## November 6, 2019 (13:30–14:15)

Axel Semrau®

VENDOR SEMINAR:

# Automated Solutions for the Determination of Contaminants in Food – From Sample Prep to Analysis

### Is the MO in MOSH-MOAH really Mineral Oil, what about natural occurring Saturated and Aromatic Hydrocarbons?

*Wim Broer, NofaLab BV, NL 3115 JG Schiedam*

The analysis of MOSH/MOAH in edible oil and foodstuff is one of the most challenging problems in the analytics of food within the last years. To remove the natural occurring hydrocarbons from the sample a manual clean up step using AlOx is recommended. The presentation describes an automated method for this manual step using an HPLC pump. One topic is the check for robustness in a routine work. Another is to compare different types of edible oils.

### New automated methods for the analysis of 3-MCPD in edible oil and fat extracts

*Dr. Andreas Bruchmann, Axel Semrau GmbH & Co KG, 45549 Sprockhövel, Germany*

3-MCPD analysis is a very hot topic in all food labs. There are some systems in the field, which can automate the analysis according the AOCS Cd29c-13 method. This method is well known and works fast and reliable, but for certain requirements it is necessary to use another method. The presentation describes the automation according AOCS Cd29b-13 method and AOCS Cd29a-13 method. During the presentation data for a new method developed by Zwagerman et. al are shown.

The instrumental basis of the presented methods are the CHRONECT Workstations by Axel Semrau.