Mindluster Platform

About the course Instrumental food analysis

Course Presenter : Ø§Ù„Ù…Ø¹Ù‡Ø¯ Ø§Ù„Ù†ÙˆÙˆÙŠ Ø§Ù„Ø¹Ø§Ù„Ù…ÙŠ

Instrumental food analysis, This course introduces the principles and applications of instrumental methods used in the analysis of food composition, quality, and safety. Learners will study advanced techniques such as spectrophotometry, chromatography (HPLC, GC), mass spectrometry, electrophoresis, and atomic absorption spectroscopy. The course emphasizes the role of these instruments in detecting nutrients, additives, contaminants, and toxins, ensuring compliance with food standards and regulations. Participants will also explore sample preparation methods, calibration procedures, and validation of analytical results to guarantee accuracy and reliability. Practical sessions and case studies highlight how instrumental analysis is applied in food industries, research laboratories, and quality control units. By the end of the course, learners will develop the skills to select suitable analytical techniques, prepare food samples correctly, interpret data, and contribute to ensuring food safety and consumer protection. Ø§Ù„Ù…Ø¹Ù‡Ø¯ Ø§Ù„Ù†ÙˆÙˆÙŠ Ø§Ù„Ø¹Ø§Ù„Ù…ÙŠ

Languages in Arabic Category's Courses

Course Lesson(8)

Lesson 1 :
Instrumental Food Analysis Ch 1 Introduction to Food Analysis Ù…Ù‚Ø¯Ù…Ø© Ø¥Ù„Ù‰ Ø§Ù„ØªØÙ„ÙŠÙ„ Ø§Ù„Ø£Ø·Ø¹Ù…Ø©

Lesson 2 :
Instrumental Food Analysis Ch 2 Assessment of Analytical Methods part 1 Ø§Ù‚ÙŠÙŠÙ… Ø§Ù„Ø£Ø³Ø§Ù„ÙŠØ¨ Ø§Ù„Ø§Ø®ØªØ¨Ø§Ø±ÙŠØ© Ø¬Ø²Ø¡1

Lesson 3 :
Instrumental Food Analysis Ch 2 Assessment of Analytical Methods part 2 Ø§Ù‚ÙŠÙŠÙ… Ø§Ù„Ø£Ø³Ø§Ù„ÙŠØ¨ Ø§Ù„Ø§Ø®ØªØ¨Ø§Ø±ÙŠØ© Ø¬Ø²Ø¡2

Lesson 4 :
Instrumental Food Analysis Ch 3 samples and preparing samples Ø£Ø¬Ù‡Ø²Ø© Ø§Ù„Ø¹ÙŠÙ†Ø§Øª Ø§Ù„Ø£Ø·Ø¹Ù…Ø©

Lesson 5 :
instrumental food analysis Ch 4 Physicochemical properities of food Lecture 1 Ø£Ø¬Ù‡Ø²Ø© Ø§Ù„Ø¹ÙŠÙ†Ø§Øª Ø§Ù„Ø£Ø·Ø¹Ù…Ø©

Lesson 6 :
instrumental food analysis Ch 4 Physicochemical properities of food Lecture 1 Ø£Ø¬Ù‡Ø²Ø© Ø§Ù„Ø¹ÙŠÙ†Ø§Øª Ø§Ù„Ø£Ø·Ø¹Ù…Ø©

Lesson 7 :
instrumental food analysis Ch 4 physico chemical properities of foods Lecture 2 Ø£Ø¬Ù‡Ø²Ø© Ø§Ù„Ø¹ÙŠÙ†Ø§Øª Ø§Ù„Ø£Ø·Ø¹Ù…Ø©

Lesson 8 :
instrumental food analysis Ch 4 physicochemical properties of foods Lecture 3 Ø£Ø¬Ù‡Ø²Ø© Ø§Ù„Ø¹ÙŠÙ†Ø§Øª Ø§Ù„Ø£Ø·Ø¹Ù…Ø©

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