

Plant and Food Science explore the composition of the food in our supply chains, understanding the various changes products will go through during storage and processing from field to fork. This allows us to analyse the physical and chemical changes of the food we eat, the nutrient loss and overall effect on human health including the positive and negative effects on disease.

Expertise

With global experience and specialties in food sciences, environmental management, soil sciences, ecotoxicology and industrial biotechnology, our academics and technicians can provide a wide range of services from analysis and nutrient testing, to technical support, research and report writing in the following areas:

- Micro and macronutrient analysis
- Trace element
- Heavy metals
- Toxicity levels
- Allergen
- Flavour profiles
- Pesticide residues
- Acrylamide
- Processing contaminants.



"I really enjoyed collaborating with Canterbury Christ Church University. The whole process was very straightforward, efficient and cost-effective. I would certainly use their industrial services again and would highly recommend them to other SMEs."

DR XUE MIN | CSO, OXFORD MEDICAL PRODUCTS



Equipment

- ICP-OES: Inductively Coupled Plasma -Optical Emission Spectrometry
- GC MS: Gas Chromatography Mass Spectrometry
- LC MS: Liquid Chromatography Mass Spectrometry
- FT-IR spectrometer
- UV-Vis spectrophotometer (single and multiwavelength scan)

- Microplate reader
- Benchtop NMR
- MQC benchtop NMR
- Discrete analyser
- Confocal microscope
- Fluorescent microscope.