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Impact of heating on fatty acid content of formula milk products in the UK

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In this study infant formula was subject to different heat treatment preparations; boiling, microwaving and powder with boiled water. Each treatment was analyzed using a charged aerosol detector for the simultaneous determination of eicosapentaenoic acid (EPA) 20:5(n-3), decosahexaenoic acid (DHA) 22:6 (n-3), arachidonic acid (AA) 20:4 (n-6), linoleic acid (LA) 18:2 (n-6) and alpha linolenic acid (ALA) 18:3 (n-3) to look for changes in these fatty acids. There were statistical changes in LA and ALA between certain treatments. In conclusion the heat treatments of the infant formulas are subjected to do within the instruction advised on the label of the products, does not appear to majorly effect the concentration of the investigated fatty acids, however there is a wide variation of the fatty acids investigated between different brands on the UK market.

Biography

Emma Loughrill received a first class honors for BSc in Bioscience at the University of Greenwich in June 2012, where she was also awarded the Best Performing Student in Bioscience Award by the Society of Biology. She is currently undertaking a PhD under the Vice Chancellor's scholarship scheme at the University of Greenwich in the analysis and development of infant foods in the UK. Prior to her postgraduate studies she worked for four years at Pfizer's pharmaceutical company in Allergy and Respiratory.

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