

TACKLING THE CHALLENGE OF MOSH AND MOAH ANALYSIS IN FOOD USING ADVANCED CHROMATOGRAPHIC TECHNIQUE

Giorgia Purcaro, , Aleksandra Gorska, Grégory Bauwens

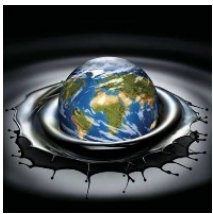
Gembloux Agro Bio-Tech, University of Liège, Belgium

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19th Euro Fed Lipid Congress and Expo

Fats, Oils and Lipids: Fats, Oils and Lipids: from Raw Materials to Consumer Expectations

17-20 September 2023, Poznan, Poland



MINERAL OIL HYDROCARBONS (MOH): DEFINITION*

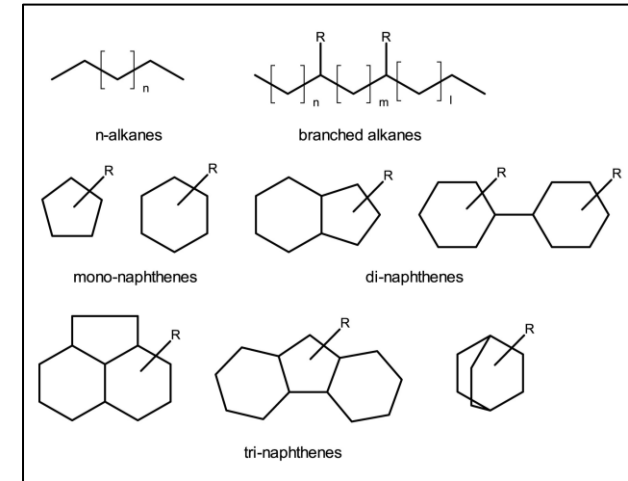
a wide range of products deriving from petroleum distillation fractions

Containing mainly:

MOSH

Mineral oil saturated hydrocarbons

- n-alkane
- isoalkane
- cycloalkane

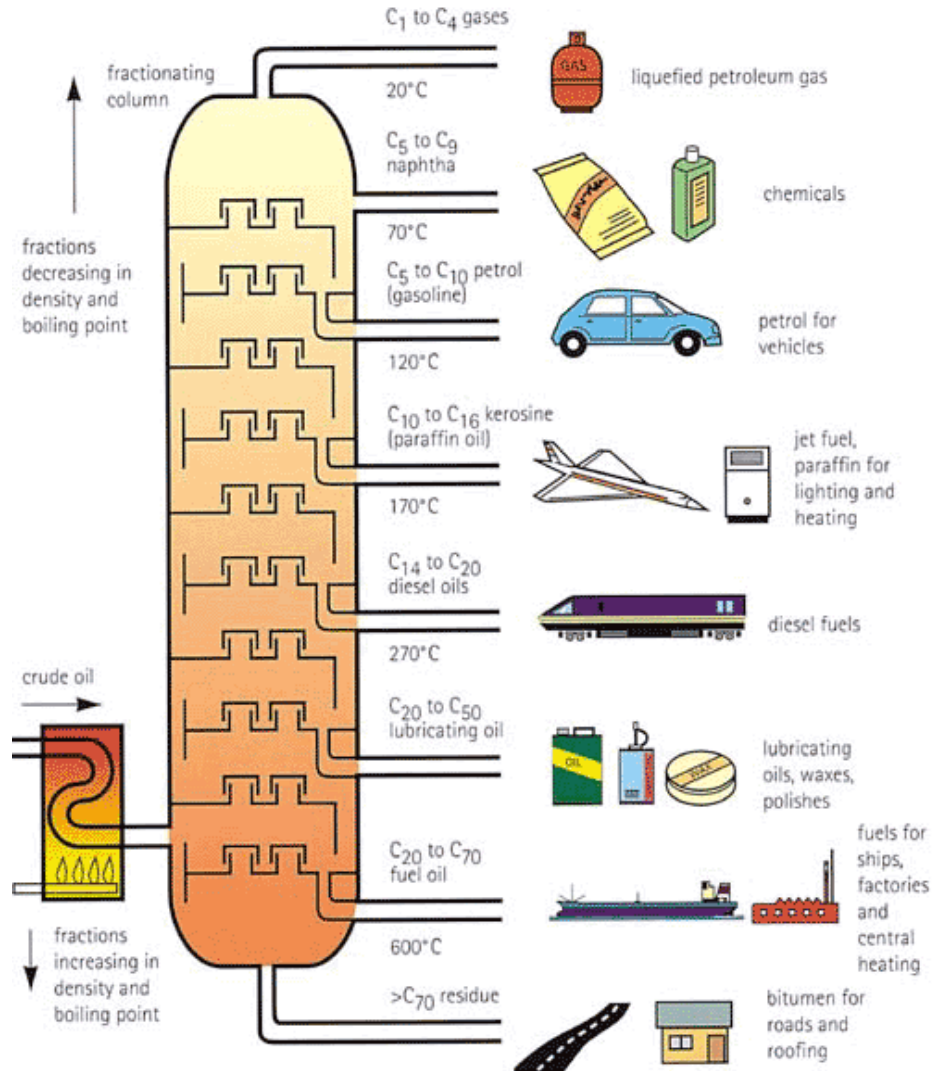
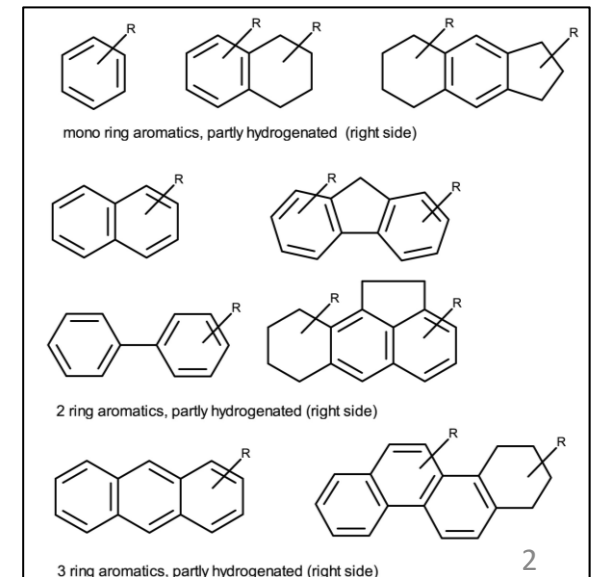


MOAH

Mineral oil aromatic hydrocarbons

May contains also:

- Aromatic hydrocarbons, mainly alkylated



*Biedermann M, Fiselier K, Grob K Aromatic hydrocarbons of mineral oil origin in foods: Method for determining the total concentration and first result. J Agric Food Chem. 2009;57:8711- 21.

○ 1989



LC-GC&MOH

Original Research Papers

Partially Concurrent Eluent Evaporation with an Early Vapor Exit; Detection of Food Irradiation through Coupled LC-GC Analysis of the Fat

Maurus Biedermann, Konrad Grob*, and Werner Meier
Kantonales Labor, P. O. Box, CH-8030 Zürich, Switzerland



1989



2008/2009



LC-GC&MOH

Original Research

Partially Concurrent Eluent Evaporative
Exit; Detection

Anal

Mauru:
Kanton:



European Food Safety Authority

ABOUT NEWSROOM TOPICS RESOURC



Migration of mineral oil from packaging materials to foodstuffs

BfR Opinion No. 008/2010, 09 December 2009



Risiken erkennen – Gesundheit schützen

[Home](#) / [Newsroom](#) / [Sunflower oil: contamination with mineral oil from Ukrain...](#)

Sunflower oil: contamination with mineral oil from Ukraine - Update

Published: 28 April 2008



LC-GC&MOH

Original Research
Partially Concurrent Eluent Evaporative
Exit; Detection
Ana



Mauri
Kantoni



EFSA Journal 201

SCIENTIFIC OPINION

Scientific Opinion on Mineral Oil Hydrocarbons in Food¹

EFSA Panel on Contaminants in the Food Chain (CONTAM)^{2,3}

European Food Safety Authority (EFSA), Parma, Italy

This scientific output, published on 28 August 2013, replaces the earlier version published on 6 June 2012*.

- Improvement of the analytical methods is recommended.
- Future monitoring should **distinguish between MOAH and MOSH**, and between **subclasses of MOSH** based on carbon numbers and chemical structures.

LC-GC&MOH

- 1989 →
- 2008/2009 →
- 2012 →

Original Research
Partially Concurrent Eluent Evaporative
Exit; Detection
Ana



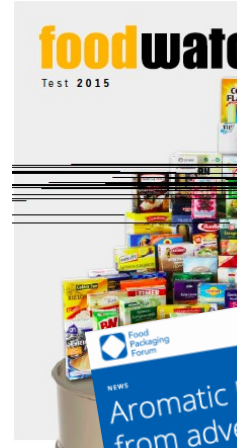
EFSA Journal 201

NEWS | 24.10.2019

foodwatch Laboratory Tests: Suspected Carcinogenic Mineral Oil Residues in Baby Milk

2019

MINERAL OIL IN FOODS



Board with mineral oils: online petition launched to call for EU-wide...

RELATED ARTICLES

ESFA publishes opinion on mineral oils

Printing ink components identified in food stuff

Acromatic Mineral Oils measured in chocolate from...

Need for inclusion of migration risk...

Stiftung Warentest: Öl-Rückstände in Adventskalendern

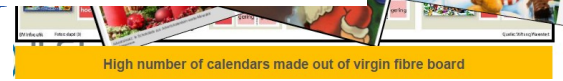
Stiftung Warentest: Öl-Rückstände in...

Adventskalender

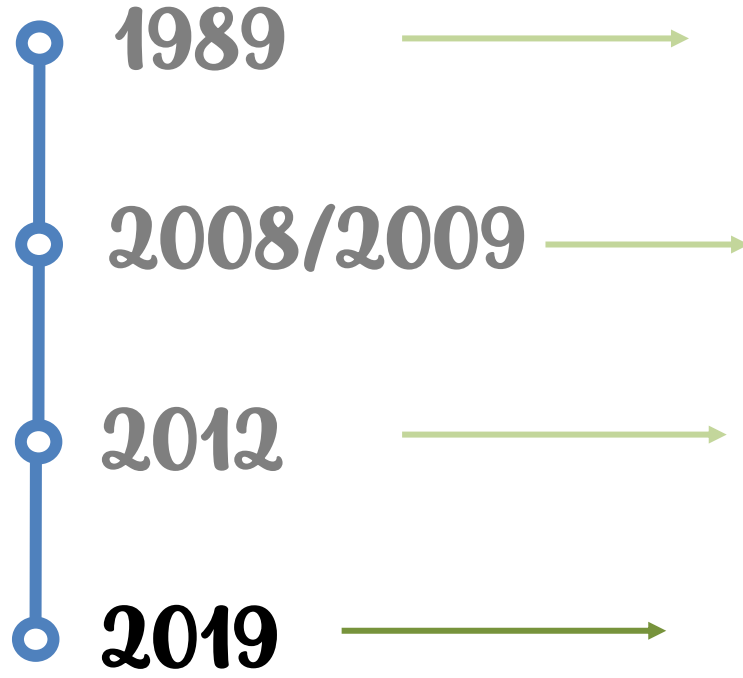
Adventskalender: 24 Kalender getestet und bei neun Produkten von Verke...

Adventskalender: Adressen vieler zurück und erstell' Kalender

The German Consumer I...
chocolate of 9 advent ca...
calendars. Some calend...
chocolate. The agency...
culprit. Recycled paper...
printed Christmas motives may be pe...
carcinogenic. The other types of mineral oils present in the...
inflammation in the liver in animal studies. Overall, Stiftung Warentest had found...
single one of the 24 advent calendars tested and further encountered benzophenone in one calend...



High number of calendars made out of virgin fibre board



LC-GC&MOH

Original Research
Partially Concurrent Eluent Evaporative
Exit; Detection
Analytical



TECHNICAL REPORT



APPROVED: 15 November 2019
doi:10.2903/sp.efsa.2019.EN-1741

Rapid risk assessment on the possible risk for public health due to the contamination of infant formula and follow-on formula by mineral oil aromatic hydrocarbons (MOAH)

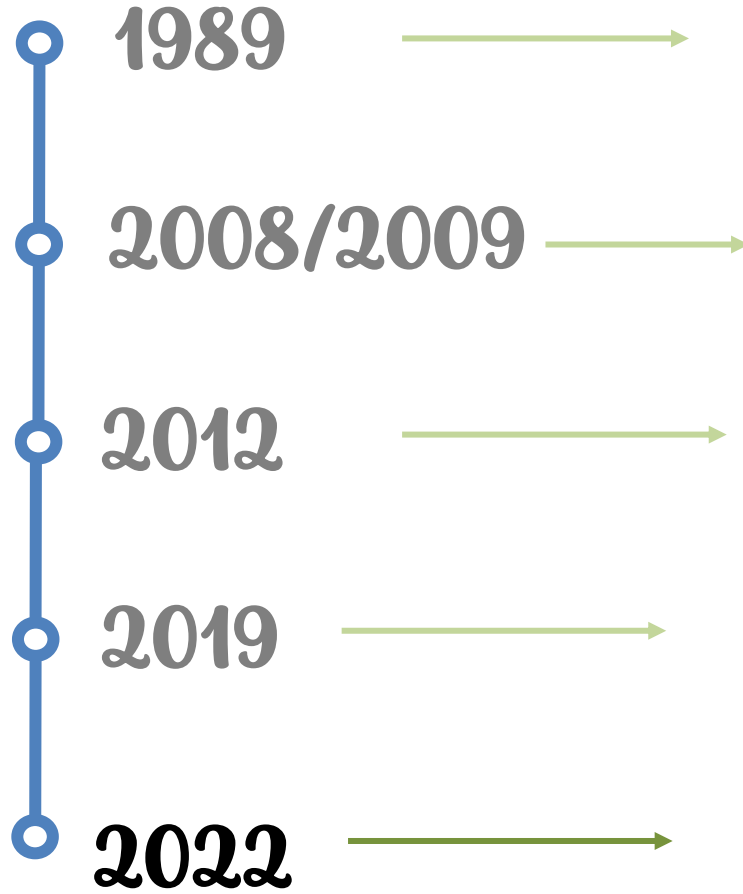
Tests: Suspected Carcinogenic Baby Milk

This scientific output, published on 28 August 2013, is
2012*.

Recommendations

- Analytical methods to **identify 3-7 PAC should be routinely applied when MOAH are detected in food.**





LC-GC&MOH

Original Research
Partially Concurrent Eluent Evaporative
Exit; Detection
Analytical



TECHNICAL REPORT



EFSA Panel on Contaminants
2019

APPROVED: 15 November 2019
doi:10.2903/sp.efsa.2019.EN-1741

EFSA
Proposed
Carcinogenic



EUROPEAN COMMISSION

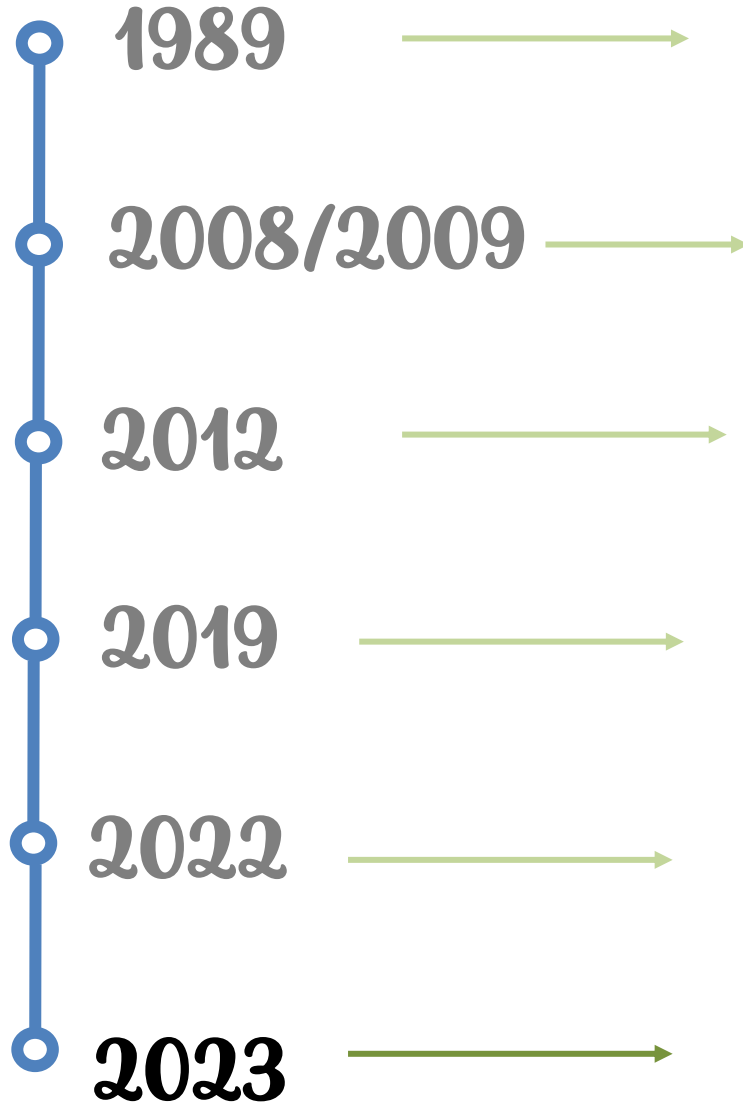
Health and Food Safety Directorate General

sante.g.3(2022)8681453

Standing Committee on Plants, Animals, Food and Feed
Section Novel Food and Toxicological Safety of the Food Chain
19 October 2022



EU set a *de facto* limits of for Total MOAH, which is 2 mg/kg for fats an oils



LC-GC&MOH

Original Research
 Partially Concurrent Eluent Evaporative
 Exit; Detection
 Analysis



TECHNICAL REPORT



1201

SCIENTIFIC OPINION



Selected Carcinogenic

ADOPTED: 12 July 2023
 doi: 10.2903/j.efsa.2023.8215

Update of the risk assessment of mineral oil hydrocarbons in food

EFSA Panel on Contaminants in the Food Chain (CONTAM),
 Dieter Schrenk, Margherita Bignami, Laurent Bodin, Jesús del Mazo, Bettina Grasl-Kraupp,
 Christer Hogstrand, Laurentius (Ron) Hoogenboom, Jean-Charles Leblanc,
 Carlo Stefano Nebbia, Elsa Nielsen, Evangelia Ntzani, Annette Petersen, Salomon Sand,
 Tanja Schwerdtle, Christiane Vleminckx, Heather Wallace, Jan Alexander,
 Christophe Goldbeck, Konrad Grob, Jose Ángel Gómez Ruiz, Olaf Mosbach-Schulz,
 Marco Binaglia and James Kevin Chipman



2023

ADOPTED: 12 July 2023
doi: 10.2903/j.efsa.2023.8215

**Update of the risk assessment of mineral oil hydrocarbons
in food**

Generation of further data for the refinement of the risk assessment was recommended:

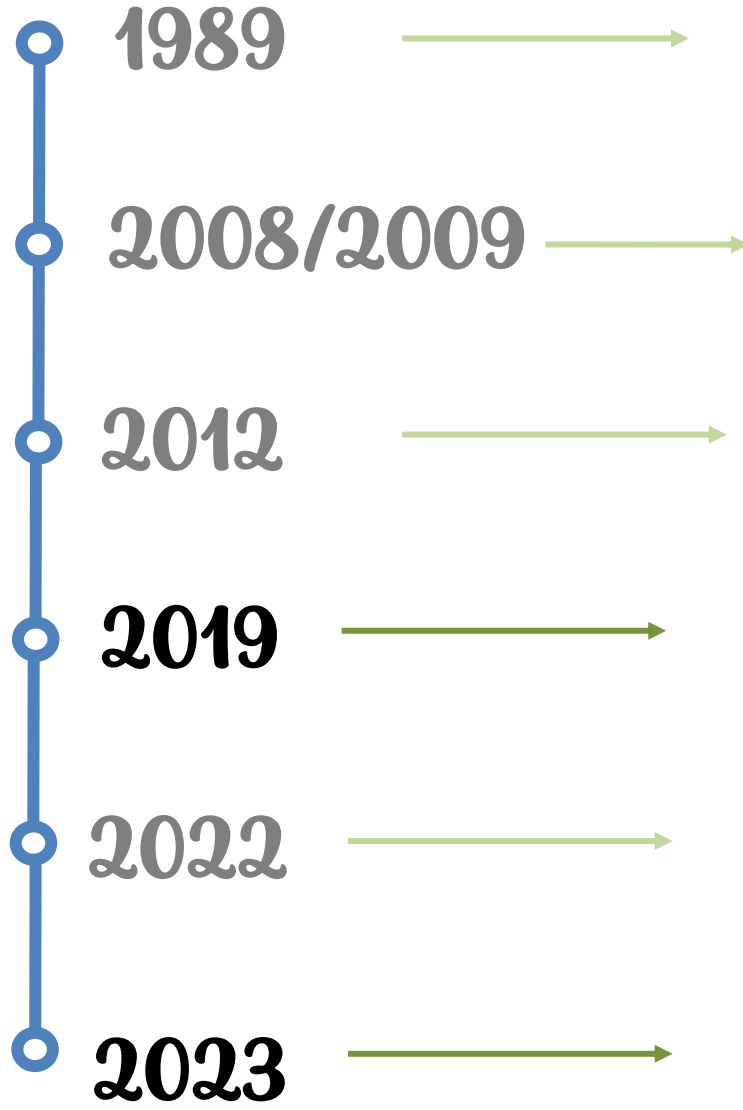
MOSH

MOAH

➤ **Improvement of analytical methodology**

for better characterisation of MOSH&MOAH and **consistency in reporting**

- **Generally considered of no concern at the concentration found.**
- **More data on human MOSH tissue concentrations or development and use of biomarkers of exposure** are needed, particularly from individuals born after 1995.
- **Sources of food contamination should be investigated when MOAH are detected.** To this end, **more selective and sensitive analytical methods should be implemented.**
- **More data on MOAH composition by aromatic ring number in food are needed, in particular with respect to the levels of 3- or more ring MOAH**
- **The contribution from the environment needs further investigation.**



