


5.00 credits

30.0 h + 45.0 h

Q2

Teacher(s)	Collin Sonia ;
Language :	French
Place of the course	Louvain-la-Neuve
Prerequisites	<i>The prerequisite(s) for this Teaching Unit (Unité d'enseignement – UE) for the programmes/courses that offer this Teaching Unit are specified at the end of this sheet.</i>
Learning outcomes	
Evaluation methods	Written examination for the theoretical aspects. The experimental know-how and the attitude are assessed throughout practical classes, as well as by a relatively concise report.
Teaching methods	Magistral lectures for the theoretical part of the course. The polyphenols are used as the typical example in all chapters. The student is also brought to use chromatographic devices in the laboratory. According to the number of students, certain aspects can be approached through the analysis of published papers.
Content	<ul style="list-style-type: none"> <li>- Chemical properties used for the analysis of organic traces</li> <li>- Strategy to follow</li> <li>- Extraction and concentration methods</li> <li>- Gas chromatography</li> <li>- HPLC</li> <li>- Derivatization methods</li> <li>- Quantification methods</li> <li>- Semi-preparative HPLC</li> <li>- UPLC</li> <li>- Enantiomeric chromatography</li> </ul>
Inline resources	Moodle

<b>Programmes containing this learning unit (UE)</b>				
Program title	Acronym	Credits	Prerequisite	Learning outcomes
Advanced Master in Brewing Engineering	BRAS2MC	5		
Bachelor in Bioengineering	BIR1BA	5	LCHM1141B	