Keeping our food safe

Few things impact life as much as the quality and safety of the food supply. The World Health Organization estimates that millions of people fall ill every year and many die as a result of eating unsafe food. Globalization of food production and trade makes it more likely that we will experience international incidents involving contaminated food.

Agilent Technologies is at the forefront of the fight to keep the world’s food supply safe. Below, we explore some of the most common contaminants and substances in our food, recent food safety crises and how Agilent products help keep our food safe.

Enabling Technologies

Gas chromatography (GC) and GC/Mass Spectrometry (GC/MS) are used to separate, detect and identify volatile contaminants in food products.

Liquid Chromatography (LC) and LC/Mass Spectrometry (LC/MS) are used to separate, detect and identify contaminants in different types of food products.

Inductively-coupled Plasma Mass Spectrometry (ICP-MS) and Optical Emission Spectroscopy are used to detect and identify elemental contaminants, such as metals.

Molecular spectroscopy instruments are used to authenticate ingredients in food and ensure that product quality and specification guidelines are met.

Farm to Fork

Agilent Food Safety Applications

Veterinary Drugs, Dioxins, PAHs, PCBs, and other POPs, Pesticides, Metals

Marine Biotoxins & other Biotoxins, Veterinary Drugs (pesticides), Dioxins, PAHs, PCBs, and other POPs, Metals

Pesticides, Mycotoxins, Phytotoxins, Metals

Process Contaminants, Harmful Packaging Leachates, Mycotoxins, Allergens

Food Authenticity

Food Quality

Fish and Meat ID

Nutrition Labeling

Recent Food Safety Crises

2008
Melamine in Baby Formula

2010
Gulf Oil Spill

2011
E. coli in German Bean Sprouts

2012
Pesticides in Orange Juice, Horsemeat in Beef, Arsenic Levels in Rice

2013
E. coli in Spinach, Veterinary Drugs, Dioxins, PAHs, PCBs, and other POPs

FARM TO FORK

Agilent Food Safety Applications

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