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Titolo	Food and environmental analysis by capillary gas chromatography : hints for practical use // edited by Lothar Matter ; translated by Anthony J. Rackstraw
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Altri autori (Persone)	MatterLothar RackstrawAnthony J
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Nota di contenuto	Food and Environmental Analysis by Capillary Gas Chromatography; Contents; 1. Application of the Rules of Chromatography to Capillary Gas Chromatography; 1.1 Introduction; 1.2 Rules of Chromatography; 1.2.1 Sample Introduction; 1.2.2 Choice of the "Right" Stationary Phase; 1.2.3 Column Length; 1.2.4 Column Diameter; 1.2.5 Film Thickness; 1.2.6 Carrier Gas; 1.3 Applications; 1.3.1 Determination of Pentachlorophenol in Wood; 1.3.2 Subjectivity of the Senses - Objectivity of Capillary GC; 1.3.3 Determination of Bromocyclene and Musk Xylene in Fish; 1.3.4 Separation of 33 Organochloropesticides 1.3.5 Sense and Nonsense of Analyzing PAH-Contaminated Soils1.3.6 Detection of Irradiated Fat-Containing Foods; 1.3.7 Distinction between Animal Species in Heated Products; 1.3.7.1 Detection of the Addition of Pork Dripping to Goose Dripping; 1.3.7.2 Detection of the Addition of Cow's Milk to Sheep and Goat's Milk Products; 1.3.7.3 Distinction

between Beef and Pork Products; 1.3.7.4 Distinction between Hutch Rabbit and Wild Hare; 1.3.7.5 Distinction between Domesticated Pig and Wild Boar, and between Veal and Beef; 1.3.7.6 Distinction between Game Species

1.3.8 Determination of Germination Inhibitors (IPC/CIPC) in Potatoes

1.3.9 Interpretation of Chromatograms - An Example; 1.4 Summary; 1.5 References;

2. GUMS Determination of Residues and Contaminants; 2.1 Introduction; 2.2 Recording Mass Spectra; 2.2.1 Full Scan; 2.2.2 Mass Fragmentography; 2.3 Applications of GC/MS to the Analysis of Residues and Contaminants in Foods; 2.3.1 Identification of Unknown Substances and Confirmation of Analytical Data by Recording Complete Mass Spectra; 2.3.1.1 Determination of Triazine Herbicides in Drinking Water

2.3.1.2 Confirmation of Chlorpyrifos-Ethyl in Oranges

2.3.1.3 Detection of Dichloran in Nutrition; 2.3.1.4 Identification of Propenophos in Tomatoes; 2.3.1.5 Determination of Hormone Derivatives in Veal; 2.3.1.6 Detection of Neuroleptics in Pork; 2.3.2 Detection and Determination of Residues and Contaminants with the Aid of Mass Fragmentography; 2.3.2.1 Determination of Polychlorinated Dibenzodioxins and Dibenzofurans; 2.3.2.2 Determination of PCB and PCB Substitutes; 2.3.2.3 Determination of Polybrominated Flame Retardants; 2.3.2.4 Determination of Polychlorinated Terpenes

2.3.2.5 Determination of Benzo[a]pyrene in Smoked Meat and Meat Products

2.3.2.6 Determination of Chloramphenicol in Foods of Animal Origin; 2.3.2.7 Determination of b-Sympathomimetics in Meat and Urine; 2.3.2.8 Determination of Diethylstilbestrol in Meat by GC/LRMS and GC/HRMS; 2.4 Summary; 2.5 References;

3. Determination of PAH in Foods; 3.1 Introduction; 3.2 PAH in Oils and Fats; 3.2.1 Analysis of Fats and Oils; 3.2.2 Injection Systems; 3.2.3 Results; 3.3 PAH in Vegetables; 3.3.1 Analysis; 3.3.2 Results; 3.4 PAH in Fish Products and Mollusks; 3.4.1 Analysis; 3.4.2 Results; 3.5 PAH in Coffee

3.5.1 Analysis