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JRC TECHNICAL REPORTS

European Commission

Guidance on sampling, analysis and data reporting for the monitoring of mineral oil hydrocarbons in food and food contact materials

efsa
European Food Safety Authority
Supporting Publications

ISSN 1831-

JRC TECHNICAL REPORTS

Update of the risk assessment of mineral oil hydrocarbons in food and food contact materials - 2nd Edition

EFSA Panel of Experts on Mineral Oil Hydrocarbons
Dieter Schrenk, Margherita Iannace, Christer Hogstrand, Carlo Stefano Nebbia, Elsa Tardaguerra, Tanja Schwerdtle, Christophe Goldbeck, Kees van Marrewijk

In the frame of Commission Recommendation (EU) 2017/84

S. Bratinova, P. Robouch, E. Hoekstra

2023

BfR
Risiken erkennen – Gesundheit schützen

Suspected Carcinogenic
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Guidance on sampling, analysis and data reporting for the monitoring of mineral oil hydrocarbons in food and food contact materials - 2nd Edition

In the frame of Commission Recommendation (EU) 2017/84

S. Bratinova, P. Robouch, E. Hoekstra

2023

✓ Need for matrix-tailored sample prep protocols

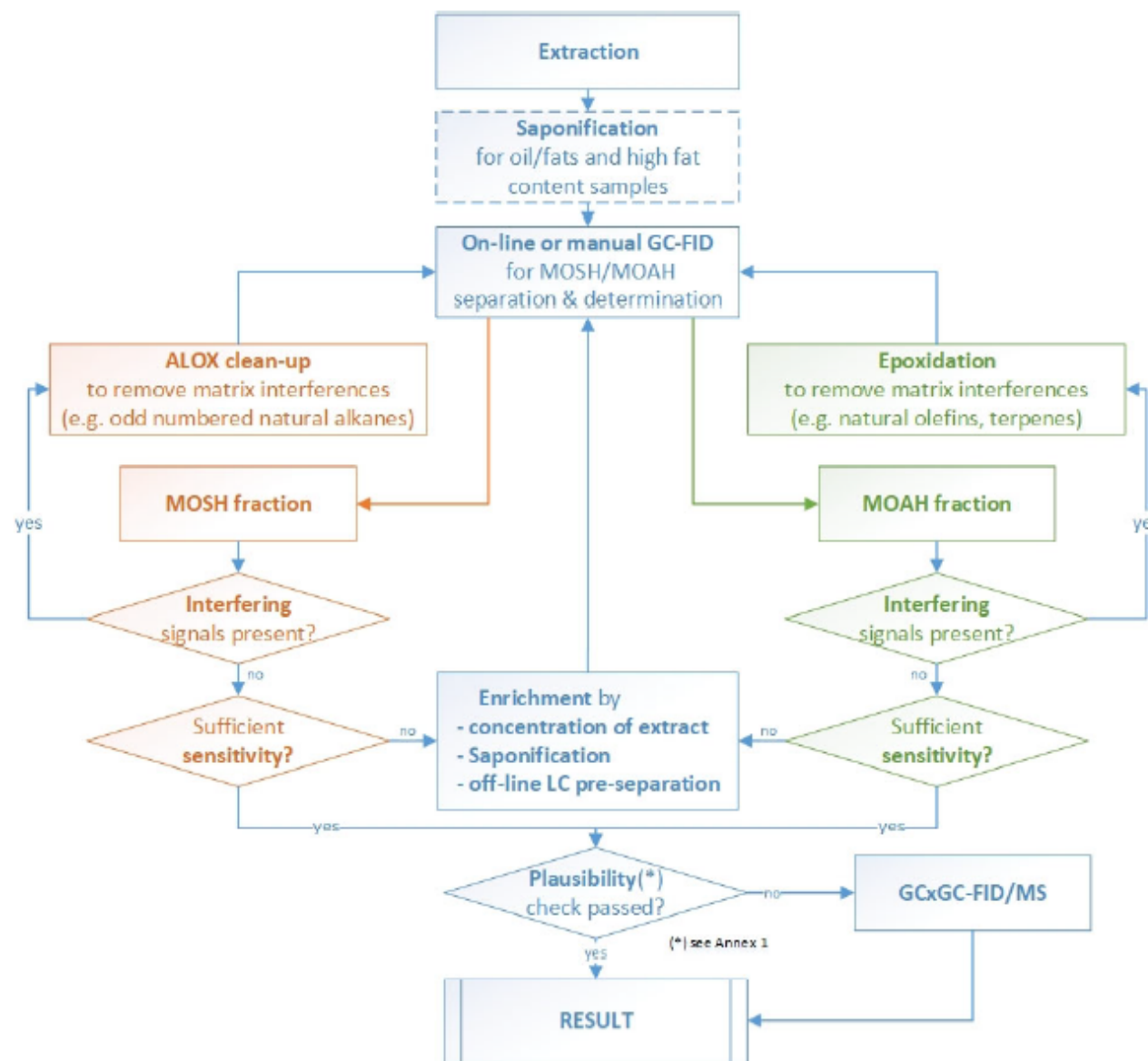
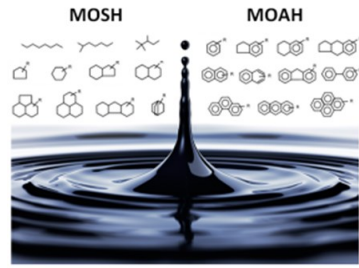


Figure 5 Decision tree on the use of auxiliary methods.

Is the data reliable?



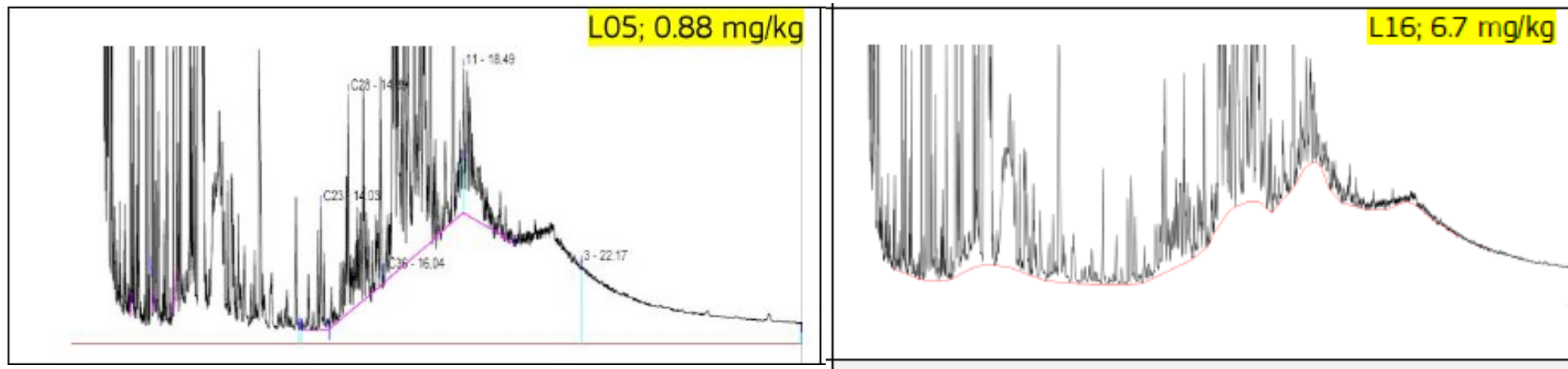
Sample Preparation

Data Interpretation

Data Integration

20% of total variability

Riding peaks subtraction



Is the data reliable?



JRC TECHNICAL REPORT

Mineral oil in infant formulas
- guidelines for integrating chromatograms

JRC IF 2021-04: a virtual inter-laboratory comparison

Robouch P., Bratnova S., Goncalves C., Karasek L., Beldi G., Senaldi C., Valzacchi S. and Hoekstra E.

2022

Sample Preparation

Data Interpretation

20% of total

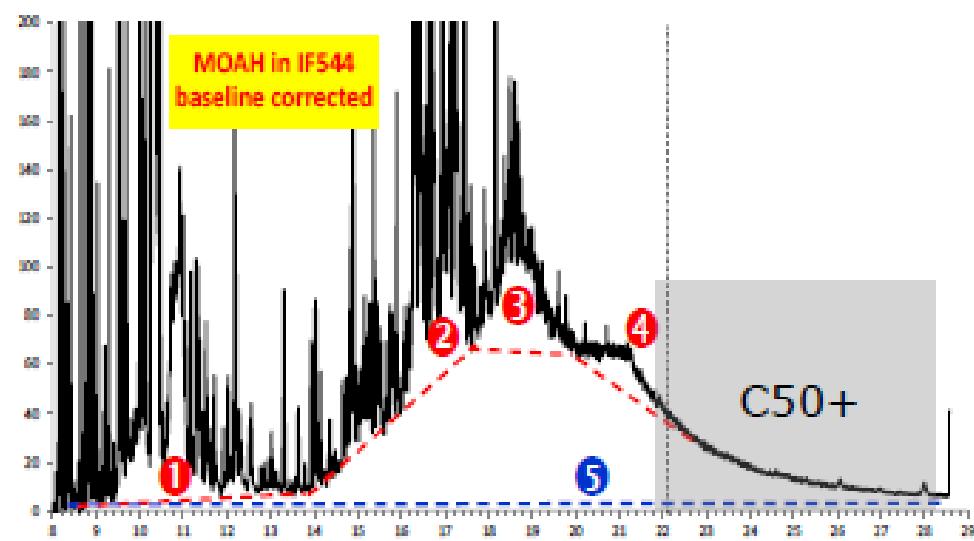
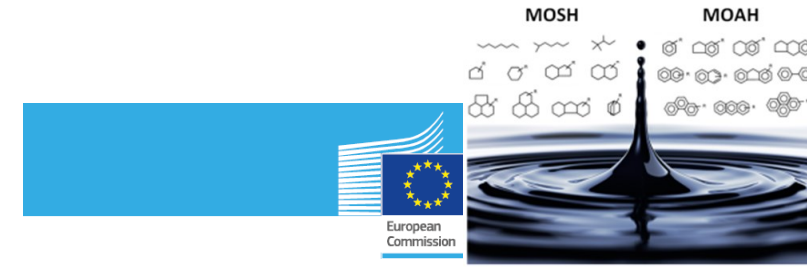


Figure 3: MOAH in IF 544 chromatograms - Comparison of different integration approaches presented by laboratories having reported total mass fractions of MOAH (C10-C50) ranging from 0.88 to 6.7 mg/kg.

← The last chromatogram (on the left) highlights various RT regions to be considered (1 to 5), while the table below summarises the riding peaks/humps included (yes, no, or partially) by the laboratories.

6.7 mg/kg

Is the data reliable?



Sample Preparation

Data Interpretation

Data Integration

JRC TECHNICAL REPORT



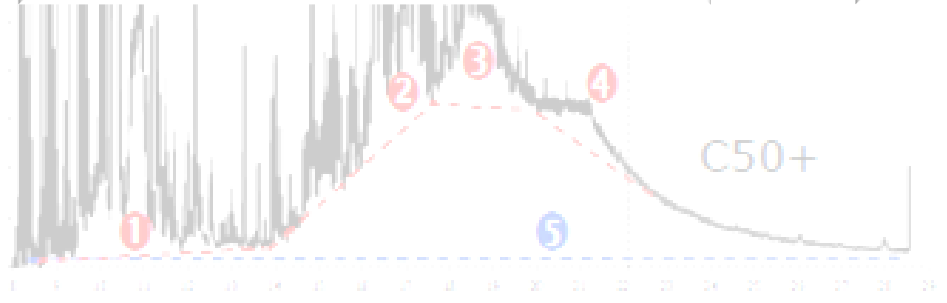
20% of total variability

JRC IF 2021-04: a virtual inter-laboratory comparison

- ✓ Improvement
- ✓ Standardization is needed

- ✓ Extra information
- ✓ Improvement sample prep

- ✓ Harmonization



← The last chromatogram (on the left) highlights various RT regions to be considered (1 to 5), while the table below summarises the riding peaks/humps included (yes, no, or partially) by the laboratories.

2022
5.7 mg/kg

✓ Need for matrix-tailored sample prep protocols

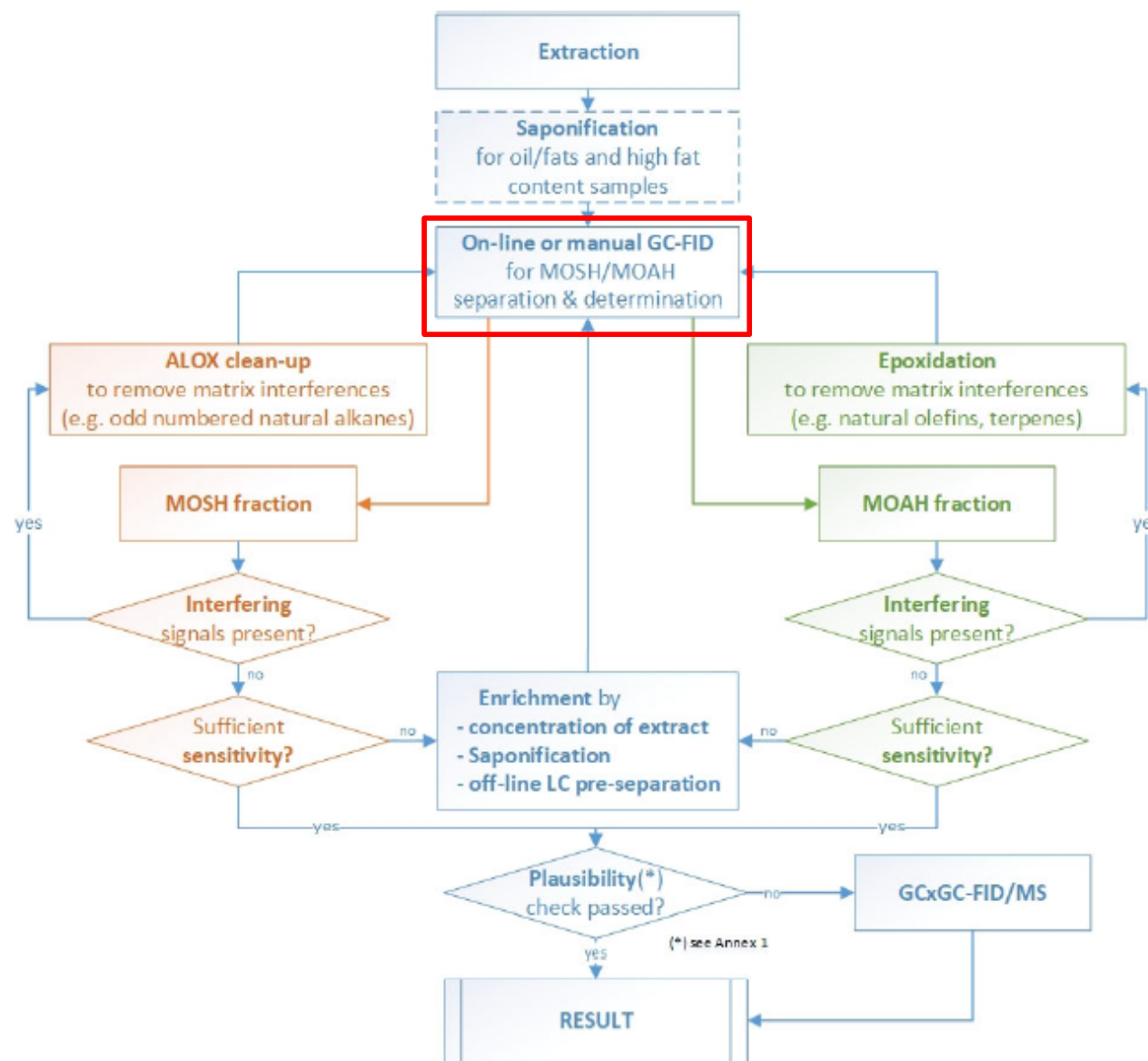
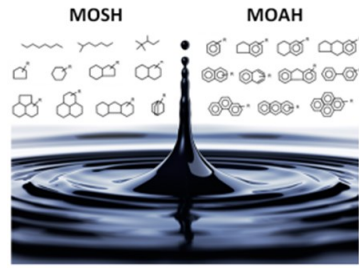


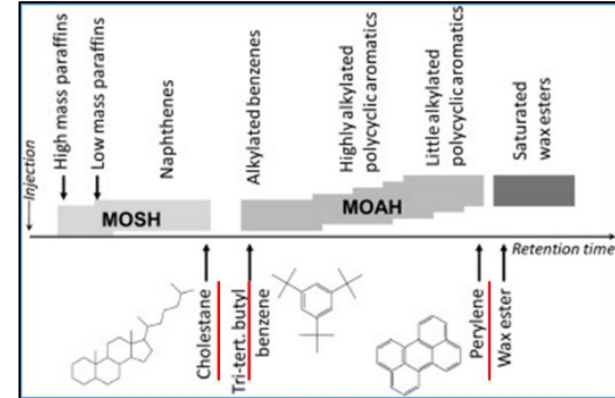
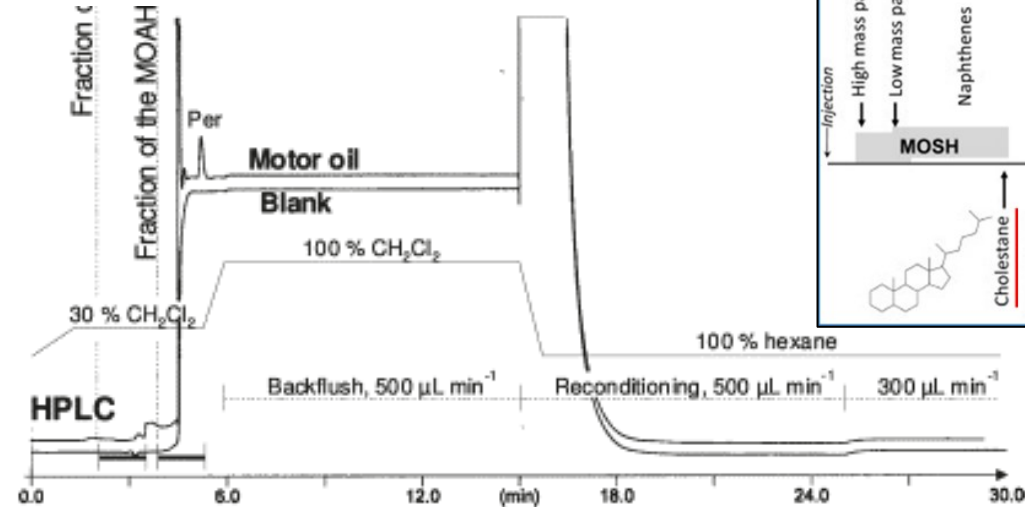
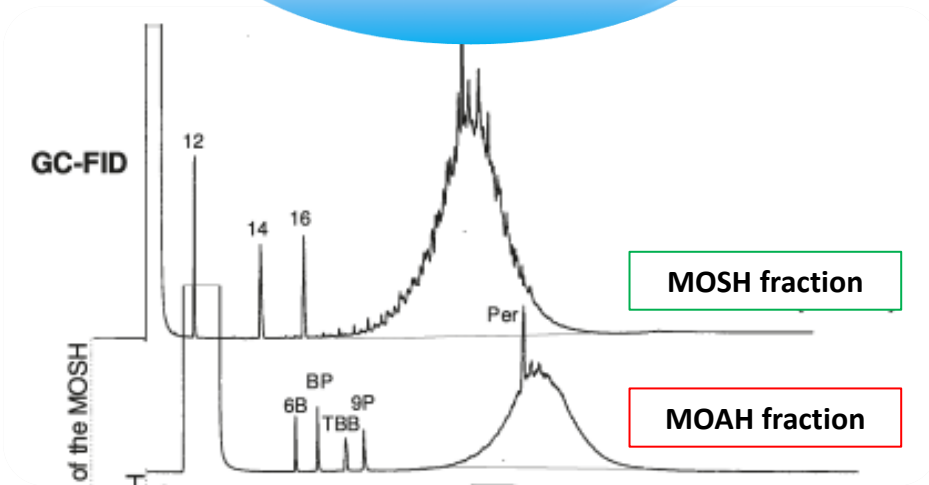
Figure 5 Decision tree on the use of auxiliary methods.



