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From Dec. 10th to Jan. 10th

Trending Newsletter in December

Creative Proteomics is a professional CRO company that specializes in a full range of services to support various proteomics and metabolomics research. Creative Proteomics is staffed by specialists who are extensively experienced in handling hard-to-analyze samples and are professional in studying metabolomics. With years of experience in metabolomics, bioinformatics, statistics, and various application fields ranging from food to pharmacy, our experts can help you plan, conduct, and report your metabolomics studies.

December Theme: Fatty Acids

Fatty acids (FAs) are comprised of hydrocarbon chains terminating with carboxylic acid groups. Some methods have been used for fatty acids analysis, such as gas chromatography– mass spectrometry (GC-MS), high-performance liquid chromatography (HPLC), near-infrared spectroscopy (NIRS), and NMR spectroscopy. Each method has its own advantages and limits.

Popular Services



At Creative Proteomics, we have developed a professional platform for the identification and quantification of fatty acids by GC-MS. The fatty acids analysis services we can provide include:

- Short Chain Fatty Acids Analysis Service
- Medium-chain and Long-chain Fatty Acids Analysis Service
- Very Long Chain Fatty Acids Analysis Service
- Straight Chain Fatty Acids Analysis Service
- Branched Chain Fatty Acids Analysis Service



- Total Fatty Acids Analysis Service
- Free Fatty Acids (FFAs) Analysis Service

Upcoming Events

Name	Date	Location
21 st International Conference on Protein-Protein Interactions	January 10-11, 2019	Singapore
18 th Annual Pep Talk—The Protein Science Week	January 14-18, 2019	SAN Diego, US
Advances at the Interface between Metabolism and Epigenetics	January 16-17, 2019	Cambridge, UK
24 th Annual Lorne Proteomics Symposium	February 7-10, 2019	Lorne, Australia

Videos



Short Chain Fatty Acids Analysis

Short-chain fatty acids (SCFAs) are defined as fatty acids with two to six carbon atoms, which are the main products when the dietary fibers are fermented by the bacterial hydrolytic enzymes… **Learn More**



Brief Introduction of Fatty Acids

Fatty acids are hydrocarbon chains of varying lengths and degrees of unsaturation (the presence of double bonds), with a carboxyl group at one end and a methyl group at the other...

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Blogs



The New Chapter of Protein Modification Research

Because of the heterogeneity and relative abundance of post-translationally modified proteins, protein post-translational modification studies are based on the existing proteomics technology systems, including… Learn More



Fatty Acids: Types, Roles, and Analysis

Fatty acids can be classified according to different factors, such as the length and the number of double bonds. They play important roles in cells, such as working as the major source of energy and membrane components... **Learn More**



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