#### 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.

#### Change

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.



**FVISA** 

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-todate information source for speciation analysis!

# Speciation analysis and food security

November, 24-25, 2005 Pau, France



# evisa

European Virtual Institute for Speciation Analysis

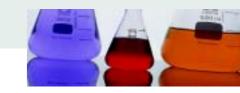
EVISA office: University of Muenster Corrensstrasse 30, D-48149 Münster

Dr. Wolfgang Buscher

Telefon: ++49 (0251) 83 366 59 Fax: ++49 (0251) 83 360 13

E-Mail: Wolfgang.Buscher@uni-muenster.de

nternet: www.speciation.ne









I register herewith to the Trainir "Speciation analysis and food security"  Company:  Department:  Street:  First Name:  Food:	Date, Signature:
I register herewith to the Training Course Speciation analysis and food security."  e: First Name: aartment: acode:	
■ November, 24 - 25, 2005 in Pau, France. ■ The registration fee is Euro 1140, (no tax applicable) I acknowledge the conditions for participation.	

Course Program

Speciation analysis and food security

# 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

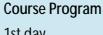
Dr. Wolfgang Buscher

Telefon: ++49 (0251) 83 366 59 Fax: ++49 (0251) 83 360 13

E-Mail: Wolfgang.Buscher@uni-muenster.de

Internet: www.Speciation.net

EVISA European Virtual Institute for Speciation Analysis: Funded under Contract No. G7RT-CT-2002-05112 within the EC Program "Growth"



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

