





# **Working for a State Government Laboratory**

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Florida Department of Agriculture and Consumer Services (FDACS), Division of Food Safety, Bureau of Chemical Residue Laboratory

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FSU PDA Spring Event. Friday, May 29th 2015

# **EDUCATION**

2009-2012	Ph.D. Analytical Chemistry, The Florida State University, Tallahassee, FL.
2005-2009	M.S. Analytical Chemistry, The Florida State University, Tallahassee, FL.
2001-2005	<b>B.S. Chemistry</b> , University of North Carolina, Greensboro, NC,

# **PROFESSIONAL EXPERIENCE**

**2012-present** Environmental Scientist Specialist III, Florida Department of Agriculture and Consumer Services (FDACS), Tallahassee, Florida, USA.



## **Dr. Aldeek's Background**

#### EDUCATION

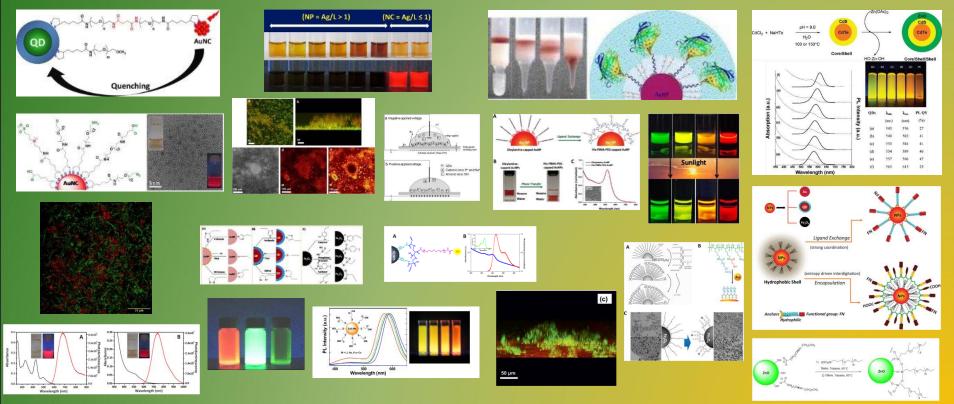
- 2007-2010 Ph.D. Materials Science, Henri Poincaré University, Nancy, France.
  Title: Synthesis and functionalization of fluorescent nanocrystals (Quantum Dots) for imaging and characterization of hydrophobic/hydrophilic properties of bacterial biofilms. Advisors: Prof. Raphael Schneider and Prof. Jean-Claude Block.
- **2005-2007** M.S. Molecular and Supramolecular Chemistry, Louis Pasteur University, Strasbourg, France. Title: Formation of molecular networks by self-assembly of tectons. Advisor: Dr. Abdelaziz Jouaiti.
- 2001-2005 B.S. Chemistry, Louis Pasteur University, Strasbourg, France.

#### **PROFESSIONAL EXPERIENCE**

- **2014-present** Environmental Scientist Specialist III, Florida Department of Agriculture and Consumer Services (FDACS), Tallahassee, Florida, USA.
- **2012-2014 Postdoctoral Research Associate**, Florida State University, Department of Chemistry and Biochemistry, Tallahassee, Florida, USA.
- 2011-2012 Postdoctoral research, Henri Poincaré University, Laboratoire Réactions et Génie des Procédés (LRGP), Nancy, France.

## **Dr. Aldeek's Background**

I was following an interdisciplinary research program that aims at developing the technology of chemically synthesized inorganic nanocrystals. This included challenges in making new compositions of nanocrystals and multifunctional ligands, with the ultimate goal of incorporating the nanocrystals into hybrid organic-inorganic devices and biological systems.



Design, Synthesis, Coordinating Ligands, Nanotechnology, Nanoparticles Growth, Surface Chemistry, Functionalization, Bio-Conjugation, Photophysic, Spectroscopy, Structural and Optical Characterizations, Bio-Sensing and -Imaging Applications.

### **Dr. Aldeek's Background**



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career advance?



What do I deserve?

What should I offer to my family after all these years doing postgraduate studies?

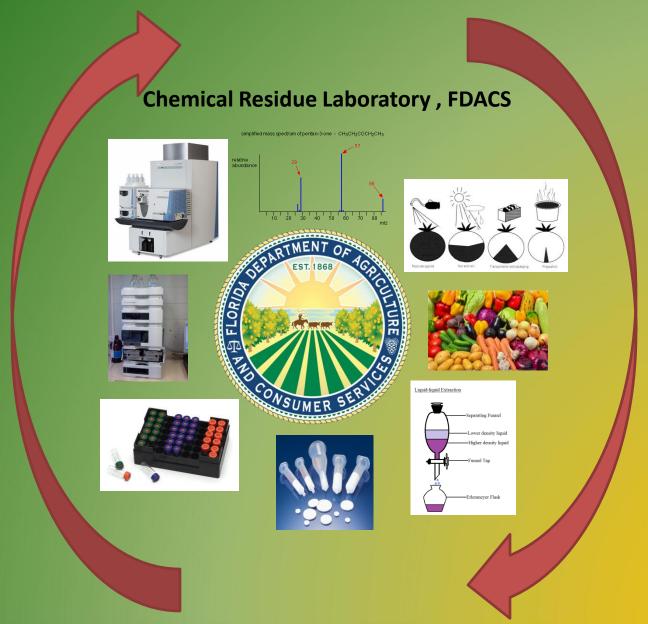
Who can help me to get the dream job?

