

## PAHs in Food

### Course Description

This five-day course provides training in methods routinely used in the EU for analysis of PAHs in food, focussing on using GC-MS laboratory methodology to meet the method performance requirements of European Regulations.

In addition, the course covers all aspects of commissioning, interpreting and reporting PAH results for those who are unlikely to undertake practical work themselves, but who want a better understanding of what to look out for when commissioning analytical work.

The course provides information on all stages of control for PAHs in food. Background and historical issues, and the legislation framework for PAHs will be covered. There will be an opportunity to view the laboratory facilities and instruments used for PAH analysis at Fera. Reporting and interpreting results will be discussed.

The course will cover:

- Sample preparation and homogenisation
- Sample extraction and clean-up
- Instrumental analysis
- Data processing
- Priority PAHs – EU and US lists
- EFSA lists of 16, 8 and 4 PAHs - what do they mean
- EU Regulations – analytical and sampling criteria; maximum limits, action limits and target limits
- Quality control in a trace environmental contaminants laboratory
- Validation of methods for PAHs analysis in accordance with ISO 17025

### Course Lecturers

This course is taught by staff from Fera's organic environmental contaminants team plus invited external experts. The team undertakes research, surveillance and commercial analysis of established and emerging organic environmental contaminants 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 PAHs.

### 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](mailto: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.