MOH

LC-GC

ROUTINE METHOD



+ C11, C13 and CyCy (cyclohexylcyclohexane)

C11/CyCy

loss of volatiles

C13/CyCy

possible coelution

CyCy

quantification

+ 5B (pentyl benzene), 1MN (1-Me Na) and 2MN (2-Me Na)

5B

loss of volatiles

1MN=2MN

possible coelution/

quantification

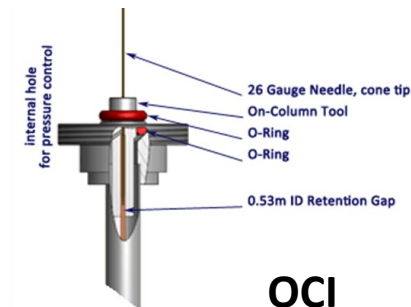
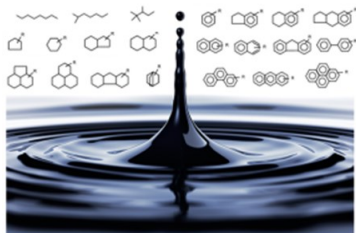
C10-C50

2021

MOH AND MULTIDIMENSIONAL TECHNIQUES

MOSH

MOAH



MOH

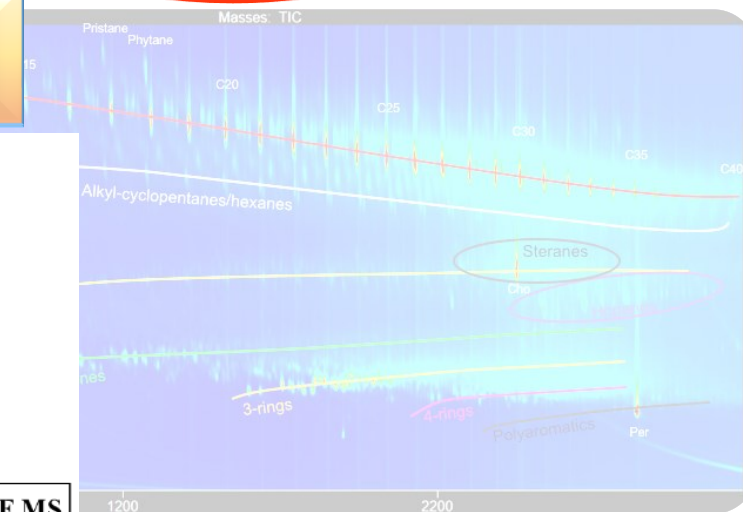
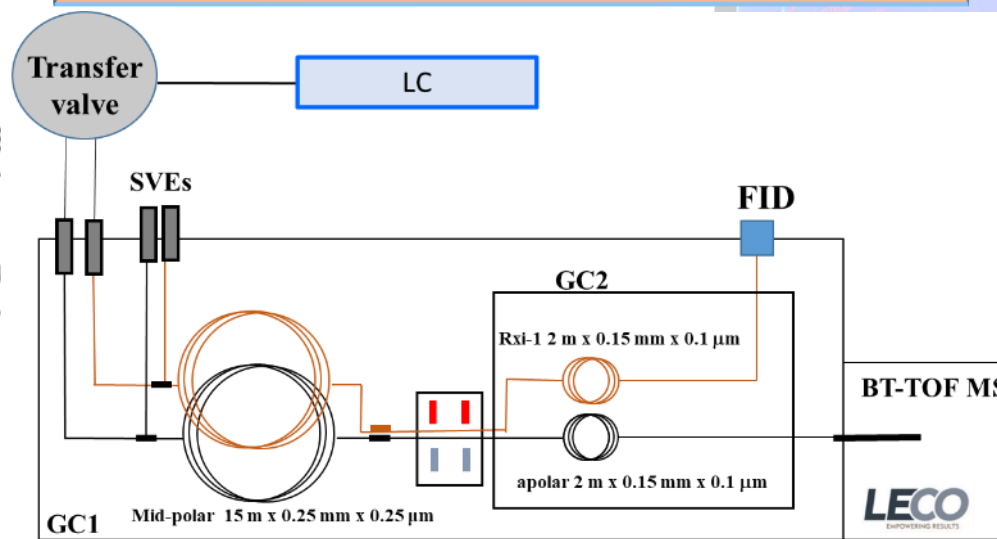
LC-GC

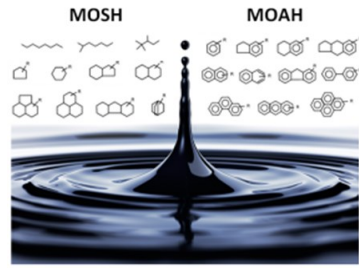
GC×GC

ROUTINE METHOD

CONFIRMATORY METHOD

LC-2GC×GC-FID/MS



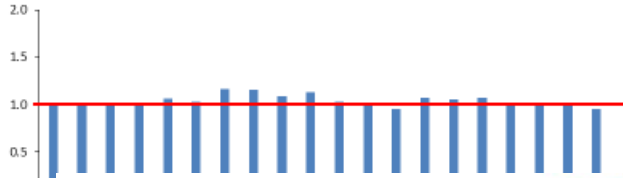


Quantification

Paraffin Mixture + n-Alkanes Mix

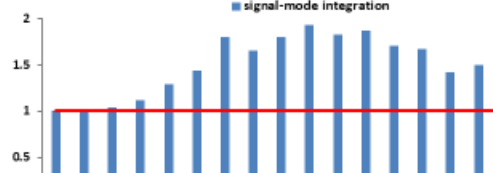
LC-GC-FID

1D

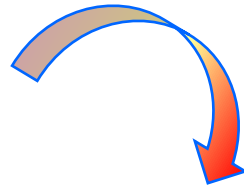


LC-GC×GC-FID

2D

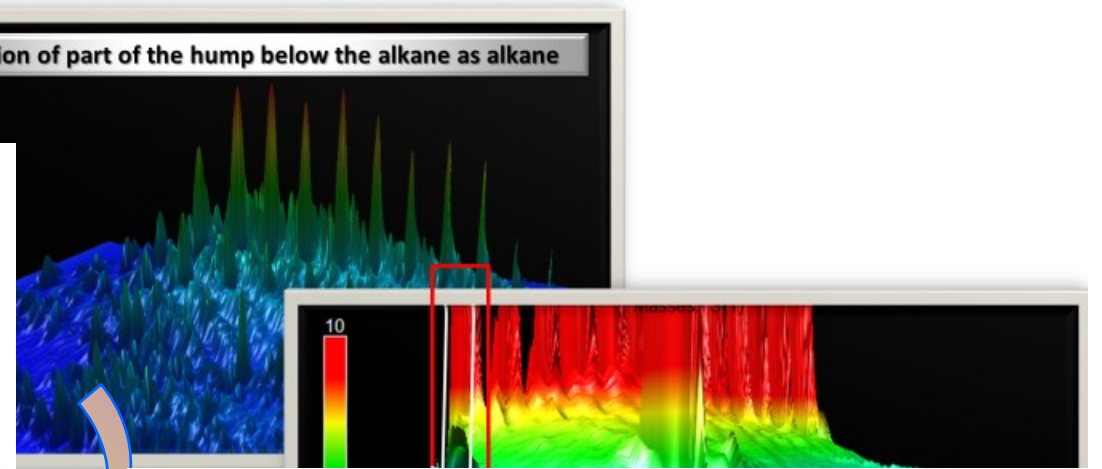
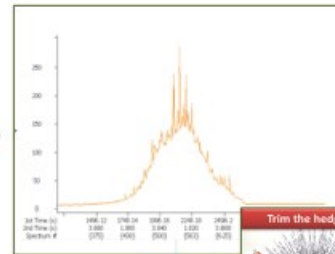
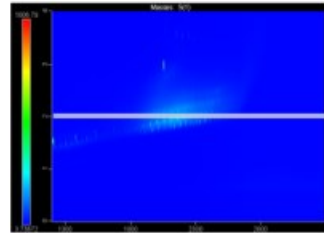


Quantification LC-GC×GC-FID

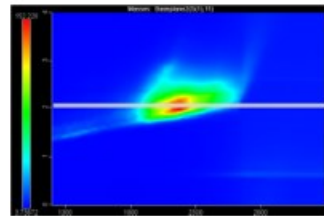
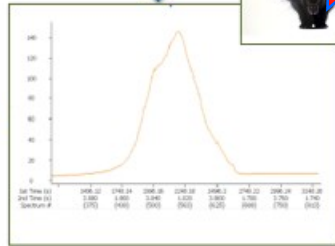


Integration of part of the hump below the alkane as alkane

Quantification LC-GC×GC-FID*



Journal of Chromatography A 1643 (2021) 462044



*patent pending



Contents lists available at ScienceDirect

Journal of Chromatography A

journal homepage: www.elsevier.com/locate/chroma



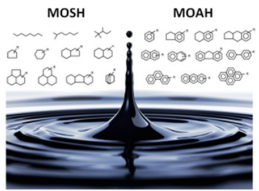
Mineral oil saturated and aromatic hydrocarbons quantification:
Mono- and two-dimensional approaches

Grégory Bauwens^a, Sebastiano Pantó^b, Giorgia Purcaro^{a,*}

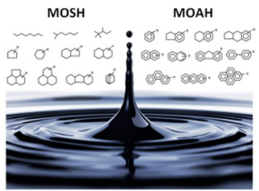
^aAnalytical Chemistry Lab, Gembloux Agro-Bio Tech, University of Liège, Gembloux, 5030, Belgium
^bLECO European Application and Technology Center (EATC), Berlin, Germany



LC-GC×GC-FID VALIDATION



LC-GC×GC-FID VALIDATION



JRC TECHNICAL REPORT

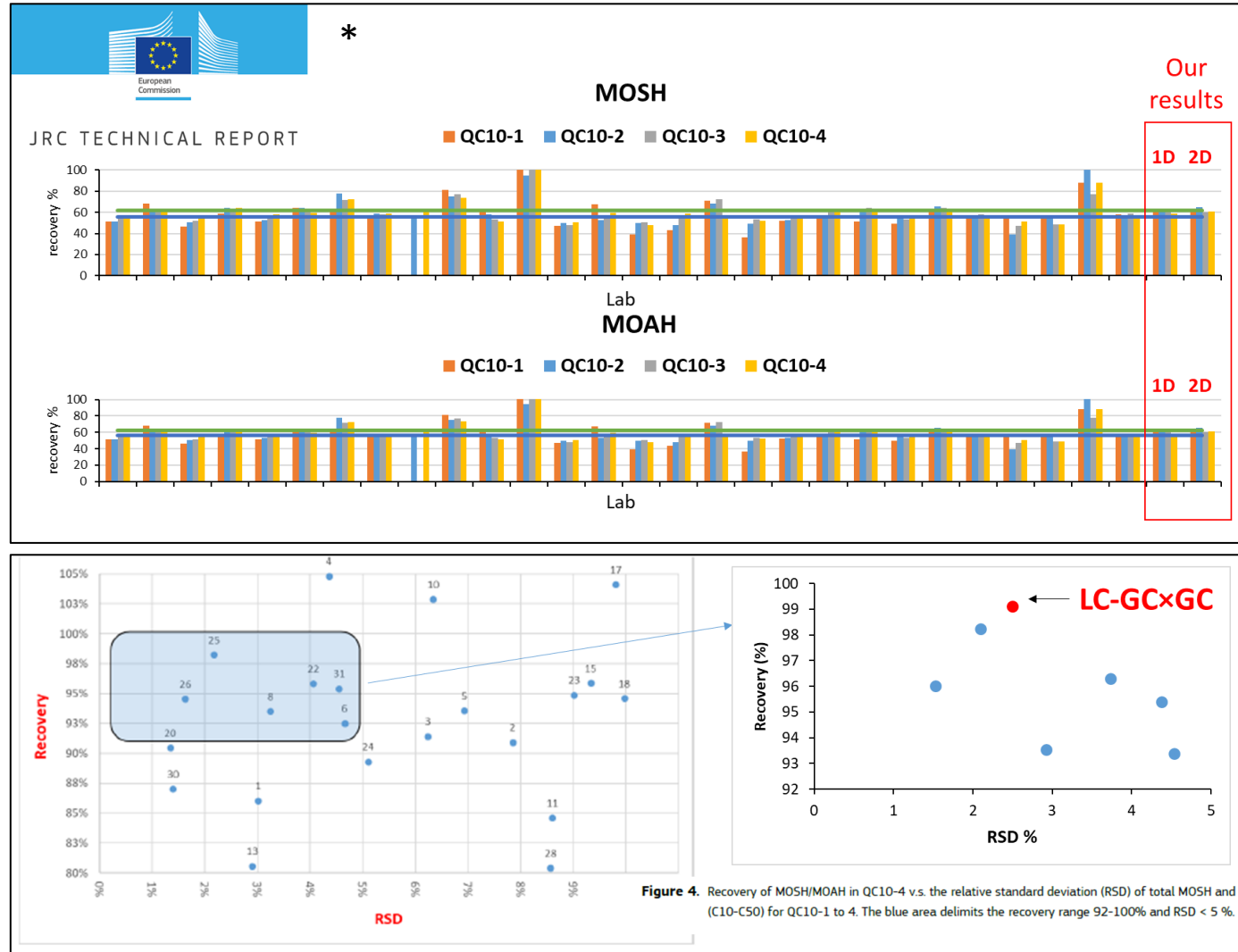
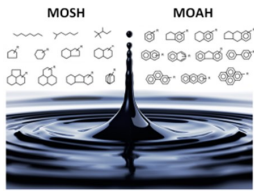
Determination of MOSH/MOAH in Shell SN500*
mineral oil

*JRC IF 2021-03 - The third
interlaboratory comparison*

Bratinova S., Robouch P., Goncalves C.,
Karasek L., Beldi G., Senaldi C., Valzacchi S.,
Hoekstra E.



LC-GC×GC-FID Quantification



✓ **Less integration variability**



➤ **ISO 17780:2015** - only for MOSH (GC-FID)



Zertifikat

für die konstruktive Mitarbeit bei der

Einheitsmethode DGF-C-VI :
„Mineralölbestandteile, gesättigte Kohlenwasserstoff
Kohlenwasserstoffe (MOAH) mit online gekoppelter L
Bestimmungsgrenzen“
der Deutschen Gesellschaft für Fett



Reference number
ISO 17780:2015(E)
© ISO 2015

➤ **EN 16995:2017** - for MOSH/MOAH (on-line HPLC-GC/FID)

❖ working range starting from 10 mg/kg –

❖ currently reduce to 3mg/kg MOSH and 2 mg/kg MOAH (**EN 16995 rev**)

➤ **EN 17517:2021** – MOSH/MOAH in feed (on-line HPLCGC/FID) > 10 mg/kg

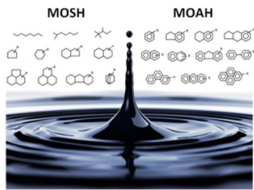


BS EN 17517. Animal feeding stuffs: Methods of sampling and analysis. Determination of mineral oil saturated hydrocarbons (MOSH) and mineral oil aromatic hydrocarbons (MOAH) with on-line HPLC-GC-FID analysis

➤ **JRC eILC on integration in 2021**

➤ **JRC SOP** for Infant formula

LC-GC×GC-FID VALIDATION



JRC TECHNICAL REPORT

Determination of MOSH/MOAH in Shell SN500*
mineral oil

*JRC IF 2021-03 - The third
interlaboratory comparison*

Bratinova S., Robouch P., Goncalves C.,
Karasek L., Beldi G., Senaldi C., Valzacchi S.,
Hoekstra E.



JRC TECHNICAL REPORT

Determination of MOAH in Infant Formula

EUROPEAN STANDARD

CSN EN 16995

NORME EUROPÉENNE

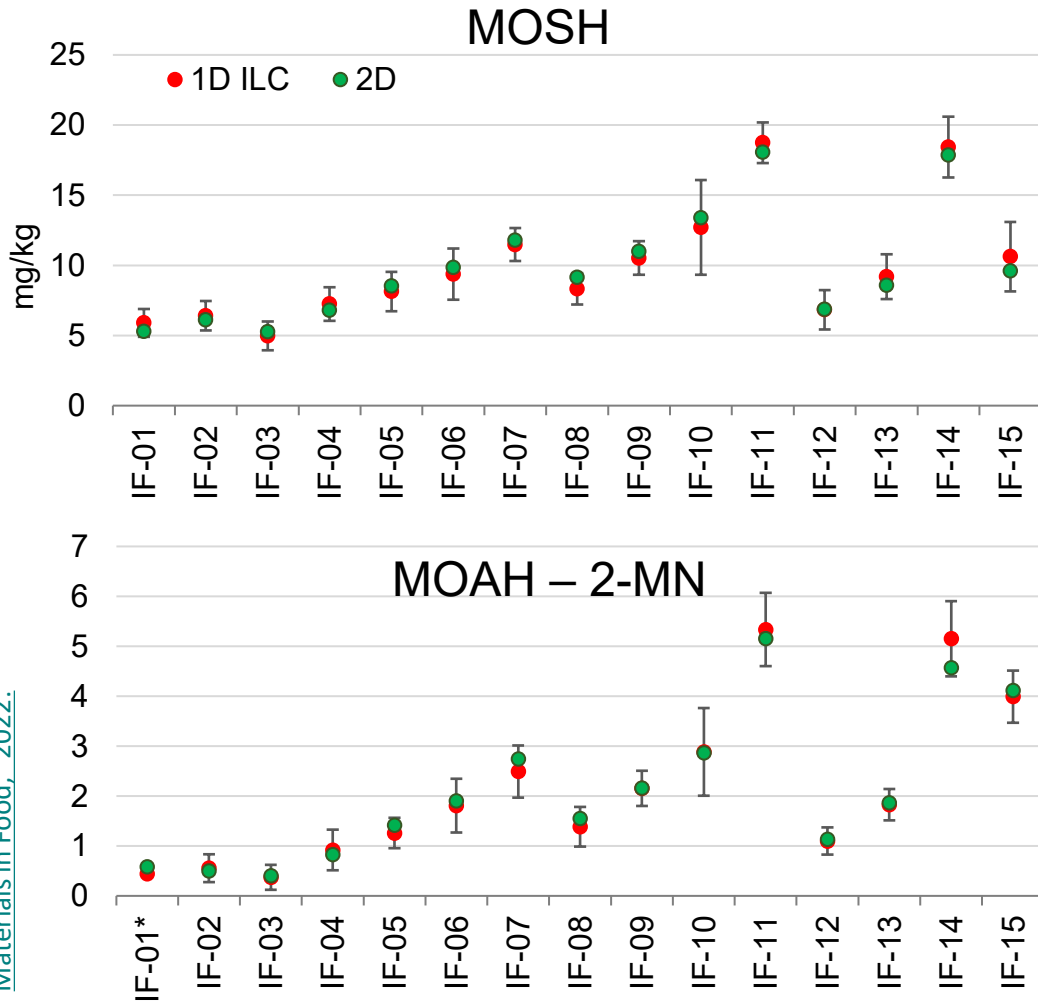
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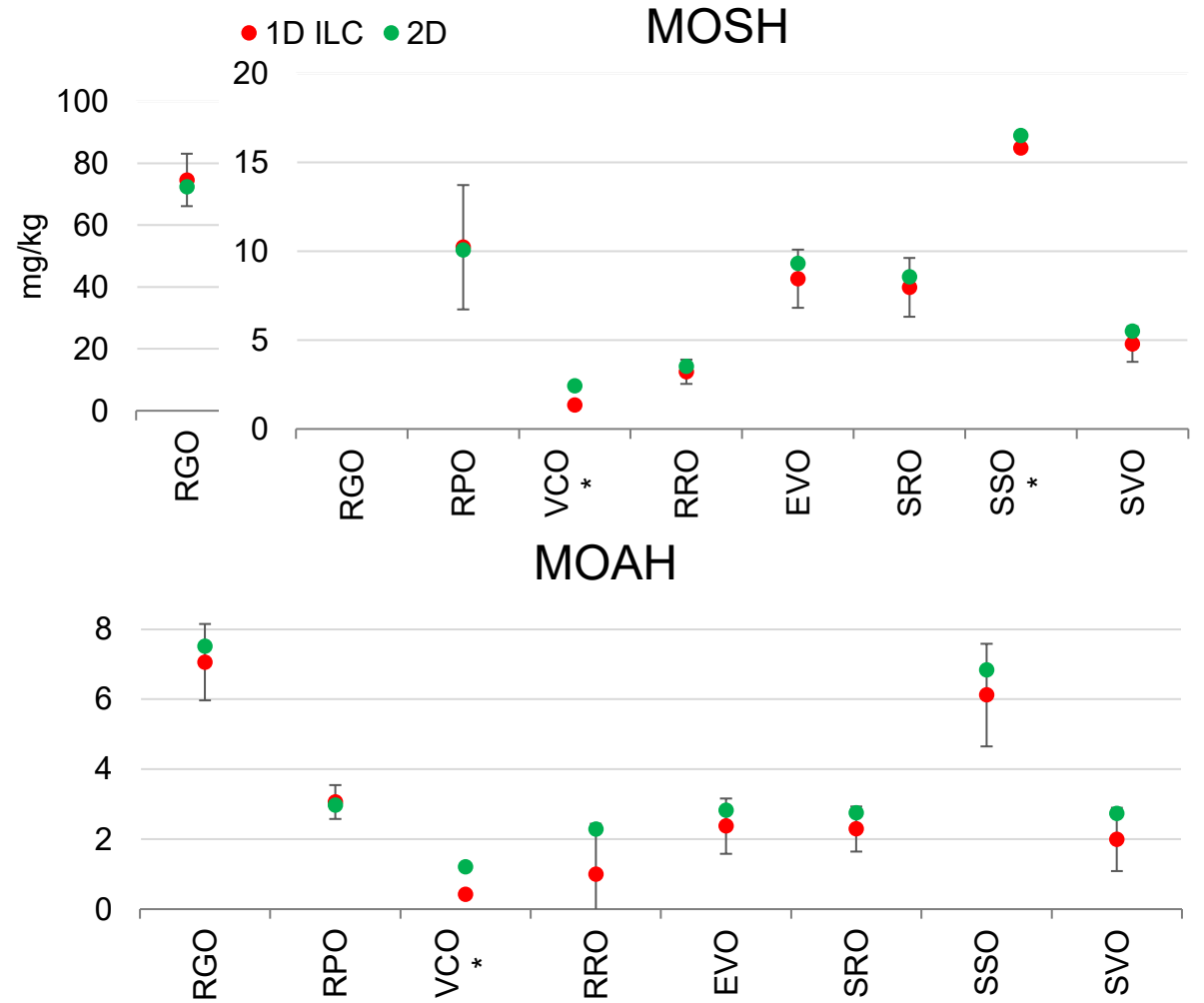
English Version

Foodstuffs - Vegetable oils and foodstuff on basis of vegetable oils -
Determination of mineral oil saturated hydrocarbons (MOSH) and mineral
oil aromatic hydrocarbons (MOAH) with on-line HPLC-GC-FID analysis

MOAH in infant formula (IF) "JRC-IF-2022/05"



