



Analytical methods for bioactive components in foods

Lecturer: Prof. Miguel Palma (University of Cadiz, Spain)

Course description:

Functional foods containing bioactive compounds will be introduced at the beginning of the course. From an analytical point of view, functional foods is a special kind of samples, because of in some cases they must be analyzed on line, without sample pre-treatment and without sample modifications, therefore both fast method and reference analytical methods must be developed. On the other hand, another functional food samples can be destroyed during the analysis. Moreover, depending on the chemical structure of bioactive compounds and how they have been added to the food, the most adequate analytical methodology can be different. Several analytical methodologies including both chromatographic methods and spectrophotometric methods for the analysis of bioactive compounds in food will be presented. Finally, regarding spectrophotometric methods, some exercises about multivariate calibration methods using real data will be proposed then solved.

Syllabus of the lecture:

- 1. Functional food analysis
- 2. Chromatographic methods
- 3. Spectroscopic methods
- 4. Sample preparation

TERMINY WYKLADÓW			
Data	Dzień tygodnia	Godzina	Sala
17 marzec 2014	Poniedziałek	12-15	LUWR (Chemia A)
18 marzec 2014	Wtorek	12-15	LUWR (Chemia A)
19 marzec 2014	Środa	12-15	LUWR (Chemia A)
20 marzec 2014	Czwartek	12-15	LUWR (Chemia A)
21 marzec 2014	Piątek	12-15	LUWR (Chemia A)