

## INDEX

Authors	Contribution	Page
GÉRARD J. MARTIN	CONFERENCE OPENING ...	11
<b>General Aspects of Food Analysis</b>		
A V. HOLÁ	COMMON AGRICULTURAL POLICY WITH RESPECT TO FOOD AUTHENTICITY	12
01 M. KUBÍK, P. CUHRA	PROBLEMS OF QUANTITATIVE DETERMINATION OF FOOD INGREDIENTS IN RELATION TO THE FOOD LABELLING	13
02 J.P. DUFOUR, P.J. MARRIOT	COMPREHENSIVE PROFILING OF ESSENTIAL OILS USING THE TWO-DIMENSIONAL GAS CHROMATOGRAPHY (GCxGC)	14
03 R. WINKLER, H.J. KUPKA, H.-P. SIEPER	EA-IRMS ANALYSIS OF MACRO SAMPLES FOR FOOD AND BEVERAGE AUTHENTICATION	15
04 L. JANČÁŘ	THE USE OF PARTIAL LEAST SQUARES AND KALMAN FILTER METHODS IN FOOD AND BEVERAGE ANALYSES	16
<b>Authenticity and Separation Methods</b>		
B B. WENCLAWIAK, M. MANCKA, K. XHAXHIU, S. WILNEWSKI	COMPARISON OF DIFFERENT EXTRACTION METHODS	17
05 L. GRÝNOVÁ, P. JANDERA, G. ŠKOPOVÁ, A. HORNA	EXPERIENCE WITH USE OF MULTIELECTRODE ELECTROCHEMICAL DETECTOR FOR HPLC WITH GRADIENT ELUTION	18
06 A. EJ McGILL	SPECTROPHOTOMETRIC METHODS FOR THE RAPID SCREENING OF AUTHENTICITY IN PROCESSED FOODS	19
07 A. RAMANAVICIUS, I. LAPENAITE	PQQ-DEPENDENT ENZYMES BASED BIOSENSORS FOR ANALYSIS OF FOOD AND BEVERAGES	20

Authors	Contribution	Page
<b>Nuclear Magnetic Resonance and Spectroscopy</b>		
C	C. GUILLOU, F. RENIERO, M. HOLLAND, S. REZZI	21
	THE USE OF NUCLEAR MAGNETIC RESONANCE AND OF STABLE ISOTOPES ANALYSIS IN SUPPORT OF EUROPEAN POLICIES ON CONSUMER PROTECTION	
08	H. FÖRSTEL, M. BONER	22
	DETECTION OF EXOGENEOUS ADDITION OF CARBON DIOXIDE TO SPARKLING WINE BY <sup>13</sup> C/ <sup>12</sup> C-ANALYSIS	
09	L. SÝKOROVÁ, S. ONDROUŠEK, H. VALENTOVÁ, P. KOŠULIČ	23
	ANALYSIS OF SELECTED COMPONENTS IN TEA FOR PUROPOSE OF ITS IDENTIFICATION	
10	G.A. KALABIN., K. I BELOVEZHETS, Y.P KOZLOV., R.S. RYKOV, D.F. KUSHNAREV, A.V. RROHIN, N.V. KULAGINA, I.S. APOSTOLOVA	24
	SOME ASPECTS OF APPLYING QUANTITATIVE NMR FOR RUSSIAN CUSTOMS LABORATORY ISSUES	
11	G.M. SHEVCHENKO, S.A. KULICHENKO	25
	ALKALIMETRIC DETERMINATION OF ACID VALUE OF OILS AND FATS IN EMULSIONS, STABILIZED BY SURFACTANTS	
<b>Molecular Biology and Biochemical Methods</b>		
D	B. PÖPPING	26
	AUTHENTICITY USING MOLECULAR BIOLOGICAL TECHNIQUES WITH FOCUS ON GMO ANALYSIS	
12	S.D. GARRETT, J.J. DOOLEY, S. GIBSON, H.M. BROWN	27
	DEVELOPMENT AND APPLICATION OF REAL - TIME PCR ASSAYS FOR THE DETECTION AND GUANTIFICATION OF MEAT SPECIES	
13	R. KÖPPEL	28
	VALIDATION OF A MULTIPLEX SINGLE PCR SYSTEM AMPLIFYING 5 MARKERS IN A SINGLE TUBE	
14	H. HIRD, M. WOOLFE	29
	AUTHENTICATION AND QUANTIATION OF BASMATI RICE USING THE POLYMERASE CHAIN REACTION AND MICROSATELLITE ANALYSIS	
15	J.N. JEYAPALAN, R. G. BARDSLEY, J. DOOLEY, S. D. GARRETT	30
	QUANTIFICATION OF NUCLEAR AND MITOCHONDRIAL DNA TEMPLATES FOR MEAT AUTHENTICATION	
16	L. TEPLITSKAJA	31
	CLONING METHODS DEVELOPMENT FOR RARE AND VANISHING PLANTS OF CRIMEAN FLORA	

