

## EURL mycotoxins & plant toxins Training EURLTR-MP10 Analysis of ochratoxin A in meat by LC-MS/MS



## Program Training 21-22 November 2023 Wageningen Food Safety Research

Tuesday November 21 – Sample extraction & LC-MS/MS	
Reception	
Welcome, introduction participants & training program	Marta Sopel
<b>Lecture 1</b> : Introduction to hands-on work sample extraction and IAC clean-up	Marta Sopel
Hands on: making extracts for LC-MS/MS	Hester van den Top Jesper Lucassen
Coffee break	
Hands on: making extracts for LC-MS/MS	Hester van den Top Jesper Lucassen
Lunch	
<b>Lecture 2</b> : Introduction into analysis of ochratoxin A by LC-MS/MS	Marta Sopel
Coffee break	
<b>Hands on:</b> Explain LCMS equipment and prepare samples for LC-MS/MS	Hester van den Top Jesper Lucassen
<b>Lecture 3</b> : Method validation: new SANTE and Regulation (EC) No 401/2006	Alwin Kruijt
Leaving for hotel	
Dinner at WICC	
Wednesday November 22 – Data handling	
Lecture 4: EURL mycotoxins & plant toxins	Josipa Grzetic Martens
<b>Demo</b> : Sample pre-treatment	Jermaine Roos
Coffee break	
Hands-on: Evaluation of the results of LC-MS/MS analysis	Hester van den Top Jesper Lucassen
End of program - Lunch to go	Marta Sopel
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## **Trainers:**

M.M. Sopel, PhD H.J. van den Top, BSc J.F.Q. Lucassen