

Outcomes and Future Work of the AOAC ISPAM Harmonization Project

Presented By: Erin Crowley and DeAnn Benesh

Sponsored By: AOAC INTERNATIONAL and Microbiologics

Organized by: Methods Validation & Verification Interest Group

within the Applied Laboratory Methods PDG



Webinar Housekeeping

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DeAnn L. Benesh



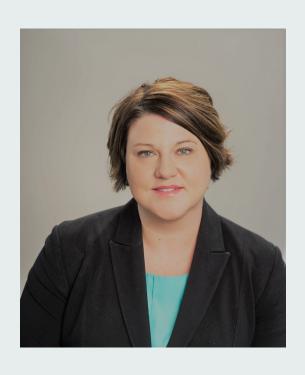
Science.
Applied to Life.™

Global Regulatory Affairs Manager – 3M Food Safety

- Leads regulatory activities with government and nongovernment entities to help drive harmonization, recognition and acceptance of microbiological methods
- Member of MicroVal General Committee
- Active member of IAFP International and Food Law PDGs
- Co-chair of WG3 drafting ISO 16140-part 3
- Fellow of AOAC INTERNATIONAL and past Chair of the Research Institute Board of Directors
- Currently serves on AOAC Board of Directors as Past-President



Erin Crowley



Chief Scientific Officer – Q Laboratories

- Leads independent third-party laboratory with a primary focus on providing high quality method validation for microbiological rapid detection methods
- Chair of the AOAC Official Methods Board
- Chair of the International Stakeholder Panel on Alternative Methods (ISPAM)
- Active member of IAFP and MicroVal Technical Committee (MVTC)

INTERNATIONAL STAKEHOLDER PANEL ON ALTERNATIVE METHODS (ISPAM)

Outcomes and Future Work of the AOAC ISPAM Harmonization Project

Erin S. Crowley ISPAM Chair October 26, 2018





AOAC Roots in Food Safety

Began as Association of Official AGRICULTURAL Chemists (1884)

USDA Bureau of Chemistry

- Standardize methodology used for composition of fertilizers by state laboratories
- ✓ Directed by Harvey Wiley who wrote the 1906 law that began the US Food and Drug Administration (FDA)

AOAC - 1887 Meeting

- 1965 Association of Official ANALYTICAL Chemists
- 1980s microbiologists, other food science professionals
- 1991- AOAC INTERNATIONAL (Association of Official Analytical COMMUNITIES)

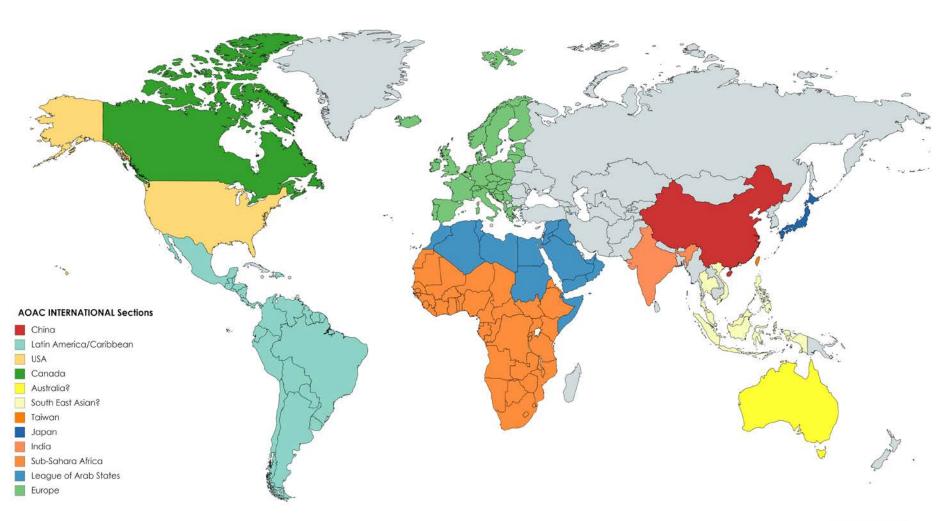


RESEARCH

- AOAC develops and validates analytical methods for a broad spectrum of safety interests including
 - Food and beverages
 - Dietary supplements
 - Infant formula
 - Feeds
 - Fertilizers
 - Soil and water
 - Veterinary drugs
 - Pharmaceuticals



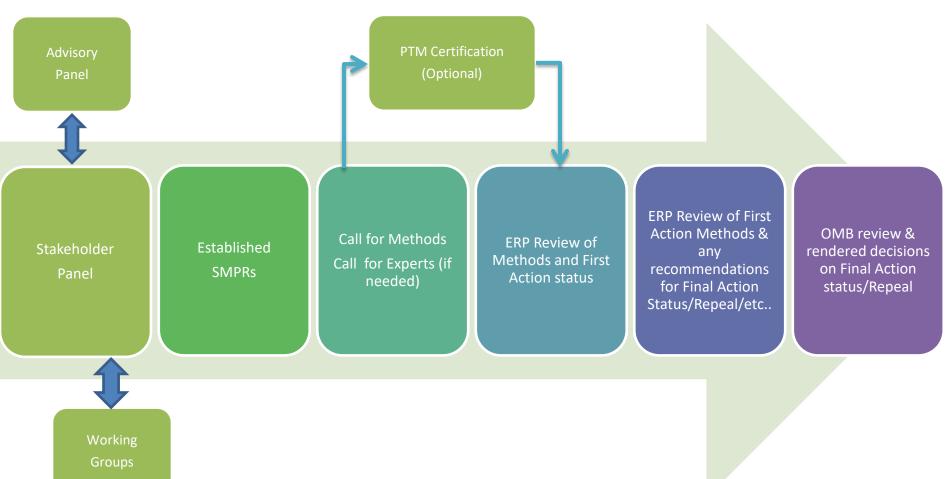






AOAC Standards Development

Transparency, Openness, Balance, Due Process, Consensus, Appeals





Projects using AOAC Standards Development Process

International Formula Council

Nestlé, Danone, Mead Johnson, Abbott Nutrition, PBM...

