

Advances in the Chemical Analysis of Food III

Burlington House
17th June 2022

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Programme

09:00	Registration with Tea/Coffee	
09:50	Welcome and Introduction	
Session 1 – Chair: Mr Lewis Jones (RSC Separation Science Group)		
10:00	Down to Earth: translating knowledge gained from planetary exploration into the chemical analysis of food	Dr Geraint (Taff) Morgan (The Open University)
10:40	What have the “robots” ever done for us: new approaches in automation of sample preparation	Dr Kathy Ridgway (Anatune)
11:00	Break and Coffee	
Session 2 – Chair: Dr Kathy Ridgway (RSC Food Group)		
11:30	From sweets, biscuits to chilli: my analytical journey in Flavour Science	Dr Nicole Yang (The University of Nottingham)
12:10	Battle of the brands: Using GC×GC–TOF MS to compare the VOC profiles of soft drinks	Dr Laura McGregor (Sepsolve)
12:30	Lunch and exhibition	
Session 3 – Chair: Alan Griffiths (Leco)		
13:30	50n Shades of Grey: Interpreting Untargeted Authenticity Tests	Mr John Points (John points consulting)
13:50	Non-targeted analysis – Beginning of a new era?	Mr Arne Dübecke (TCF ² - Tentamus Center for Food Fraud)
14:20	Strategies for the Analysis of Taints by GC(GC) QTOF	Mr Paul O’Nion (RSSL)
14:40	Break & Coffee	
Session 4 – Chair: Diane Turner (Anthias)		
15:00	Robust and reproducible chromatographic analysis of amino acids using a dedicated analyser	Dr Andreas Loebers (Avantor)
15:20	The Wonder of Hop- delivering sustainable, natural flavour impact to beer.	Totally Natural Solutions
16:00	Close	

Separation Science Group of the Royal Society of Chemistry

The Separation Science Group is the largest interest group in the Analytical Division of the RSC, with a broad remit that includes the following:

- Promote awareness of best in class practice and application separation sciences in industry and academia
- Organise National and International meetings
- Sponsor students (undergrads and postgrads) to attend meetings
- Sponsor prizes at meetings (best poster HTC, EXtech, EAP)
- Source of authoritative information on the separation sciences
- Knox Award.

For further information see <http://www.sep-sci.org.uk/>

Food Group of the Royal Society of Chemistry

The aims of the food group are to promote the role of chemistry in food and enable transfer and sharing of information and networking between academia and the food industry. This includes analytical, biochemical, chemical, physical, nutritional and toxicological aspects of food and food ingredients and the composition and relationships between structure and functionality throughout the entire food chain in a way to enhance sustainability and food and nutrition security.

- To foster an awareness of the importance of chemistry in the food chain.
- To encourage interactions between scientists and technologists engaged in food R&D.
- To help transfer such scientific research from ideas to applications.

Please see the RSC network pages or join our group on MyRSC for more information:

<http://www.rsc.org/Food>

<http://my.rsc.org/groups/home/238>