

Laboratory training in Biotechnology as Applied To Diagnostic Activities in Food Safety

Lesson 2

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Part I : An Overview of :

- 1) Current conventional methods of Analysis for Food Safety and Control.
- 2) Leading-edge technologies that are being (or about to be) introduced.

Part II :A Presentation of :

- 1) A List of Acceptable Laboratory Analytical Procedures for Diagnosis of Food Safety.
- 2) Identification of those implementable in CEMAC Zone.

Sixteen (16) Categories
of Analytical Procedures
for Diagnosis of Food
Safety Currently in Use
by USDA and the EU.

- 1) Assuring Safety and Quality along the Food Chain
- 2) Methodologies for Improved Quality Control Assessment of Food Products.
- 3) Application of Microwaves for On-line Quality Assessment
- 4) Ultrasounds for Quality Assurance

- 5) NMR for Food Quality and Traceability
- 6) Electronic Nose for Quality and Safety Control
- 7) Rapid Microbiological Methods in Food Diagnostics
- 8) Molecular Technologies for Detecting and Characterizing Pathogens

9. DNA-Based Detection of GM Ingredients
10. Protein-Based Detection of GM Ingredients
11. Immunodiagnostic Technology and Its Applications
12. Rapid Liquid Chromatographic Techniques for Detection of Key (Bio) Chemical Markers

13) Sampling Procedures with
Special Focus on
Automatization

14) Data Processing

15) Data Handling

16) The Market for Diagnostic
Devices in the Food Industry

THANK YOU FOR
YOUR
KIND ATTENTION