

Challenges in food flavor and volatile compounds analysis

July 01-03, 2026, Poznań

Symposium Program

DAY 1 - July 1st, 2026

08:30 – 09:30 **REGISTRATION**

09:30 – 09:45 **Conference opening**

09:45 – 10:00 **Flavor chemistry, flavor analysis. Opening remarks**

Henryk Jeleń, Poznań University of Life Sciences

Session 1. Chair: Imre Blank, Małgorzata Majcher

10:00 – 10:40 **Plenary lecture I: Advancing Flavor Discovery Through Flavoromics**

Devin Peterson, The Ohio State University

10:40 – 10:55 **Sophisticated tools for analysis of natural flavours formed by basidiomycota**

Holger Zorn, Justus Liebig University Giessen

10:55 – 11:10 **Molecular mapping of portioned coffee: Linking chemical fingerprints to in-cup flavour**

Johannes Polster, Société des Produits Nestlé SA, Nestlé, Product Technology Centre Beverage

11:10 – 11:40 **Coffee break**

11:40 – 11:55 **Bridging the Gap Between GC-O and Consumer Perception: The Evolution of Composcent v3**

Erini Pegiou, Wageningen University & Research

11:55 – 12:10 **Revisiting Jopenbier Aroma: Insights After a Century-Long Research Gap**

Tomasz Majchrzak, Gdańsk University of Technology

12:10 – 12:25 **The FlavourGrams concept: targeted analysis of key food odorants in the headspace to describe food aroma**

Roelant Hilgers, Wageningen University & Research

12:25 – 12:40 **Challenges in SPME-based flavor analysis: from extraction to interpretation**

Martyna Wieczorek, Poznań University of Life Sciences

12:40 – 12:55 **Linalyl anthranilate: a case of common misidentification in GC-MS analyses**

Katarzyna Pokajewicz, University of Opole

12:55 – 13:55 **Lunch**

Session 2. Chair: Hans-Gerd Janssen, Henryk Jeleń

13:55 – 14:35 **Plenary lecture II: Engineering Multidimensional Chromatography for Practical Food Volatilomics**

Chiara Cordero, University of Turin

14:35 – 14:50 **Comprehensive GCxGC TOF SCD a powerful combination for the identification of odor active sulfur compounds in complex food matrices**

Erich Leitner, Graz University of Technology

14:50 – 15:05 **Quantitative volatilomics by GCxGC-MS/FID parallel detector signal fusion: tracking potent odorants and quality markers in hazelnuts**

Andrea Caratti, University of Turin

15:05 – 15:20 **Decoding chemical profile of Lazur Blue Cheeses through Multiplatform GCxGC Volatilomics and Lipidomic Precursor Mapping**

Natalia Drabińska-Fois, Poznań University of Life Sciences

15:20 – 15:40 **Innovations in Action: Mastering the separation and identification of compounds in complex samples**

Tomasz Kowalczyk & Edyta Szyszko, LECO

15:40 – 16:10 **Coffee break**

16:10 – 17:40 **Peak-a-Boo: Finding & identifying Hidden Compounds Using GCxGC-TOF-MS - Workshop by LECO**

18:00 – 19:00 **BIMBA - A ride on a historic tram and city tour**

19:00 – 23:00 **WELCOME RECEPTION in Brovaria**

DAY 2 - July 2nd, 2026

Session 3. Chair: Corinna Dawid, Daria Cicha-Wojciechowicz

09:20 – 10:00 **Plenary lecture III: Challenges in Food Aroma Analysis**

Martin Steinhaus, Leibniz Institute for Food Systems Biology at the Technical University of Munich

10:00 – 10:15 **Volatile Profiling of Orange Juice Samples by SPME-GC-MS-Based Method - The Characterisation and Differentiation**

Magdalena Ligor, Nicolaus Copernicus University

10:15 – 10:30 **Fruit Cultivation in the 21st Century: The Role of Flavour Chemistry in Understanding Emerging Challenges**

Barbara Siegmund, Graz University of Technology

10:30 – 10:45 **Impact of Ozone Treatment on the Formation of Key Aroma-Active Compounds and Sensory Quality of Rapeseed and Flaxseed Oils During Storage**

Małgorzata Majcher, Poznań University of Life Sciences

10:45 – 11:05 **Non-targeted analysis of whisky using SPME Arrow and GC Orbitrap high resolution MS**

Dominic Roberts, Thermo Fisher Scientific

11:05 – 11:35 **Coffee break**

Session 4: Chair: Chiara Cordero, Imre Blank

11:35 – 12:15 **Plenary lecture IV: Strategies to Reduce Off-Taste in Plant- Based Proteins**

