

Process Contaminants

Course Description

This five-day course provides training in methods routinely used for analysis of process contaminants in food. The course will include sample preparation and analytical methods using GC and/or HPLC.

The focus will be on acrylamide and 3-MCPD (plus esters) but some applications for furan by Headspace GC-MS and hydroxymethylfurfural by HPLC will be touched on.

The course covers:

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

This is supplemented with presentations on:

- EU legislation and control systems
- Quality control
- Validation of methods

Course Lecturers

This course is taught by experts from Fera's Food and Environmental Safety Programme, who are specialists in food additives and process contaminants and have published widely in these areas. The team undertakes research, method development and validation, surveillance and commercial analysis in foods, beverages, food ingredients and animal feed. The team continues to develop and apply a variety of sample preparation, clean-up, and advanced chromatographic and mass spectrometric detection and measurement techniques.

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.