

Food Safety in Confectionery

For decades now, all members of the Association of the German Confectionery Industry (BDSI) have had a preferred partner for all scientific issues concerning their products: the modern, confectionery specialized, association's own Food Chemistry Institute (LCI).

Among others, the LCI is an expert contact for the following:

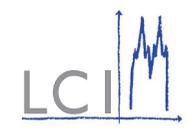
- Quality and food safety
- Research and modern analytics
- Minimization of process contaminants
- Minimization of contaminants, e. g. MOSH/MOAH



Contact

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RESEARCH PROJECT

Minimization of MOSH/MOAH in food



Research Milestones

This project is funded by the BDSI and the Foundation of the German Cocoa and Chocolate Industry. The main objective is to identify factors for potential entry sources of MOSH and MOAH along the entire food chain to allow for their effective minimization.

While the so-called BDSI Coordination Committee controls the project and provides the samples, the LCI, as association's own research competence center, will perform the analytical and scientific work and make its findings available to all members of the BDSI.

Research in the LCI is directed toward three major goals – the milestones:

- Quantification of total MOSH and MOAH
LC-GC-FID
- Characterization of substance groups and compounds
GCxGC-ToF
- Detection and tracking of entry sources
Database

LC-GC-FID Liquid Chromatography-Gas Chromatography-Flame Ionization Detector
 GCxGC-ToF Comprehensive Gas Chromatography-Time of Flight Mass Spectrometry



