



Food safety

Emerging topics in food | Webinar series 2022

Do you want the recipe for success?
Look what's cooking this year...

Is your lab ready for current and upcoming analytical challenges?

This new webinar series is designed to highlight food safety issues that are important in the European, Middle East and Africa regions.

In each session we will slice-and-dice a field of food safety highlighting the solutions that are available today to future-proof your lab, making sure you have the knowledge, expertise and analytical tools to keep your lab one-step ahead.

Each week will focus on different areas of food safety analytical testing, using chromatography, elemental analyzers and mass spectrometry instruments, discussing regulations and requirements in Europe, including maximum residue levels (MRLs) and the future of food contaminant analysis. Highlighting how to reduce turnaround time with automation and easy to use software solutions will provide you with the recipe for success.

Food week topics

- **Carbohydrates and metals** — January 18-19
- **Pesticide residues** — March 29, April 6-7
- **Food authenticity and quality control** — July 5-7
- **Food contaminants** — October 4-5

Who should attend?

- Lab managers and analysts that have analytical challenges when testing food and beverages
- QA/QC and research laboratories that want to keep up to date and be ready for future challenges
- Lab leaders who want to leverage the full analytical potential of their current and future analytical instrumentation

In a different time zone or not able to join the live session? Register anyway and receive a link to the recordings for the subjects relevant to you.

Find out more and register at
thermofisher.com/emerging-topics-in-food

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FOOD SAFETY

Agenda

Carbohydrates and metals

Tuesday, January 18, 2022

Sugar analysis – The sweet taste of success using high-performance anion exchange chromatography with pulsed amperometric detection (HPAE-PAD)

A robust, sensitive and selective technique for analysing carbohydrates, from monosaccharides up to complex glycans

Wednesday, January 19, 2022

Toxic metals in baby foods and the challenge of elemental analysis

- i) Analysis of toxic and nutritional elements in baby foods
- ii) Analysis of elemental species and nanoparticles (titanium dioxide) in food

Pesticide residues

Tuesday, March 29, 2022

Pesticide residues analysis by IC-MS

Utilizing ion chromatography, including the inclusion of IC-MS/MS as a EURL-SRM, as well as reviewing the development of a new method for the analysis of quats in food and beverage matrices

Wednesday, April 06, 2022

Pesticide residues analysis by GC-MS

- i) How automation can simplify the analysis in your lab utilizing RSH SMART technology
- ii) New technologies to overcome old but very well-known issues
- iii) Ethylene oxide 2.0, for issues that are not yet solved

Thursday, April 07, 2022

Pesticide residues analysis by LC-MS

- i) UHPLC-MS dual channel chromatography to increase turnaround time
- ii) Handy hints, tips and tricks

Webinar topics are subject to change, please check the registration form for the latest information.

Food authenticity and quality control

Tuesday, July 05, 2022

Food integrity and QC

- i) GC based solution on how to detect adulteration in milk and ion chromatography to profile milk glycans, lactose and carbohydrates to ensure quality products
- ii) Mineral oil saturated hydrocarbons and aromatic hydrocarbons (MOSH/MOAH) in food testing

Wednesday, July 06, 2022

Food integrity and QC – Beer analysis

- i) Detecting beer off flavours using GC-MS
- ii) Beer Integrity and quality with an automated workflow

Thursday, July 07, 2022

Food integrity and authenticity

- i) Authenticity of fish oils using GC-MS-IRMS
- ii) Sugars in honey by HPLC

Food contaminants

Tuesday, October 04, 2022

Contaminants - Sample preparation and POPs in food

- i) Automating the extraction process of your analyte of interest, whether a pesticide, dioxin or organic pollutant
- ii) Persistent organic pollutants, how GC-MS/MS can improve your sensitivity and the security of your results

Wednesday, October 05, 2022

Contaminants - Mycotoxins and microplastics in food

- i) Confidently test for prevalent phytoxins and mycotoxins with a fast, easy and cost-effective approach
- ii) GC-MS - The benefits for detection of microplastics in combination with pyrolysis

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