Authors	Contribution	Page	
<b>Data Evaluation and Statistics</b>			
D	M. STRZELECKI	IMAGE TEXTURE ANALYSIS IN FOOD	32
17	M. STRZELECKI, G. COLLEWET, F. MARIETTE, S. QUELLEC	CLASSIFICATION OF SOFT CHEESE IMAGE TEXTURE FOR DIFFERENT MR PROTOCOLS	33
18	C. KIRSCHNER, R. OFSTAD, H.-J. SKARPEID, A. KOHLER	FT-IR IMAGING: A NEW TECHNIQUE FOR ASSESSING MEAT QUALITY	35
19	V. KUDRJASHOV	APPLICATION OF IMAGE ANALYSIS FOR MAGNETOHYDRODYNAMIC (MHD) WATER TREATMENT DIAGNOSTIC	36
20	R. S.CHAUGHULE, N. ISHIDA, S. NAITO, H. KANO	ONTOGENETIC CHANGES IN GROWING SAPOTA FRUIT STUDIED BY NMR/MRI	37
21	L. BEJČEK, J. GOLIÁŠ, P. GRATZ, S. KLUSÁČEK	MECHANICAL RESONANCE METHOD FOR QUALITY EVALUATION OF PEACH FRUIT	38
22	V. BADENKO, D. KURTENER, V. YAKUSHEV	INTELLIGENT DECISION SUPPORT SYSTEM (IDSS) BASED ON FUZZY AND CRISP MODELLING	39
23	A. KILCHEVSKY, G. CHERNUKHA, V. MALJUKOV, M. DOBRODKIN, T. KARPOVICH	INTERACTION OF POLLUTANTS IN PLANT-SOIL SYSTEM ON THE EXAMPLE OF RADICH	40
24	V. B. SAPUNOV	FROM AUTHENTICATION OF ENVIRONMENT OF FOOD RESOURCES TO AUTHENTICATION OF FOOD	41

**POSTERS**

Authors	Contribution	Page
<b>General Aspects of Food Analysis</b>		
P01 H. CÍDLOVÁ, L. JANČÁŘ	KINETIK-SPECTROPHOTOMETRIC DETERMINATION OF ASCORBIC ACID IN BEVERAGES WITH ADDED VITAMINS AND IN PHARM. PREPARATIONS	43
P02 A. TAJNER-CZOPEK	THE EFFECT OF CHOOSEN POTATO CHEMICAL COMPONENTS ON THE CONSISTENCY OF FRENCH FRIES, DETERMINED WITH THE USAGE OF STEVEN'S QTS-25 MEASURING APPARATUS	44
P03 G. CALDERONE, F. RENIERO, M. HOLLAND, C. GUILLOU	THE TEN YEARS EXPERIENCE OF EUROPEAN OFFICIAL METHODS BASED ON STABLE ISOTOPE TECHNIQUES FOR ANALYSIS OF FOOD	45
P04 E. DADÁKOVÁ, J. KALINOVÁ	RUTIN DETERMINATION IN DIFFERENT VARIETIES OF BUCKWHEAT USING MICELLAR ELECTROKINETIC CAPILLARY CHROMATOGRAPHY	46
P05 A. BALTUSNIKIENE, I. JASUTIENE	USE OF CHROMATOGRAPHIC AND FLOW-THROUGH ENZYME METHODS FOR THE ANALYSIS OF OCHRATOXIN AND MYCOTOXIN T2 IN CEREALS	47
P06 O. KORABLOVA	AROMATIC COMPONENTS OF FOODSTUFF, WAYS OF THEY PERCEPTION AND DEFINITION	48
P07 J. TRÍSKA, M. KYSELÁKOVÁ, J. TOTUŠEK, N. VRCHOTOVÁ, D. LEFNEROVÁ, J. BALÍK, J. VEVERKA	RESVERATROL IN MORAVIAN WINES	49
P08 G. TEODORESCU	MODERN ANALYTICAL METHODS FOR FRUIT QUALITY OF RESISTANT APPLE TREES VARIETIES, CONCERN THE OBTAIN NATURAL PRODUCTS	50
P09 S. WILNEWSKI, M. MANCKA, J. PÓL, B.WENCLAWIAK,	EXTRACTION OF $\beta$ -CAROTINOIDS FROM VEGETABLES	51
P10 H. ČÍŽKOVÁ, M. VOLDŘICH, L. KURTOVÁ	DETERMINATION OF EGG AND EGG YOLK CONTENT OF FOOD PRODUCT	52
P11 A. RAMANAVIČIENĖ, J. AČAITĖ, A. RAMANAVIČIUS	ELECTROCHEMICAL AFFINITY SENSORS FOR CONTROL OF FOOD AND BEVERAGES	53