Developed consensus standards and Official Method of Analysis for analysis of priority nutrients (e.g. Vitamins A/E, Vitamin D, Vitamin B12, Folate, Inositol, Nucleotides, Ultra trace minerals, Pantothenic acid)

Coca Cola and PepsiCo

Delivered AOAC® Official MethodSM for pesticide residues in soft drinks Accepted by Bureau of Indian Standards as official method

• Elanco Animal Health, Eli Lilly and Co.

Developed standards for drug residues in animal feed

• International Stakeholder Panel on Alternative Methods

Harmonization of Validation methods between ISO and AOAC



International Stakeholder Panel on Alternative Methods (ISPAM)

- Driven and supported by AOAC Organizational Affiliates and contributing members who participate in the AOAC Research Institute Program
- ISPAM was formed initially to develop harmonized, internationally accepted standard validation guidelines for alternative (rapid) chemical and microbiological methods by leveraging global networks of experts to reach consensus on an analytical validation protocol.
- The goal is to achieve optimal efficiency and avoid duplication of efforts in order to meet regulatory and product safety testing requirements.
- Initially three (3) working groups:
 - Microbiology
 - Qualitative Chemistry
 - Statistics





Participating Stakeholders = > 60 industry, gov, academia

Government

- Health Canada
- Canadian Food Inspection Agency
- US Food & Drug Administration
- US Dept of Agriculture
- Meat and Livestock Australia
- Netherlands Food & Consumer Product Safety Authority
- ACHIPIA Chile Ministry of Agriculture
- ANSES French Agency for Food, Environmental and Occupational Health & Safety
- Maryland Department of Agriculture
- Florida Dept of Agriculture

Test Kit Manufacturers

- 3M Food Safety
- bioMérieux
- BioControl
- Bio-Rad
- Crystal Diagnostics
- Elution Technologies
- Hygiena (Qualicon Diagnostics)
- Morinaga
- Neogen
- QIAGEN
- R-Biopharm
- Romer Labs

Food Companies

- Abbott Nutrition
- Cargill
- Nestle
- General Mills
- Hershey Company
- McCormick
- Quaker Oats
- Grain Millers

