



UNIVERSITÀ
DI TRENTO

Dipartimento di
Ingegneria Industriale

DII

Seminar



Food volatilomics by direct injection mass spectrometry

February 26th 2024, h. 11:00

Girasole room, Polo Ferrari 2 - Via Sommarive 9, Trento

Speaker: Franco Biasioli, Fondazione Edmund Mach

Volatile metabolites play a pivotal role in food science and technology across various stages of the production chain, and offer a non-invasive and rapid means for assessing food samples and monitoring biological and technological processes in real-time. Consequently, the analysis of the food volatolome is of significant interest, particularly in an omic approach. This capability is crucial as volatile compounds can elicit biological or sensory effects at varying, sometimes minute, concentrations. Additionally, rapid and non-invasive measurements enable the screening of extensive sample sets and the monitoring of swift processes. These challenges are effectively addressed by various Direct Injection Mass Spectrometry (DIMS) methods.

The seminar aims to highlight the advantages and drawbacks of DIMS in food volatolomics. This will be achieved by outlining selected applications explored at the Volatile Compound Facility at FEM.

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