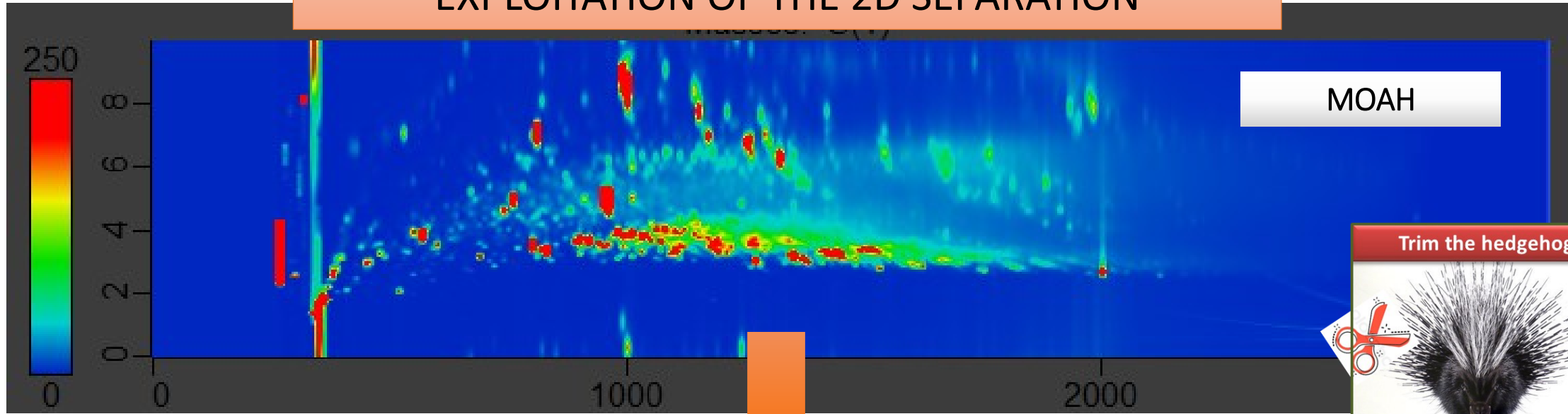
revision of DGF-EN 16995:2017



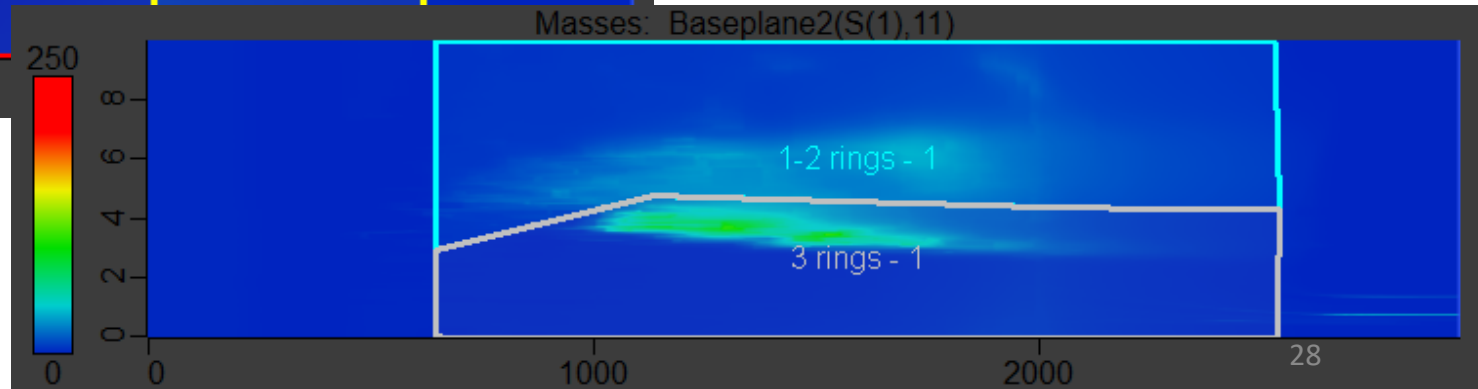
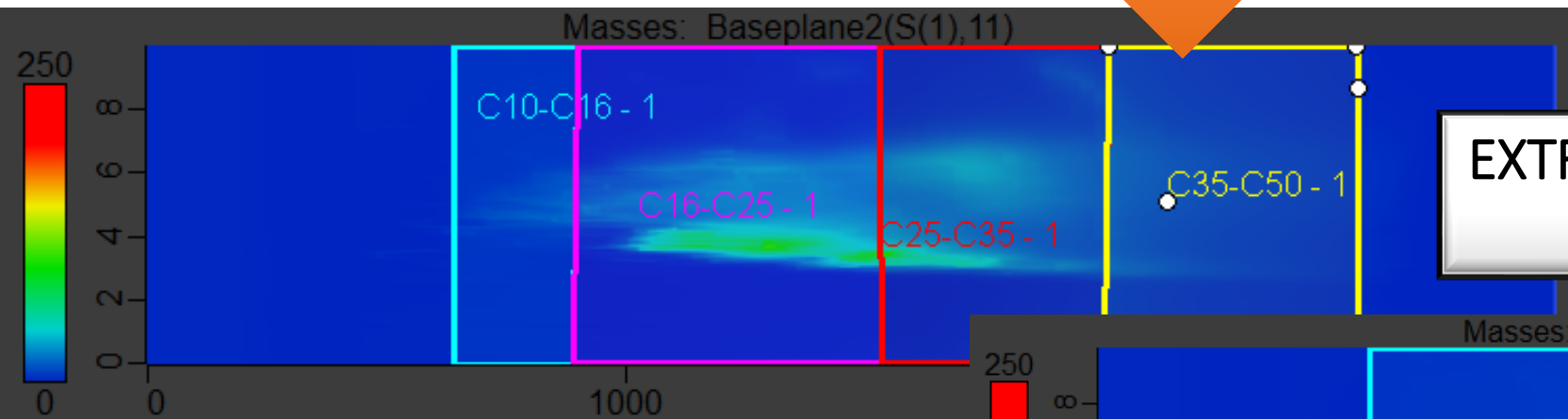
Vegetable oils - Determination of mineral oil saturated hydrocarbons (MOSH) and aromatic hydrocarbons (MOAH) with online coupled HPLC-GC-FID analysis - Method for low limit of quantification. Draft version for updating EN-16995:2017, October 2022-V5.

S. Bratinova, Outcome from the collaborative trial for method validation "MOAH in IF," in: S. Bratinova (Ed.), 11th International Akademie Fresenius Conference "Residues of Food Contact Materials in Food," 2022.

EXPLOITATION OF THE 2D SEPARATION



EXTRAPOLATIONS OF DIFFERENT INFORMATION

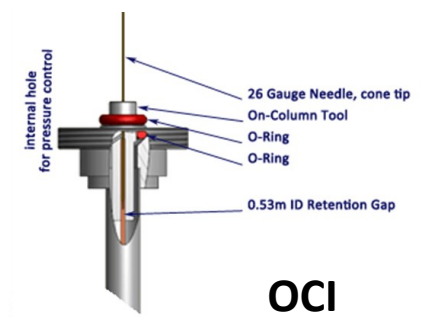


Toxicological relevance



2021

MOH AND MULTIDIMENSIONAL TECHNIQUES



OCI

MOH

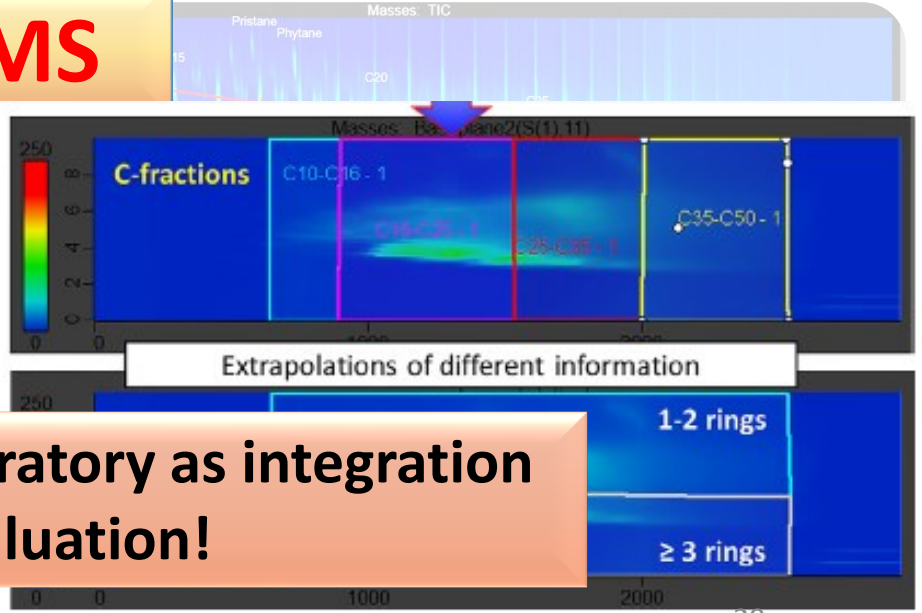
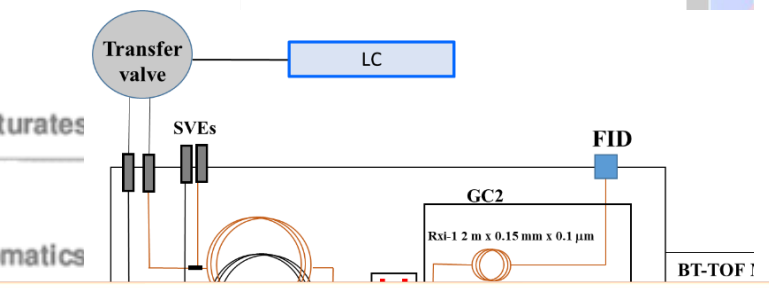
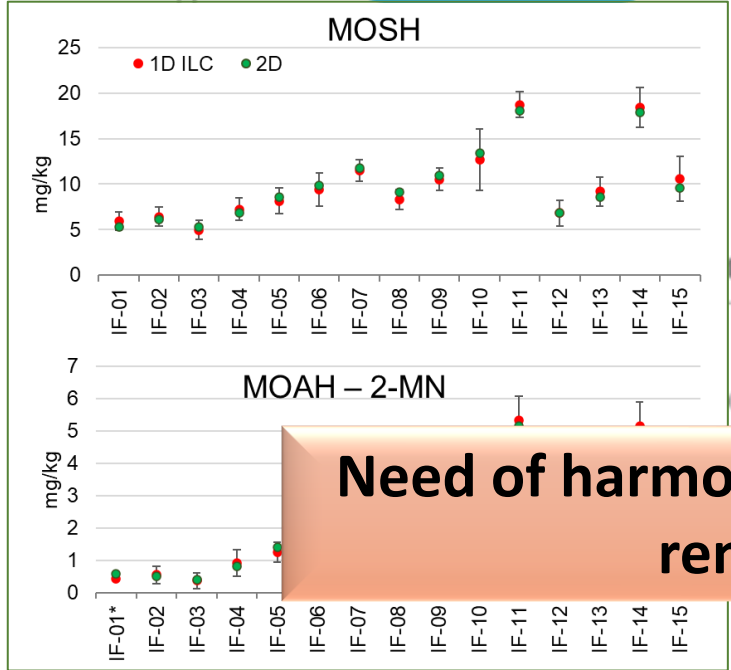
LC-GC

GCxGC

ROUTINE METHOD

CONFIRMATORY METHOD

LC-2GCxGC-FID/MS



Need of harmonization among control laboratory as integration remains subject to operator evaluation!

Guidance on sampling, analysis and data reporting for the monitoring of mineral oil hydrocarbons in food and food contact materials - 2nd Edition

In the frame of Commission Recommendation (EU) 2017/84

S. Bratinova, P. Robouch, E. Hoekstra

2023

✓ Need for matrix-tailored sample prep protocols

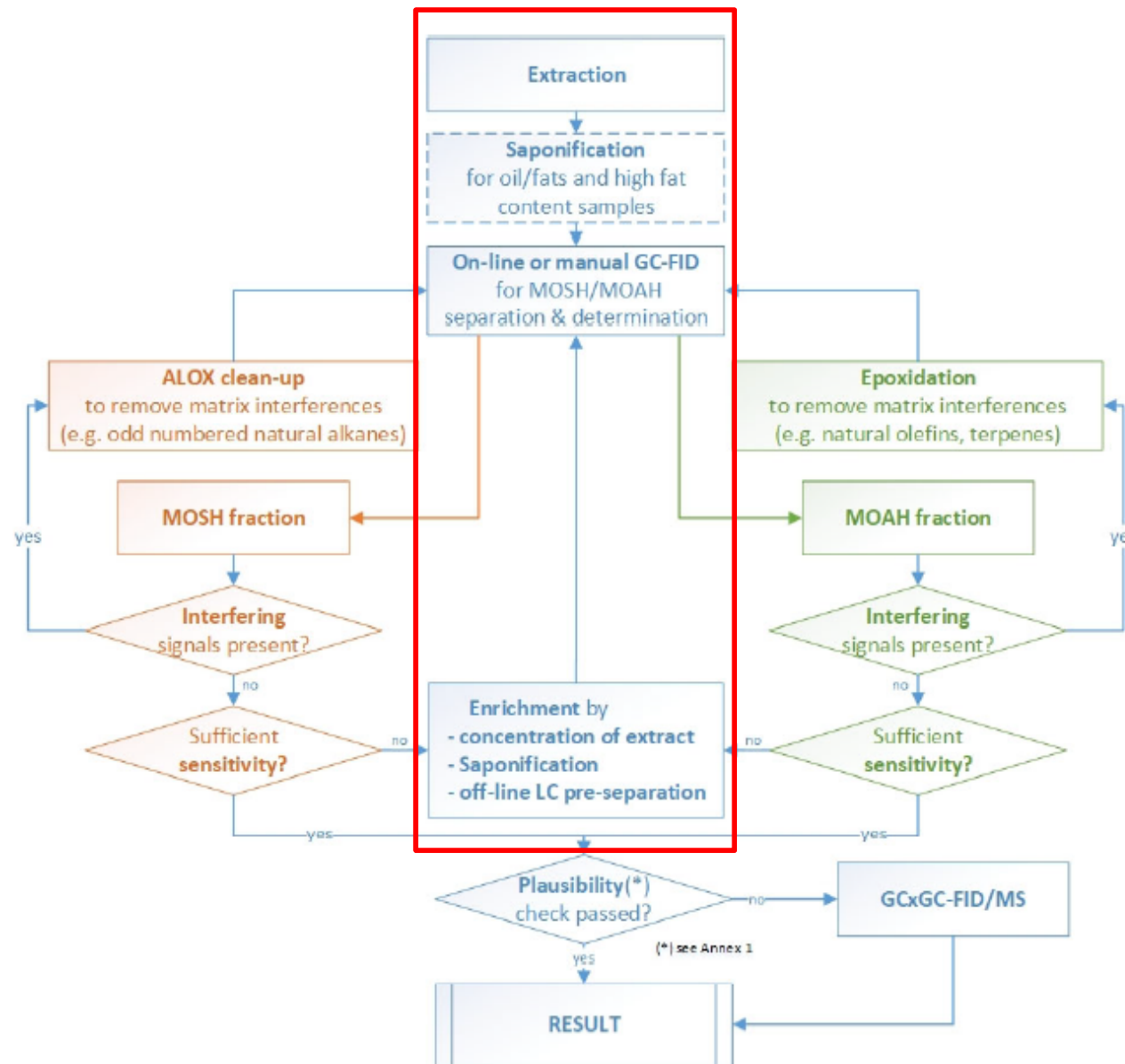


Figure 5 Decision tree on the use of auxiliary methods.

MOSH

MOAH

Enrichment by
concentration of extracts
and/or **saponification**
and/or off-line LC pre-
separation

Saponification

➤ **Traditional saponification**

DGF C-VI 22 (2020)

➤ **Microwave assisted saponification**

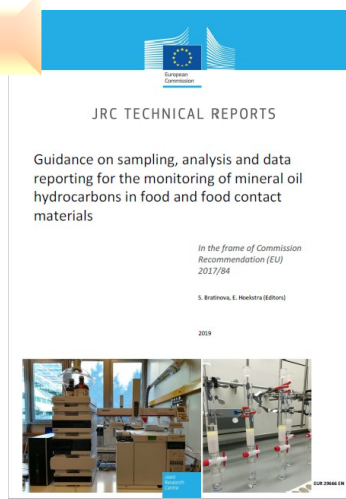
Moret et al. Food Chem 196 (2016) 50-57

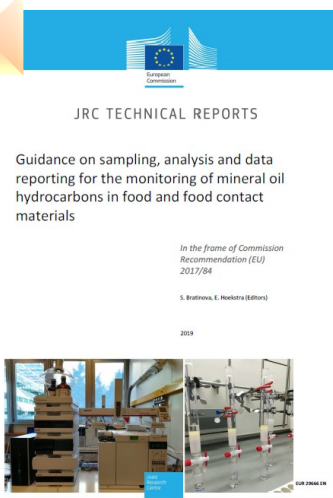
G. Purcaro, S. Moret, L. S. Conte, **Meat Science**, 81 (2009) 275-280.

V. O. E. Akpambang, G. Purcaro, et al., **Food Addit. Contam.**, 26(7) (2009) 1096-1103.

S. Moret*, G. Purcaro, L.S. Conte, **Food Chem**, 122(1) (2010) 333-338. (IF: 3.146)

✓ higher sensitivity, less frequent washing of the LC column.





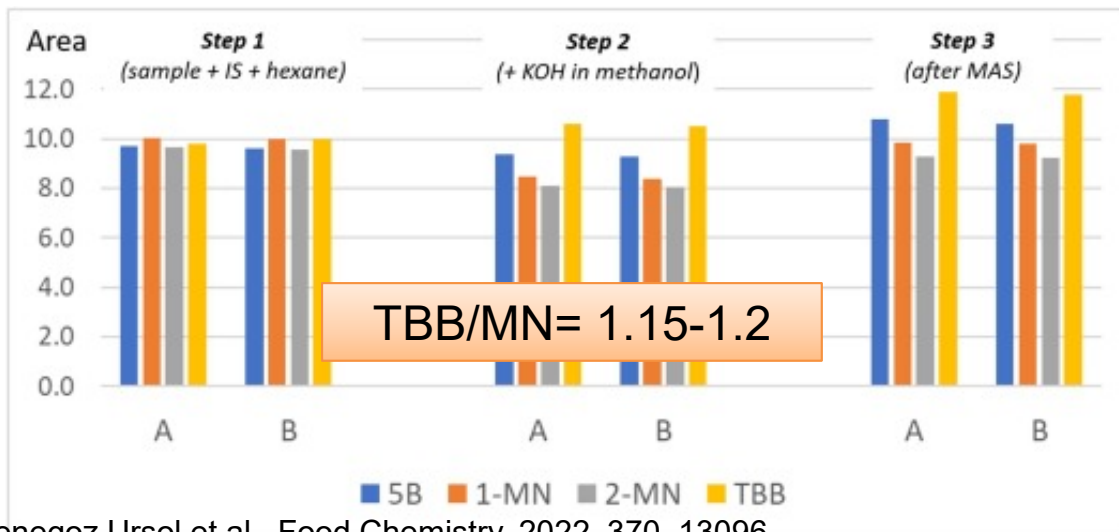
MOAH

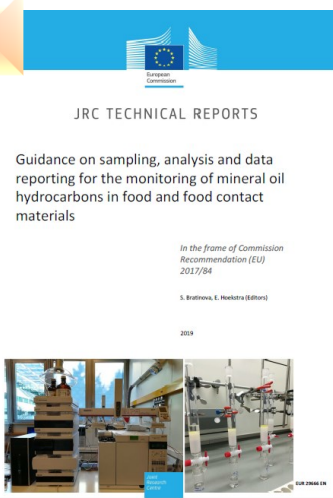
Enrichment by concentration of extracts and/or saponification and/or off-line LC pre-separation

Saponification

- Traditional saponification
DGF C-VI 22 (2020)
- Microwave assisted saponification-MAS

✓ High fat-content samples.





