

# Let's Talk Edible Oil analysis – a program in collaboration with FSSAI

Time (IST): 11:00 a.m. to 12:15 p.m. each day

Date: 7 to 11 March 2022



## Enhance your expertise on edible oil applications for its safety and quality testing!

Haven't we all at some time been conscious of the cooking oil that we choose to make our spicy potato crisps more safe and less unhealthy? Food quality labs need to ensure that they pay attention to what the oil would finally compose of, what it needs to be fortified with or what preservatives are to be added to safely preserve freshness and prolong its shelf life. Edible oil testing hence is seeing a definitive demand in the market.

Agilent is collaborating with FSSAI, the premier statutory body for food safety and quality in India, for a learning program on edible oil's analytical applications related to fortification, composition analysis, additives testing and adulteration.

So, before that hot oil burns on your frying pan, come join our experts for this webinar series and earn yourself certificates. Let's talk edible oil analysis!

## Agenda

**7 March 2022**

**11:00 am - 12:15 pm**

Introduction to latest developments in FSS regulations for oils and fats  
*Dr. Dinesh Kumar, Ph.D., Assistant Director (Tech), Quality Assurance Division, FSSAI, New Delhi*

Determination of Dimethyl-polysiloxanes (DMPS) in edible oils & fats: A fast, stable, robust direct organic analysis approach.  
*Gaurav Kapadnis, Application Scientist, Atomic Spectroscopy, Agilent Technologies*

**8 March 2022,**

**11:00 am - 12:15 pm**

Reliable determination of residual Hexane in oils and fats & Comprehensive analysis of fatty acid composition in oils and fats  
*Soma Dasgupta, Ph.D., Application Engineer, GC/MS, Agilent Technologies*

Column Selection for Fatty acid and FAME Analysis  
*Rajni Mujoo, Ph.D., Technical Support Specialist, Agilent Technologies*

**9 March 2022,**

**11:00 am - 12:15 pm**

Estimation of fat-soluble vitamins, Ergocalciferol and Cholecalciferol in fortified edible oil  
*Prasanth Joseph, Application Engineer, LC/MS, Agilent Technologies*

Estimation of fat-soluble vitamins, Ergocalciferol and Cholecalciferol in fortified edible oil  
*Prasanth Joseph, Application Engineer, LC/MS, Agilent Technologies*

**10 March 2022,**

**11:00 am - 12:15 pm**

A simple and effective way to determine acrylamide in cooking oil  
*Ansuman Mahato, Application Engineer, HPLC, Agilent Technologies*

Importance of good sample management practices in edible oil workflows.  
*Amit Ghate, Application Specialist, Lab Informatics, Agilent Technologies*

**11 March 2022,**

**11:00 am - 12:15 pm**

Analysis of trace elements in edible oil: A case study for the quality control  
*Vinay Jain, Ph.D., COE Manager & Application Scientist Atomic Spectroscopy, Agilent Technologies*

Advancing Elemental Determinations using best-in-class Spectroscopy Supplies  
*Rajni Mujoo, Ph.D., Technical Support Specialist, Agilent Technologies*

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