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Continuing Education University Programme

Mass Spectrometry in Food Safety

→ short.boku.ac.at/ulg-msf

BOKU University

Department of Agricultural Sciences

Institute of Bioanalytics and Agro-Metabolomics
→ boku.ac.at/en/agri/ibam

Interested? Questions?
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Mass Spectrometry in Food Safety
Continuing Education University Programme

Expertise in analytical techniques for the identification and quantification of food contaminants and residues

Growing concerns about food and feed safety are a consequence of the global market, climate change and increased public awareness of health and quality.

Liquid chromatography coupled with mass spectrometry (LC-MS) is one of the most selective and sensitive analytical techniques for the unambiguous identification and accurate quantification of food contaminants and residues. The multiplex capability of LC-MS allows the simultaneous determination of many different undesirable substances in food and feed.

While the instrumentation is expensive compared to other techniques, so-called multitoxin methods can save analysis time and operating costs.

Contents & Benefits

- highly specialised theoretical and practical knowledge for the analysis and evaluation of various problems related to food safety using mass spectrometry
- communicate this knowledge nationally and internationally and to link it to the latest findings in the field of food safety
- use the knowledge gained to understand LC-MS detection, method development, validation and application
- understand mass spectrometry and its application to increase food/feed safety as an equipment user/(laboratory) manager
- develop, apply and communicate new skills across disciplines in response to emerging threats
- work both independently and in small research or analysis teams
- communicate current results, MS methods and underlying principles to both specialist audiences and laypeople, answer questions about food safety at a scientific as well as a societal level

- **Participation Certificate**
- **Duration: 1 week**
- **Language: English**
- **Recognition: 2.5 ECTS credit points**
- **Participants: 15 max.**
- **Course Venue: BOKU University, Institute of Bioanalytics and Agro-Metabolomics, Tulln an der Donau**

Programme Director

Assoc. Prof. Dr. Franz Berthiller is a scientific expert at BOKU Institute of Bioanalytics and Agro-Metabolomics with research focus in Mass Spectrometry, Analytical Chemistry and Mycotoxins.

Who should attend

This course is designed for

- graduates in natural scientific and/or equivalent studies (e.g. B.Sc., M.Sc., PhD)
- professionals with a proven existing expertise in the field

▶ The number of participants is limited, all info, dates and registration here:
→ short.boku.ac.at/ulg-msf

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