

Workshop i enzymatiska tester torsdagen den 16 april 2015

- 10.00 Registration**
- 10.15 Introduction** FOOD DIAGNOSTICS AB (Svenska)
- 10.30 Enzymatic BioAnalysis – Theory and Basics**
- Introduction.
 - Application of enzymes in production and analytics
 - What are enzymes
 - Testkits for enzymatic BioAnalysis
 - Possibilities for determinations from complex samples
 - Why enzymatic is a good method
- 11.00 Coffee break**
- 11.20 Methods**
- General
 - Reaction scheme
 - Procedure
 - Overview on possible sample preparations
 - Calculation of result
 - Sample preparation
 - Why, how, important hints
 - Creep reactions
 - Characteristics
 - Description
 - Reasons
 - Troubleshooting
 - Sources of errors in the analysis
 - Instrument, reagent, and accessory errors (e.g. linearity of the photometer)
 - Instruments/examples for applications
 - Construction of a photometer
- 12.15 Lunch**
- 13.15** New technologies/automation RIDA Cube
- 13.45 Practical Training**
- Sucrose/D-glucose and citric acid in orange respectively apple juice.
- 14.45 Enzymatic Quiz**
- 15.30 Summary and discussion**
- 16.00 End**