Trace Elements in Food

Course Description

Strict EU restrictions apply to levels of certain trace elements in foodstuffs and Fera specialises in detecting these in a wide variety of sample types. Fera has developed advanced methodology using inductively coupled plasma-mass spectrometry (ICP-MS), enabling over 50 elements to be screened in a sample within one analytical run.

This 3-day course provides training in methods for measuring heavy metals in food, beverages and clinical samples and will be delivered through a stimulating mix of seminars and practical work using state-of-the-art analytical equipment.

The course covers:

- Sample preparation e.g. homogenisation, freeze-drying
- Sample digestion using microwave heating
- ICP-MS methods
- Data evaluation

The course will provide hands on training as well as lectures and discussion sessions. Analysis will focus mainly on elements which are known to be harmful to health (e.g. arsenic, cadmium, mercury, lead, tin, aluminium and chromium).

Course Lecturers

This course is taught by experts from Fera's Trace Elements team. Fera staff undertake research, surveillance and commercial analysis of a wide range of environmental contaminants in foods, food ingredients and animal feed using a variety of advanced analytical techniques and have particular expertise in policy and legislation in this area. Fera is the UKs National Reference Laboratory for Heavy metals in Food and Feed.

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.