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VENDOR SEMINAR:

The Quality of Food Characterized by Gas Chromatography

The quality of food characterized by gas chromatography

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It is written in the European General Food Law that "European citizens need to have access to safe and wholesome food of highest standards."(https://ec.europa.eu/food/horizontal-topics/general-food-law_en). To ensure these requirements different principles and procedure are in action to monitor the whole production chain of food and feed production. It also ensures a high level of protection of human life and consumers interests in relations to food but also ensures the effective functioning of the internal market. Last but not least the sensory perspective (hedonic quality) is very important for the acceptance or rejection of a product by consumers.

In this presentation I try to explain different aspects of food quality and safety and the requirements for analytical methods.

Gas chromatography is a technique which can provide useful information on

- Characterization of the main ingredients (mainly fats, but also carbohydrates and proteins)
- Aroma active compounds
- Undesired organic residues and contaminants

Several examples will demonstrate the applicability and the potential of various sample preparation methods in combination with one and two dimensional gas chromatography.