



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

June 5-7, 2013

Sofitel Hotel • WARSAW • POLAND

**CONFERENCE PROGRAM**

## WEDNESDAY, June 5, 2013

12:00–14:00  
FOYER

Registration for the FQH 2013 conference

14:00–14:50  
BELWEDER

### OPENING CEREMONY AND WELCOME

Ministry of Agriculture and Rural Development, Warsaw, Poland  
Johannes Kahl, chair of FQH 2013 conference, FQH, Driebergen, The Netherlands  
Gerold Rahmann, ISOFAR, Bonn, Germany  
Ewa Rembiałkowska, co-chair of FQH 2013 conference, Warsaw University of Life Sciences, Warsaw, Poland

14:50–17:30  
BELWEDER

### GENERAL SESSION

chair Johannes Kahl

14:50–15:30 **L 1**

#### PERSPECTIVES OF ORGANIC AGRICULTURE AND SUSTAINABILITY IN 2050

*Noémi Nemes*, Food and Agriculture Organization of the United Nations (FAO), Natural Resources Management and Environment Department Food and Agriculture Organization of the United Nations, Rome, Italy

15:30–16:10 **L 2**

#### NUTRITION AND HEALTH - CHALLENGES AND GAPS IN RESEARCH METHODOLOGY

*Ben van Ommen*, TNO, Zeist, The Netherlands

16:10–16:50 **L 3**

#### FOOD QUALITY, VERSATILITY, NEEDS AND EXPECTATIONS

*Wolfgang Kneifel*, University of Natural Resources and Life Sciences (BOKU), Vienna, Austria

16:50–17:30 **L 4**

#### HOW DO WE DETERMINE PLANT QUALITY OF ORGANIC CROPS?

*Sören Husted*, University of Copenhagen, Copenhagen, Denmark

17:30–18:00

Break

18:00–20:00  
FOYER +  
TERRACE

Welcome Organic Cocktail

## THURSDAY, June 6, 2013

9:00–11:00  
609 A+B/  
BELWEDER  
A+B

### PARALLEL SESSIONS A, B, C, D

9:00–11:00  
609 A

#### SESSION A: Future of Sustainable Agriculture

moderator *Ulrich Köpke*, Bonn University, Bonn, Germany

9:00–9:30 **L 5**

#### OPPORTUNITIES FOR AGROECOLOGY WITHIN THE CAP AND HORIZON 2020

*Les Levidow*, Open University, Milton Keynes, United Kingdom

9:30–10:00 **L 6** **RESEARCHING LINKS BETWEEN SUSTAINABLE AND HEALTHY ORGANIC SYSTEMS**  
*Niels Halberg, International Centre for Research in Organic Food Systems (ICROFS), Foulum, Denmark*

10:00–10:30 **L 7** **BNN-MONITORING ON SUSTAINABILITY**  
*Karin Wegner, Bundesverband Naturkost Naturwaren, Berlin, Germany*

10:30–11:00 **DISCUSSION**

**9:00–11:00**  
**BELWEDER A** **SESSION B: Quality of Food from Organic and Related Systems**  
*moderator Franz Ulberth, Joint Research Centre – Institute for Reference Materials and Measurements (JRC-IRMM), Geel, Belgium*

9:00–9:30 **L 8** **INFLUENCE OF PROCESSING ON FOOD QUALITY WITH FOCUS ON ORGANIC FOOD**  
*Flavio Paoletti, Istituto Nazionale di Ricerca per gli Alimenti e la Nutrizione (INRAN), Rome, Italy*

9:30–10:00 **L 9** **INFLUENCE OF FARMING SYSTEMS ON PLANT FOOD QUALITY**  
*Kirsten Brandt, Newcastle University, Newcastle, United Kingdom*

10:00–10:30 **L 10** **A SYNERGISTIC APPROACH TO CHARACTERIZE WHITE CABBAGE CULTIVARS FROM DIFFERENT CULTIVATION METHODS ON SYSTEMIC QUALITY, PHYTOCHEMICAL CONTENT AND BIOLOGICAL ACTIVITY**  
*Anne von Bergh, University of Applied Sciences Utrecht, Utrecht, The Netherlands*

10:30–11:00 **DISCUSSION**

**9:00–11:00**  
**609 B** **SESSION C: New Methods for Food Quality Determination**  
*moderator Saskia van Ruth, Wageningen University (WUR), Wageningen, The Netherlands*

