Poster Presentations feature displays by authors of contributed scientific research papers and will include a written and pictorial summary of the author’s research. The “Author Presentations” time slots provide an opportunity for attendees to meet and interact with the authors. All Poster Presentations will be held in the Grand Room of the Mizner Center.

MONDAY, SEPTEMBER 8, 2014

Poster Viewing  10:00 am – 5:00 pm  
Author Presentations  11:30 am – 1:00 pm  
• Analysis of Non-Foodborne Contaminants and Residues  
• Food Nutrition and Food Allergens

TUESDAY, SEPTEMBER 9, 2014

Poster Viewing  10:00 am – 5:00 pm  
Author Presentations  11:30 am – 1:00 pm  
• Analysis of Foodborne Contaminants and Residues  
• Detection and Measurement of Natural Toxins  
• General Methods, Quality Assurance and Accreditation  
• Microbiological Methods

WEDNESDAY, SEPTEMBER 10, 2014

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<td>William Hall, Mosaic Fertilizer, LLC</td>
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<td>Using GC Triple Quadrupole MS in Full Scan, SIM, SRM and Mixed Scan Modes to Provide the Highest Coverage for Target and Non-Target Analysis of Contaminants</td>
<td>Paul Silcock, Thermo Fisher Scientific</td>
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<td>Mark Mozola, Neogen Corporation</td>
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<td>Anli Gao, University of Guelph</td>
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<td>Laser-Based Rapid Identification of Pathogenic Staphylococcus Species</td>
<td>Josh Sharp, Northern Michigan University</td>
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<td>Alan Davis, EnviroLogix Incorporated</td>
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<td>Evaluation of Molecular Methods and Immunotechniques for Bacillus Emetic and Diarrheal Toxins</td>
<td>Jennifer Hait, U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition</td>
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<td>P-T-082</td>
<td>Use of the RapidChek Test System to Detect Low Levels of Salmonella Species and Listeria Species in Frozen Dumpling Samples</td>
<td>Zheng Jiang, Romer Labs, Incorporated</td>
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<td>Evaluation of FDA-Developed Real-Time Quantitative PCR (qPCR) Using Two Different PCR Master Mixes for the Detection of Salmonella in Leafy Greens Using Five Different Pre-Enrichment Media</td>
<td>Hu Wang, U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition</td>
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<td>Comparison of Flow Cytometry Detection of E. coli O157 to Commercial Rapid Tests</td>
<td>Peggy Cook, MCA Services</td>
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<td>Flow Cytometry for the Rapid Detection of E. coli O157 and non-O157 STECs</td>
<td>Melinda Miller, Vivione Biosciences</td>
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<td>Efficiency of Real-Time PCR Methods for Detection of Salmonella from Cloves</td>
<td>Aparna Tatavarthy, U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition</td>
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<td>Ronald Niemeijer, R-Biopharm AG</td>
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Authenticity

P-W-001 WITHDRAWN

P-W-002 Identification of Fish Samples by Sequence Characterization of Mitochondrial Cytochrome Oxidase I (COI) Gene: A DNA Barcoding Approach for Food Safety and Authenticity
Irshad Sulaiman, U.S. Food and Drug Administration

P-W-003 Dairy Product Authentication Using MALDI-TOF-MS Molecular Profiling
Philippa Hart, Shimadzu

P-W-004 Composition of Sweet Cherry Juice
Dana Krueger, Krueger Food Laboratories, Incorporated

P-W-005 Characterization of Triacylglycerols in Edible Oils with UPC2 and Mass Spectrometry
Jinchuan Yang, Waters Corporation

P-W-006 Rapid Determination of Lactose and Lactulose in Dairy Products Using High-Performance Anion-Exchange Chromatography with Pulsed Amperometric Detection
Hua Yang, Thermo Fisher Scientific

P-W-007 Performance of a Rapid Seafood Species Identification Technique Using Chip-Based Capillary Electrophoresis and Species-Specific Protein Patterns
Cheryl Lassiter, National Oceanic and Atmospheric Administration

