

2016 Government Chemist Conference

Science supporting trust in food

21-22 June 2016

The Royal Society, Carlton House Terrace, London, SW1Y 5AG

A conference to discuss the role of science in supporting trust, integrity and authenticity in the food chain

This biennial two-day conference, organised by the Government Chemist, brings together scientists, regulators, enforcement agencies, industry and policy makers to discuss food fraud, authenticity and safety.

The conference will be opened by the Government Chemist followed by a keynote presentation from Professor Sir Mark Walport, Government Chief Scientific Adviser, on the recently published report 'Forensic Science and beyond: authenticity, provenance and assurance'. The conference will include presentations on:

- The Food Authenticity Network
- Role of the UK customs laboratory in combating food and consumer goods fraud
- Referee case outcomes
- DNA sequencing for food authentication
- Allergen detection and management
- The National Food Crime Unit.

Get the latest conference updates at www.gov.uk/governmentchemist, or on Twitter [#trustinfoodgc16](https://twitter.com/trustinfoodgc16).

Who should attend?

The conference will be of interest to anyone involved in ensuring the safety, quality and authenticity of food and animal feeds:

- Food and feed industry
- Government
- Food retailers
- Consumer groups
- Public analysts
- Food scientists
- Trading Standards Officers
- Environmental Health Officers
- Academics and the research community.

Poster presentations

Delegates are invited to present posters on subjects related to the theme of the conference. To be considered, please submit a short abstract along with your registration before **30 April**. Participants will be notified of acceptance by **13 May**.



Day 1

- 09:45 **Registration and coffee**
- 10:30 **Welcome and introduction**
Derek Craston, Government Chemist
- 10:45 **Forensic science and beyond: authenticity, provenance and assurance**
Prof Sir Mark Walport, Government Chief Scientific Adviser
- 11:15 **Referee casework outcomes**
Michael Walker, Consultant Referee Analyst
- 12:00 **GC programme formulation interactive session**
- 12:40 **Lunch**
- 14:00 **Managing food allergies in the real world**
Paul Turner, Imperial College London
- 14:30 **Development of advanced PCR methods for testing the authenticity of herbs and spices**
Gavin Nixon, LGC
- 15:00 **Mass spectrometry – a powerful technique for identification of protein allergen contaminants**
Milena Quaglia & Chris Hopley, LGC
- 15:30 **Break**
- 15:50 **Rapid DNA sequencing for food authentication**
Monee Shamsher, Leatherhead Food Research
- 16:20 **Vegetable oil speciation in processed foods: how legislation drives innovation**
Tassos Koidis, Queen's University Belfast
- 16:50 **Developing rapid analysis methods in the spirit drinks sector**
Ian Goodall, Scotch Whisky Research Institute
- 17:20 **Drinks reception/Free time**
- 19:30 **Conference dinner**
- 22:00 *Close*

Day 2

- 09:15 **Registration and coffee**
- 10:00 **Chair's introduction**
- 10:05 **The Public Analyst Service ... shaping its future**
Jon Griffin, Association of Public Analysts
- 10:35 **Role of the UK customs laboratory in combating food and consumer goods fraud**
Louise Gearey, Campden BRI
- 11:05 **The Food Authenticity Network - your toolkit for the detection of food fraud**
Selvarani Elahi, LGC
- 11:35 **Break**
- 11:55 **Antimicrobial resistance and the food chain**
Paul Cook, Food Standards Agency
- 12:25 **Bridging the gap – the form and function of the National Food Crime Unit**
Andy Morling, National Food Crime Unit
- 12:55 **Lunch**
- 14:00 **Food Standards Scotland – the role of science in protecting the food chain in Scotland**
Jacqui McElhiney, Food Standards Scotland
- 14:30 **Toxins detection in foods and pharmaceutical products**
Yiu-chung Wong, Hong Kong Government Laboratory
- 15:00 **Dietary bioactives, polyphenols and potential health effects: facts, fiction and the future...**
Sumantra Ray & Daniele Del Rio, Elsie Widdowson Laboratory, MRC Human Nutrition Research
- 15:30 **Closing remarks**
Derek Craston, Government Chemist

Reserve your place now

Please complete the form below and return to:

Sian Smith, LGC, Queens Road,
Teddington, Middlesex, TW11 0LY

Email: sian.smith@lgcgroup.com
Tel: 020 8943 7681 Fax: 020 8943 2767

Delegate name(s)	
Organisation	
Address	
Postcode	
Telephone	
Email	
Special dietary requirements	

Please tick here if you require a CPD certificate:

Registration fees (excluding VAT)

	Before 20/05/16	After 20/05/16
One day	£110	£145
Two days	£175	£210
One day + conference dinner	£170	£205
Two days + conference dinner	£235	£270

Exhibitor fees (excluding VAT)

	Before 20/05/16	After 20/05/16
Two days (including one delegate)	£600	£750
Two days (including two delegates)	£715	£865
Conference dinner	£60	

If registering for one day, please indicate which day: 21 June 22 June

Payment details (please indicate payment type)

Invoice

(if you are requesting an invoice, please supply a PO number)

Purchase order No.

Credit card (please add 20% VAT to prices shown above)
(please complete the form below)

Cheque (please add 20% VAT to prices shown above)
(payable to LGC Limited)

Card type (not Amex/Diners)	
Card number	
Name on card	
Expiry date	
3 digit security code	

Billing address (if different to above)	

Please note: The organisers reserve the right to modify the publicised programme. Bookings are confirmed when payment is received.

