

Tuesday, August 26

206/207

Food Analytical Science Division

Creation of Advanced Hi-tech Food Analysis

Chair: **Sungho Ko** (CHA University, Korea)

- D6-1** 10:00-10:30
Application of UHPLC for Food Analysis
The Most Advanced Technology by Using Hydrodynamically Mathematical Conversion between UHPLC and HPLC
Masahito Ito (Hitachi High-Tech, Corp., Japan)
- D6-2** 10:30-11:00
Determination of Arsenic Species in Food by IC-ICP-MS
Cheong-Tae Kim (NONGSHIM Co., Ltd., Korea)
- D6-3** 11:00-11:30
A Novel Practical Approach for Vitamin Analyses on Various Matrices
Mikihiko Yoshida (Japan Food Research Laboratories, Japan)

Chair: **Jang-Hyuk Ahn** (KOTITI Testing & Research Institute, Korea)

- D6-4** 11:30-12:00
Influence of Matrix Effect in Food Analysis Using by LC-MS
Joonhee Lee (Korea Research Institute of Standards and Science, Korea)
- D6-5** 12:00-12:30
Origin Authentication of Pork by Stable Isotope Ratios Analysis Using IR-MS
Kyong Su Kim (Chosun University, Korea)