

## ACS Webinars: Professional Growth and Development Series

Ever wondered about what keeps your food safe from harmful contaminants? Food safety is frequently featured in the headline news and chemistry plays an important role in assuring that our food is free from unwanted contaminants. Learn the latest in separation science and instrumentations utilized in food analysis. Join our speaker, Walter Hammack with the Florida Department of Agriculture, as he discusses the various chromatographic tools, methods, and regulations for food safety. [Register here!](#)



***“How Chemistry is keeping Your Food Safe - Application of ultra high pressure liquid chromatography in a Food Safety Laboratory.”*** A short presentation followed by Q&A with speaker Walter Hammack with the Florida Department of Agriculture, Division of Food Safety, Chemical Residue Laboratory. This event will be moderated by Joe Romano, a Senior Manager for Waters Corporation with over 30 years experience in chromatographic sciences in the areas of Environment, Food & Beverage and Chemical

Materials.

### What You Will Learn

- What is ultra high pressure liquid chromatography (UHPLC)?
- Advantages of UHPLC over HPLC - how does it keep your food safe
- What type of equipment is needed to take advantage of UHPLC?
- Practical applications of the UHPLC for food analysis
- And much more...

### Webinar Details

Date: Thursday, April 1, 2010

Time: 2:00-3:00 pm ET

Fee: Free

[Register here](#)

(<https://www2.gotomeeting.com/register/134238498>)

### Meet Your Expert

Walter Hammack is an Environmental Manager with the Florida Department of Agriculture, Division of Food Safety, Chemical Residue Laboratory. The Chemical Residue Laboratory is an ISO 17025 accredited laboratory for pesticide analysis and is a member of the USDA Pesticide Residue Program (PRP) and the Food Emergency Response Network (FERN). Walter is the section lead for LC/MS and Food Defense. He has expertise in both LC and GC, as well as mass spectrometry. Walter has worked on numerous high profile food safety projects during his career, including, chloramphenicol and more recently, melamine in human food. Walter graduated from Valdosta State University in 1988 with a B.S. in Chemistry and has been with the Florida Department of Agriculture as a chemist for 22 years. Walter is a member of AOAC, and is a certified M.L.T with the American Society for Clinical Pathology.

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### Upcoming Events

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This episode of ACS Webinar is sponsored by Waters Corp., a supporter of ACS and ACS educational outreach initiatives.