P-W-008 An ELISA for Detection of Raw and Heat-Treated Cow’s and Buffalo’s Milk in the Milk of Other Species and Sources
Petrus van Wichen, EuroProxima BV

P-W-009 Characterization of Agave Syrups
Ramin Jahromi, Eurofins-Nutrition Analysis Center

P-W-010 A Rapid DNA-Based Method for the Identification of Canine Muscle and Hide
Jasmine Hagan, ELISA Technologies, Incorporated

P-W-011 Identification and Quantitation of Copper Chlorophyll in Olive Oil
Qihui Ni, EMD Millipore

P-W-012 The Development of Methodology to Detect Economic Adulteration with Dextrin and Maltodextrin in Herbal Ingredients Using Enzyme Hydrolysis and High pH Anion Exchange Chromatography with Pulsed Amperometric Detection
David Jackson, U.S. Food and Drug Administration

P-W-013 Authenticity and Quality of Grape Juices: Anthocyanin Profiles
Alejandra Rodriguez-Haralambides, Universidad de la Republica

P-T-090 Validation of the Compact Dry X-BC Method—A Dry Medium Sheet System for Detection and Enumeration of Bacillus cereus in Foods
Ronald Niemeijer, R-Biopharm AG

P-T-091 WITHDRAWN

Mark Muldoon, Romer Labs Technology, Incorporated

P-T-093 WITHDRAWN

P-T-094 Evaluation of Buffered Listeria Enrichment Broth and Half Fraser Broth Followed by Fraser Broth for the Enrichment of L. monocytogenes in Avocado Pulp
Yi Chen, U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition

P-T-095 Achieving Faster Detection of Listeria in Environmental Samples
Sergiy Olishhevskyi, FoodChek Laboratories Incorporated

P-T-096 Evaluation of the New TEMPO® BC Automated Assay for the Enumeration of Bacillus cereus Group Species in Rice Flour Products
John Mills, bioMérieux, Incorporated

P-T-097 Recovery and Detection of Bacillus Cereus Strains, B. Megaterium, B. Mycoides, B. Subtilis and B. Thuringiensis in Eye Cream
Gabriela Arce, U.S. Food and Drug Administration, Center for Food Safety and Nutrition, College Park, MD, USA

P-T-098 Application of Made-to-Order Standard Material of Viable Microbial Cells (SMVM) to the Evaluation of Agar Media
Mikako Saito, Tokyo University of Agriculture and Technology

P-T-099 Optimization of Growth and Recovery of Listeria Species from Five 125-Gram Frozen Pasta Products for Next-Day Detection Using the VIDAS® UP Listeria (LPT)
Patricia Rule, bioMérieux, Incorporated

P-T-100 Evaluation of the VIDAS® Salmonella Phage Technology for the Detection of Salmonella in 375-Gram Liquid and Powdered Yeast Product
Patricia Rule, bioMérieux, Incorporated

P-T-101 Pathatrix Auto: The Development and Validation of a Method for Detecting Listeria spp. in Pooled Food and Environmental Samples
Jason Wall, Thermo Fisher Scientific

P-T-102 The FilmArray™: An Innovative Multiplex System for the Rapid Detection of Foodborne Pathogens
Hari Dwivedi, bioMérieux, Incorporated

P-T-103 Evaluation of the NIHSJ-02 Alternative to ISO 10272-1:2006 for the Detection of Campylobacter in Chicken
Shizunobu Igimi, National Institute of Health Sciences
Botanicals and Dietary Supplements

P-W-014 Improved Universal Approach to Measure Natural Products in a Variety of Botanicals and Supplements
Ian Acworth, Thermo Fisher, Dionex Products

P-W-015 Fast Analysis of Selected Xanthones in Mangosteen Pericarp Using Accelerated Solvent Extraction and Ultra High-Performance Liquid Chromatography
Ian Acworth, Thermo Fisher, Dionex Products

P-W-016 Analysis of Phytosterols in Natural Products by HPLC-ECD
Ian Acworth, Thermo Fisher, Dionex Products

