

Applications of EDXRF Throughout the Food Industry

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Being a rapid, non-destructive and simple analytical technique, EDXRF can be utilized in various parts of the lifecycle of food. Micronutrients are added to staple food crops to serve undernourished regions to improve human health, production control relies on the precise addition of ingredients, quality control of finished goods ensures that regulated compounds are within tolerance, and recycled cooking medium is monitored as it is repurposed.

The use of EDXRF throughout the food industry will be explored, as producers look for faster and cheaper ways to perform routine testing where more complicated or imprecise techniques were once commonplace.