



# INTERNATIONAL WORKSHOP FOR MOSH MOAH ANALYSIS IN FOODS

27-28 AUGUST 2024  
PALMITIC & OLEIC MEETING ROOM  
MPOB HQ BANGI MALAYSIA

## Current and Future Analytical Methods for Mineral Oil in Food Supply Chain Control and Mitigation

### About the workshop

Mineral oil hydrocarbon (MOH) is an important emerging issue locally and globally. Having excellent miscibility with oils and fats, MOH contaminants could enter the supply chain from many sources and the detection of MOH is important for preventive and mitigation purposes. Despite the potential health concern caused by Mineral Oil Aromatic Hydrocarbons (MOAH) and/or Mineral Oil Saturated Hydrocarbons (MOSH) and these had been regulated by European Commission, accurate quantitation of MOAH and MOSH is still a challenging task. This is especially critical for supply chain control of MOSH/MOAH and these can be transfer down from raw ingredients to final food products. AOAC Southeast Asia Section (AOAC-SEA) and Malaysian Palm Oil Board (MPOB) recognized its importance and jointly organized this workshop to increase the state of knowledge on MOSH MOAH analysis for Southeast Asia region.



**Register Now**

**Before 20<sup>th</sup> Aug 2024**

<b>Title</b>	International Workshop for MOSH MOAH Analysis - Current and Future Analytical Methods for Mineral Oil in Food Supply Chain Control and Mitigation
<b>Date</b>	27 – 28 August 2024
<b>Venue</b>	MPOB HQ Bangi Malaysia – Palmitic and Oleic Meeting Room
<b>Fees</b>	S\$250 per pax (Register at the link in the QR)



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## Day 1 Program 27 August 2024

Date	Time	Content	Speakers
27 August 2024	8:30 – 9:00	Registration	
	9:00 – 9:30	Opening Speech - AOAC SEA President - Director General of MPOB	
	9:30 – 10:00	Food safety challenges related to palm oil	Dr. Azmil Haizam Ahmad Tarmizi, Malaysian Palm Oil Board
	10:00 – 10:30	What is MOH? How MOH enters the food products	Dr. Luis Rodrigues, MxNS/IKB
		Why MOH analysis matters –from occurrence data to risk assessment	
	10:30 – 10:50	Tea break	
	10:50 – 11:20	Regulatory requirements of MOAH in food	Dr. Luis Rodrigues, MxNS/IKB
		MOSH/MOAH standard method development status including ISO, modified EN method and JRC SOP	
	11:20 – 11:50	An integrated solution for qualitative and quantitative mineral oil analysis using GCxGC-TOFMS/FID	Dr. Sebastiano Panto, LECO Germany
	11:50 – 12:20	MOH in food supply chain – potential risk and mitigation opportunities	YiFan, Jiang Olam Food Ingredients
12:20 – 12:30	Morning speaker token appreciation		
12:30 – 14:00	Lunch break		



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## Day 1 Program 27 August 2024

Date	Time	Content	Speakers
27 August 2024	14:00 – 14:30	Mineral oil saturated hydrocarbons (MOSH) and mineral oil aromatic hydrocarbon (MOAH): Emerging contaminants in vegetable oil	Dr. Maznah Zainol, Malaysian Palm Oil Board
	14:30 – 15:00	Analytical challenges of MOH analysis all tips and tricks that you need to know from sample preparation to data interpretation	Dr. Eileen Schultz, IKB Germany (Virtual Live)
	15:00 – 15:30	Analytical strategies to tackle actual difficulties in MOSH/MOAH determination	Dr. Andreas Bruchmann Axel Sembrau Germany (Virtual Live)
	15:30 – 16:00	Streamlined your MOSH MOAH analysis: from fully automated sample preparation to intuitive data analysis	Dr. Christina Liew , GERSTEL LLP Singapore
	16:00 - 16:20	Tea Break	
	16:20-17:00	Quantification of MOAH by number of aromatic rings via GC×GC-FID; characterization of the MOSH and MOAH fraction by GC×GC-FID/MS	Dr. Maurus Biedermann, The Official Food Control Authority of the Canton of Zürich Switzerland (Virtual Live)
	17:00 – 17:10	Afternoon speaker token appreciation	



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## Day 2 Program 28 August 2024

Date	Time	Content	Speakers
28 August 2024	9:00 – 9:05	Day 2 Opening	
	9:05 - 9:25	MOH analysis – Governance for Quality Assurance	Poh Fong Chuah, Nestle Singapore
	9:25 – 9:45	The impact of different extraction methods on the MOH results	Dr Meng Fu, MxNS China
	9:45 – 10:30	<u>Round Table Discussion</u> MOH risk management and control from analytical to supply chain	Olam Food Ingredients
	10:30 – 10:40	Morning speaker token appreciation	
	10:40 – 11:00	Tea break	
	11:00 – 13:00	Technical Workflow Demonstration	
	11:00 – 11:45	<u>Session 1</u> From setup to results: GC×GC-TOFMS/FID system and data analysis with insights on 3-7 ring MOAH quantification	LECO Germany (Classroom)
	11:45 – 13:00	<u>Session 2</u> Sample preparation for MOSH MOAH Analysis  <u>Session 3</u> Automated online sample preparation connected to LC-GC-FID for total MOSH/MOAH analysis	MPOB (Laboratory)
	13:00 – 13:15	Closing remarks	
13:15 – 14:30	Networking/ Lunch		



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## Location Map



MPOB HQ Bangi is located 10 minutes' drive away (6.5 km) from IOI City Mall Putrajaya, Grab or hotel taxi services are recommended mode of transport.

Google map link

<https://maps.app.goo.gl/kRAP4tbooh34CfAG9>

## Accommodation

Several hotels are conveniently located within IOI Resort City as below:

Moxy Putrajaya  
Le Meridien Putrajaya  
Palm Garden Hotel  
Putrajaya Marriott Hotel



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