

**NEW**

**2-Day Workshop** *for analysts by analysts*



**EXPERIMENTAL DESIGN AND CHEMOMETRICS  
FOR CHEMISTS DOING PROFILING  
AND CLASS DIFFERENTIATION**

To confidently authenticate foods and beverages, you must thoroughly understand modeling relationships between large numbers of samples and experimental variables.

**This in-depth workshop will increase your knowledge of experimental design and multivariate statistics for analyzing food and beverage samples.** Topics include:

- Fundamentals of analyzing data from multiple analytical platforms, such as GC, LC, MS, and ICP
- Strengths and limitations of common statistical sampling approaches:
  - Univariate statistical data analysis (variances)
  - Exploratory data analysis, such as principal components and clusters
  - Classification and modeling approaches, such as analyzing partial least squares
- Reviews of real-world data sets and literature

Choosing the right sampling techniques and statistical tools to meet your project objectives

**UC DAVIS**

UNIVERSITY OF CALIFORNIA

Food Safety and Measurement Facility

Sponsored by

**UC Davis and**

**Agilent Technologies**

---

**WHEN**

**September 23-24, 2014**  
8:30 a.m. to 5:00 p.m., both days

**WHERE**

**Silverado Vineyards Sensory Theater,  
Robert Mondavi Institute, UC Davis**  
<http://campusmap.ucdavis.edu/?b=126>

**COST**

**\$1250 per person**

---



Space is limited, so reserve your seat now:

**<http://ucanr.edu/survey/survey.cfm?surveynumber=12744>**

For more information, contact Dr. Thomas Collins: [tscollins@ucdavis.edu](mailto:tscollins@ucdavis.edu)

This information is subject to change without notice.

© Agilent Technologies, Inc. 2014  
Printed in the USA August 7, 2014  
5991-5038EN



**Agilent Technologies**