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. The AOAC Southeast Asia Section (AOAC SEA), the Indonesian Food and Drug Authority, (Badan BPOM), and the Indonesian Pharmaceutical and Food Supervisors Professional Organization (PPFMI) recognized its importance and collaboratively organized this workshop to increase the state of knowledge on MOSH MOAH analysis for Southeast Asia region.

Register Now

Before 1st Sep 2025

Title	International Workshop for MOSH MOAH Analysis – Current and Future Analytical Methods for Mineral Oil in Food Supply Chain Control and Mitigation
Date	10–11 September 2025
Venue	Royal Ambarrukmo Hotel, Yogyakarta Indonesia
Fees	S$250 per pax (Register at the link in the QR)

Day 1 Program – Morning

10 September 2025

Date	Time	Content	Speakers
10 September 2025	8:30 – 9:00	Registration	
	9:00 – 9:25	Opening Speech	Director General of BPOM
	9:25 – 09:55	Keynote speech: Evolving MOH regulatory requirements in EU and analytical solutions	MÉRIEUX NUTRISCIENCES | IKB, Germany
	9:50 – 10:30	Keynote Speech: An integrated solution for qualitative and quantitative mineral oil analysis using GCxGC-TOFMS/FID (TBC)	PT. MAGNA SARDO/LECO Germany
	10:30 – 10:50	Tea break	
	10:50 – 11:20	New emerging food contaminant regulation in Indonesia	Ibu Dra Elin Herlina, Apt., MP, Deputy for Processed Food Supervision, BPOM
	11:20 – 11:50	Setting up new 3-MCPDE/GE limits in vegetable oil in Malaysia	Dr. Raznim Arno Bin Abdul Razak, Malaysian Palm Oil Board
	11:50 – 12:15	Keynote speech: Supply chain mitigation of Mineral Oil Hydrocarbons: Industry progress and regulatory updates from the EU (TBC)	Yifan Jiang, Olam Food Ingredients
	12:15 – 12:30	Morning speaker token appreciation	AOAC/BPOM/PPFMI
	12:30 – 14:00	Lunch break	

Day 1 Program – Afternoon

10 September 2025

Date	Time	Content	Speakers
10 September 2025	14:00 – 14:25	Keynote Speech: Navigating complexity: Robust sample preparation across matrices, reliable MOSH/MOAH analysis and data evaluation for proficiency test success	Sebastian Säger, Managing Director, Laboratory Lommatzsch & Säger GmbH
	14:25 – 14:55	New epoxidation approach – How to prevent/ minimize the loss of larger number of ring MOAH	Matthias Richter, MÉRIEUX NUTRISCIENCES | IKB, Germany
	14:55 – 15:15	Reliable determination of MOSH/MOAH: A conjunction of multidimensional chromatography, organic chemistry, and automation	Marco Nestola Trajan Scientific and Medical
	15:15 – 15:30	Tea Break	
	15:30 – 16:00	Use of GC-GC-ToF-MS/FID for quantitation/ qualification – When, what matrix, and why	Eileen Schulz, MÉRIEUX NUTRISCIENCES | IKB Germany
	16:00 – 17:00	Automation meets accuracy: Enhancing LC-GC-FID workflows and reliable MOSH/MOAH data analysis with GERSTEL ChroMOH	Tan Surakanpinit and Christina GERSTEL LLP
	17:00 – 17:30	Round Table Discussion MOH control, management and mitigation from beginning to end across the whole supply value chain (TBC)	Host by PT. MAGNA SARDO/LECO Germany
	17:30 – 17:40	Afternoon speaker token appreciation	AOAC/BPOM/PPFMI