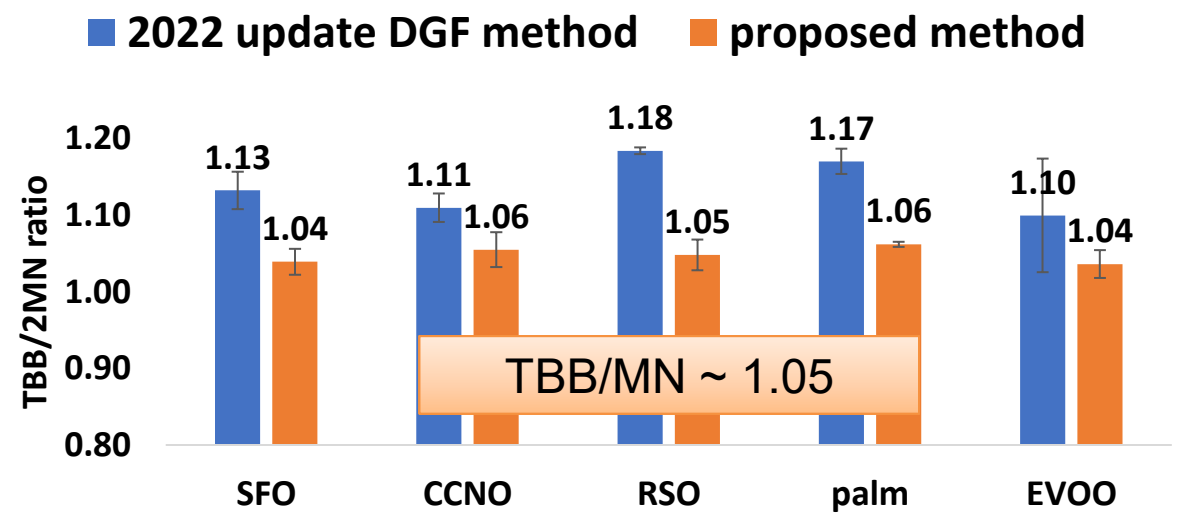
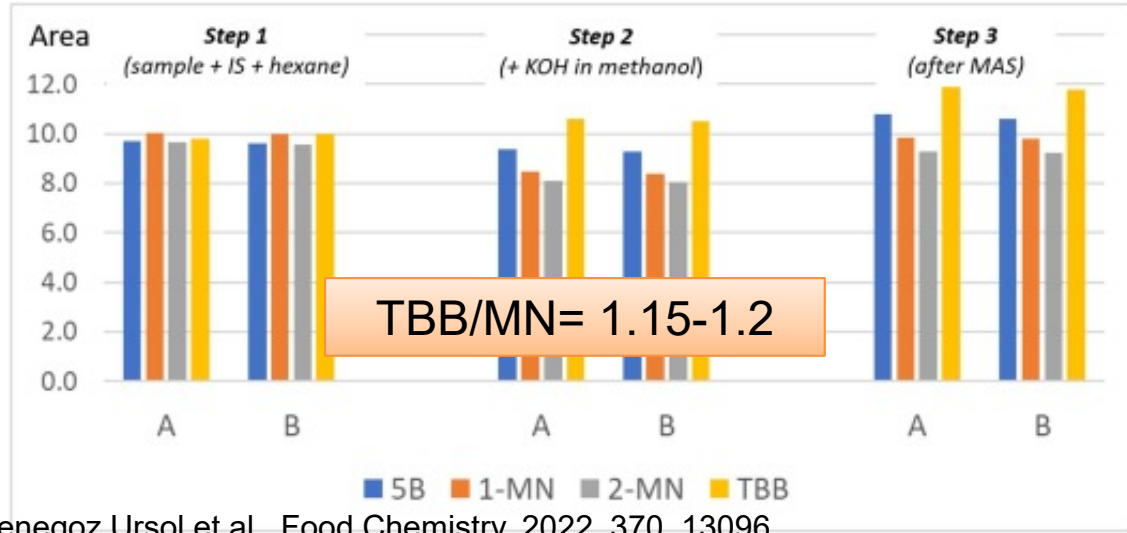
MOAH

Enrichment by concentration of extracts and/or saponification and/or off-line LC pre-separation

Saponification

- Traditional saponification
DGF C-VI 22 (2020)
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✓ Need for matrix-tailored sample prep protocols

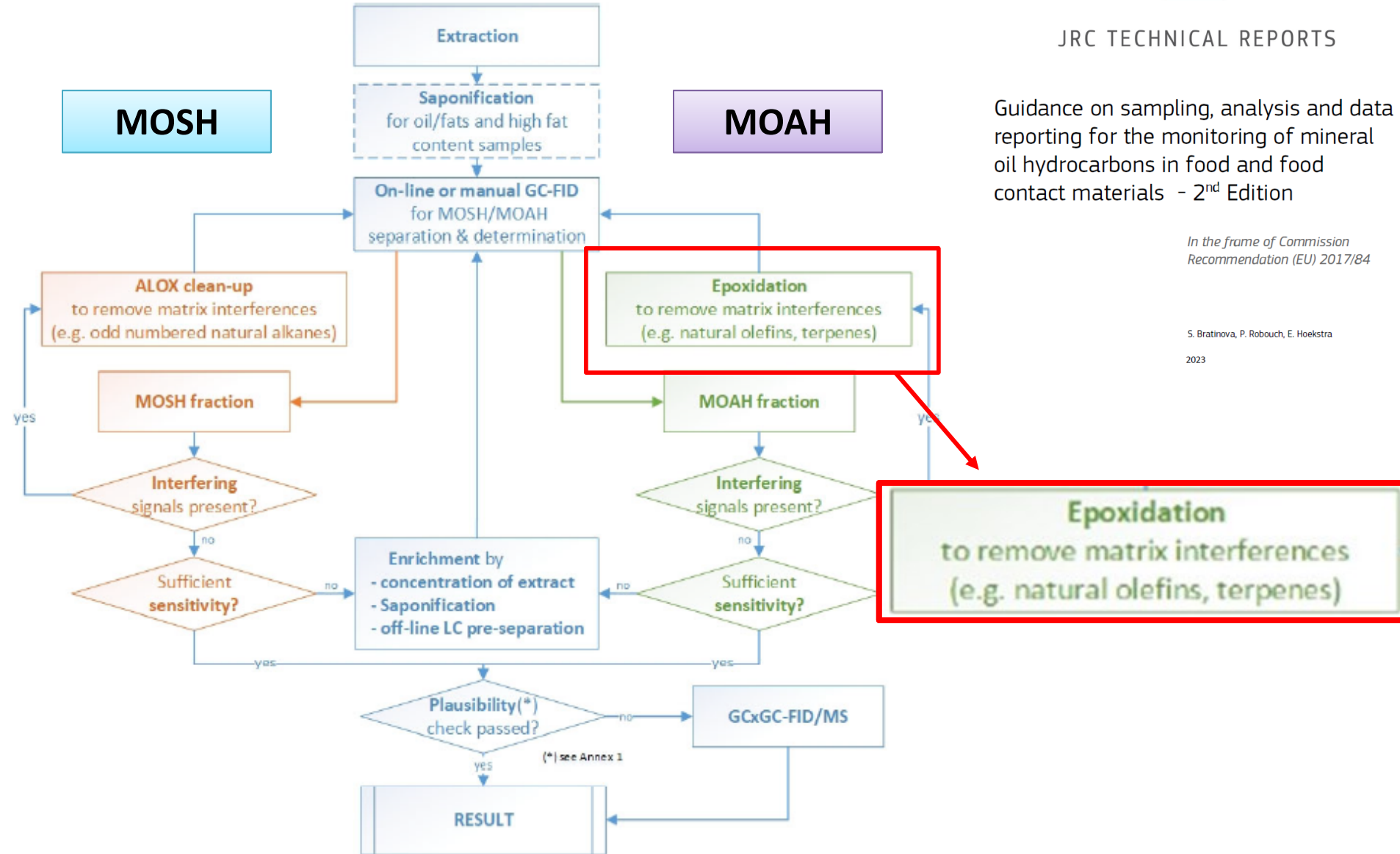
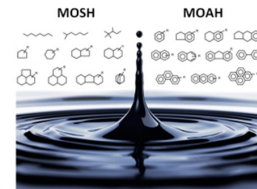


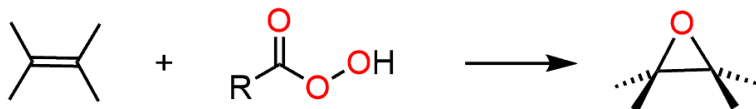
Figure 5 Decision tree on the use of auxiliary methods.



Aromatic Hydrocarbons of Mineral Oil Origin in Foods: Method for Determining the Total Concentration and First Results

MAURUS BIEDERMANN, KATELL FISELIER, AND KONI GROB*

Kantonales Labor (Official Food Control Authority of the Canton of Zurich), Fehrenstrasse 15, CH-8032 Zurich, Switzerland



Loss of 20-40% of MOAH

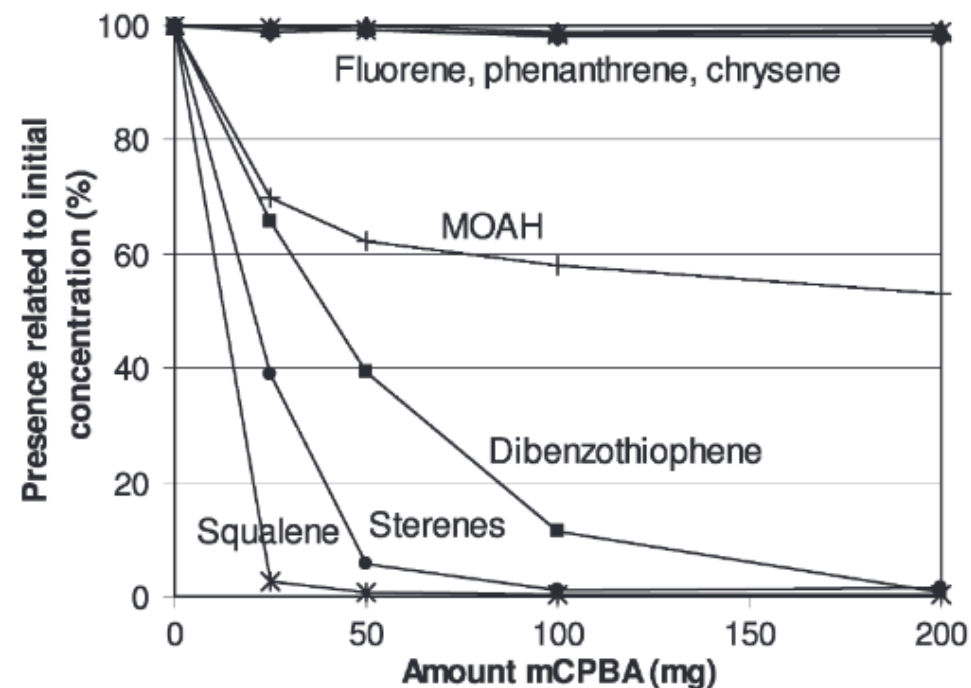
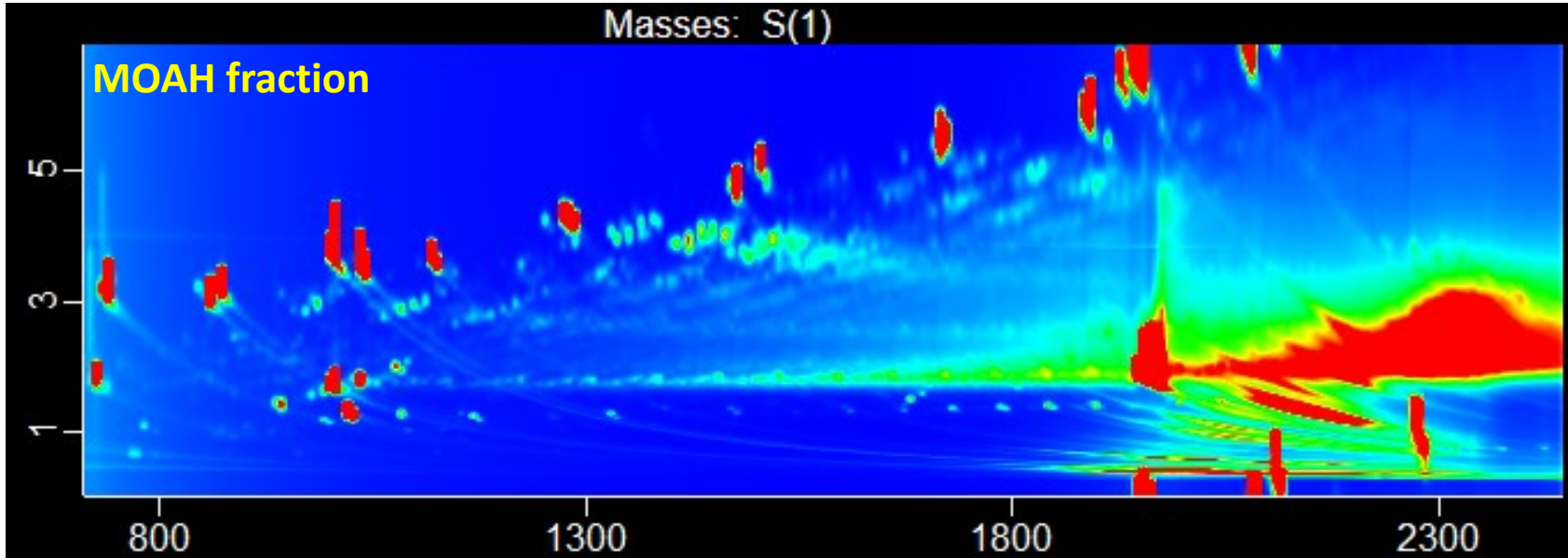
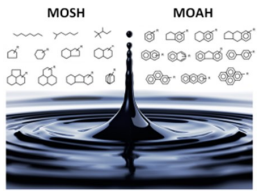


Figure 3. Epoxidation with different amounts of peracid. More peracid better removes squalene and the sterenes, but also the loss of certain aromatics increases.



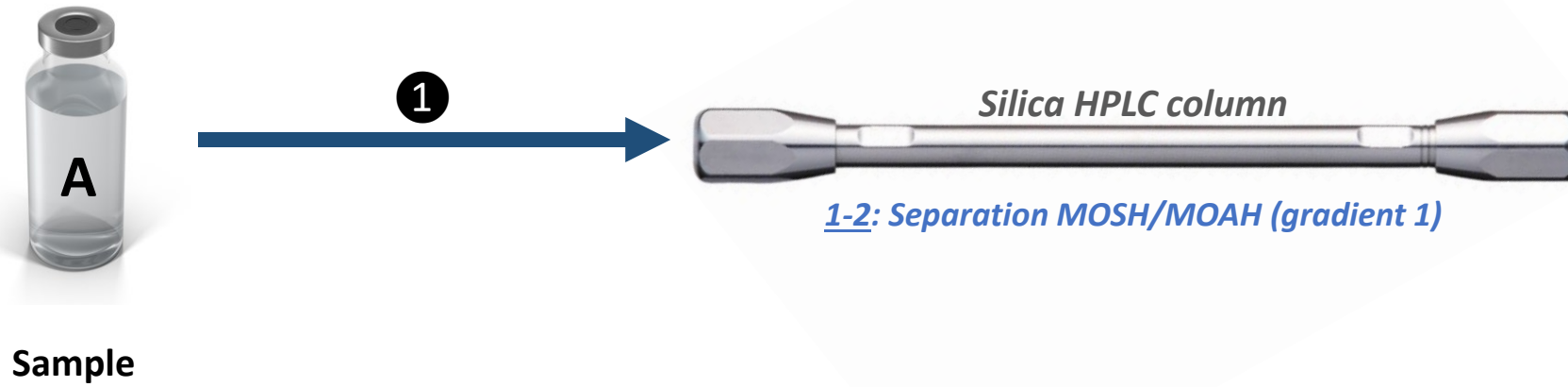
MOSH&MOAH IS+ EPA PAHs + Coronene + QC10 +HVGO

Interferences

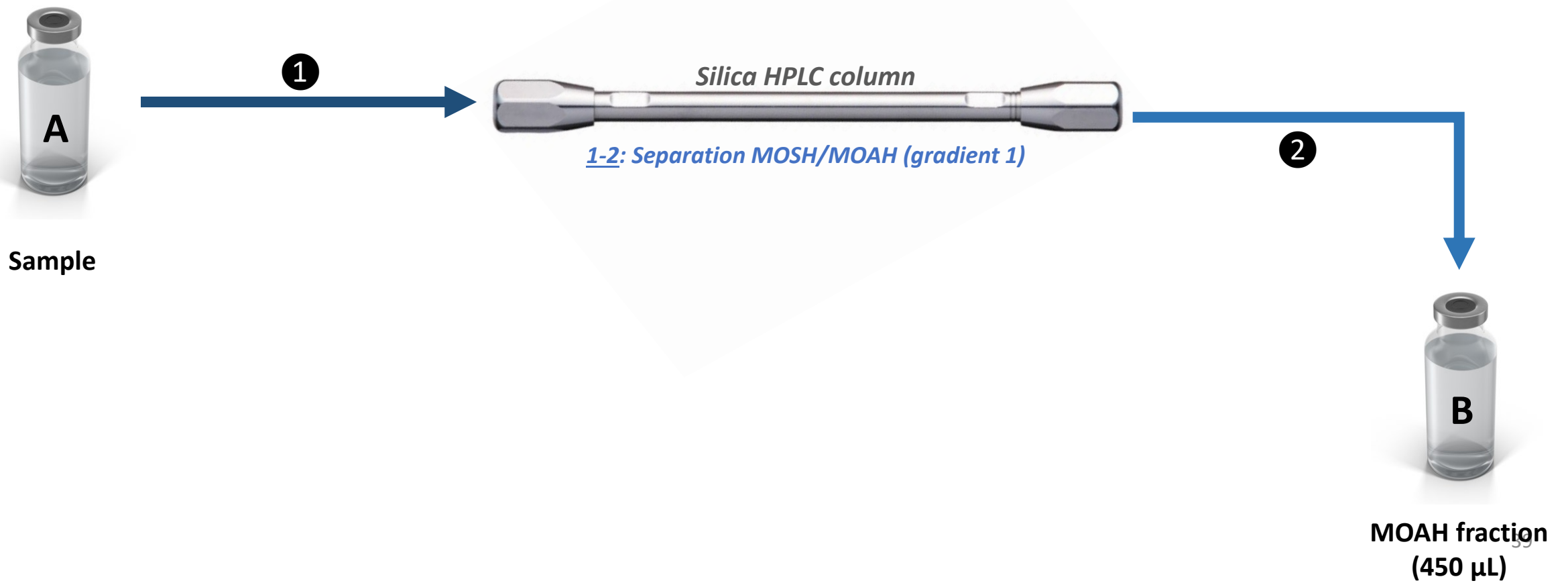
squalene, lycopene, β -carotene, trans β -carotene, β -caryophyllene