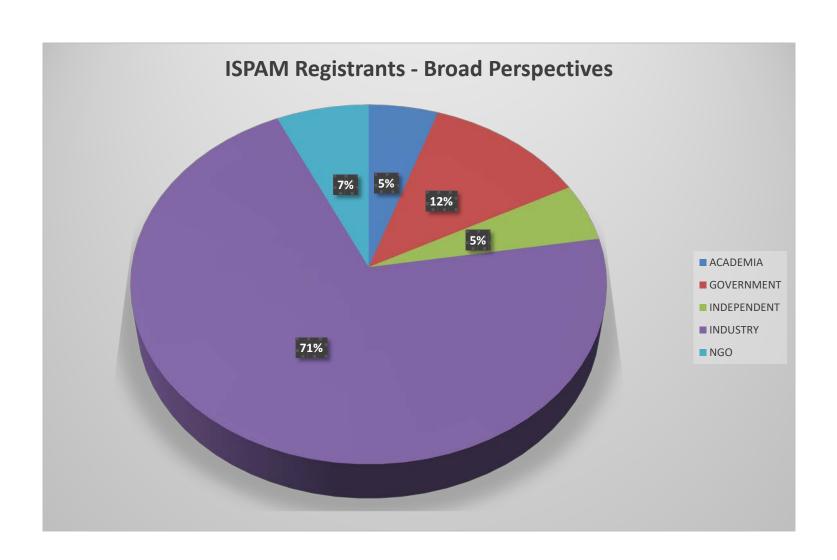
Certification Bodies/NGOs

- AFNOR
- MicroVal
- NMKL/NordVal
- ISO
- GFCO-GIG
- Allergen Control Group

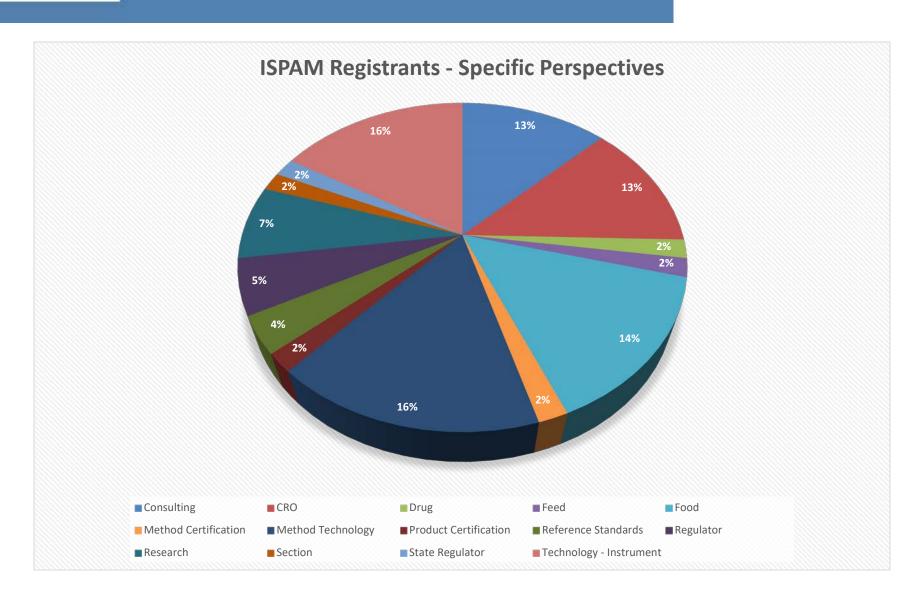
Contract <u>Labora</u>tories

- Q Laboratories
- Adria Laboratory
- AsureQuality
- Mérieux NutriSciences (Silliker)
- Eurofins
- Microbac
- Vanguard

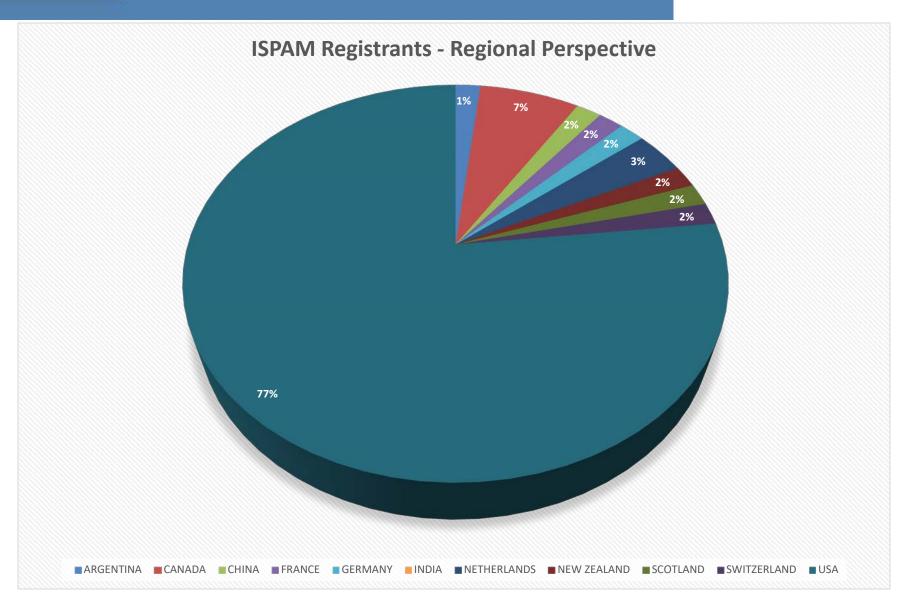














Stakeholder Panel Working Groups

- Present background and history on priority analyte for stakeholder panel
- Develop draft SMPR or other assigned scope
- Will present motions to the stakeholder panel on components of the standard method performance requirements
- Can participate in ISPAM related in-person meetings





ISPAM Working Groups

ISPAM Working Groups	Status
Working Group on Microbiology Validation Harmonization	Active
Working Group on Qualitative Chemistry Guidelines	Inactive
Working Group on Statistics	Inactive
Working Group on Produce Sampling Standard	Inactive
Working Group on Produce – Salmonella in Leafy Greens	Inactive
Working Group on Food Allergen Assays	Active
Working Group on Gluten Assays	Active
Working Group on Quantitative Microbiology Method Validation Acceptance Criteria	New 9/2017



Documentation and Communication



AOAC carefully documents the actions of the Stakeholder Panel and the Working groups



AOAC will prepare summaries of the meetings

Communicate summaries to the stakeholders
Publish summaries in the *Referee* section of
AOAC's *Inside Laboratory Management*



AOAC publishes its voluntary consensus standard

Official Methods of Analysis of AOAC INTERNATIONAL
Journal of AOAC INTERNATIONAL



AOAC publishes the status of standards in the *Referee* section of AOAC's *Inside Laboratory Management*





"Oh, what a tangled web we weave."





Harmonization - Program to Program



The PTM program provides the pre-collaborative study required by other validation programs.

serves as an entry to method validation



The AOAC Consulting Service and the AOAC Performance Tested MethodsSM are flexible to develop:

Joint validation testing protocols

Joint data collection arrangements

Separate or joint manuscripts reviews



Each organization maintains its program administrative and method approval procedures



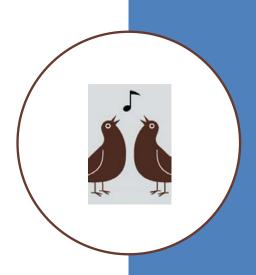
For additional information, please contact Deborah McKenzie, Sr. Director, AOAC Research Institute.