Am I mentally strong enough for academia

Can I be useful outside of my specialty?

### **Division of Food Safety**

#### **Chemical Residue Labs**



- Our lab started in early 1960 and is located in Tallahassee
- 33 lab employees: Chemists and Lab Technicians (prepare samples, analyze samples, document and report conclusions)
- 8 Field Inspectors, collect samples and ship to the laboratory for testing and analysis. Approx. 3000 samples are analyzed per year.

## **Our mission is to protect Florida's food supply**

# Where do the samples come from?

### • Within FDACS:

- Division of Food Safety
- Agriculture Environmental Services
- FDACS samplers

### • Within Florida:

- Department of Health
- Law Enforcement

### • Federal Agencies:

- FERN: FDA and USDA
- FDA: contract

## **Consumer Protection Testing**

### **Authenticity Claims:**

- **Fruits Juices**
- Honey
- Vanilla Species (Fish and Meat)

#### Nutritional Claims:

No, Low, Reduced, High, Total fat, Trans Fat, Sugars, Protein, Calories, Sodium, Calcium, Iron, Vitamins A & C,

### **Label Review**

# **Food Safety Testing**

- Decomposition: Indole, Histamine, biogenic Amines (putrescine, cadaverine, spermidine)
- **Toxins:** Aflatoxin, Patulin, Solanine
- □ Metals: Mercury, Lead, Cadmium, Tin
- □ Allergens: Egg, Milk, Soy, Wheat, Peanuts, Tree Nuts
- **Dietary Supplements:** Ephedrines, Caffeine
- **Preservatives:** Sulfites, Nitrites, Sorbate

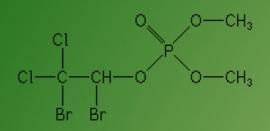
# Food Safety Testing cont'd

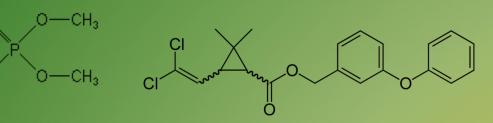
# **Food Colors:**

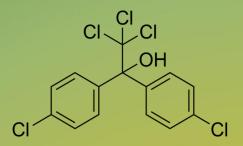
- Blue1,2
- Red 3,40
- Yellow 5,6
- **Vanilla Flavoring:**
- Coumarin
- **Foreign** Material:
- Insects
- Feces
- Hair

### **Protecting Our Food Supply**

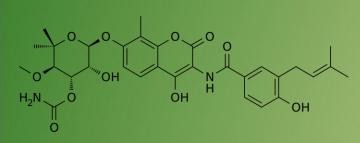
Pesticides

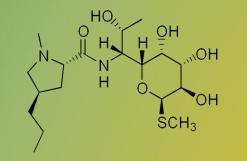


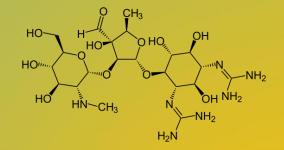




Antibiotics







• Toxic chemicals

### **Counter Terrorism**

- Food Emergency Response Network (FDA)
- In response to 911



- Testing for Toxic Chemicals in Food Supplies
  - Cyanides
  - Ricin
  - Many other toxins



### **Analytes Extraction**

- Homogenize
- Weighing sub-sample
- Extract Chemicals
- Dispersive Extraction "Clean Sample"



### **The Instruments & Analysis**

- Gas Chromatography
- Liquid Chromatography
- High Resolution Mass
  Spectrometry



• Developed new extraction methods to screen for antibiotic residues and various adulterants in a wide range of matrices

 Optimized instruments to enhance capabilities of extraction methods used in our laboratory

 Trained and supervised fellow chemists to ensure advanced extraction methods were accurately performed

Collaborated with other agencies to work on projects of national interest

 Taught short courses on challenges and successes of chemical residue extraction in food matrices

 Presented findings on projects developed in our laboratory at conferences with international audiences

#### **Achievement at FDACS**

#### Journal of Agricultural and Food Chemistry

#### Finally, my first paper as a leader (Corresponding Author)

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#### LC-MS/MS Method for Determination and Quantification of Penicillin G and its Metabolites in Citrus Fruits Infected with Huanglongbing

Journal:	Journal of Agricultural and Food Chemistry	
Manuscript ID:	jf-2015-02030k	
Manuscript Type:	Article	
Date Submitted by the Author:	22-Apr-2015	
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# **Division of Food Safety, Chemical Residues Lab at** FDACS



# **Thank You**