9:00–9:30 **L 11** **FROM SINGLE CONSTITUTENTS TO METABOLOMICS IN FOOD QUALITY ANALYSIS**  
*Jana Hajšlová, Institute of Chemical Technology (ICT), Prague, Czech Republic*

9:30–10:00 **L 12** **APPLICATION OF METABOLITE PROFILING TO DIFFERENTIATE ORGANIC VS CONVENTIONAL WHEAT**  
*Georg Langenkaemper, Max Rubner Institute, Detmold, Germany*

10:00–10:30 **L 13** **USE OF MULTIVARIATE STATISTICAL ANALYSES OF THE LIPOSOLUBLE FRACTION OF DIFFERENT WHEAT IN ORDER TO PROVE AUTHENTICITY**  
*Marija Bodroža-Solarov, University of Novi Sad, Novi Sad, Serbia*

10:30–11:00 **DISCUSSION**

**9:00–11:00**  
**BELWEDER B** **SESSION D: Systemic View on Food and Health**  
*moderator David Jacobs, Minnesota University, Minneapolis, US*

9:00–9:30 **L 14** **FOOD SUPPLEMENTS AND EFFECT ON HUMAN HEALTH**  
*Barbara Pietruszka, Warsaw University of Life Sciences, Warsaw, Poland*

9:30–10:00 **L 15** **HEALTHY PROFILES OF ORGANIC PRODUCT CONSUMERS IN A LARGE SAMPLE OF FRENCH ADULTS: FIRST RESULTS FROM THE NUTRINET-SANTÉ COHORT STUDY**  
*Denis Lairon, Aix-Marseille Université, Marseille, France*

10:00–10:30 **L 16** **THE IMPACT OF ORGANIC DIET ON NUTRITION AND ON FOOD PURCHASING COSTS: COMPARATIVE CASE STUDY WITHIN FINNISH MUNICIPAL DAY CARE**  
*Eija Muukka, University of Eastern Finland, Kuopio, Finland*

10:30–11:00 **DISCUSSION**

11:00–11:30 **Organic Coffee Break**

11:30–13:00 **PARALLEL SESSIONS A, B, C, D**  
609 A+B/  
BELWEDER  
A+B

11:30–12:30 **SESSION A: Future of Sustainable Agriculture**  
609 A  
*moderator Ulrich Köpke, Bonn University, Bonn, Germany*

11:30–12:00 **L 17** **PRODUCTION OF CARP STOCKING MATERIAL COMAPTIBLE WITH STANDARDS FOR ORGANIC AQUACULTURE**  
*Mirosław Cieśła, Warsaw University of Life Sciences, Warsaw, Poland*

12:00–12:30 **L 18** **ORGANIC FARMING IN UNITED ARAB EMIRATES: CHALLENGES AND OPPORTUNITIES**  
*Safdar Muhammad, College of Food and Agriculture, Al Ain, United Arab Emirates*

11:30–13:00 **SESSION B: Quality of Food from Organic and Related Systems**  
BELWEDER A  
*moderator Franz Ulberth, Joint Research Centre – Institute for Reference Materials and Measurements (JRC-IRMM), Geel, Belgium*

11:30–12:00 **L 19** **THE INFLUENCE OF ORGANIC AND CONVENTIONAL FARM MANAGEMENT ON THE NUTRITIVE VALUE OF WHITE CABBAGE (BRASSICA OLERACEA L. VAR. CAPITATA) AND NATURALLY FERMENTED CABBAGE JUICE**  
*Ewelina Hallmann, Warsaw University of Life Sciences, Warsaw, Poland*

12:00–12:30 **L 20** **ORGANIC SHEEP MILK PRODUCTION AND QUALITY BY USE OF LEGUME GRAINS AS DIETARY SUPPLEMENT**  
*Adriana Bonanno, Università degli Studi di Palermo, Palermo, Italy*

12:30–13:00 **L 21** **EFFECT OF REARING SYSTEM ON FATTY ACID COMPOSITION OF MEAT AND FAT IN FATTENING PIGS**  
*Anne Dostálová, Institute of Animal Science, Prague, Czech Republic*

11:30–13:00 **SESSION C: New Methods for Food Quality Determination**  
609 B  
*moderator Saskia van Ruth, Wageningen University (WUR), Wageningen, The Netherlands*

