

Lifecycle of Food Analysis Workshop

2nd-3rd April 2019

Location

The Hotel Felix
Whitehouse Lane, Huntingdon Road, Girton, Cambridge, CB3 0LX

Agenda

Day 1:

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| 10:00 | Registration and Coffee |
| 10:30 | Introduction to Anatune and the Workshop – <i>Lisa McGowan, Anatune</i> |
| 11:00 | Overview of Food Contaminants - where they come from and analytical approaches - <i>Kathy Ridgway, Anatune</i> |
| 11:45 | Developments in Asparagine and Acrylamide Testing – <i>Dr Tanya Curtis, Curtis Analytics</i> |
| 12:15 | Lunch |
| 13:15 | DHS on Food – <i>MSCi, Denmark</i> |
| 13:45 | Extractables and Leachables: what are they, where do they come from and why are they important – <i>Andrew Feilden, Smithers Rapra</i> |
| 14:15 | Visit to Anatune – lab tour |

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Day 2:

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|-------|---|
| 09:30 | Coffee and Introductions |
| 10:00 | ODP and AromaOffice Software – <i>Thomas Albinus, GERSTEL GmbH</i> |
| 10:30 | Introduction to SIFT-MS – <i>Colin Hastie, Anatune</i> |
| 11:00 | Tea/Coffee |
| 11:30 | Design of Experiments Approach – <i>Camilla Liscio, Anatune</i> |
| 12:00 | Lunch |
| 13:00 | Prescribed Methods of Analysis – when right isn't always 'right' – <i>Neil Owen, Givaudan</i> |
| 14:00 | Coffee and Summary |