**FAO/INFOODS webinar on selected analytical methods (fat and fatty acids): procedures, critical steps, challenges and documentation**

Event

11 March 2021 at 8.30-10.30 Chile time (UTC -4) virtual via zoom

Objectives:

To share theory and practice as well as potential errors in analyzing foods for fat and fatty acids (FA) and present the data for food composition purposes. This will include sample preparation, preparation of instruments, calibration, description of each step in the analysis with their critical points, reading of results, calculations to express per % total fatty acids/per 100g total fat/per 100 g edible portion on fresh weight basis, and attribution of INFOODS tagnames.

Target population

1. compilers of food composition tables and databases (FCT/FCDB)
2. food chemists
3. scientific journal editors and reviewers
4. professionals working in dietary assessment
5. any other interested person

Presenters:

* Ruth Charrondiere, INFOODS global coordinator and Nutrition Officer at the FAO Regional Office for Latin America and the Caribbean
* Srimurali Sampath, Research Associate, National Institute of Nutrition, Hyderabad, India
* R. Ananthan, Scientist, National Institute of Nutrition, Hyderabad, India
* Anna Vincent, former FAO consultant on food composition, Scientific Officer, Food Composition Section, FSANZ, Australia

Draft Agenda

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| 8.30-8.40 | Welcome and short introduction to fat and fatty acids | Ruth Charrondiere |
| 8.40-9.20 | Analysis of fatty acids – steps, critical steps and potential errors | Srimurali Sampath |
| 9.20-9.35 | Presenting fat and fatty acid data per % total fatty acids/per 100g total fat/per 100 g edible portion on fresh weight basis | R. Ananthan |
| 9.35-9.50 | Attribution of INFOODS tagnames to fat and fatty acids – principles and challenges | Anna Vincent |
| 9.50-10.25 | Q&A | all |
| 10.25-10.30 | Closure | Ruth Charrondiere |