HARMONIZATION-PROGRAM TO PROGRAM

- Programs harmonized with PTM
 - Official Methods of AnalysisSM
 - Antibiotic drug residues in milk
 - US Food & Drug Administration Center for Veterinary Medicine and the National Conference on Interstate Milk Shipments
 - Health Canada Bureau of Chemical Safety (Food Allergens)
 - MicroVal (joint-agreement)
 - AFNOR (joint-agreement)
 - NordVal (joint-agreement)
- The goal is to achieve optimal efficiency and avoid duplication of efforts in order to meet regulatory and product safety testing requirements.





ISPAM Accomplishments: Microbiology



Approved harmonized approaches for several testing parameters

Number of levels/samples/fractional positives

Results analysis/criteria/statistical analysis

Number of data sets for collaborative study/sample size



Approved Food Classification Table- ISO 16140-2
Annex A



Comparison of Method Validation Guidelines

Criteria	150 16140	AOAC	Health Canada	Nordvai	US FDA	USDA
Qualitative Methods	ISO 16140 Doc. N 1199 (ISO CD 16140-2)PIV C2011-04-06 Pending revision of Part 2	OMA, Appendix X Draft revision document dated 3/24/2011	Health Canada Draft Part 4 dated March 2011	NordVal Protocol for the validation of alternative microbiology methods March 2009	FDA's Qualitative Microbiology Methods Validation (ORA-LAB-7 verstion 1.2), pending revision (proposed revision marked in red).	Draft Guidelines Disclaimer: The use of the term "validation" is not intended to have any application to the implementation of 9 CFR 417 4(a)(1) on initial validation of HACCP plans. The Draft FSIS Guidelines deals exclusively with the evaluation of pathogen test kit methods
Reference Method	Defined in ISO 16140-1 - 1st priority is ISO method, 2nd priority is CEN method if neither exists, then 3rd priority is other recognized methods Note – definition still under discussion to open up for non ISO/CEN methods (PTV)	Can use various existing recognized analytical methods (e.g., AOAC, OMA, ISO, FDA BAM, FSIS MLG, Health Canada) If no appropriate Ref can indicate "NA" in summary tables for POD	Acceptable Ref published by EC (Part 1) May include any methods from methods organizations (i.e., AOAC, FDA, APHA, ICMSF, IDF, ISO, etc) Where no Ref exists, MMC assess on case by case basis	ISO, CEN, NMKL, BAM, etc It is up to the applicant; however, as the EU regulation in EC 2073/2005 Microbiological criteria states EN ISO methods there are most frequently used.	Most be BAM unless tere is no BAM reference method. In case of no Bam, then FSIS MLG, AOAC, ISO, and Health Canada are all potential reference methods. APHA, ICMSF, and IDF methods may also be used as reference methods	FSIS Microbiology Laboratory Guidebook (MLG) cultural methods is the is used for validating methods used by FSIS regulated establishments. FDA BAM or methods referenced by ISO or Codex. Non cultural methods applicable in some cases



ISPAM Sub-Group on Validation and Verification of "All Foods Claim"

- Based on recommendations from sub-group:
 - ISPAM voted to recommend to replace "all foods" with a claim for a "broad range of foods"
 - ISPAM recommends that method validation organizations require method developers to specify the validated food claims in the method applicability statement/product insert
 - No previously approved method with an "all foods" claim will be affected by ISPAM's recommendation





ISPAM Sub-Group on Validation and Verification of "All Foods Claim"

 ISPAM recommended that developers of analytical methods follow ISO 16140-2 Annex A, Guidance on food matrices and food categories for method validation, as a guidance for choosing food categories to make a "broad range of foods" claim



ISPAM agreed to adopt the ISO 16140-1
 Part 1: "Terminology of method validation" working definitions for "validation" and "verification"



ISPAM Accomplishments cont'd

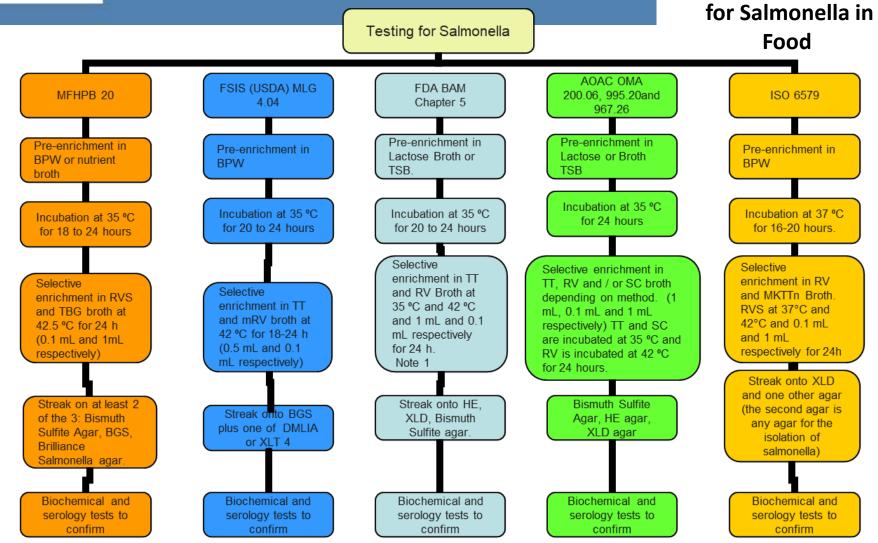
Harmonization WG in participation of the collaborative study for *Salmonella* reference method.