P-W-017 Cystine, An Essential Determinant of Protein Tertiary Structure, Is Also a Target for Electrochemical Manipulation: Analysis of Cyclotides
Ian Acworth, Thermo Fisher, Dionex Products

P-W-018 Advanced Orthogonal Approaches to Identity Testing and Detection of Clandestine Adulteration of Dietary Supplements
James Neal-Kababick, Flora Research Laboratories

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Joseph M. Betz, National Institutes of Health

P-W-020 The Dietary Supplement Label Database (DSLD): A Useful Resource for Analytical Chemists
Leila G. Saldanha, National Institutes of Health

P-W-021 Determination of B-Vitamins with VitaFast® Tests in Dietary Supplements
Ronald Niemeijer, R-Biopharm AG

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Dale Schipper, AMWAY

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Jinchuan Yang, Waters Corporation

P-W-024 Characterization and Quantitation of Yohimbine and Analogues in Botanicals and Dietary Supplements by LC/MS
Derick Lucas, Agilent Technologies

P-W-025 Standardization of Traditional Chinese Medicine (TCM) Ingredient, Ju Huan, Chrysanthemum monolium to Luteolin-7-Glucoside (L7G) Using High-Performance Liquid Chromatography (HPLC); L7G Shows Skin Lightening Activity by Its Ability to Inhibit Melanin Production Using in vitro Cell Culture Model
Heidi Evenocheck, AMWAY

P-W-026 Authentication of Pu’erh Tea
Heidi Evenocheck, AMWAY

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Punam Patel, Pharmavite

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Anthony Wong, Pharmavite

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Nathan Stern, AMWAY

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Nathan Stern, AMWAY

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Nathan Stern, AMWAY

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Sushma Savarala, U.S. Department of Agriculture

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Jimmy Yuk, Bruker BioSpin

P-W-034 Isolation and Characterization of a Methamphetamine Analog in a Dietary Supplement
Elisa Nickum, U.S. Food and Drug Administration

P-W-035 The Dietary Supplement Ingredient Database (DSID) Botanical Initiative
Karen W. Andrews, U.S. Department of Agriculture

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Suramya Waidyanatha, NIEHS

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Chad Scheuerell, Covance Laboratories, Incorporated

P-W-038 Analytical Methods for Yerba Mate (Ilex paraguariensis) Infusions
Caterina Rufo, Universidad de la Republica, Uruguay

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Wagner Lombeida, INEXA C.A.

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Ken Tseng, Nacalai USA, Incorporated

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Venkata Panditi, Sancilio and Company

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Julie Kowalski, Restek Corporation

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Yoshihito Yoshida, NEC Solution Innovators, Ltd.

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Sara Jiang, Bonna-Agela Technologies

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Ruyi Wang, Bonna-Agela Technologies

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Karen Beers, MCA Services

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Julia Hoffmann, BIOTECON Diagnostics

P-W-049 Statistical Analysis of Skim Milk by Direct Analysis in Real-Time
Robert Goguen, IonSense, Incorporated

Performance Tested Methods™

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Venkata Taladi, Sancilio and Company

P-W-051 Contribution to the Study of the Variability of the Method of Howard Mold Count
Márcia N. Dimov, Instituto Adolfo Lutz

P-W-052 Study of the Analytical Performance of the Method for Light Filth in Rolled Oats
Márcia N. Dimov, Instituto Adolfo Lutz

P-W-053 Comparative Evaluation of the bioMérieux TEMPO® BC Method for the Enumeration of Bacillus cereus in Food Products and Environmental Samples
Erin Crowley, Q Laboratories, Incorporated

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Erin Crowley, Q Laboratories, Incorporated

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Marcia Armstrong, QIAGEN GmbH

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Meredith I. Sutzko, Romer Labs, Incorporated

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Erin Crowley, Q Laboratories, Incorporated

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Hari Dwivedi, bioMérieux, Incorporated

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Patrice Arbault, BioAdvantage Consulting

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Patrice Arbault, BioAdvantage Consulting

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Anja Grüning, Shimadzu Europa GmbH

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Laszlo Torma, Pickering Laboratories, Incorporated