



Vabilo na Preglov kolokvij / Invitation to the Pregl colloquium

Prof. Dr. Paola Dugo

Dipartimento di Scienze Chimiche, Biologiche, Farmaceutiche ed Ambientali
University of Messina, Italy
e-mail: pdugo@unime.it

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NA DALJAVO / ONLINE WEBEX

Povezava/link:

<https://ki-ljubljana.webex.com/ki-ljubljana/j.php?MTID=m15281a2ab06a78bdaf96d9a8c48f6c9d>

Meeting number: 2734 731 9107

Password: KI2022

Chromatography and Mass Spectrometry Applied to Food Chemistry

Food chemistry is continuously involved in the assessment of food quality and authenticity, control of technological processes, determination of nutritional values and detection of molecules with a possible beneficial effect (nutraceuticals) or a toxic effect on human health. Analytical methods should be capable to determine the main components of food samples, but also be selective and sensitive enough to determine minor components. Chromatography has acquired a central role in food analysis, especially when combined to mass spectrometry. Conventional chromatography can present some limits in terms of resolving power or analysis time, that can be overcome, for example, using multidimensional chromatographic approaches.

As an alternative, innovative analytical techniques based on a shotgun MS approach could be a valid aid to obtain a fingerprint of different food products, building a database to be used in the determination of food authenticity and traceability study.

Different case studies will be presented.



info: dr. Irena Vovk irena.vovk@ki.si

Vljudno vabljeni / Kindly invited