- Modified BPW, ISO BPW, and other BPW lactose broth
- Matrices to be determined
- Collect data to evaluate the possible differences between 35°C and 37°C selective enrichment (sensitivity study and RLOD)
- Secondary enrichment comparisons





Comparison of Select International Reference Methods for Salmonella in Food





Pre-Enrichment Media (Salmonella)

AOAC – lactose broth, brilliant green water (BGW), TSB, TSB+K2SO4, Nonfat dry milk (NFDM) +BG

BAM (FDA) – lactose broth (some with various additives),TSB with or without ferrous sulfate, BGW, Universal enrichment broth, nutrient broth, NFDM+BG, tetrathionate broth, BPW (UPB for cantaloupes, BPW for mangoes!)

Where AOAC and BAM have the same food commodities, they are more or less in agreement (slight differences).

MLG (FSIS-USDA) — BPW

HC – usually BPW (or Nutrient Broth), plus 2 others for specific foods - skim milk medium, BGW

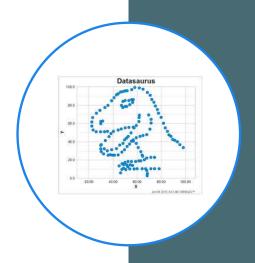
ISO – BPW (one exception when casein or sterile sikm milk powder is added to BPW, plus Brillian green for cocoa)

Slide courtesy of I. Iugovaz Health Canada



WG on Acceptance Criteria of Quantitative Microbiology Methods

- Fit-for-Purpose Statement Endorsed
 To develop statistical analysis and acceptance criteria of quantitative methods that will balance the goals of:
 - 1. Minimizing the chance of accepting a method that is not fit for purpose
 - 2. While maximizing the chance of accepting a method that is fit for purpose
 - 3. Providing guidance on relevance of deviations



WG on Quantitative Statistics

 The working group determined a priority sequence of activities based on feedback from the stakeholders.

PRIORITY SEQUENCE

- 1. Difference of Means (Acceptance criteria)
 - a. Indicator organism vs. pathogens
 - b. Principle of the technology
- 2. Number of out of range levels per assay- what is still acceptable?
 - a. Recommendations for dealing with discordant results
- 3. Determine acceptance criteria for low inoculation level replicates



Food Allergen
Working Group
(2016)

- Advisory Council determined the following priority allergens in food (food will be defined in the standard)
 - 1. Eggs
 - 2. Milk
 - 3. Peanut
 - 4. Tree nut (hazelnut, almond)
 - 5. Celery
 - 6. Mustard
 - 7. Gluten
- Quantitative and Qualitative methods
- Next generation of harmonization.....





HARMONIZATION-WHY?

Benefits for Stakeholders

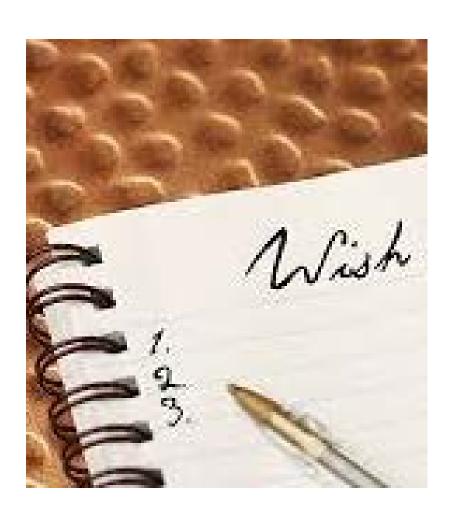
- Additional ISO validation initiatives from US Method Developers
- Potential increase in OMA Method due to combined study design
- Align with ISPAM Initiatives-Harmonization of Salmonella reference methods

Established Scope

- Deliverable Timeline
 - 9-12 months vs typical 12-24 months

Future Objectives

- Use as a guideline for expanding Harmonization beyond AOAC and ISO
- Pave the way for emerging technologies
 - Proteomic
 - Genomic



Next steps

- Continued activity of Harmonization, Food Allergen and Statistical WG
- Call for Methods
- Promoting new members to diversify the expertise throughout ISPAM







INTERNATIONAL STAKEHOLDER PANEL ON ALTERNATIVE METHODS (ISPAM)

Outcomes and Future Work

DeAnn Benesh
IAFP ISPAM Webinar
26 October 2018







Harmonize

Action or process of making something consistent or compatible.

"the economic group founded to harmonize national development plans"

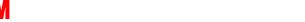
"efforts to harmonize X country's regulations with international standards"

Synonyms:

coordinate · systematize · correlate · match · integrate
 synchronize · homogenize · bring together · make
 consistent · bring in line (with) · bring in tune (with)











Certification Bodies and Validation Guidelines

AOAC Research Institute

AOAC INTERNATIONAL Methods Committee
Guidelines for Validation of Microbiological Methods
for Food and Environmental Surfaces (2012)

- Performance Tested MethodSM
- Official Method of AnalysisSM
- Harmonized Method



Certification to ISO 16140-2:2016

Protocol for the validation of alternative (proprietary) methods against a reference method

- NordVal Certification
- MicroVal Certification
- NF Validation via AFNOR Certification











ISO 16140-2:2016 and AOAC TB 02MAY2016

Table A. 1: Classification of sample types & suggested target combinations for validation studies

