Food Authentication

Course Description

This course provides training in methods for stable isotope analysis, NMR Spectroscopy and High Resolution LC-MS to detect food adulteration and determine food origin. The course will be delivered through a stimulating mix of seminars, case studies and practical work using state-of-the-art analytical equipment.

The course covers:

- An introduction to authenticity, origin and traceability
- Sample preparation
- Certified Reference Materials and Inter-lab Comparison Materials
- Data processing for SIA (IRMS), NMR and HRLC-MS
- Project design for food authentication studies

Course Lecturers

This course is taught by experts from Fera's authenticity team. The team specialises in R&D of advanced technologies and methods to combat food fraud and adulteration and to test the authenticity of foods and feeds. The team's methods have been applied during recent high profile cases of food fraud and adulteration such as the inclusion of illegal Sudan dyes in foods and food ingredients, the addition of bovine material to chicken fillets and the counterfeiting of popular wines. Fera is also the UK's designated laboratory for stable isotope analysis for the European Wine Databank.

Venue

The course is delivered using dedicated facilities at Fera's world-class laboratory complex located on the Sand Hutton National Agri-Food Innovation Campus near York, UK.

How to register interest

Please e-mail your details, the name of the course you would like to attend and the number of people from your organisation who would like to attend the course to: traininglabs@fera.co.uk

You will also find useful information about the venue, details of how to find us, and advice on accommodation and visas on our web site.

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