

Who should participate?

- Laboratory chemists engaged in daily routine work involving speciation analysis
- Laboratory managers who wish to become familiar with state-of-the-art techniques in speciation analysis for food products

Course objectives

The security and quality of food is an important issue in the modern society. To assess the food security and quality knowledge not only on trace element concentration but also on their chemical forms i.e. on the element species is mandatory. This training course aims to introduce the state of the art on speciation analysis in foodstuffs.

Analytical methods for speciation analysis with practical applications to arsenic and selenium species and also legal regulations will be covered. The small group of participants (max. 10) allows intensive practical exercises in the laboratory.

Participation fees

Participation fees (Euro 1140,-) include lunches, seminar drinks, course notes and a confirmation of participation.

Registration

Please use the registration card of this flyer or register in writing to the address given below, stating:

- date and title of training workshop
- your name, first name, title
- your affiliation and contact details

Your registration should have reached us October 24th 2005 at the latest. However, since the number of participants is very limited early registration is recommended. Your registration will become binding by the written confirmation of the workshop organiser. For further inquiries and registration at short notice please call: ++49 (0251) 83 366 59 or email or fax to the contact given below.

Conditions of cancellation

When written cancellation of participation is received more than 21 days prior to the workshop date, refund of the course is subject to a handling fee of Euro 75.-. For later cancellations no refund is possible. Substitutes can be nominated at any time for a registered person.

Payments

Are to be made after receipt of the invoice.

Changes

Course program may be subject to changes for technical or organisational reasons. The organisers reserve the right to shift or cancel the Training Course in case of insufficient participation.

Accommodation

A list of hotels will be enclosed to your confirmation of registration by which you can book a hotel. Information is also available on the web site for this course.



EVISA

Training course

Other EVISA Training Courses:

- 12.-13.09.2005 Arsenic Speciation in Foodstuffs and Water in Relation to Legislative Requirements
- 12.-15.09.2005 Speciation analysis applied to environmental issues
- 19.-20.10.2005 Fundamentals of Coupling Techniques in Speciation Analysis
- 21.10.2005 Organic Mass Spectrometry in Speciation Analysis
- 14.-15.11.2005 Selenium Speciation in Foods and Food Supplements
- 05.-08.12.2005 Speciation analysis applied to industrial issues
- 23.-24.02.2006 Accuracy and Quality Assurance in Speciation Analysis by IDMS

For a complete seminar program please visit www.speciation.net, your up-to-date information source for speciation analysis!

Speciation analysis and food security

November, 24-25, 2005
Pau, France



European Virtual Institute for Speciation Analysis
EVISA office: University of Muenster
Corrensstrasse 30, D-48149 Münster
Dr. Wolfgang Buscher
Telefon: ++49 (0251) 83 366 59
Fax: ++49 (0251) 83 360 13
E-Mail: Wolfgang.Buscher@uni-muenster.de
Internet: www.speciation.net

Co-organised by:
EVISA
LCABIE - Université de Pau - CNRS



Complete this form and register by fax:
++49 251 83 - 360 13
or by mail, using a window envelope.

I register

herewith to the Training Course
„Speciation analysis and
food security“

November, 24 - 25, 2005 in
Pau, France.

The registration fee is Euro 1140,-
(no tax applicable) I acknowledge
the conditions for participation.

Title:

First Name:

Family Name:

Company:

Department:

Street:

Area Code:

Fon:

Fax:

Date, Signature:

European Virtual Institute for Speciation Analysis (EVISA)
University of Muenster
Attn. Dr. Wolfgang Buscher
Corrensstrasse 30

D-48149 Münster, Germany

Course Program

Speciation analysis
and food security

Course Program

1st day
November, 24, 2005
9.00 -17.00 hrs

- Welcome and registration: 9:00-9:30 h
- Introduction to speciation analysis in foodstuffs
- Legal regulations
- Certified reference materials
- Sample preparation for species analysis in food (part 1)
- Arsenic species in seafood and drinking water
- Practical exercises on arsenic speciation analysis
by HPLC-ICP MS

2nd day
November, 25, 2005
9.00 -17.00 hrs

- Sample preparation for speciation analysis in food (part 2)
- Selenium species in yeast, eggs and animal food
and food additives
- Practical exercises on selenium speciation analysis
by HPLC-ICP MS

Course Venue

LCABIE,
Laboratoire de Chimie Bio Inorganique et Environment,
Helioparc, 2, Avenue du President Angot,
F-64053 Pau, France

Course instructors and their field of expertise:

Joanna Szpunar
LCABIE

metallomics, selenium speciation, food analysis

Ryszard Lobinski
LCABIE

metallomics, hyphenated techniques, general aspects

Sandra Mounicou
LCABIE

sample preparation, food analysis

Comprehensive course notes are included in the workshop fees.

Contact and further information

EVISA office, University of Muenster
Corrensstrasse 30, D-48149 Münster
Dr. Wolfgang Buscher
Telefon: ++49 (0251) 83 366 59
Fax: ++49 (0251) 83 360 13
E-Mail: Wolfgang.Buscher@uni-muenster.de
Internet: www.Speciation.net

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