Corinna Dawid, Technical University of Munich

12:15 – 12:30 **Comparative assessment of odor-active compounds and sensory changes in beverages served in plant-based food contact materials (FCMs)**

Karolina Brończyk, Adam Mickiewicz University

12:30 – 12:45 **Sensomics-based elucidation of the odorant profiles of CBD-hemp flowers**

Irene Chetschik, Zurich University of Applied Sciences

12:45 – 13:00 **Expanding the Aroma Horizon: Untargeted Volatile Profiling as an Important Complement to Targeted Odorant Analysis in Mead Fermentation**

Daria Cicha-Wojciechowicz, Poznań University of Life Sciences

13:00 – 13:20 **Capturing Flavour in Real Time: The Power of SYFT Technology**

Gary Williams, VP, US and EU Syft Technologies

13:20 – 14:20 **Lunch**

Session 5. Young scientists presentations. Chair: Martin Steinhaus, Martyna Wieczorek

14:20 – 14:30 **Non-Targeted HS-GC-IMS Volatile Fingerprinting and IMS Chemometrics for Entomological Authentication of Honey**

Kingsley Enoch Adukpoh, Gdańsk University of Technology

14:30 – 14:40 **Decoding the molecular background of a medicinal off-flavor in curry ketchup**

Matteo Benaglia, Leibniz Institute for Food Systems Biology at the Technical University of Munich

14:40 – 14:50 **Occurrence of Genotoxic Furan-2(5H)-one in Heated Milk, Pancakes, and Special Malts: Key Role of 1,4-Disaccharides, Temperature and Free Radicals**

Alexandre Dusart, Université Catholique de Louvain

14:50 – 15:00 **Decoding Cocoa Aroma: An Interpretable Multi-Level Framework Linking Chemical Profile, Sensory Analysis, and Olfactory Receptor Mechanisms**

Giorgio Felizzato, University of Turin

15:00 – 15:10 **From Waste to Taste: In situ Production of Maillard Reaction Flavours Derived From Plant-Based Side-Streams**

Emma Khazzam, Wageningen University & Research

15:10 – 15:20 **Formation of (Z)-3-Hexenol by Various Grass Species**

Judith Metz, Justus Liebig University

- 15:20 – 15:30 **The influence of myoglobin on the generation of meat aroma in reaction flavors**
Eva Oehlers, Wageningen University & Research
- 15:30 – 15:40 **3-Oxazolines as Flavour Precursors in Cocoa**
Heather Spooner, University of Reading
- 15:40 – 15:50 **From bergamot oil to Earl Grey infusion**
Maral Arabi, Poznań University of Life Sciences
- 15:50 – 16:20 **Coffee break**
- 16:20 – 17:50 **Workshop by SYFT**
- 19:00 – 23:00 **GALA DINNER in Port Sołacz**

DAY 3- July 3rd, 2026

Session 6. Chair: Devin Peterson, Natalia Drabińska-Fois

- 09:30 – 10:10 **Plenary lecture V: Next-Generation Flavour Analytics: The Impact of developments in Chromatography, Mass Spectrometry and Data Sciences**
Hans-Gerd Janssen, Wageningen University & Research/ Unilever
- 10:10 – 10:25 **The Distinctive Aroma of White Kozłuda Goose – Shaped by Breeding, Feeding, and Tradition**
Robert Gąsior, National Research Institute of Animal Production
- 10:25 – 10:40 **Prioritization of key aroma compounds in microbially fermented oil matrices using GC-ecTOF-MS**
Lucie Tintrop, Federal Department of Economic Affairs, Education and Research (EAER)
- 10:40 – 10:55 **New Dimensions in Flavour Profiling**
Geraint Huw Morgan, The University of Southampton
- 10:55 – 11:25 **Coffee break**
- 11:25 – 11:40 **Is your wine artificially aged?**
Xi He, University of Greenwich
- 11:40 – 11:55 **From Molecular Understanding to Product Design: Expanding Sensomics for Plant-Based Food Innovation**
Thi Khanh Linh Tran, ZHAW School of Life Sciences and Facility Management
- 11:55 – 12:35 **Plenary lecture VI: Decoding Flavor Complexity - Making Sense Out of What We Measure and Perceive**
Imre Blank, IBK Food & Beverage Consultancy Sàrl
- 12:35 – 12:45 **Conference closing & awards**
- 12:45 – 13:45 **Farewell Lunch**