Mycotoxins in Food

Course Description

This five-day course provides training in methods routinely used in the EU for analysis of mycotoxins in food. The course will include large scale sample preparation and analytical methods using HPLC that meet the method performance requirements of European Regulation (EC) No. 401/2006. The focus will be on Aflatoxins and Ochratoxin A but some applications for Deoxynivalenol - Zearalenone – Fumonisins will be touched on.

The course covers:

- Sample preparation and homogenisation
- Sample extraction and clean-up
- Instrumental analysis
- Data processing

This is supplemented with presentations on:

- EU legislation and control systems
- Quality control in a mycotoxin laboratory
- Validation of methods for mycotoxin analysis in accordance with ISO 17025

This course can be immediately followed by an *Advanced Mycotoxins course*, please do inform us if it is something you may be interested in.

Course Lecturers

This course is taught by experts from Fera's mycotoxins team. The team undertakes research, surveillance and commercial analysis of mycotoxins in foods, food ingredients and animal feed using a variety of advanced chromatographic and mass spectrometric techniques. The team is the UK National Reference Laboratory for Mycotoxins.

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: trainingglabs@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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