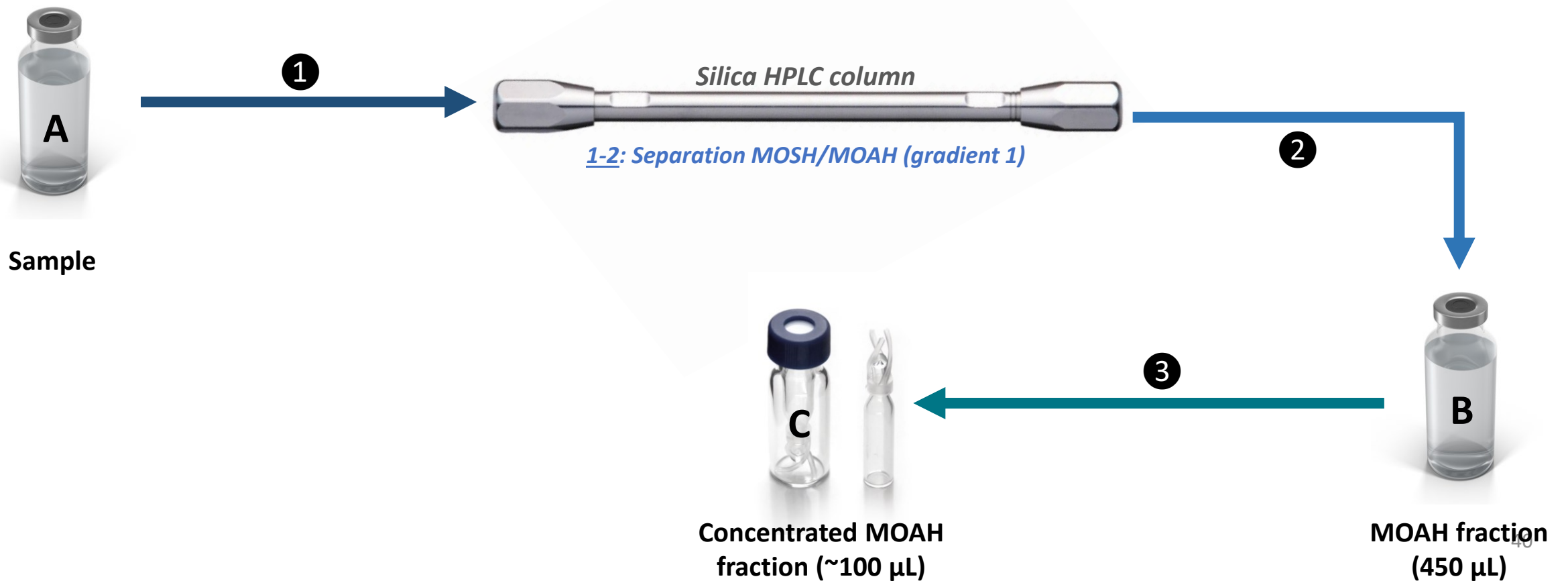
ALTERNATIVE TO EPOXIDATION: LC-GC×GC



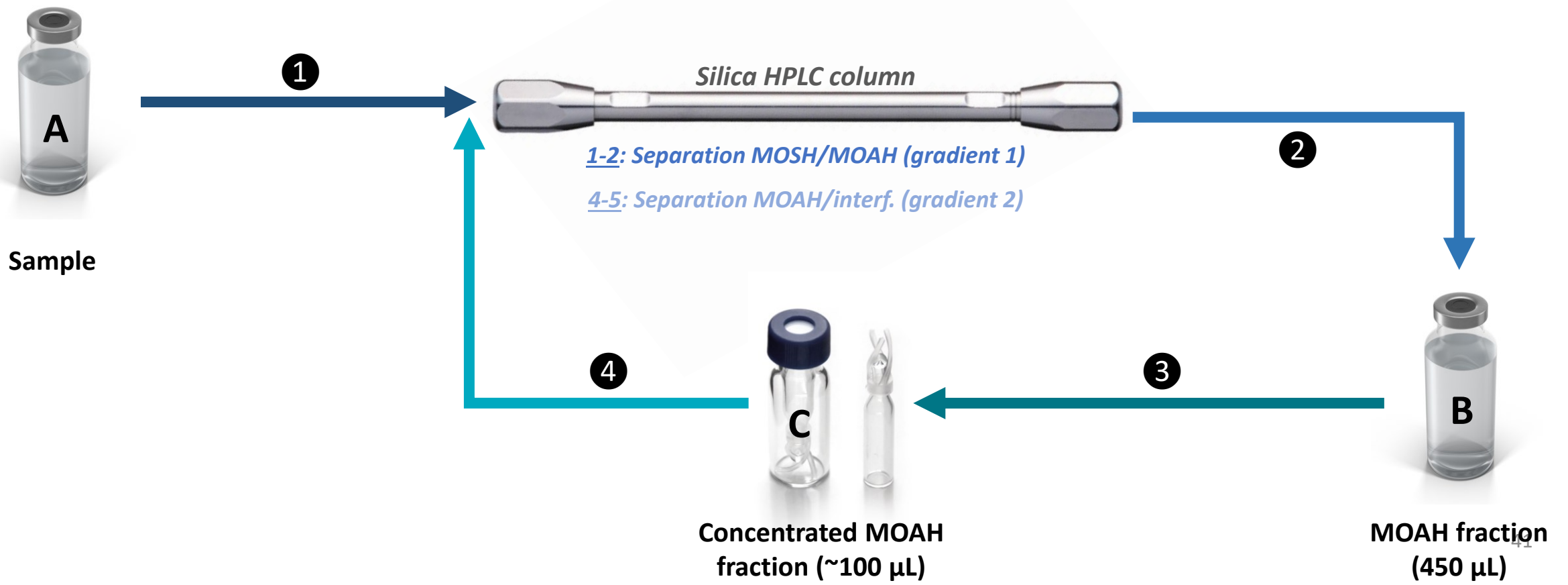
ALTERNATIVE TO EPOXIDATION: LC-GC×GC



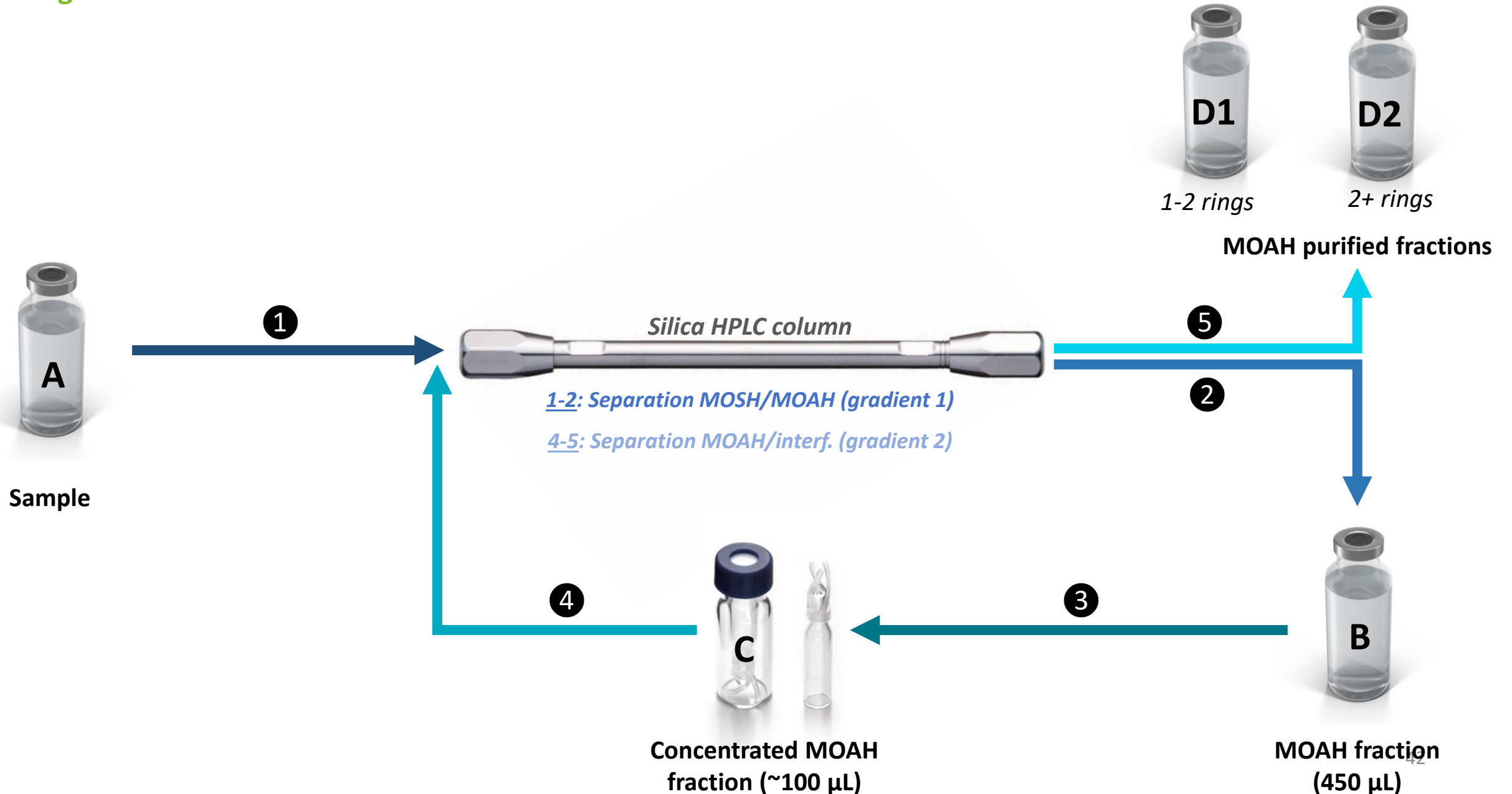
ALTERNATIVE TO EPOXIDATION: LC-GC×GC



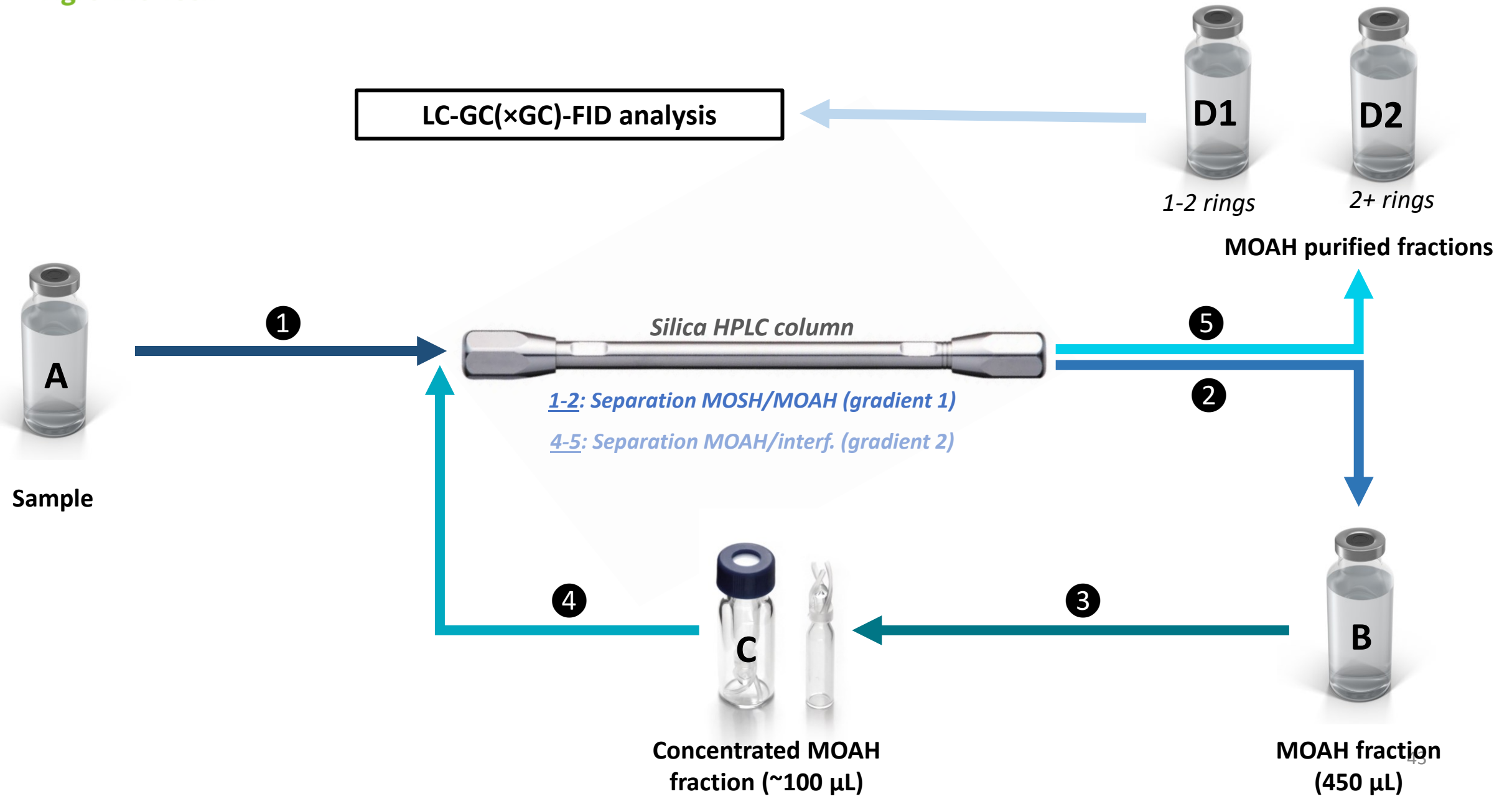
ALTERNATIVE TO EPOXIDATION: LC-GC×GC



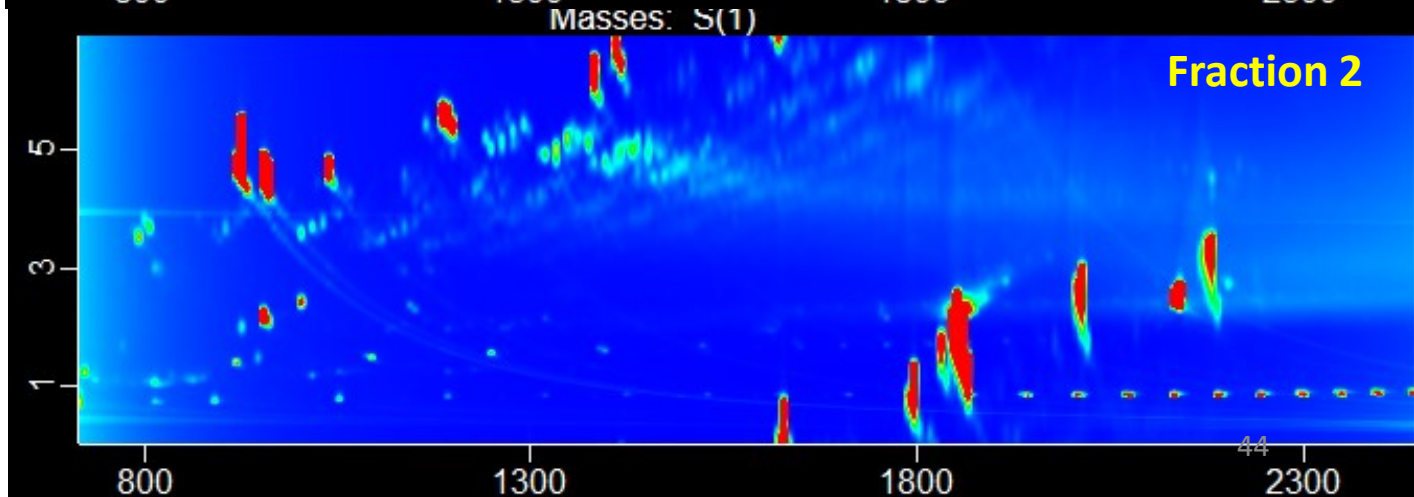
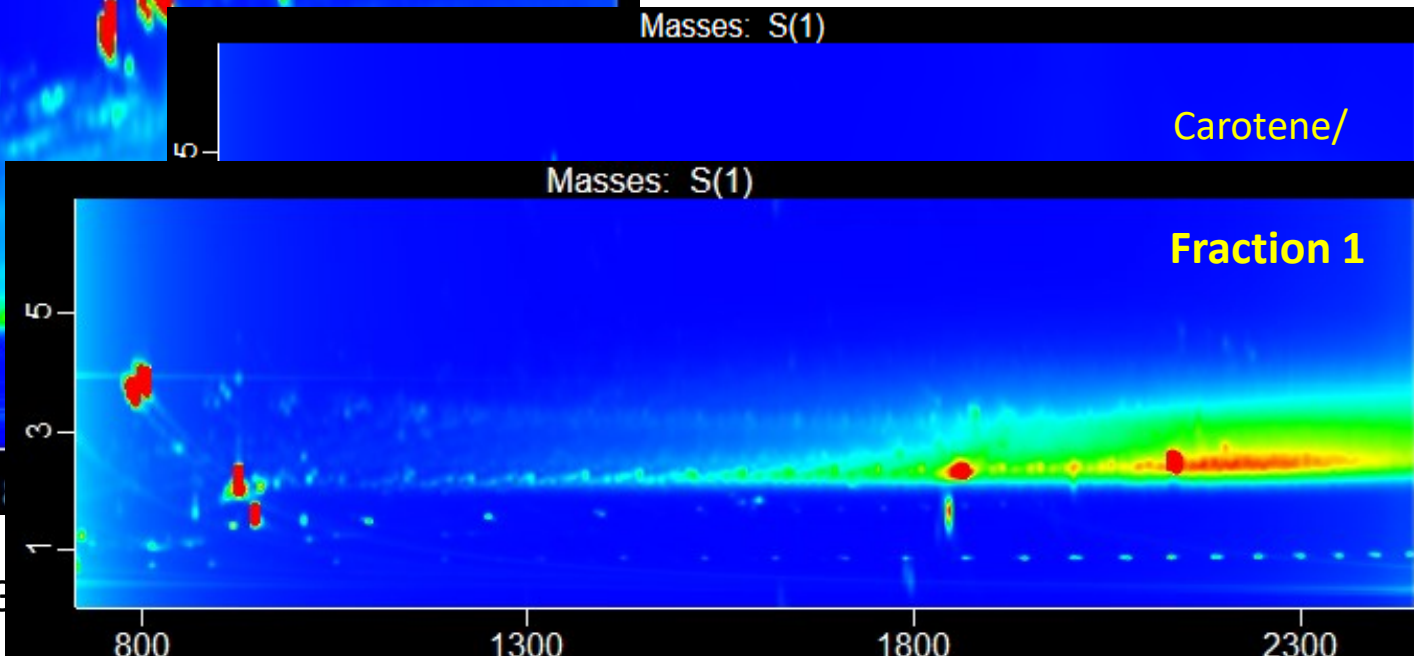
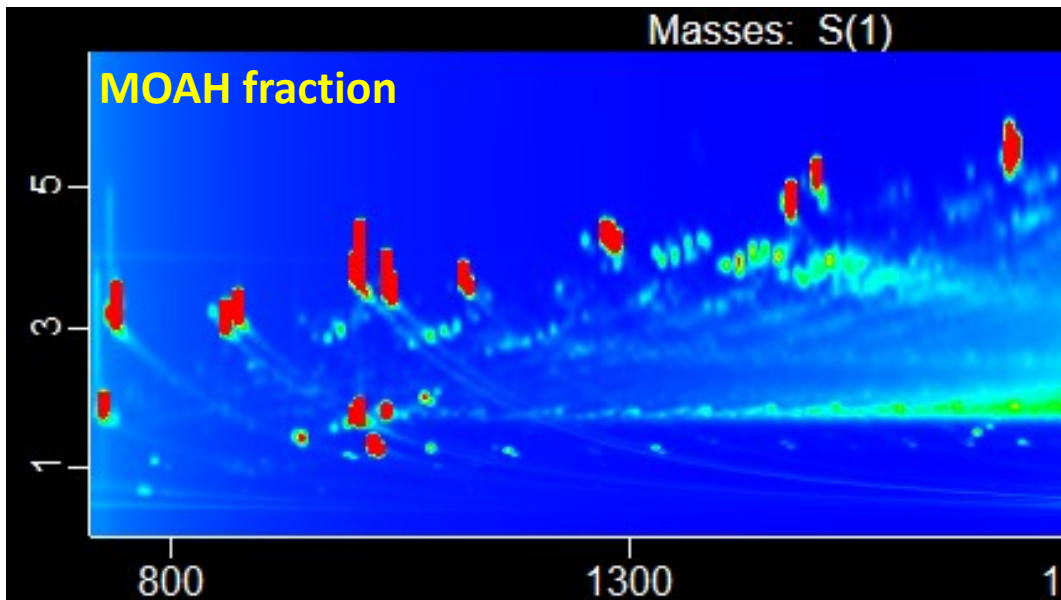
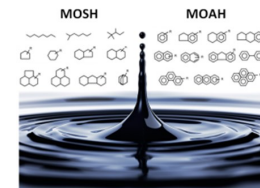
ALTERNATIVE TO EPOXIDATION: LC-GC×GC



ALTERNATIVE TO EPOXIDATION: LC-GC×GC



ALTERNATIVE TO EPOXIDATION: LC-GC×GC



MOSH&MOAH IS+ EPA PAHs + Coronene + QC10 +HVC

Interferences

squalene, lycopene, β -carotene, trans β -carotene, β -caryophyllene

Recovery of Fr1+Fr2

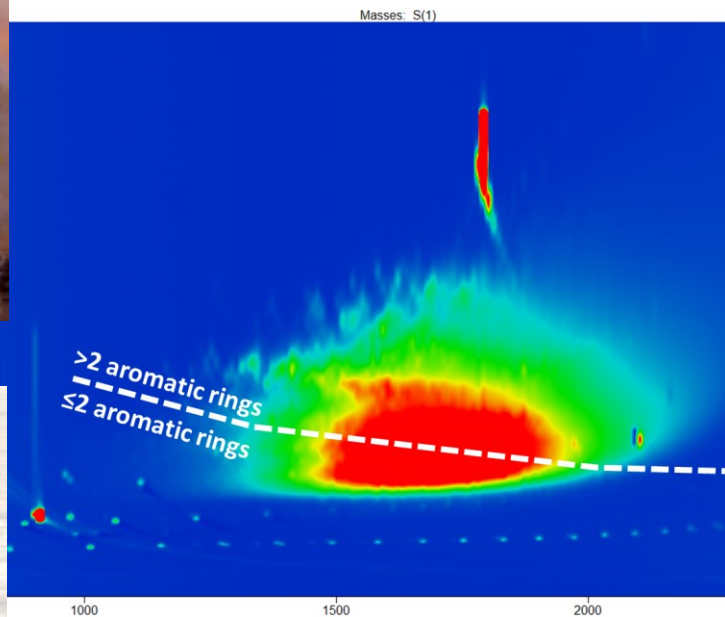
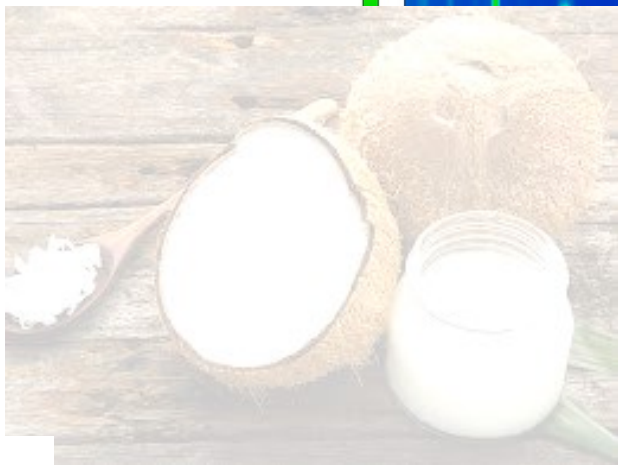
104±4%



ALTERNATIVE TO EPOXIDATION: LC-GC×GC



ALTERNATIVE TO EPOXIDATION: LC-GC×GC

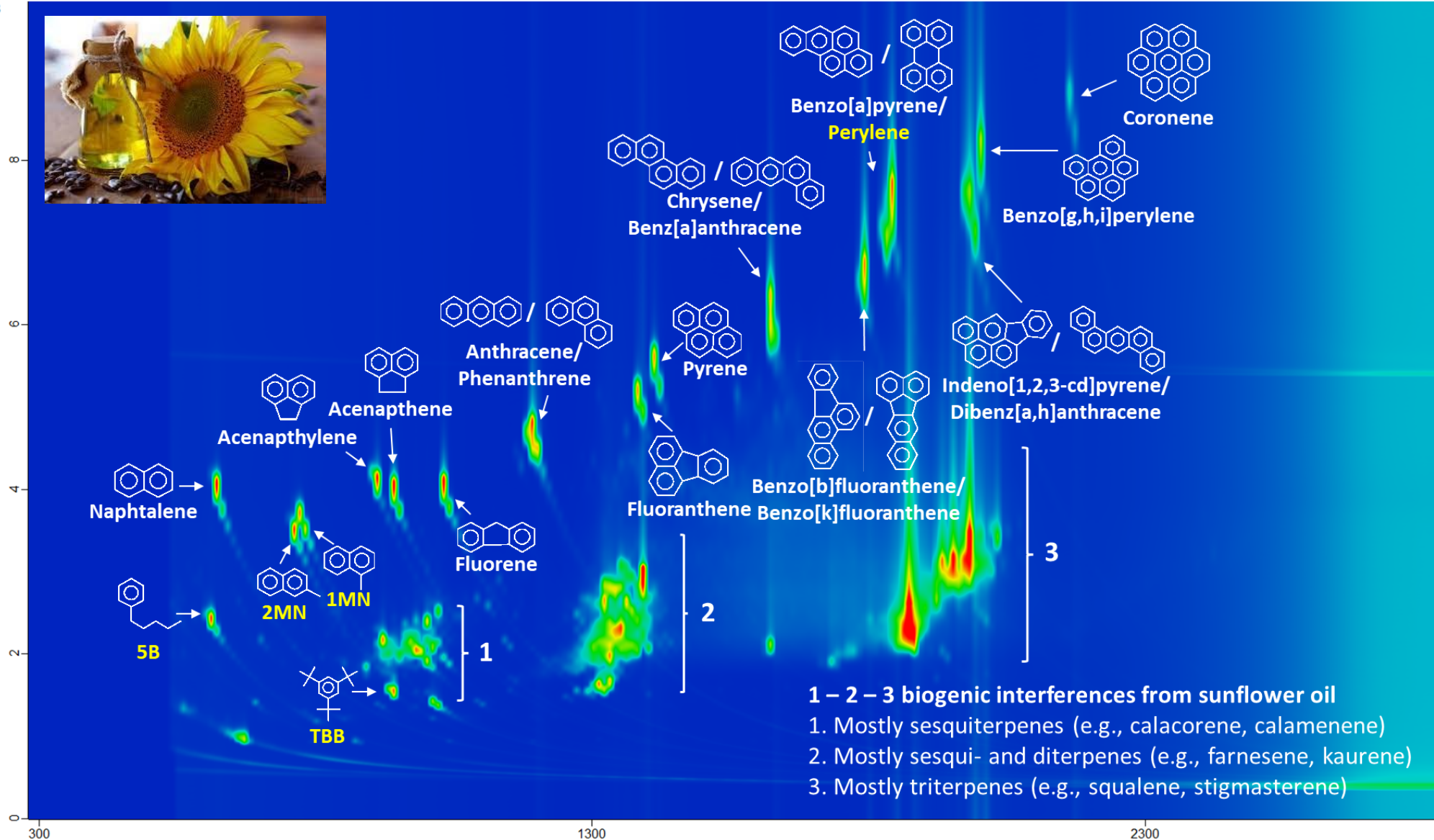


ALTERNATIVE TO EPOXIDATION: LC-GC×GC

BEFORE LC PURIFICATION

1.71134e+08

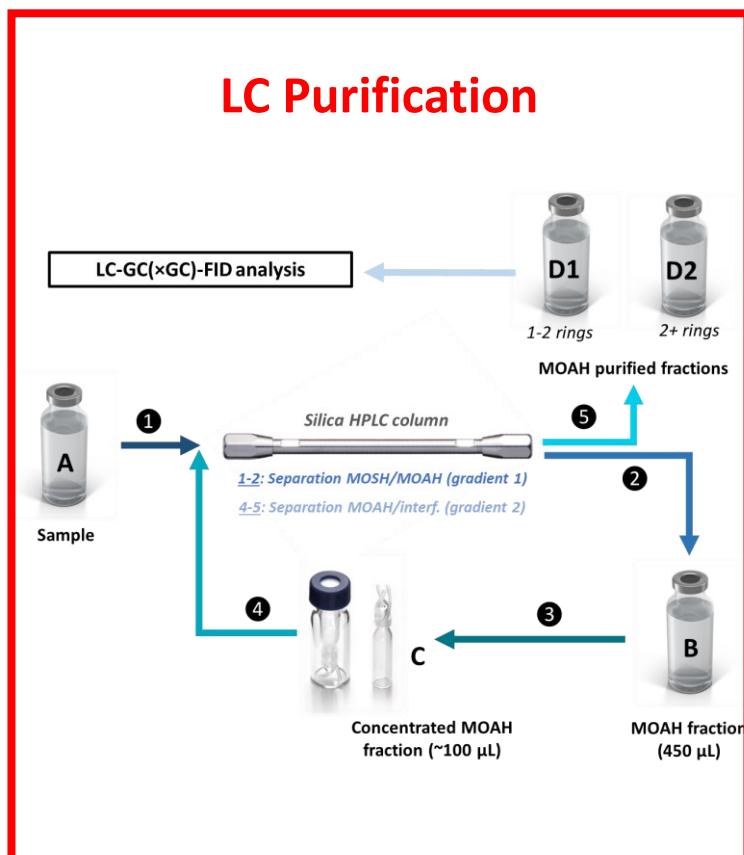
Masses: TIC



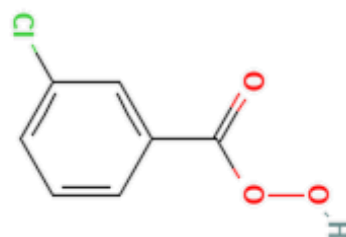
- 1 – 2 – 3 biogenic interferences from sunflower oil**
1. Mostly sesquiterpenes (e.g., calacorene, calamenene)
 2. Mostly sesqui- and diterpenes (e.g., farnesene, kaurene)
 3. Mostly triterpenes (e.g., squalene, stigmasterene)

