

Chemical Analysis of Foods and Raw Materials

Francesca Masino – francesca.masino@unimore.it

Giuseppe Montevocchi – giuseppe.montevocchi@unimore.it

<http://www.biogest-siteia.unimore.it/>

Catalogue of Expertise, Research Projects and Contracts

RESEARCH ACTIVITIES

- Chemical quality assessment of raw materials
- Chemical quality assessment of semi-finished and finished products
- Development of mitigation strategies for exogenous and process-derived contaminants in foods

The collage illustrates various research activities. Top left: A man in a lab coat stands next to a laboratory instrument. Top center: A funnel pours green liquid into a container. Top right: A diagram shows the analysis of 7-KC (cholesterol oxidation products) using QuEChERS and LC-MS-TripleQuad. Bottom left: A diagram shows the analysis of Alternaria mycotoxins from a tomato using QuEChERS and LC-MS-TripleQuad, identifying Tenuzoic acid. Bottom center: A laboratory instrument is shown. Bottom right: Two people in lab coats work in a laboratory setting.

SERVICES OFFERED

- Characterization of raw materials, ingredients and food products (Proximate analysis of food products);
- Profiles of volatile compounds (VOCs), phenolic compounds, pigments, amino acids, fatty acids and minerals;
- Proximate analysis of food products;
- Sensory and texture characterization.