

***Eurofins Technical Seminar
8 october 2009, Nice – France***

Programme

- 08:30** **Registration and Welcome Coffee**
- 09:00** **Welcome address from the Organiser**
- 09:15** **Opening remarks from the Chair:
Hot topics in Juice safety, quality and authenticity**
Michèle Lees, Eurofins Scientific, France
- 09:30** **The French fruit juice quality control systems**
Carine Poussibet, Qualijus, France
- 10:00** **Developing a monitoring programme for juice adulteration**
Sarah Linscott & Mélanie Chopart, The Coca-Cola Company, France
- 10:30** **Ensuring fruit juice authenticity – Present and future challenges**
Eric Jamin, Eurofins Scientific, France
- 11:00** **Questions**
- 11:15** Juice break
- 11:45** **Using DNA profiling to detect Alphonso mango in juice and puree**
Marjolaine Vernier, ADNid, France
- 12:15** **Hot topics in authenticity of fruit juice raw materials**
Susanne Koswig, SGF International, Germany
- 12:45** **Questions**
- 13:00** Lunch
- 14:30** **Norovirus and hepatitis A - What is the viral risk in fruit and water, the main components of a fruit juice?**
Benoît Lebeau, Ceeram, France
- 15:00** **Added value services for the fruit juice industry: a new concept of SGF International**
Martin Greeve, SGF International, Germany
- 15:30** **Using science to determine the consumer appeal of your juice product**
Séverine Dhaene, Eurofins Marketing Research, France
- 16:00** **Questions**
- 16:15** **Closing remarks**
- 16:20** **End of Seminar**