11:30–12:00 **L 22** **FLUORESCENCE EXCITATION SPECTROSCOPY (FES): A SUITABLE METHOD TO DIFFERENTIATE BETWEEN ORGANIC AND CONVENTIONAL PRODUCTS**  
*Peter Stolz, KWALIS Quality Research GmbH, Dipperz, Germany*

12:00–12:30 **L 23** DROPLET EVAPORATION METHOD AS AN APPROACH TO QUALITY ANALYSIS OF ORGANIC AND BIODYNAMIC WINE SAMPLES FROM A LONG-TERM ITALIAN FIELD TRIAL  
*Maria Kokornaczyk, University of Bologna, Bologna, Italy*

12:30–13:00 **L 24** FROM CRYSTALS TO PATTERNS IN FOOD QUALITY DETERMINATION  
*Nicolaas Busscher, Kassel University, Witzenhausen, Germany*

**11:30–13:00**  
**BELWEDER B** **SESSION D: Systemic View on Food and Health**  
*moderator David Jacobs, Minnesota University, Minneapolis, US*

11:30–12:00 **L 25** FATTY ACID COMPOSITION OF BREAST MILK, AND CONSEQUENCES FOR ALLERGIC SENSITIZATION AND STRESS, IN A BIRTH COHORT WITH CA 50% CONSUMERS OF PREDOMINANTLY ORGANIC FOOD  
*Axel Mie, Karolinska Institutet, Stockholm, Sweden*

12:00–12:30 **L 26** WHAT'S IN MY WEE? REDUCING URINARY PESTICIDES USING AN ORGANIC DIET (INTRAPERSONAL VARIATION IN PESTICIDE RESIDUES IN RESPONSE TO AN ORGANIC DIET: A BIOMONITORING TRIAL)  
*Liza Oates, RMIT University, Melbourne, Australia*

12:30–13:00 **L 27** RESILIENCE AS A CRITERION OF HEALTH IN AGRICULTURE  
*Thomas Döring, Humboldt University of Berlin, Berlin, Germany*

**13:00–14:30** **Organic Lunch**

**14:30-15:30**  
609 A+B/  
**BELWEDER**  
A+B **PARALLEL SESSIONS A, B, C, D: DISCUSSION**

**15:30–16:00** **Organic Coffee Break**

**16:00–18:00**  
**BELWEDER** **POSTER SESSION**

**19:00–22:00** **CONFERENCE DINNER**

## FRIDAY, June 7, 2013

**9:00–11:00**  
**BELWEDER** **GENERAL SESSION**  
*chair Susanne Brügel, University of Copenhagen, Copenhagen, Denmark*

9:00–9:40 **L 28** TOO SLOW MOTION OF NEW SCIENTIFIC RESULTS DEMANDS MORE EFFORTS TO DEFINE FOOD QUALITIES WITH NOVEL METHODOLOGIES  
*Gerold Rahmann, J.v. Thünen-Institute of Organic Farming, Trenthorst, Germany*

9:40–10:20 **L 29** **ORGANIC FOOD AUTHENTICATION - POTENTIAL AND LIMITATIONS**  
*Saskia van Ruth, Wageningen University (WUR), Wageningen, The Netherlands*

10:20–11:00 **L 30** **ORGANIC FOOD AND HEALTH – CONCEPTS AND PERSPECTIVES**  
*Machteld Huber, Louis Bolk Institute, Driebergen, The Netherlands*

11:00–11:30 **Organic Coffee Break**

11:30–12:50 **REPORT SESSION**  
BELWEDER *chair Gerold Rahmann, J.v. Thünen-Institute of Organic Farming, Trenthorst, Germany*

11:30–11:50 **REPORT SESSION A** *Rapporteur Ewa Rembiałkowska*

11:50–12:10 **REPORT SESSION B** *Rapporteur Susanne Bügel*

12:10–12:30 **REPORT SESSION C** *Rapporteur Johannes Kahl*

12:30–12:50 **REPORT SESSION D** *Rapporteur Machteld Huber*

12:50–13:00 **POSTER AWARD**  
BELWEDER

13:00–13:10 **CLOSING REMARKS**  
BELWEDER *Johannes Kahl, Ewa Rembiałkowska*

13:30 **Organic Lunch**