	Authors	Contribution	Page
P12	G.M. SHEVCHENKO, I.O. KRAPIVNITSKAYA, S.A. KULICHENKO, O.O. HUDAIKULOVA	THE EXPRESS METHOD OF THE DETERMINATION OF AMIDOPECTIN COMPLEXING ABILITY	54
P13	T. HOSNEDL, S. CHOCOVÁ, M. KEMPNÝ	DETERMINATION OF STEROLS IN FOOD: AN APPLICATION USED IN THE STATE INSPECTION AUTHORITIES	55
<b>A u t h e n t i c i t y   &amp;   S p e c t r o s c o p y</b>			
P14	J. TÓTH, M. MRLIANOVÁ, D. TEKEĽOVÁ, M. KOREŇOVÁ, A. HRABINSKÁ, E. KOCMANOVÁ	COMPARISON OF TWO SUBSPECIES OF LEMON BALM (MELISSA OFFICINALIS L.) USING HPLC AND GC-MS METHODS	56
P15	L. JANČÁŘ, P. VRÁNSKÁ, I. JANČÁŘOVÁ	SPECTROPHOTOMETRIC DETERMINATION OF SYNTHETIC FOOD DYES IN SWEETS AND BEVERAGES	57
P16	D. LESKAUSKAITE, A. SADAUNIKAITE, I. JASUTIENE, R. VISKELENE	DETERMINATION OF ORANGE JUICE AUTHENTICITY IN LITHUANIAN MARKET	58
P17	K. ŠTEFECOVÁ, J. ČEPIČKA	COMPARISON OF USAGE UV DETECTOR AND RIDK DETECTOR IN HPLC FOR DETECTION OF ACIDS, SUGARS AND OTHER COMPOUNDS IN WINE	59
P18	J. ŠPERKOVÁ, M. SUCHÁNEK	ELEMENT FINGERPRINTING OF WINES FROM CZECH REPUBLIC USING ICP-MS	60
P19	E. MOCHIZUKI T. YAMAMOTO	IDENTIFICATION OF SAPONINS FOR EVIDENCE OF GARLIC SUPPLEMENTS AUTHENTICITY	61
P20	D. VRÁNOVÁ, D. FIALA, M. DRDÁK	ANALYSIS OF ISOFLAVONES USING HPLC: DETECTION OF SOY PROTEINS IN MEAT PRODUCTS	62
P21	R. WIERZCHNICKI, H. FÖRSTEL	STABLE ISOTOPE COMPOSITION OF APPLES DIFFERENT ORIGIN AND SORT	63
P22	I. KROSNIS, P. KUKA	THE ESTIMATION OF THE QUALITY OF VODKA AND ITS MAIN COMPONENTS	64
P23	M. FIŠERA, M. DREXLEROVÁ, T. GREGOR	MINERAL CONTENT AS A CRITERION OF AUTHENTICATION OF BEVERAGES	65
P24	P. KUKA, F. DIMINS, M. KUKA, I. ČAKSTE	USE OF SPECTROSCOPIC METHODS FOR CHARACTERIZATION OF THE QUALITY OF HONEY	66

	<b>Authors</b>	<b>Contribution</b>	<b>Page</b>
P25	M. VOLDŘICH, P. SKÁLOVÁ, F. KVASNIČKA, J. KRÁTKÁ, H. ČÍŽKOVÁ	AUTHENTICITY OF TOMATO KETCHUP	67
P26	V. SOVKOVÁ, M. ŠINDELÁŘ, J. POKORNÝ, I. BOHAČENKO, P. HAVELEC	INSPECTIONS OF HONEY AUTHENTICITY AT THE CZECH MARKET	68

