Module Title:
Extraction methods for solid foods
Module Code:
AM0207
Maximum Number of Students:
20
Total ECTS Credits
2
Notional Learning House
(a) Context Time 10 h
(a) Contact Time - 10 Ti
Format of Teaching:
Lectures 10 h
Laboratories or Practicals 0 h
Other U h
Teaching Strategy:
Formal lectures in 60/90 min timetable.
Convener:
M. Palma
University:
Language of Tuition: English
Module Description - The Purpose or Aims:
1. To introduce fundamentals of the following analytical techniques: ultrasound assisted extraction (UAE),
microwave assisted extraction (MAE) and pressurized fluid extraction (PFE)
<ol> <li>I o introduce the special problems working on the extraction of compounds from solid samples, specifically solid foods.</li> </ol>
To show the problems related with the stability of samples under different extraction conditions
Learning Outcomes:
At the and of the module the learner is expected to be able to:
At the end of the module the reaments expected to be able to:
<ol> <li>Select the most adequate extraction technique on the basis on the kind of compounds they are trying to extract</li> </ol>
3. Correctly develop and optimize an extraction method
Summary of Course Content:
The fundamentals and limitations of ultraceural excited autoration mission and in the distribution of the second
The fundamentals and limitations of ultrasound assisted extraction, microwave assisted extraction and pressurized fluid extraction are using to be introduced. Moreover, the applicability of these extraction techniques to field of food analysis is
going to be also introduced. Several applications are going to be presented in order to make the students able to choose
the best extraction technique on the basis of the composition of the food sample.
Transferable Skills Taught:
Transferable Skills Taught:
Transferable Skills Taught: Communication:
Transferable Skills Taught: Communication: Ability to write a laboratory report
Transferable Skills Taught:         Communication:         Ability to write a laboratory report         Information Tecnhology:
Transferable Skills Taught:         Communication:         Ability to write a laboratory report         Information Tecnhology:         Optimization of extraction methods

## Assessment Methods:

- 1. LO1 Written Examination (20%)
- 2. LO2 Written Examination (50%)
- 3. LO3 Group Work Discussion (30%)

## Assessment Criteria:

Treshold

LO1 – to correctly describe the components of a given extraction system (UAE, MAE and PFE) system

- LO2 to be able to identify if what extraction technique(s) can be applied for some compounds
- LO3 to identify the most important extraction variables for each extraction technique

Good

- LO1 to identify what kind of samples can be extracted in each extraction system
- LO2 to be able to determine what compound cannot be extracted by some extraction techniques
- LO3 to be able to determine the influence of different extraction variables on the recovery

Excellent

LO1 - to be able to determine the operational conditions for each extraction techniques

LO2 - to be able to choose the most adequate extraction technique depending on the compound to be extracted

LO3 – to develop an extraction method

## **Resource Implications of Proposal and Proposed Solutions:**

Lecture notes will be available for students.

Recommended reading:

"Analytical Chemistry", R. Kellner, J.M. Mermet, M. Otto, H.M. Widmer, Wiley-VCH Verlag, Weinheim, Germany, 1998. "Supercritical Fluid Extraction" L. Taylor. Wiley, New York, 1996

"Handbook on Analytical Separations" R.M. Smith Ed. Vol. 3. "Environmental Analysis" W. Kleibohmer. Elsevier, 2004.