Epoxidation for the removal of interferences

Nestola 2017



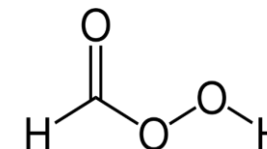
- Epoxidizing agent: mCPBA



- **BUT** commercial mCPBA contains impurities which may interfere with MOAH analysis ☹️
- → Need to **purify** in the lab

Nestola 2022

- Epoxidizing agent: **performic acid** (formed *in situ* using formic acid and hydrogen peroxide)



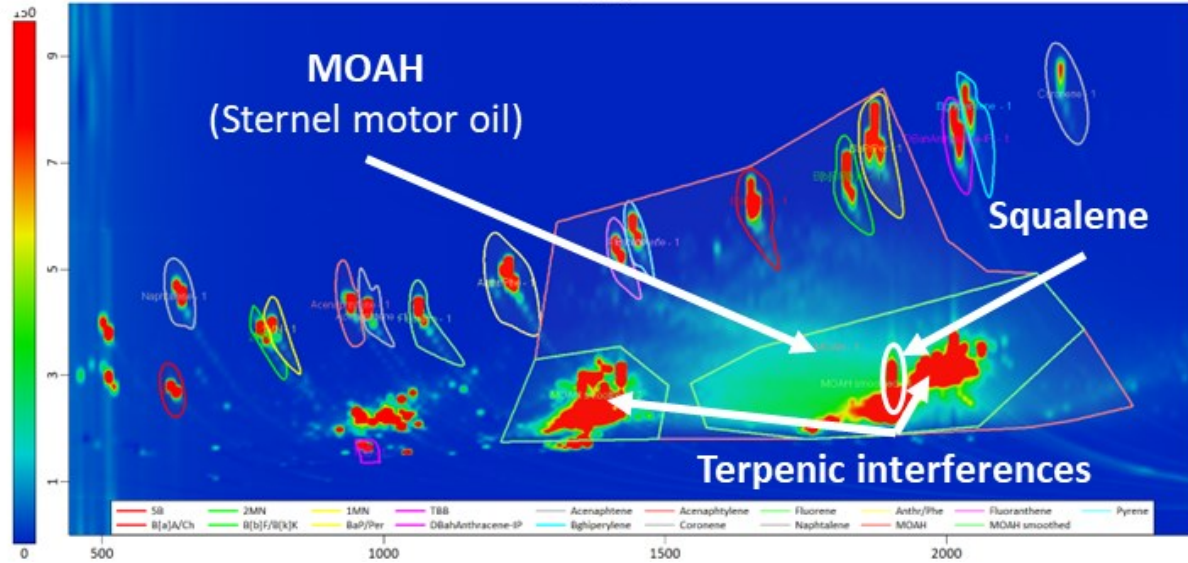
Note: a SPE clean-up on a silica column needs to be performed prior to the epoxidation step

ALTERNATIVE TO EPOXIDATION: LC-GC×GC

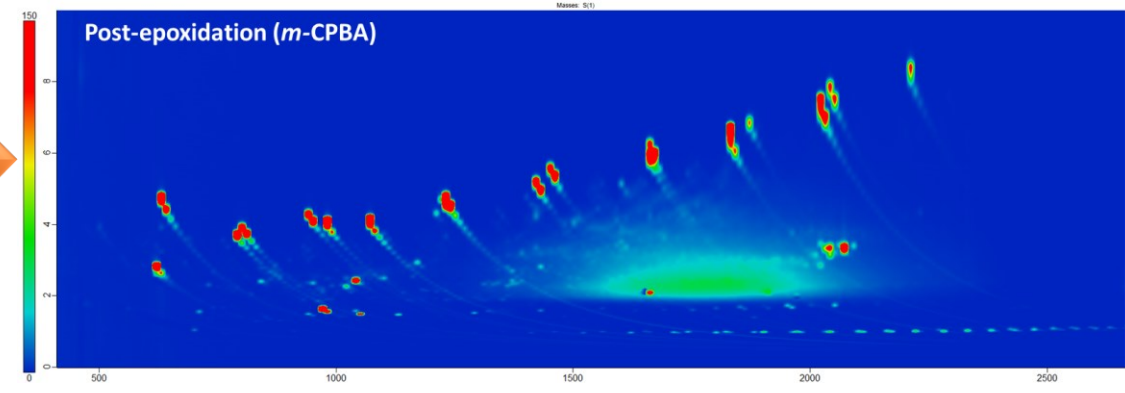
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BEFORE LC PURIFICATION

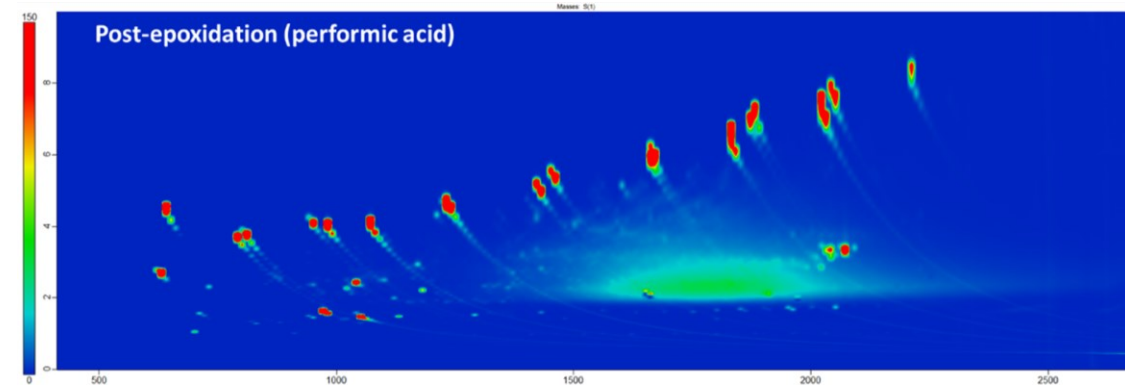
Standard PAHs + IS



Epoxidation mCPBA



Epoxidation performic acid

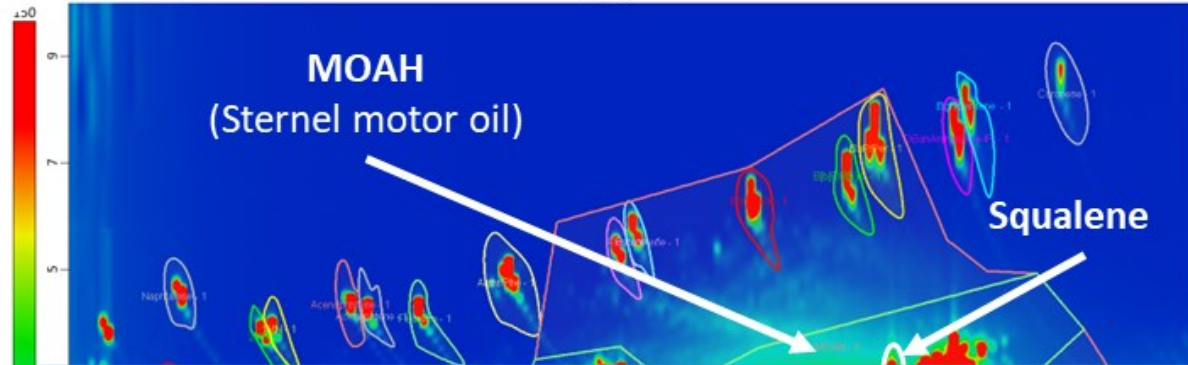


ALTERNATIVE TO EPOXIDATION: LC-GC×GC

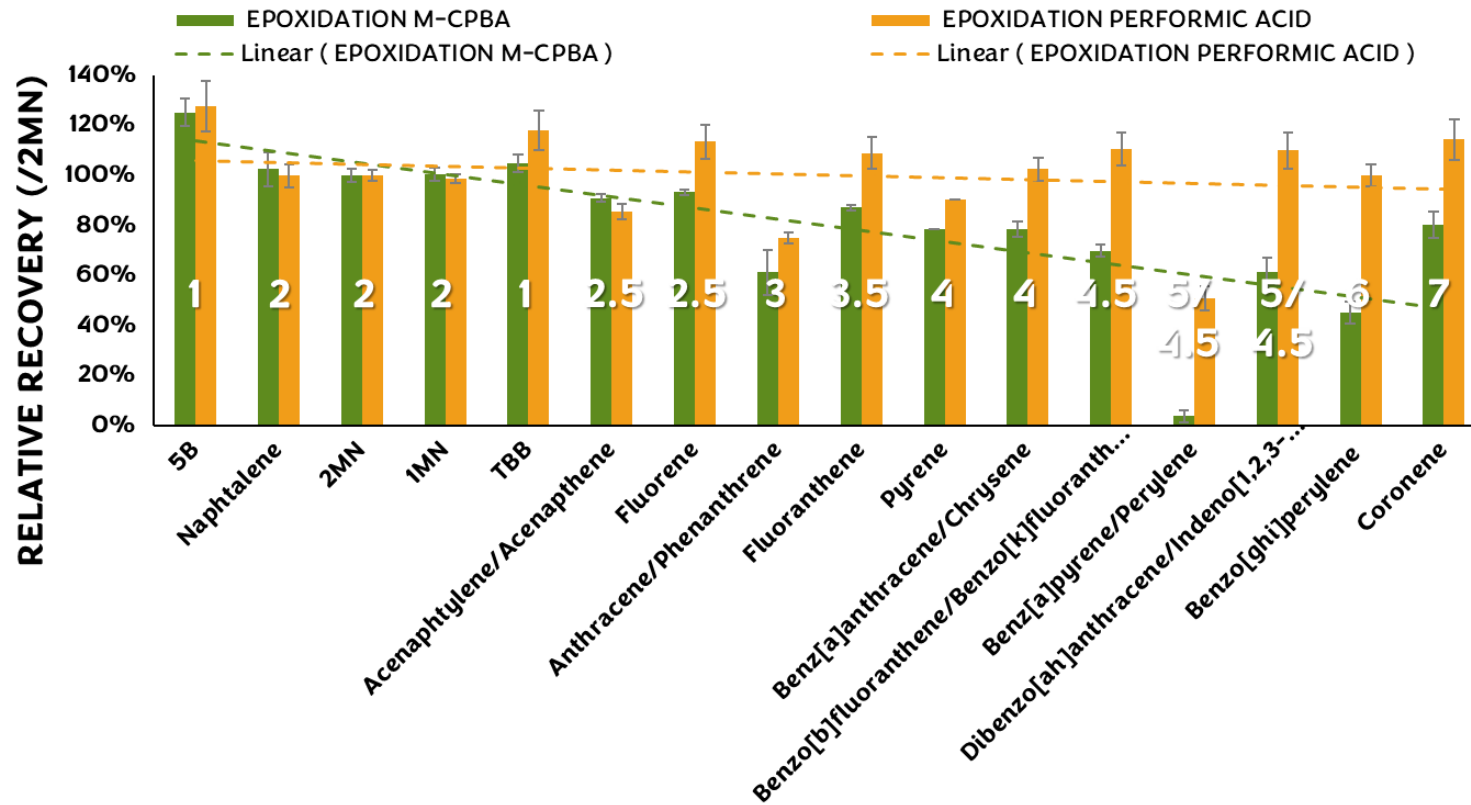
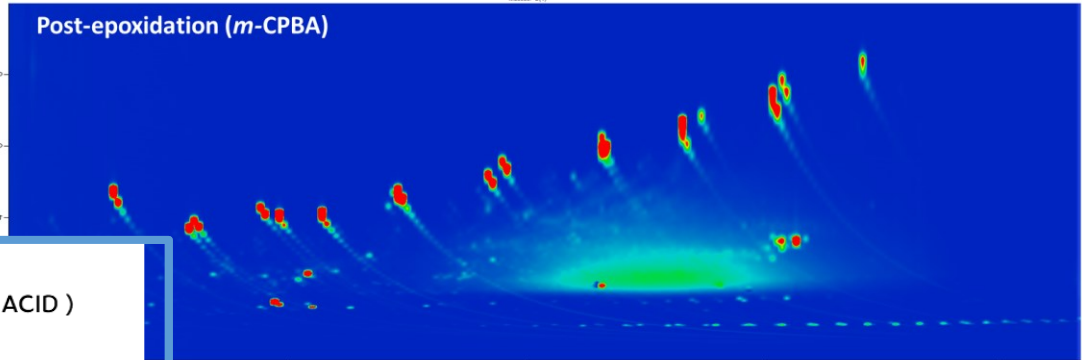
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BEFORE LC PURIFICATION

