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Sommario/riassunto

Food chemical safety remains a serious concern to the food industry. Risks such as adulteration, the existence of toxic and allergenic compounds in foods, and poor regulation of postharvest processing indicate that food chemical safety is not fully guaranteed. With the increasing trend of globalization in the import and export of food products, the importance of employing accurate and reliable analytical instruments to rapidly detect chemical hazards in foods has become paramount. In recent years, many new applications for using a range of analytical methods to detect food chemical hazards have been developed, including LC-MS, immunoassays, and molecularly imprinted polymers (MIPs). These methods offer high sensitivity, specificity, and speed, making them ideal for the detection of a wide range of food chemical hazards in various food matrices.