#### **Genetic & Biochemical Methods**

P27	M. HRSTKA, M. KŘEČKOVÁ	FREE AMINO ACIDS IN TWO CULTIVARS OF VITIS VINIFERA	69
P28	Š. VAVERKOVÁ, M. HOLLÁ, M. HABÁN, I. VOZÁR	QUALITATIVE PROPERTIES OF MENTHA X PIPERITA L. AFTER APPLICATION OF FUNGICIDE BAVISTIN WG	70
P29	M. KOREŇOVÁ, J. STANO, K. MIČIETA, K. NEUBERT, D. KÁKONIOVÁ	COMPARISON OF $\alpha$ -GALACTOSIDASE ACTIVITY IN CELLS AND CULTIVATION MEDIUM OF CUCUMBER	71
P30	B. RUTKAY-NEDECKÝ, L. ROHÁNKOVÁ, M. MOŽNÁ, P. KUČERA	REAL-TIME PCR FOR THE QUANTITATIVE DETERMINATION OF GMO IN FOOD USING THE LIGHTCYCLER	72
P31	J. RADDOVÁ, M. BARÁNEK, M. VACHŮN, J. MOUDRÁ, I. OUKROPEC, B. KRŠKA, M. PIDRA	GENETIC RELATIONSHIPS WITHIN CZECH NATIONAL COLLECTION OF PEACHES AND APRICOTS	73
P32	A. OUST, C. KIRSCHNER, T. MØRETRØ, K. NATERSTAD, A. KOHLER	CLASSIFICATION AND IDENTIFICATION OF LACTIC ACID BACTERIA BY FT-IR SPECTROSCOPY	74

#### **Data Evaluation & Statistics**

P33	E. JOZEFFIOVÁ, V. HORČIN	SENSORY QUALITY OF FROZEN CARROT	75
P34	I. KOLOUCHOVÁ-HANZLÍKOVÁ, K. MELZUCH, V. FILIP, J. ŠMIDRKAL	OPTIMIZATION OF RESVERATROL DETERMINATION IN WINE AND VITIS VINIFERA BY HPLC WITH ELECTROCHEMICAL DETECTION	76
P35	L. JANČÁŘ, I. JANČÁŘOVÁ	METHODS OF THE UNIVARIATE AND MULTICOMPONENT SPECTROPHOTOMETRIC DETERMINATION OF QUININE IN TONIC WATERS	77
P36	T. PEČINKOVÁ	IDENTIFICATION OF PROTEINS IN FOOD PRODUCTS BY MEANS OF THE GEL ELECTROPHORESIS	78

	Authors	Contribution	Page
P37	J. KRÁTKÁ, M. VOLDŘICH, M. MARYŠKA, F. KVASNIČKA, R. ŠEVČÍK, M. DUŠEK	THE MICROSCOPIC AND ANALYTICAL DETECTION OF TECHNOLOGICAL DEFECTS AND AUTHENTICITY OF FOOD	79
P38	L. GRINBERGA, J. KLEPERIS, A. LUSIS	APPLICATION OF ELECTRONIC NOSE FOR QUALITY ASSUARANCE AND AUTHENTICITY TESTING OF FOOD	80
P39	V. VOYTSEKHVYSKY	FORMATION OF APPLE WINE AROMA	81
P40	V. LAZAR	MONITORING OF FRUIT QUALITY BY MODERN AND NONDESTRUCTIVE TECHNIQUE	82
P41	J. P. DUFOUR, K. R. BULLING, B. ANSELME, M. J. LEUS, B. E. NIVEN, A.R. HAYMAN	DISCRIMINATION OF CHARDONNAY AND SAUVIGNON BLANC WINES USING SPME-GCMS ANALYSIS OF THE TERPENES	83
P42	J. LÉTAL, J. GOLIÁŠ, D. JIRÁK, M. HÁJEK, L. ŠUDERLOVÁ	NONDESTRUCTIVE ANALYSIS OF FRUIT MATURITY USING MRI	84
P43	M. SUHAJ, J. PEŤKA, D. ŠALGOVIČOVÁ,	UTILIZATION OF SLOVAK FOOD DATA BANK FOR CHEMOMETRICAL AUTHENTICATION OF SOME FOOD COMMODITIES	85