	CATEGORIES								
Raw Milk & Dairy Products	Heat Processed Milk & Dairy Products	Raw meat & Ready-to-cook meat products (except poultry)	Ready-to-eat, ready-to-reheat meat products	Raw Poultry & ready-to-cook poultry products	Ready-to-eat, ready-to-reheat meat poultry products				
Eggs & egg products (derivatives)	Raw & ready-to- cook fish & seafoods (unprocessed	Ready-to-eat, ready-to-reheat fishery products	Fresh produce & fruits	Processed fruits & vegetables	Dried cereals, fruits, nuts, seeds and vegetables				
Infant formula & infant cereals	Chocolate, bakery products & confectionary	Multi-component foods or meal components	Primary production samples	Pet food & animal feed	Environmental samples (food or feed production				

There are 18 CATEGORIES recognized and harmonized between ISO & AOAC





Method Comparison Study

AOAC Research Institute

Method Developer Laboratory

- Inclusivity /Exclusivity
- Matrix Study inoculated

ISO Certification Body

Expert Laboratory

- Inclusivity /Exclusivity
- Matrix study natural (+stressed)

Performance Tested MethodSM (PTM)

- Independent Laboratory
- 20% Foods /surfaces repeated





Inter-Laboratory Study (ILS)

AOAC® Official Method of AnalysisSM

- 1 + matrices (depending on claims)
- 3 levels of contamination
- Samples sent in blind duplicate

Certification (ISO)

- 1 Food matrix
- 3 levels of contamination
- Samples send in blind duplicate

Repeatability

ILS study – 10 labs QUALitative / 8 labs QUANTitative





AOAC Harmonization with Other Certification Schemes

AOAC OMA + MicroVal, or AFNOR, (or NordVal?)

- Allows performance of one large study rather than two separate
- Use common expert reviewers
- Each validating organization retains its own acceptance criteria





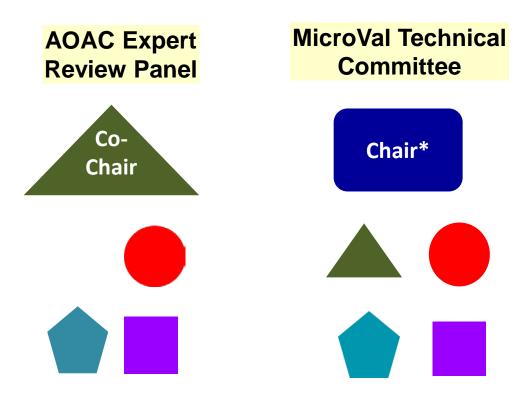








Certification Body Technical Review Committees



AFNOR Technical Committee



^{*} ISO TC34/SC9/Chair WG3: Methods





European Commission Regulation

COMMISSION REGULATION (EC) No 2073/2005

of 15 November 2005 on microbiological criteria for foodstuffs

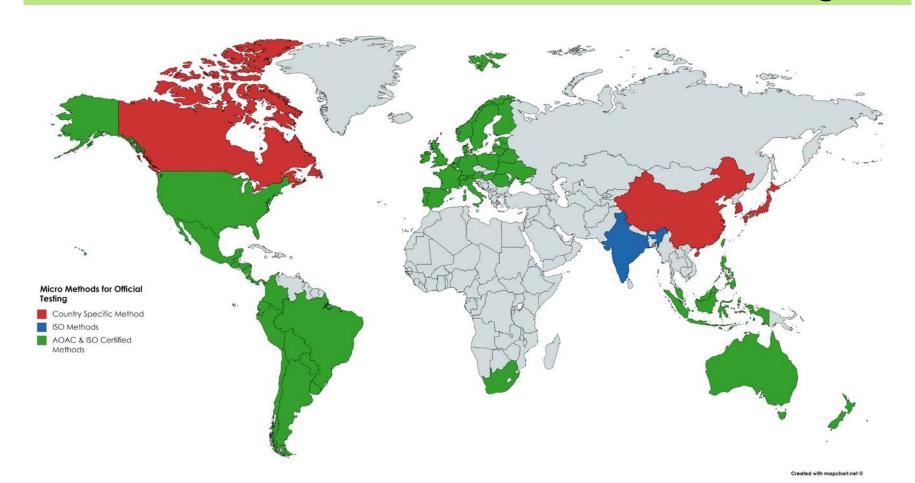
Next Directive 2073 Update:

- validated for the food category(s) specified
- verified by the user
- certified by an *independent* Certification body
- subject to reassessment through renewal procedures ≤ 5 years
- summary or reference to validation results of proprietary method
- statement on the QMS of the production process of the method





Alternative Micro Method use for Official Testing





ISO/TC 34/WG 21 6

ISO/TC 34/WG 22 6

ISO/TC 34/SC 2

ISO/TC 34/SC 3

	ISO/TC 34/WG 14 3	Vitamins, carotenoids and other nutrients
	ISO/TC 34/WG 16 3	Animal welfare
	ISO/TC 34/WG 17 6	Water activity
	ISO/TC 34/WG 18 6	Natural food ingredients
	ISO/TC 34/WG 20 6	Aflatoxins

Natural antimicrobial

Social responsibility/sustainability

Oleaginous seeds and fruits and oilseed meals

Fruits and vegetables and their derived products



AOAC/ISO Cooperative Agreement

AOAC/ISO 2013-18: Chemistry methods within TC 34 (Food); SC 5: Milk and milk products

