

Table 1. Analysis and facilities for food characterization and contact persons

The email addresses for contact persons are in form **firstname.lastname@utu.fi**.

Analysis	Instruments	Contact persons
Analysis of volatile compounds	SPME-GC-MS	Annelie Damerau
Analysis of aroma compounds	GC-O-FID	Oskar Laaksonen
Total nitrogen content determination	Kjeldahl nitrogen analyser	Annelie Damerau
Amino acid compositional analysis	HPLC-DAD	Jukka-Pekka Suomela
Total lipid content determination	Automatic Soxhlet Extracter	Marika Kalpio
Fatty acid composition analysis	GC-FID	Marika Kalpio
Molecular weight and regio-isomeric analysis of triacylglycerols	(U)HPLC-MS, LC-MS/MS (triple quadrupole)	Mikael Fabritius
Molecular weight and regio-isomeric analysis of triacylglycerols	Direct inlet MS, MS/MS	Marika Kalpio
Molecular weight and regio-isomeric analysis of phospholipids	(U)HPLC-MS, LC-MS/MS (QTOF)	Mikael Fabritius
Analysis of chiral triacylglycerols	(U)HPLC-DAD using chiral columns	Marika Kalpio
Analysis of tocopherols and tocotrienols	(U)HPLC-DAD	Maaria Kortensniemi
Analysis of phenolic compounds	(U)HPLC-DAD, (U)HPLC-MS	Jukka-Pekka Suomela
Analysis of sugars and acids	GC-FID	Oskar Laaksonen
Analysis of Vitamin C	GC-FID	Oskar Laaksonen
NMR Metabolomics	NMR (joint instrument between UTU and Åbo Akademi)	Maaria Kortensniemi
(U)HPLC-MS Metabolomics	UHPLC-MS (QTOF)	Kati Hanhineva
Extraction and analysis of different lipid classes	Supercritical fluid extraction-supercritical fluid chromatography- mass spectrometry (triple quadrupole)	Marika Kalpio
Comprehensive targeted and nontargeted separation and analysis by ultra-high performance 2-dimensional liquid chromatography	Two-dimensional liquid chromatography with optional detectors: DAD, fluorescence detector, light scattering detector	Marika Kalpio
Other instruments for routine characterization	Spectrophotometers, plate readers, pH meter, analytical scales, centrifuges, tissue lysers etc.	Jukka-Pekka Suomela