

Food and Beverage

Chromatography Tools for Improved Residue, Contaminant, Profiling, and Authenticity Testing

Instituto de la Grasa, Sevilla
15 de Noviembre de 2017
10:30 Salón de Actos

Topics Covered: Challenges and Needs for Food Testing Analytical Options

- Sample Preparation Techniques
- Liquid Chromatography (LC) Column Technology
- Gas Chromatography (GC) Column Technology

Troubleshooting and Optimizing methods

- Case Studies- Multiresidue Pesticides, Dicamba and Acidic Herbicides, Fipronil, Veterinary Drugs, PFAS, Phenylbutazone, Aflatoxins, Acrylamide, Antibiotics, Boswellia Serrata Modernization, and Cannabis Testing – potency, terpenes, mycotoxins, and pesticides
- Authenticity for Discussion – Olive Oil – Sterols, FAMES, Vitamin E

Who Should Attend: Scientists and technicians in the food testing industry using chromatography and sample preparation techniques in their laboratory

The Instructor: Scott Krepich has over 18 years of chromatography experience and is an expert in practical HPLC/UHPLC method development. After studying Biochemistry at the University of Illinois at Urbana-Champaign, he worked as an HPLC and GC method development Senior Scientist at American Pharmaceutical Partners. Scott joined the technical team of Phenomenex in Torrance, California early in 2006, where he has been providing global technical and applications development and troubleshooting support. Scott has given hundreds of presentations, onsite demonstrations, and training sessions on sample preparation, chromatography, and total workflow solutions globally.

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