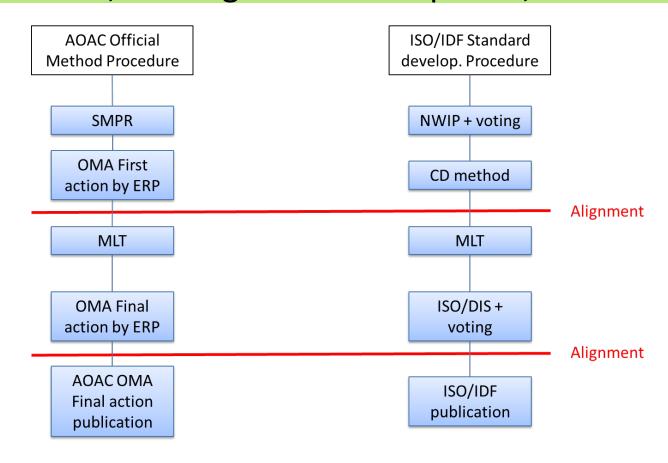
Stakeholder Panel for Infant Formula & Adult Nutritionals (SPIFAN)

ISO/TC 34/SC 4	Cereals and pulses
ISO/TC 34/SC 5	Milk and milk products
ISO/TC 34/SC 6	Meat, poultry, fish, eggs and their products
ISO/TC 34/SC 7	Spices, culinary herbs and condiments
ISO/TC 34/SC 8	Tea
ISO/TC 34/SC 9	Microbiology
ISO/TC 34/SC 10	Animal feeding stuffs
ISO/TC 34/SC 11	Animal and vegetable fats and oils
ISO/TC 34/SC 12	Sensory analysis
ISO/TC 34/SC 15	Coffee
ISO/TC 34/SC 16	Horizontal methods for molecular biomarker analysis
ISO/TC 34/SC 17	Management systems for food safety
ISO/TC 34/SC 18	Cocoa
ISO/TC 34/SC 19	Bee products





Each Organization keeps own standard development procedure, but aligns at critical points, to harmonize







Importance of Codex Endorsement





Facilitate food trade

In 1994, WTO Agreements on Sanitary and Phytosanitary (SPS) measures and Technical Barriers to Trade (TBT), established **CODEX Alimentarius as the relevant standard-setting organization for food safety**, and emphasized on the importance of **international** standards.





and Analysis (CCMAS) **Methods** Sampling CODEX

Joint CODEX AOAC/ISO (IDF) methods as of July 2018









AOAC 2011.10 /	Infant formula and adult nutritionals Determination of vitamin B12 by reversed phase high performance
ISO 20634	liquid chromatography (RP-HPLC)
AOAC 2011.18 /	Infant formula and adult nutritionals Determination of myo-inositol by liquid chromatography and pulsed
ISO 20637	amperometry
AOAC 2011.19 /	Infant formula and adult nutritionals Determination of chromium, selenium and molybdenum
ISO 20649 IDF 235	Inductively coupled plasma mass spectrometry (ICP-MS)
AOAC 2011.20 /	Infant formula Determination of nucleotides by liquid chromatography
ISO 20638	
AOAC 2012.10 /	Infant formula and adult nutritionals Determination of vitamin E and vitamin A by normal phase high
ISO 20633	performance liquid chromatography
AOAC 2012.13 /	Milk, milk products, infant formula and adult nutritionals Determination of fatty acids composition
ISO 16958 IDF 231	Capillary gas chromatographic method
AOAC 2012.15 /	Infant formula and adult nutritionals Determination of total iodine Inductively coupled plasma mass
ISO 20647 IDF 234	spectrometry (ICP-MS)
AOAC 2012.16 /	Infant formula and adult nutritionals Determination of pantothenic acid by ultra high performance liquid
ISO 20639	chromatography and tandem mass spectrometry method (UHPLC-MS/MS)
AOAC 2012.22 /	Infant formula and adult nutritionals Determination of vitamin C by (ultra) high performance liquid
ISO 20635	chromatography with ultraviolet detection ((U)HPLC-UV)
AOAC 2016.03 /	Milk, milk products, infant formula and adult nutritionals Determination of chloride Potentiometric
ISO 21422 IDF 242	titration method
AOAC 2016.05 /	Infant formula and adult nutritionals Determination of vitamin D by liquid chromatography-mass
ISO 20636	spectrometry







AOAC-ISO Agreement

5-year Agreement
renewed
22 October 2018
extended to include
projects within the
scope of ISO TC34

