

# FDSC 334. ANALYSIS OF FOOD TOXINS AND TOXICANTS.

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Credits: 3

Offered by: Food Science&Agr.Chemistry (Faculty of Agric Environ Sci)

Terms offered: Winter 2026

[View offerings for Winter 2026 in Visual Schedule Builder.](#)

## Description

Toxins and toxicant residues in food including heavy metals, persistent organic pollutants (POPs) and microbial toxins are explored from an analytical perspective; new methods and strategies of analysis are emphasized.

- Winter
- 3 lectures and one 3-hour lab
- Prerequisite: FDSC 213 or permission of instructor.

Most students use Visual Schedule Builder (VSB) to organize their schedules. VSB helps you plan class schedules, travel time, and more.

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