



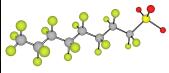


# WORKSHOP on

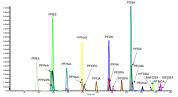
# Perfluorinated compounds (PFCs) and their occurrence in food and environmental matrices

November 25, 2010









# Organised by:



Department of Food Chemistry and Analysis of The Institute of Chemical Technology, Prague, Czech Republic



Norwegian Institute for Air Research, Oslo, Norway



State Veterinary Institute Prague, Prague, Czech Republic



This workshop is funded by the Research Support Fund of the National Training Fund within the project EMERCON (Identification and quantification of emerging organic contaminants in the Czech aquatic ecosystem and food market supply. With focus on perfluorinated alkylated compounds (PFC), no. A/CZ0046/2/0026. <a href="www.emercon.cz">www.emercon.cz</a>







# PROGRAMME OF THE WORKSHOP

**10:00 – 10:10** Welcome

10:10 – 12:00 PERFLUORINATED COMPOUNDS (PFCs) IN ENVIRONMENT AND FOOD:

**PRIORITIES AND STRATEGIES** 

Jana Pulkrabová

OVERVIEW OF EMERCON (EMERGING CONTAMINANTS) PROJECT ACTIVITIES

**AND OUTCOMES** 

Jana Hajšlová, Monika Tomaniová

12:00 - 13:00 Lunch

13:00 – 14:30 ANALYTICAL APPROACHES FOR PFCs DETERMINATION IN FOOD AND

**ENVIRONMENTAL MATRICES: SUMMARY** 

Jan Poustka

TRACE ANALYSIS OF PFCs: METHOD DEVELOPMENT AND TROUBLESHOOTING

Ondřej Lacina

EMERCON INTERLABORATORY STUDY RESULTS: IMPLEMENTATION OF RELIABLE

PROCEDURE FOR DETERMINATION OF PFCs IN FOOD MATRICES

Jana Pulkrabová

**14:30 – 15:00** *Coffee break* 

15:00 – 16:00 PFCs IN THE FOOD MARKET SUPPLY AND CZECH AQUATIC ECOSYSTEM: DATA

**EVALUATION** 

Petra Hrádková

PFCs IN FOOD (PERFOOD PROJECT CONNECTION): SOURCE OF HUMAN

**EXPOSURE IN DIFFERENT EU REGIONS** 

Veronika Hloušková

PILOT STUDY: ANALYSIS OF PFCs IN HUMAN BREAST MILK

Darina Lanková

16:00 - 16:30 DISCUSSION

**16:30** End of the workshop

Lectures will be given by representatives of ICT Prague, Czech Republic (EMERCON project participants).







# AIM of the workshop

This workshop will provide participants knowledge about issues related to the new emerging contaminants, perfluorinated compounds (PFCs), in food and environment and approaches to their analysis in food and environmental matrices.

#### **BACKGROUND**

Perfluorinated compounds (PFCs) are emerging food and environmental contaminants that have become of concern due to their possible adverse health effects. They found application in many common products such as waterproof clothes and shoes, packaging materials and fire-fighting foams, from which they can release to the surroundings. Until now, PFCs have been found in a wide range of concentrations, both in abiotic and biotic matrices, including human samples as plasma, blood and breast milk.

To assess health risks associated with dietary intake, in 2008, EFSA (European Food Safety Authority) recommended to EU member states to monitor trends in exposure of two major representatives of this group — PFOS (perfluorooctane sulfonate) and PFOA (perfluorooctanoic acid) in food stuff. These two chemicals are usually used as indicator substances for potential occurrence of other PFCs.

In May 2009, perfluorooctane sulfonate (PFOS) was included at the list of Stockholm convention recommended that further data on levels in food and in humans would be desirable, particularly with respect to monitoring.

In March 2010, COMMISSION RECOMMENDATION (2010/161/EU) on the monitoring of perfluoroalkylated substances in food has been published

Therefore quick, sensitive, reliable and cheap method is required for monitoring not only of PFOS but also for other PFCs that have to be studied more in details.

## **WORKSHOP KEY OBJECTIVES**

- Overview of issues related to the PFCs in food and environment
- Analytical approaches for PFCs determination in food and environmental matrices
- Information about EMERCON interlaboratory study focused on implementation of the procedure for PFCs determination in food into routine practice
- Discussion of future challenges in PFCs research

# **OUTCOME**

Following workshop, participants will be familiarized about issues related to the perfluorinated compounds in the environment and able to apply methodology for determination of PFCs in food into practice.

# **AUDIENCE**

Workshop will be aimed at scientists and staff from universities, research institutes, control bodies, governmental and commercial laboratories.

#### **VENUE**

Workshop will be organized at the Department of Food Chemistry and Analysis of the Institute of Chemical Technology, Technicka 3, Prague, Czech Republic.

## **LANGUAGE**

Workshop will be held in the Czech language.







# **REGISTRATION**

To register please send contact details at e-mail address monika.tomaniova@vscht.cz

**Deadline for registration:** 16 November, 2010

**Registration fee:** No fee is charged for this workshop.

# **ACCOMMODATION**

The participants are responsible for making their own travel/accommodation arrangements. Nevertheless, the organisers recommend following hotels/hostels for accommodation:

Diplomat Hotel \*\*\*\*

Evropská 15, Prague 6, Czech Republic (http://www.diplomathotel.cz/en/home/)

Masarykova kolej \*\*\*

Thákurova 1, Prague, Czech Republic (<a href="http://www.hostelprague.cz/prague-cheap-hotel.html">http://www.hostelprague.cz/prague-cheap-hotel.html</a>) or contact Mrs. Prihodova@suz.cvut.cz, phone no. +420 233 051 237

Other links to find out an accommodation in Prague:

http://www.pis.cz/en/prague/accommodation

http://www.hotelscombined.com/City/Prague.htm

http://www.hotelsprague.cz/

http://www.guideprague.com/