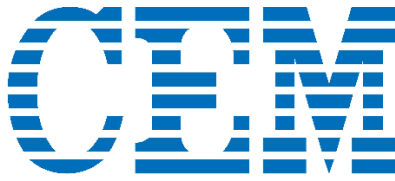


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We Simplify Science

VENDOR SEMINAR:

Innovative solutions for faster, smarter laboratory workflows for food analysis

Innovative solutions for faster, smarter laboratory workflows for food analysis

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Food testing laboratories face increasing pressure to deliver accurate, reliable results while meeting tighter regulatory requirements, higher sample volumes, and faster turnaround times. Yet despite remarkable advances in analytical instrumentation, many laboratories continue to rely on sample preparation techniques developed more than 120 years ago. These traditional methods are often time-consuming, labor-intensive, solvent-intensive, and prone to variability, creating significant bottlenecks in today's fast-paced laboratory environment.

Modern food laboratories require sample preparation and compositional analysis technologies that are faster, more efficient, and easier to use without compromising analytical quality. Whether testing raw ingredients, processed foods, dairy products, meats, seafood, grains, beverages, or pet food, laboratories must accurately determine nutritional composition while monitoring contaminants such as heavy metals, PFAS, pesticides, and other emerging food safety concerns.

CEM delivers innovative solutions designed to streamline the entire analytical workflow. From automated solvent extraction for PFAS and other contaminants to microwave-assisted digestion for elemental analysis by ICP-OES and ICP-MS, CEM technologies simplify complex sample preparation while improving accuracy, precision, and laboratory safety. Complementing these workflows are next-generation moisture, fat, and ash analyzers that provide rapid, reference-quality results for quality control, product development, nutritional labeling, and regulatory compliance.

By combining speed, automation, and robust analytical performance, CEM enables food laboratories to increase throughput, reduce hands-on time, minimize solvent and reagent consumption, and produce consistent, defensible results across a wide variety of food matrices. As food safety regulations continue to evolve and consumer expectations grow, CEM's innovative technologies help laboratories improve productivity, maintain confidence in their data, and adapt to the changing demands of modern food analysis.