

Key Principles of GC-MS/MS in Relation to the Analysis of Chemical Residues and Contaminants in Food

Course Description

This course provides an insight into the general principles of GC-MS, with a particular emphasis on the theory behind Gas Chromatography and its related techniques including:

- gas chromatography-mass spectrometry
- gases and plumbing
- sample introduction like split, splitless, on-column and large volume injection techniques
- data analysis
- sampling techniques like headspace, SPME, pyrolysis, thermal desorption, purge & trap, liquid-liquid and solid-phase extraction.

The course will also look at how to choose the GC and GC-MS techniques for an application. Setting up the instruments and developing and optimising methods will be taught. Finally, lectures and practical sessions will cover how to maintain the instrument, techniques and methods, and perform subsequent troubleshooting.

Course Lecturers

This course is taught by Fera's team of GC-MS specialists who offer key skills and wide ranging expertise across a broad spectrum of food testing requirements.

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.