

## **INSTRUMENT SOLUTIONS FOR FOOD & BEVERAGE, FLAVOUR & FRAGRANCE ANALYSIS**

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Food safety and need for quality control has never been essential as today. Many aspects have to be considered in the analysis of food and beverages, flavor and fragrances, starting from raw material, production control to quality control of final product.

Shimadzu, as one of the world-leading manufacture offers full range of analytical instruments required in food laboratory, from liquid and gas chromatography, also coupled to mass spectrometric detection, to spectroscopic techniques and including TOC (total organic carbon) and balances.

The presentation offers solution for food analysis with all instrument in Shimadzu analytical range: The smell of coffee (GCxGC(qMS)), salt-mystery of food products, fluttery bubbles (CO<sub>2</sub>) analysis in beer (TOC), pesticides analysis using tandem LCMS/MS quadrupole mass spectrometry, profiling flavors (GCMS), are some of practical techniques that will be shown.