

FASIS Highlights, November, 28, 29 & 30 2001

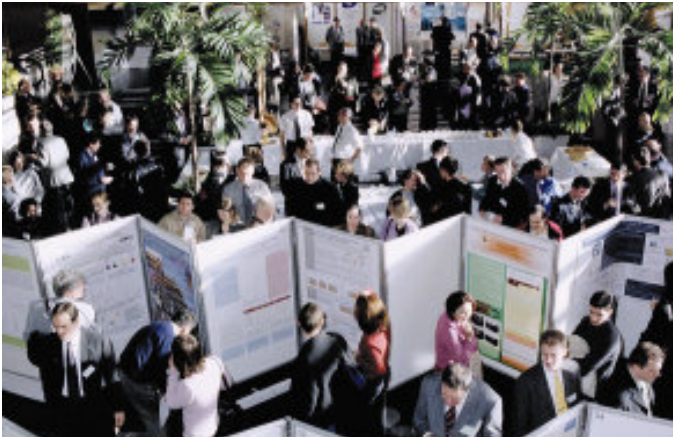


Photo : D. Roblin

Scientific exchanges in the coffee break.

This year with BSE in the forefront of most of the food industry's concerns, a number of topics focused on beef traceability and the methods developed to enforce BSE control measures. Further sessions dealt with the authenticity of ingredients and raw materials providing details of the latest analytical techniques from laser fluorescence spectroscopy, stable isotope analyses and on-line hyphenated techniques like enantio-MDGC-IRMS. The final session, new this year, was devoted to food safety aspects.

Read on for edited highlights of the conference. Unfortunately it's not possible to find space for everyone in this special edition so apologies to those that have been left out. You can, however, read a full summary of all the talks on <http://www.euofins.com>

The 6th Symposium on Food Authenticity, FASIS, was held at the Cité des Congrès in Nantes (France), on the 28, 29 and 30 November, 2001. It brought together an international audience of over 300 participants, from 27 different countries including the US, Canada, Mexico, 11 EU Member States, and representatives from Hungary, Czech Republic, Georgia and Romania. 34 conferences and integrated poster sessions, gave everyone the opportunity to get up to date with some of the latest developments in food analysis. The variety and breadth of topics packed into three days were a clear demonstration of the considerable efforts that are being gone to by the scientific community to ensure the quality, authenticity and safety of the food on sale to the consumer.

The conference was opened by Dr. Gilles Martin, CEO of EUROFINS SCIENTIFIC, who looked back over the previous ten years of food authenticity, from the first symposium organised by the company in October 1991. As he pointed out, the decade has seen a major shift in focus in authenticity concerns and this has been mirrored by the change in topics dealt with at each event by the conference speakers. One thing was certain – there has never been a shortage of authenticity issues and food adulteration topics to fill the programme !



Photo : D. Roblin

Dr Gilles Martin opens the 6th FASIS.

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