

November 8, 2017 (13:30-14:15)



VENDOR SEMINAR:

Recent Advancements in Ambient Ionisation Technology for Food Authenticity and Profiling

Advances in Rapid Evaporative Ionisation Mass Spectrometry - a disruptive technology for the food testing industry?

Sara Stead, Waters Corporation, Stamford House, Altrincham Road, Wilmslow, SK9 4AX, UK

The advent of ambient ionization mass spectrometric (AIMS) methods remove most of the constraints associated with sample preparation and have opened new opportunities for point-of-control monitoring for food analysis. The spectral profiles generated from these methods are highly characteristic of the type, origin, age, etc. of the sample, which make these approaches excellent for rapid profiling analysis. The MS spectral information can be used as a 'fingerprint' for the identification of critical attributes associated with both the genetic origin and environmental exposure of the sample.

Rapid Evaporative Ionization MS (REIMS) was originally developed as a direct combination of electrosurgery (surgical diathermy) and MS, for the intraoperative identification of cancerous tissue and surgical margin control. However, it has become clear from extensive collaborative studies with the food testing industry that the method can equally be used for the instantaneous characterisation of meat and fish as well as practically any water-containing food commodity and has potential for the development of an automated at-line testing platform.

Join us during the Waters Innovation session to find out more about the advances in instrumentation, software and proof-of-principle applications and making it possible to address various food industry challenges such as; the detection of boar taint in pigs (carcass grading); authenticity of Protected Designation of Origin (PDO) products and detection of milk from mastitis infected cows.