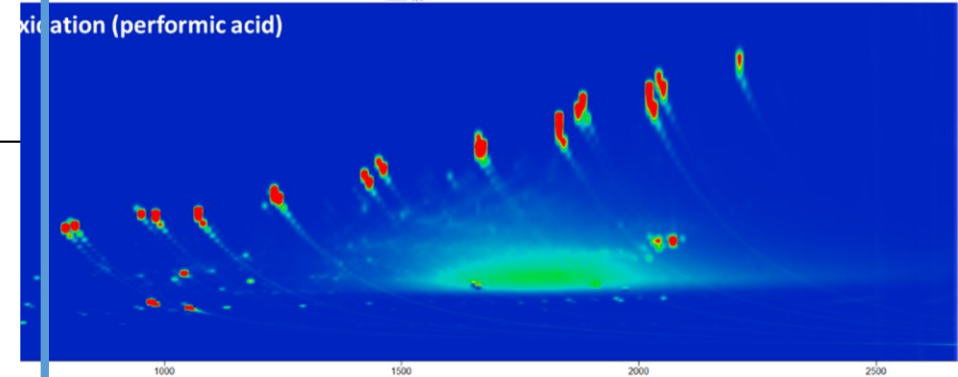
Standard PAHs + IS



Epoxidation mCPBA



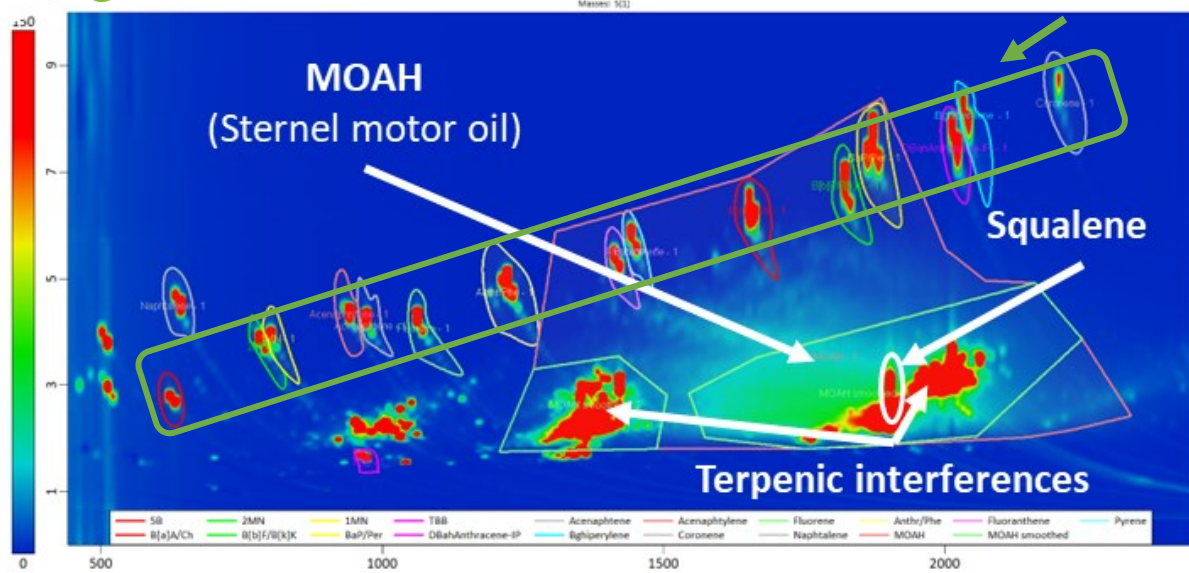
Epoxidation performic acid



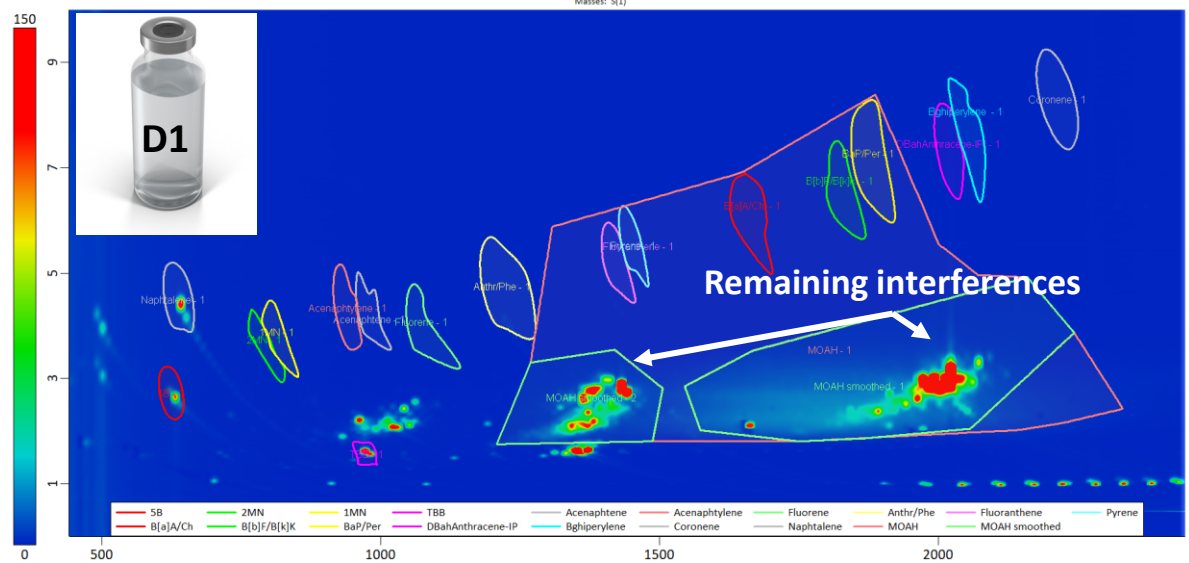
ALTERNATIVE TO EPOXIDATION: LC-GC×GC

BEFORE LC PURIFICATION

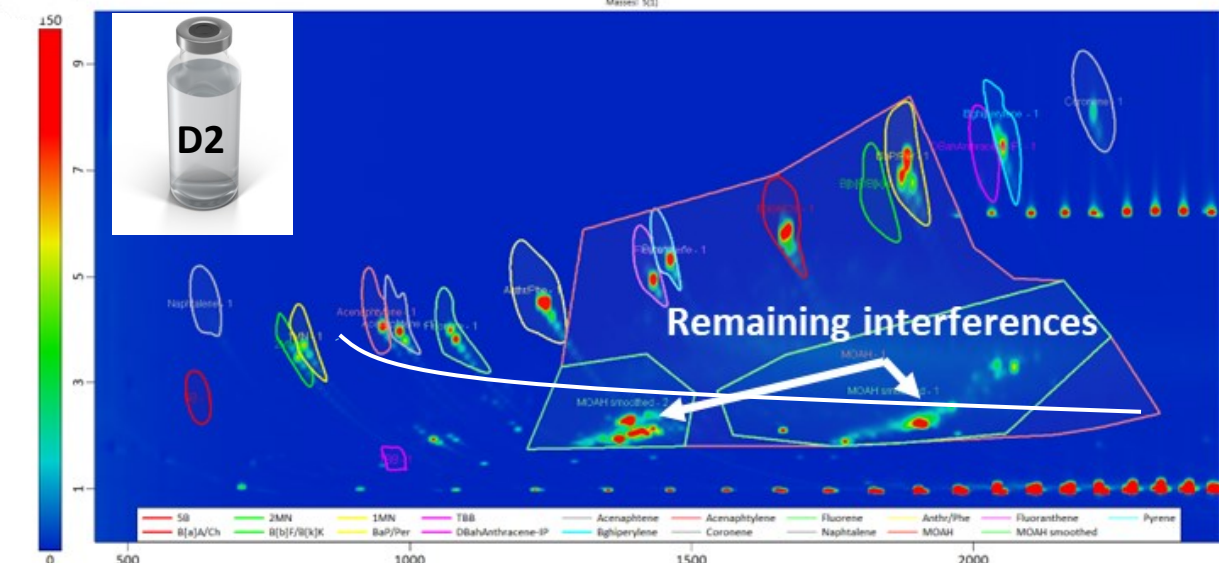
Standard PAHs + IS



2 AFTER LC PURIFICATION – 1-2 rings fraction



3 AFTER LC PURIFICATION – >2 rings fraction

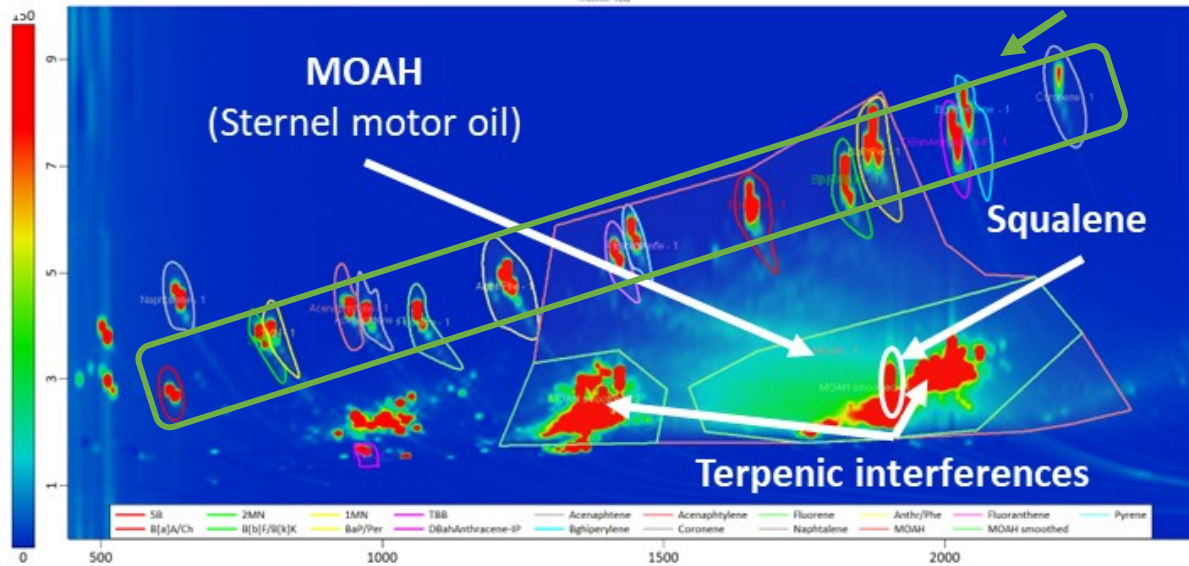


LC purification

ALTERNATIVE TO EPOXIDATION: LC-GC×GC

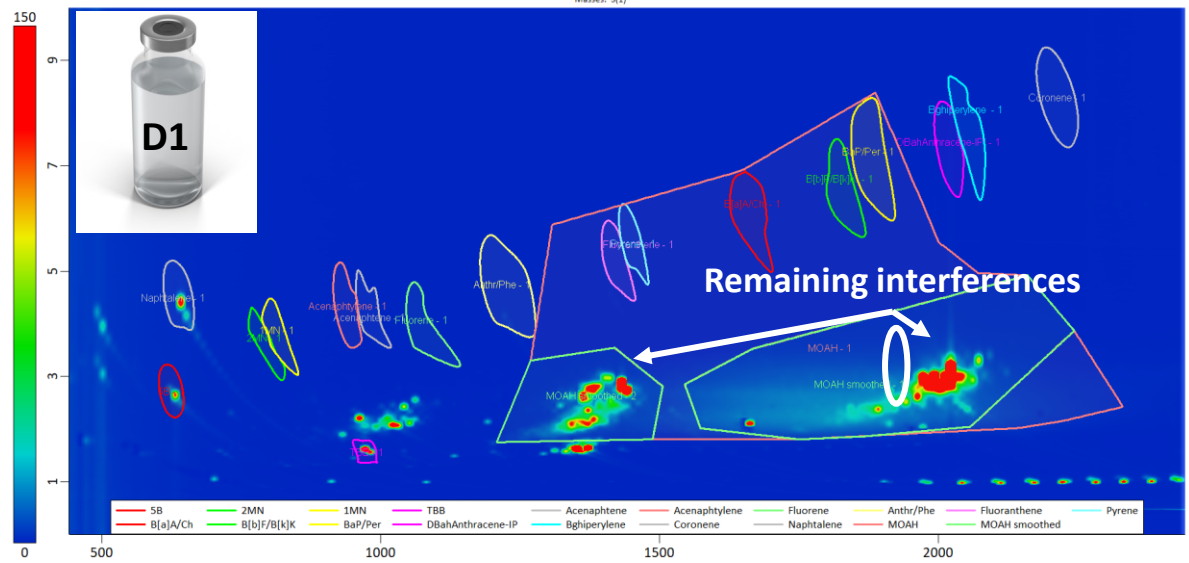
BEFORE LC PURIFICATION

Standard PAHs + IS

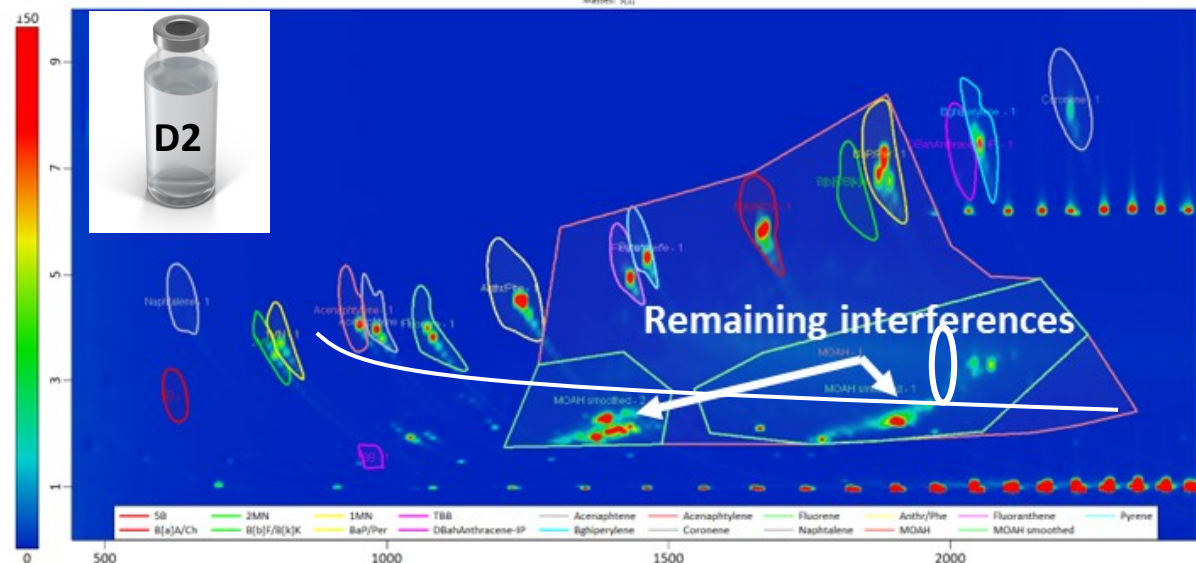


- Squalene completely retained
- Some interferences remain (of terpenic origin)
- Compounds coeluting with the toxicologically relevant MOAH fraction (>2.5 AR) are importantly reduced
 - possible to quantify the MOAH with a **simple trimming of their peaks during integration**
 - smaller impact on the quantification than if epoxidation was applied

2 AFTER LC PURIFICATION – 1-2 rings fraction

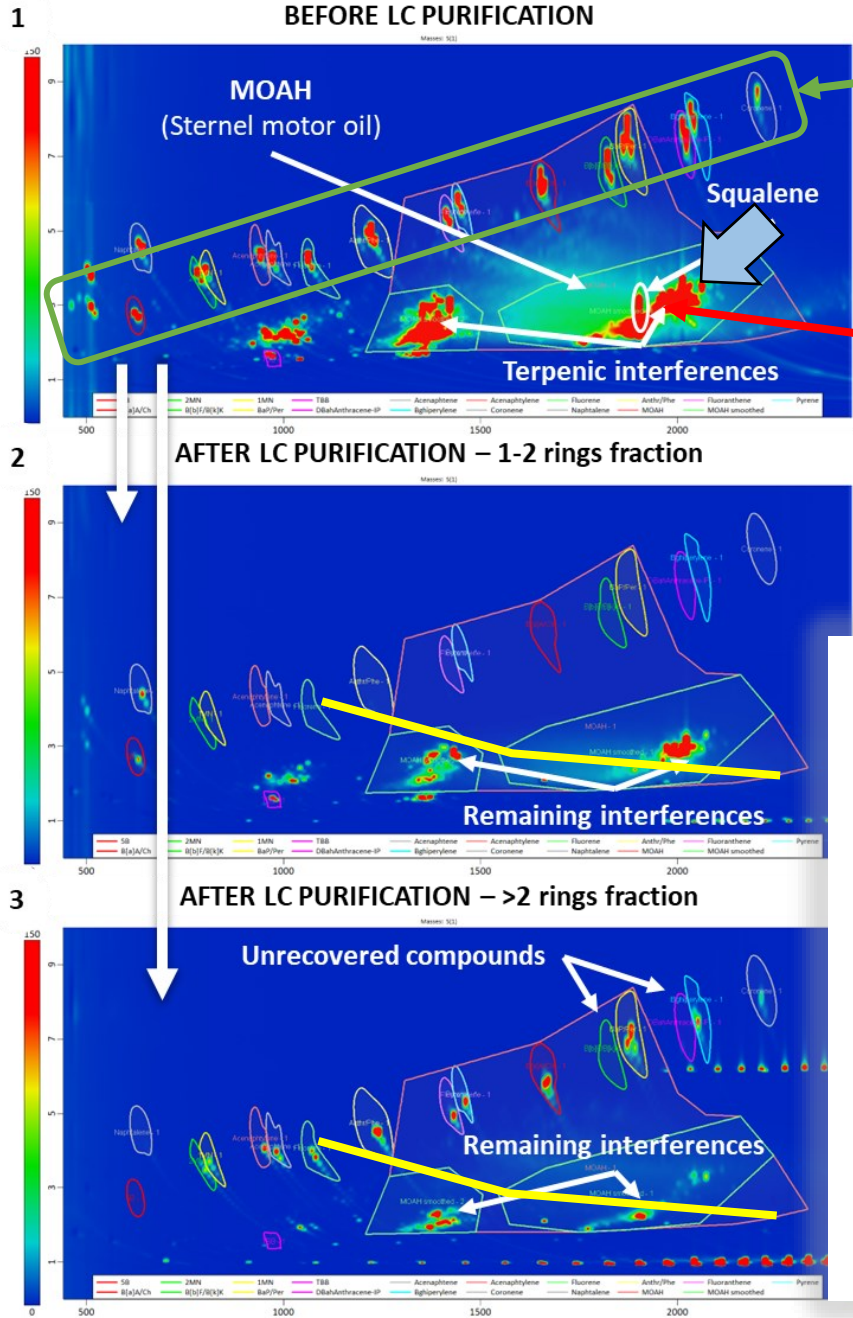


3 AFTER LC PURIFICATION – >2 rings fraction



LC purification

ALTERNATIVE TO EPOX: LC-GC×GC

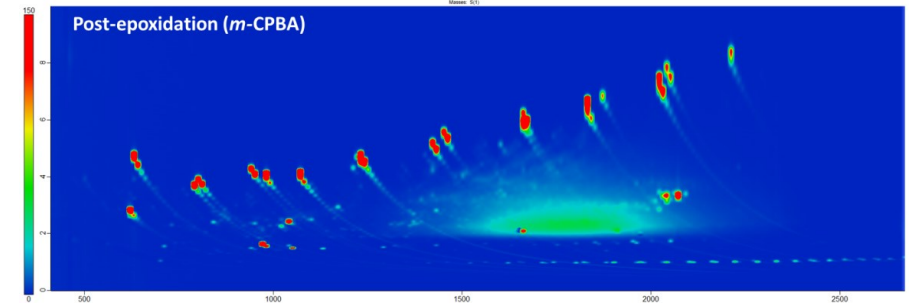


Standard PAHs + IS

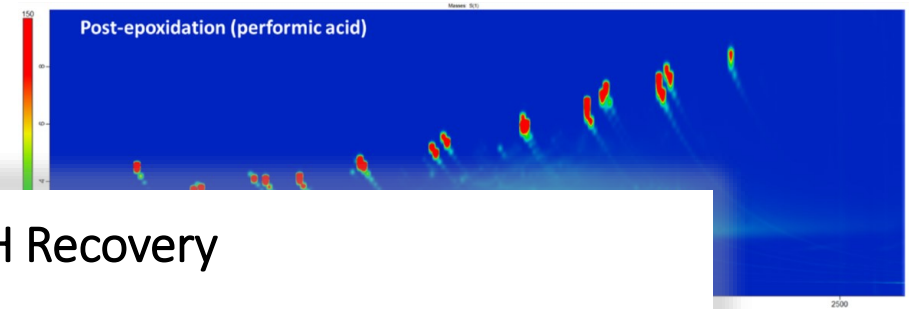
Before purification

Interferences

Epoxydation mCPBA

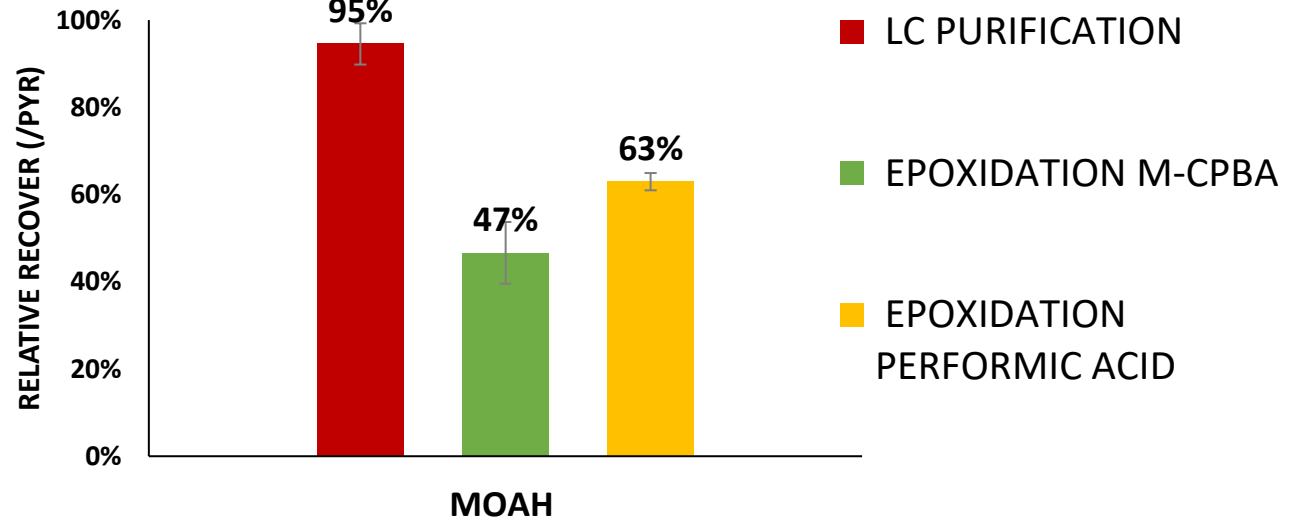


Epoxydation performic acid

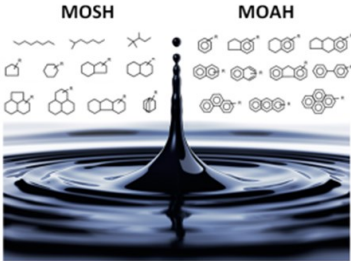


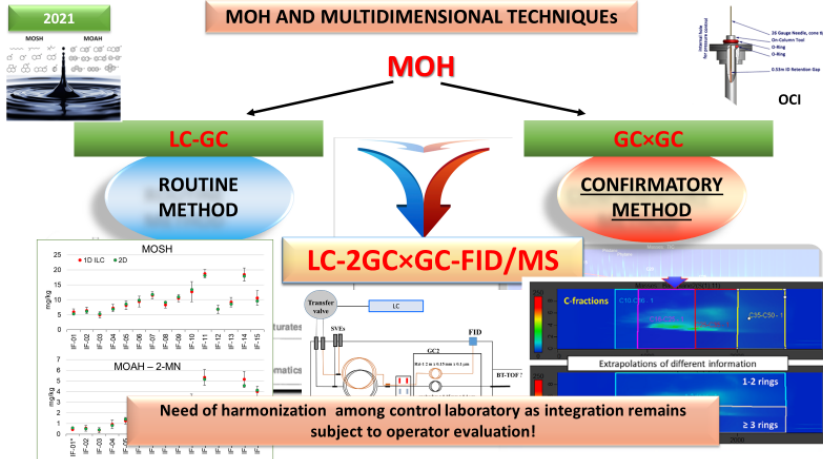
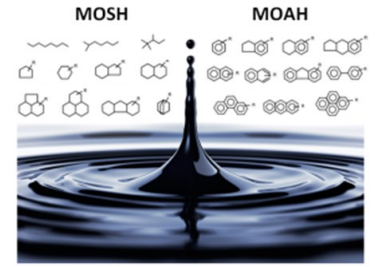
LC purification

MOAH Recovery



CONCLUSION AND FUTURE DIRECTIONS





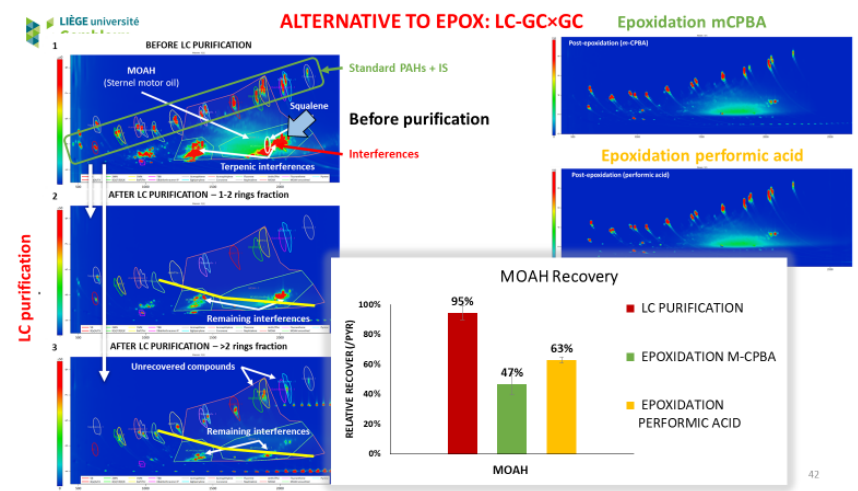
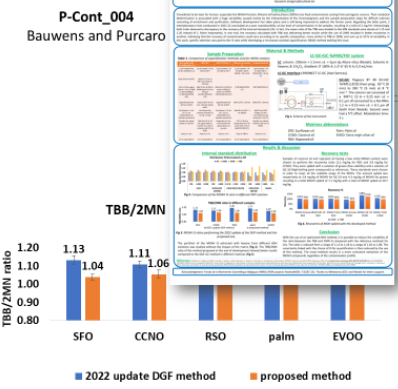
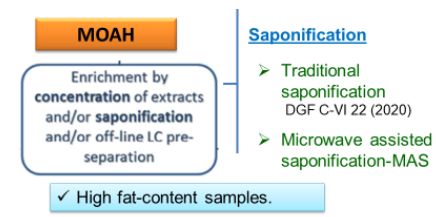
✓ **GCxGC-FID** is a highly promising tool to increase the information on MOSH & MOAH and respond to toxicological related questions

➤ GCxGC-FID harmonization needed

✓ Improvement of **sample preparation** is highly needed to:

- Reduce operator interpretation
- Handle complex matrices (e.g., essential oils)
- Avoid artifacts and biased results

➤ Application of the **auxiliary method** for removing interferences



My research group:

Sophie Vancaenenbroeck

Alex Glinieur

Steven Mascrez

Grégory Bauwens

Damien Eggermont

Donatella Ferrara

Aleksandra Gorska



Visiting students:

Andrea Schincaglia

Nicolo Salgarella

Chen Feng



19th Euro Fed Lipid Congress and Expo
 17-20 September 2023
 Poznań · Poland

Hosted by the
OILS & FATS SECTION
 Polish Food Technologists Society

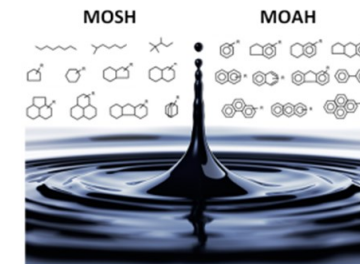
LECO
 EMPOWERING RESULTS

MARKES
 international

SHIMADZU
 Excellence in Science

MILESTONE
 HELPING CHEMISTS

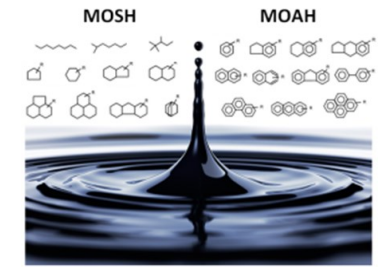
fnr's
 LA LIBERTÉ DE CHERCHER



RESTEK
 Pure Chromatography

SepSolve
 Analytical

SUPELCO
 Analytical



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