Day 2 Program

11 September 2025

Date	Time	Content	Speakers
11 September 2025	9:00 – 9:05	Day 2 Opening	
	9:05 – 9:30	AOACI initiatives related to emerging contaminants (3-MCPD/GE, PFAS, MOH and microplastics) (TBC)	AOACI
	9:30 – 9:50	Characterization of the MOSH and MOAH fraction by GC×GC-FID/MS, or Integrated solution for quantitative mineral oil analysis using online sample preparation combined with LCxGC-FID	TBC
	9:50 – 10:15	Analytical strategies to tackle actual difficulties in MOSH/MOAH determination (TBC)	TBC
	10:15 – 10:40	International network/collaboration for gaining testing capacity in food control area	BPOM
	10:40 – 11:00	Tea break	
	11:00 – 11:30	Evolution of lab proficiency on MOH analysis	Matthias Richter, MÉRIEUX NUTRISCIENCES | IKB, Germany
	11:30 – 11:50	Mineral Oil Hydrocarbons (MOH) analysis – Food manufacturer perspective - Quality assurance center	Poh Fong Chuah, Nestle Singapore
	11:50 – 12:20	Round Table Discussion Enhancing lab capabilities and harmonization of testing methods (TBC)	Hosted by Olam Food Ingredients
	12:30 – 12:45	Morning speaker token appreciation	AOAC/BPOM/PFMI
	12:45 – 13:00	Closing remarks	AOAC SEA
	13:00 – 14:30	Networking/ Lunch	
	14:30 – 17:00	BPOM Yogyakarta lab tour (Optional, limited slots)	BPOM lab staff

INTERNATIONAL WORKSHOP FOR MOSH MOAH ANALYSIS IN FOODS

10–11 SEPTEMBER 2025
YOGYAKARTA, INDONESIA

Speakers

Ibu Dra Elin Herlina, Apt., MP
Deputy for Processed Food Supervision
Indonesian Food and Drug Monitoring Agency (BPOM)

Dra. Elin Herlina, Apt, MP officially served as Deputy for Processed Food Supervision on August 12, 2024. Previously, she served as Chief Inspector and Chief Secretary of the POM Agency. In addition, she also served as Director of Food Product Standardization (2016 - May 2017) and as Director of Food Safety Assessment (2012 - 2016).

Dra. Elin Herlina completed her undergraduate studies in Pharmacy and her professional training in Pharmacy at the Bandung Institute of Technology. She continued her postgraduate studies and earned a Master's degree in Food Technology from the Bogor Agricultural Institute. She has attended several technical and functional education and training programs since 1995, including training in communication and leadership.

Throughout the career, she has been deeply concerned with efforts to realize professional, transparent, effective, and efficient public services. For her service, the state awarded her the Satya Lencana Karya Satya X (Bronze) award in 2011 from the President of the Republic of Indonesia.

Dr. Raznim Arno Bin Abdul Razak
Head of Section
Malaysian Palm Oil Board (MPOB)

Dr. Raznim Arni Abd. Razak is a food safety specialist and analytical chemist with nearly two decades of experience in research and development related to palm oil products. She has been with the Product Development and Advisory Services Division of the Malaysian Palm Oil Board (MPOB) since 2007 and currently serves as Head of Section.

Her academic background reflects a strong foundation in both analytical chemistry and food science. She holds a Ph.D. in Food Science from Universiti Putra Malaysia (2021), a Master’s degree in Analytical Chemistry & Instrumentation from the University of Malaya (2006), and a Bachelor’s degree in Analytical Chemistry from the University of Science Malaysia (2003).

Dr. Raznim’s expertise spans food safety, analytical chemistry, method development and validation, and the science of fats, oils, and lipids. She is a long-standing member of the Malaysian Institute of Chemistry and an active contributor to Malaysia’s scientific and regulatory community.

Speakers

Yifan Jiang
Regional Regulatory Compliance Lead, APAC
olam food ingredients (ofi)

YiFan Jiang has nearly 15 years of experience in the area of science and regulatory affairs. She joined global food ingredient company ofi as Regional Regulatory Compliance Lead for APAC in 2022. Prior to that, YiFan worked as the Head of Science and Regulatory Affairs in regional food industry association FIA, as well as Regulatory Affairs Advisor in international consultancy firm EAS Strategies, where she was playing an active role in working with the industry and government stakeholders to develop science-based regulations and build multi-sectoral partnership in the region. YiFan graduated with a Degree in Applied Science majoring in Food Science and Technology at the National University of Singapore in 2012, and have worked with companies such as McCormick and Abbott Nutrition in technical functions including Quality Assurance and Product Development.

Sebastian Säger
Co-founder and Managing Director
Laboratory Lommatzsch & Säger GmbH

Sebastian Säger is co-founder and Managing Director of Laboratory Lommatzsch & Säger GmbH. He holds a degree in food chemistry and spent several years as a research associate at the Chair of Food Chemistry and Food and Skin Contact Materials at the Technical University of Dresden. During this time, he developed extensive expertise in the instrumental analysis and risk assessment of non-intentionally added substances (NIAS) migrating from food contact materials. Building on this experience, the Laboratory Lommatzsch & Säger GmbH was founded, with a particular focus on the analysis of MOSH/MOAH in various matrices.

