	L14	2011 APPROACHES FOR ORGANIC FOOD AND FEED AUTHENTICATION <i>Saskia van Ruth, RIKILT, Wageningen University, The Netherlands</i>
15:40–16:00	L15	THE ORGTRACE PROJECT: CONTENT, BIOAVAILABILITY AND HEALTH EFFECTS OF TRACE ELEMENTS AND BIOACTIVE COMPONENTS OF FOOD PRODUCTS CULTIVATED IN ORGANIC AND CONVENTIONAL AGRICULTURAL SYSTEMS <i>Søren Husted, University of Copenhagen, Frederiksberg C, Denmark</i>
16:00–16:20	L16	AGRONOMICAL AND HYGIENIC-HEALTH QUALITY OF DURUM WHEAT PRODUCTIONS FROM DIFFERENT MEDITERRANEAN ENVIRONMENTS UNDER ORGANIC AND CONVENTIONAL CROPPING <i>Massimiliano Camerini, Università degli Studi del Molise, Campobasso, Italy</i>
16:20–16:40	L17	EFFECTS OF ORGANIC AND CONVENTIONAL PRODUCTION SYSTEMS, GENOTYPE AND GRAIN STORAGE ON WINTER WHEAT TECHNOLOGICAL PROPERTIES <i>Jurgita Cesevičienė, Lithuanian Research Centre for Agriculture and Forestry, Lithuania</i>
16:40–17:00	L18	THE NUTRITIVE VALUE OF SELECTED TOMATO AND BELL PEPPER CULTIVARS FROM ORGANIC AND CONVENTIONAL PRODUCTION <i>Ewa Rembalkowska, Warsaw University of Life Sciences - SGGW, Warsaw, Poland</i>
17:30–19:00 BELVEDERE		POSTER SESSION
20:00–22:00		CONFERENCE DINNER (Slavia restaurant)

FRIDAY, May 20, 2011

9:00–10:15 BELVEDERE		ORAL SESSION 5: Impact of Organic Feed on Animals <i>chair Ewa Rembalkowska</i>
9:00–9:20	L19	EFFECT OF ORGANIC DIET ON BIOMARKERS OF HEALTH AND WELL-BEING IN RAT MODELS <i>Charlotte Lauridsen, Aarhus University, Tjele, Denmark</i>
9:20–9:40	L20	IMPACT OF ORGANIC FEED ON PIGS' HEALTH <i>Albert Sundrum, University of Kassel, Germany</i>
9:40–10:00	L21	EVALUATION OF HEALTH EFFECT OF ORGANIC AND CONVENTIONAL CARROTS <i>Elena Mengheri, Istituto Nazionale di Ricerca per gli Alimenti e la Nutrizione, Rome, Italy</i>
10:15–11:40		WORKSHOPS 3 & 4 in parallel
10:15–11:40 LONDON		WORKSHOP 3: Quality Changes for Organic Food Production Chain in Africa, Asia and Latin America <i>chair Ulrich Köpke</i>
10:15–10:45	LW6	OVERCOMING UNDERNUTRITION WITH LOCAL RESOURCES IN AFRICA, ASIA AND LATIN AMERICA <i>Michael-Bernhardt Krawinkel, University of Giessen, Germany</i>

10:15–11:40 ROME		WORKSHOP 4: Dairy Products – Quality and Health Implications <i>chair Ton Baars</i>
10:15–10:35	LW7	CAN FARM MILK PROTECT FROM THE DEVELOPMENT OF CHILDHOOD ASTHMA AND ALLERGIES? <i>Charlotte Braun-Fahrländer, University of Basel, Swiss</i>
10:35–10:55	LW8	FATTY ACIDS OF ORGANICALLY PRODUCED MILK AND ITS BENEFICIAL EFFECTS IN HUMAN NUTRITION <i>Gerhard Jahreis, University of Jena, Germany</i>
10:55–11:15	LW9	TESTING MILK ALLERGIC CHILDREN IN A DOUBLE BLIND PLACEBO CONTROLLED TRIAL <i>Thomas Roos, University of Kassel, Germany</i>
11:15–11:35	LW10	RAW MILK QUALITY VERSUS RAW MILK SAFETY – WALKING A TIGHTROPE <i>Wolfgang Kneifel, University of Natural Resources and Life Science Vienna, Austria</i>
11:40–12:00		Coffee break
12:00–13:30 BELVEDERE		ORAL SESSION 6: Impact of Organic Food on Humans <i>chair Susanne Gjested Bügel</i>
12:00–12:20	L22	IMPLICATIONS FOR HEALTH OF DIFFERENCES IN FATTY ACID COMPOSITION OF ORGANIC VERSUS CONVENTIONAL MILK <i>Chris Seal, Newcastle University, UK</i>
12:20–12:40	L23	EFFECT OF CONSUMPTION OF ORGANICALLY AND CONVENTIONALLY PRODUCED APPLES/CARROTS ON DNA DAMAGE IN HEALTHY HUMANS <i>Karlis Briviba, Max Rubner-Institute, Federal Research Centre for Nutrition and Food, Karlsruhe, Germany</i>
12:40–13:00	L24	UNTARGETED METABOLOMICS OF HUMAN BREAST MILK IN A COHORT WITH 46% CONSUMERS OF PREDOMINANTLY ORGANIC FOOD <i>Axel Mie, Karolinska Institutet, Stockholm, Sweden</i>
13:00–13:20	L25	NO EFFECTS OF ORGANIC AND CONVENTIONAL DIETS ON INTAKE AND ABSORPTION OF ZINC AND COPPER IN MEN – EVIDENCE FROM TWO CROSS-OVER TRIALS USING STABLE ENRICHED ISOTOPES <i>Susanne Gjested Bügel, University of Copenhagen, Frederiksberg, Denmark</i>
13:30–14:10 BELVEDERE		ORAL SESSION 7: Organic Related Health Concepts <i>chair Machteld Huber</i>
13:30–13:50	L26	CONCEPTS OF HEALTH, RELATING TO ORGANIC FOOD <i>Fred Wiegant, Utrecht University, The Netherlands</i>
13:50–14:10	L27	WHAT CAN WE CONCLUDE CONCERNING HEALTH EFFECTS FROM ORGANIC FOOD? <i>Machteld Huber, Louis Bolk Institute, Driebergen, The Netherlands</i>
14:10–14:30 BELVEDERE		CLOSING REMARKS <i>Johannes Kahl, Jana Hajslova</i> Including POSTER AWARD