

**21 January 2009**

13.00 – 13.30	Arrival and registration	
13.30 – 14.00	Welcome and introduction	
14.00 – 15.00	Product quality, the alpha and omega for further development of organic agriculture	<i>Geert-Jan van der Burgt, Louis Bolk Institute, Netherlands</i>
15.00 – 15.30	Tea Break	
	QUALITY IN PLANT PRODUCTS	
15.30 – 16.30	Fusarium in wheat	<i>Bart Timmermans, Louis Bolk Institute, Netherlands</i>
16.30 – 17.30	Mycotoxins in cereals	<i>Carlo Leifert, Newcastle University, UK</i>
17.30	End of first day	

**22 January 2009**

8.30 – 9.30	Quality of organically produced plant products	<i>Ewa Rembialkowska, Warsaw University of Life Sciences, Poland</i>
9.30 - 10.30	Micro-nutrients, pesticides, heavy metals and/or vitamins/antioxidants in a range of crops	<i>Carlo Leifert, Newcastle University, UK</i>
10.30 - 11.00	Coffee break	
11.00 – 12.00	Why is the chemical composition of organic and conventional plant products different ?	<i>Søren Husted, University of Copenhagen, Denmark</i>
12.00– 13.00	Bioavailability of nutrients and health promoting substances in organically plant products investigated in an animal model	<i>Charlotte Lauridsen, Aarhus University, Denmark</i>
13.00 – 14.00	Lunch break	
	SENSORY ANALYSIS	
14.00 – 15.30	Consumer perception of the sensory quality of products - with practical exercises	<i>Bob Cramwinckel, Centrum voor Smaakonderzoek (Centre for Taste Research), Netherlands</i>
15.30 – 16.00	Tea Break	
	QUALITY OF ANIMAL PRODUCTS	
16.00 – 17.00	Still open	
17.00 – 18.00	Relation between grassland management (organic managed long term or short term grassland and botanical composition) and bovine milk quality	<i>Håvard Steinshamn, Bioforsk Økologisk, Norway</i>
	Conference Dinner	

**23 January 2009**

8.30 – 9.30	Implications of a calmative handling procedure for cattle preliminary to transport and slaughter and the implications of animals behaviour, blood parameters and meat quality.	<i>Johanna Probst, FiBL, Switzerland</i>
9.30 - 10.30	Milk quality	<i>Jan de Wit, Louis Bolk Institute, Netherlands</i>
10.30 - 11.00	Coffee break	
11.00 – 12.00	Outlook to health: Effects of diet type on chicken health	<i>Machteld Huber, Louis Bolk Institute, Netherlands</i>
12.00– 13.00	Final session: conclusions and main findings, indicate future research needs and priorities	
13.00	Lunch and departure	