Speakers

Matthias Richter
Expert
MÉRIEUX NUTRISCIENCES | IKB, Germany

Matthias Richter is food technologist, scientific assistant, working at Kirchhoff Institute Berlin (Mérieux NutriSciences) since 2017. His key areas of expertise include mineral oil analysis – a focus he has taken on since 2024 – as well as microbiology and process validation. With a strong foundation in food technology and extensive hands-on experience, Matthias actively supports method development and validation efforts that contribute to public health protection and the advancement of food safety standards.

Institut Kirchhoff Berlin/Mérieux NS was the first to devise and standardize a method for MOSH and MOAH analysis while the topic was still emerging, and is the leading international reference laboratory for mineral oil analysis. Its analytical practices align with the guidelines provided by the BfR and the European Commission's Joint Research Centre's guidance document on analytics in the context of European mineral oil monitoring in food and food contact materials. The institute is known for its use of cutting-edge chromatography techniques and a team of highly qualified experts, enabling comprehensive MOSH/MOAH analysis that effectively safeguards the integrity of the food value chain.

Marco Nestola
Research and Development Manager
Trajan Scientific and Medical | Axel Semrau GmbH

Marco Nestola is working as Research and Development Manager at Axel Semrau GmbH, part of Trajan Scientific and Medical. He obtained his PhD in Analytical Chemistry at the University of Duisburg-Essen (Germany).

His work involves the development, automation, and optimization of analytical workflows in the scope of food, pharma, and environmental chemistry. Especially, the hyphenation of multiple chromatographic separation methods, e.g., HPLC-GC, is a topic Marco is actively working on. The determination of target analytes, such as phytosterols, PAHs, or, mineral oil hydrocarbons, is giving only a short overview of substance classes Marco has dealt with in the last 15 years.

AOAC INTERNATIONAL SOUTHEAST ASIA SECTION

BADAN POM

PPFMI

INTERNATIONAL WORKSHOP FOR MOSH MOAH ANALYSIS IN FOODS

10–11 SEPTEMBER 2025

YOGYAKARTA, INDONESIA

Speakers

Dr. Eileen Schultz
Manager Silliker® Food Science Center
MÉRIEUX NUTRISCIENCES | IKB, Germany

Eileen Schulz is a State-certified food chemist, working at the Kirchhoff Institute Berlin (Mérieux NutriSciences) since 2009. Her key areas of focus include pesticides, contaminants, and mineral oil hydrocarbons (MOSH/MOAH). Since 2012, she has developed deep expertise in mineral oil analysis, contributing to the institute's standing as a global reference laboratory in this field.

In addition to her analytical work, Eileen provides scientific support to the Customer Care Team, particularly in the area of food contact materials. Since 2020, she has also served as Manager of the Silliker® Food Science Center, where she oversees studies on shelf life, foreign body identification, and process validation.

Dr. Christina Liew
Regional application chemist
Gerstel LLP Singapore

Christina Liew is currently a regional application chemist at Gerstel LLP Singapore where she provides application and technical expertise support for automated sample preparation solution using GERSTEL MultiPurpose Sampler in various industries. Previously, she gained her interest in analytical chemistry when she worked in an analytical laboratory in the fragrance industry. She then continued to pursue this interest and received her Ph.D. in Analytical Chemistry from National University of Singapore (NUS) which focuses on the miniaturization and automation of sample preparation techniques hyphenated to gas/liquid chromatography-mass spectrometric system in the analysis of contaminants in various matrices. Since then, she has collaborated and worked in partnership with multiple key users in different industries to develop and automate customised analytical solution to monitor numerous analytes of interest in various matrices.

Speakers

Chuah Poh Fong
Section Head/Lab Manager
Lab Manager Nestle Quality Assurance Center Singapore

Chuah Poh Fong, holding a BSc in Biochemistry from the University of Malaya (2007), has been with Nestle Quality Assurance Center Singapore (NQAC) since 2010. She began as an Assistant Chemist, then became Team Leader and later Quality Manager, managing ISO17025 certifications. As Nestle Quality Management System (NQMS) Champion, she played a key role in achieving the first NQMS certification in 2014. Since 2015, she has been Section Head/Lab Manager, overseeing various analytical methods and Lean initiatives. Chuah has also contributed to industry standards through workshops and training, including a presentation on food chain contaminants at Thaifex 2016.