To collaborate in joint development & approval of common standards

- Harmonization increases global relevance
- Avoid duplication of work



ICO/TC 27/IMC 11/2		
ISO/TC 34/WG 14 6	Vitamins, carotenoids and other nutrients	
ISO/TC 34/WG 16 9	Animal welfare	
ISO/TC 34/WG 17 🚯	Water activity	
ISO/TC 34/WG 18 6	Natural food ingredients	
ISO/TC 34/WG 20 6	Aflatoxins	
ISO/TC 34/WG 21 6	Social responsibility/sustainability	
ISO/TC 34/WG 22 6	Natural antimicrobial	
ISO/TC 34/SC 2	Oleaginous seeds and fruits and oilseed meals	
ISO/TC 34/SC 3	Fruits and vegetables and their derived products	
ISO/TC 34/SC 4	Cereals and pulses	
ISO/TC 34/SC 5	Milk and milk products	
ISO/TC 34/SC 6	Meat, poultry, fish, eggs and their products	<u>A</u>
ISO/TC 34/SC 7	Spices, culinary herbs and condiments	T
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ISO/TC 34/SC 8	Теа	S
ISO/TC 34/SC 8	Tea Microbiology	
ISO/TC 34/SC 9	Microbiology	
ISO/TC 34/SC 9 ISO/TC 34/SC 10	Microbiology Animal feeding stuffs	
ISO/TC 34/SC 9 ISO/TC 34/SC 10 ISO/TC 34/SC 11	Microbiology Animal feeding stuffs Animal and vegetable fats and oils	
ISO/TC 34/SC 9 ISO/TC 34/SC 10 ISO/TC 34/SC 11 ISO/TC 34/SC 12	Microbiology Animal feeding stuffs Animal and vegetable fats and oils Sensory analysis	
ISO/TC 34/SC 9 ISO/TC 34/SC 10 ISO/TC 34/SC 11 ISO/TC 34/SC 12 ISO/TC 34/SC 15	Microbiology Animal feeding stuffs Animal and vegetable fats and oils Sensory analysis Coffee	
ISO/TC 34/SC 9 ISO/TC 34/SC 10 ISO/TC 34/SC 11 ISO/TC 34/SC 12 ISO/TC 34/SC 15 ISO/TC 34/SC 16	Microbiology Animal feeding stuffs Animal and vegetable fats and oils Sensory analysis Coffee Horizontal methods for molecular biomarker analysis	



2018 AOAC/ISO Cooperative Agreement

AOAC/ISO 2018-23:

TC 34: Food

SC 9: Microbiology

WG: Methods





Micro Methods in CODEX?

Chemistry

Methods of Sampling & Analysis

- Serve as a CODEX coordinating body with other international groups working in method and sampling
- Specify Reference Me Sampling appropriate
- 3. Consider, amend, and ea) residues of pesticide
 - b) micro biological quali
 - c) specifications for food
- 4. Elaborate sampling plans and procedures
- 5. Define procedures, protocols, guidelines for the assessment of food laboratory proficiency, and quality assurance systems for laboratories.

Microbiology

<u>Hygiene</u>

nating body with other king in method

Writing a "position paper" to include methods

Writing a "position paper" to methods

pesticides, drugs and micro methods

pesticides, drugs and next CCMAS

for discussion at next

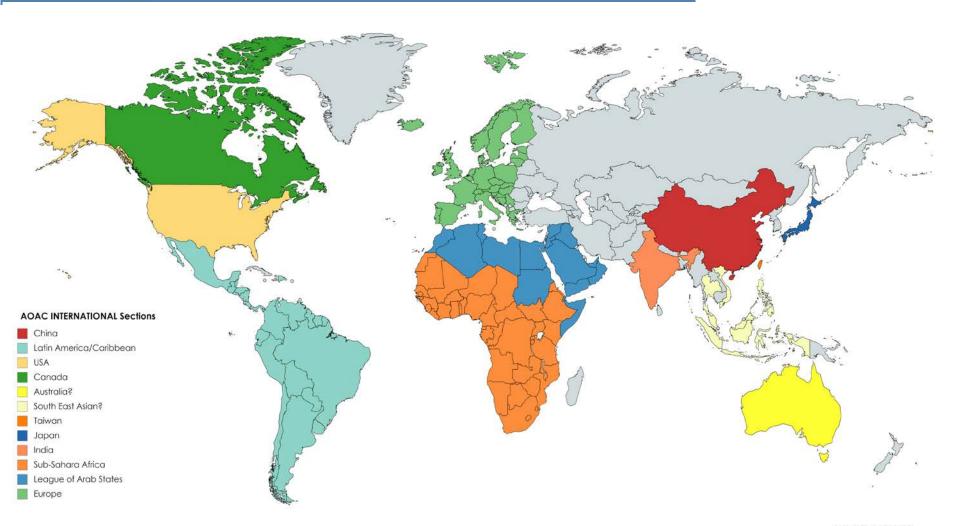
n food hygiene giene contained in Codex

e applicable to specific

- souer specific hygiene problems assigned to it by
- 5. Suggest and prioritize areas where there is a need for microbiological risk assessment and develop questions to be addressed by the risk assessors
- 6. Consider microbiological risk management matters in relation to food hygiene and in relation to the risk assessment of FAO and WHO



17 AOAC Sections



17 AOAC Sections

Section Activities

- Establish regional platform
 - Bring together regional scientists
 - Discuss local regulatory issues
- Participate in Standard Development
 - Provide regional input on requirements
 - Bring regional stakeholders to Panel
- Harmonize local with International methods
 - Capacity building workshops
 - Local matrix validation extensions for OMAs





AOAC 2011.10 Vitamin B12 in Infant Formula

Extension for Indian Matrices



- Infant formula and adult nutrition products in India contain:
 - malt and cereals, apart from milk and soy, and were not a part of this study
- Extend the original AOAC 2011.10 method for Indian matrices:
 - determined the method was fit for purpose
 - Required new procedure to address matrix interference





QUESTIONS?



THANK YOU

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Slides and a recording of this webinar will be available for access by IAFP members at www.foodprotection.org within one week.