## **Workshop:**Rapid Detection of Adulteration and Fraud in Foods by FTIR and NMR Techniques

20-21 November 2017

Date	Morning	Afternoon
20 Nov	8.30 Registration	13.00 Food adulteration and
(Monday)	9.15 Opening Remark by Dean of School	fraud detection by using FTIR
	of Agricultural Resources, Chulalongkorn	benchtop: Demonstration with food
	University/President of FoSTAT	samples
	9.30 Food fraud, economically-motivated	14.30 Coffee break
	adulteration of foods (EMA), and common	46.00
	adulterants ( <u>Professor Dr. Luis Rodriguez-</u>	16.00 Wrap up and discussion
	Saona from the Ohio State Univ., USA)	
	10.30 Coffee break	
	10.45 Introduction to FTIR in food area.	
	Application of FTIR in food adulteration and	
	fraud detection (Professor Dr. Luis Rodriguez-	
	Saona)	
	12.00 Lunch	
21 Nov	9.00 Registration	13.00 Workshop on food
(Tuesday)		adulteration and fraud detection by
	9.30 Food fraud and adulteration in	using NMR benchtop:
	Thailand: case study and experience sharing	Demonstration with food samples
	(Panitra Hempattarasuwan, School of	
	Agricultural Resources, Chulalongkorn	14.30 Coffee break
	University)	16.00 Wrap up and closing remark
	10.30 Coffee break	Evening: networking dinner and
	10.30 Collee bleak	discussion with the speakers for
	10.45 Introduction to NMR in food area.	possible collaboration
	Application of NMR in food adulteration and	possible collaboration
	fraud detection (Prof. Dr. William Price,	
	University of Western Sydney, Australia)	
	12.00 Lunch	