

## Quantitative TLC in Characterisation of Components in Food

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Nowadays, consumers are much more aware of the importance of food contribution to improve quality of life, health, and reduction of risk factors of chronic diseases. Everyday, millions of analyses are carried out in industry, hospitals, research institutes, control laboratories etc. The results of chemical analysis are important factors for correct decision-making in many fields of human activities. Users need to be sure about the reported values. We have to demonstrate the quality in our work that inspire confidence in analytical reports.

In order to eliminate chemical hazards, we must develop new analytical techniques, new analytical methods, validation of analytical methods, and prepare technological validations, cleaning validations according to Good Manufacturing Practice (GMP) and HCCAP.

In our paper we shall present how Quantitative TLC can be successfully used in determination of CoQ10, Inulin, Aloin, Glutamine and some other components in different type of products. In some cases quantitative TLC is successfully combined with MS, multidimensional TLC and some other separation techniques.