

## Call for Multi-Antibiotic Method in Seafood

Dear Colleagues in Government, Industry and Academia,

The Community on Chemical Contaminants & Residues in Food needs your input. You do not need to be a member of any particular organization to participate. There is an immediate need for a multi-antibiotic method or methods for seafood. We would like to get the advice of scientists analyzing seafood as well as business people affected by analyses of seafood. We want to assure that collaborated methods are the best methods for use by scientists internationally.

Farm raised seafood is a very large industry. Seafood is one of the largest growing segments of the food industry. Most of the seafood served in restaurants and at home is imported. Antibiotics are widely used in production of farm raised seafood, leading to contaminated products, import alerts, large recalls and loss of business revenue.

Antibiotics are being used in an attempt to control a variety of fish pond disease. At the same time, there is a growing concern that antibiotic use is leading to antibiotic resistance. In the last five years, thousands of dollars have been lost due to the illegal use of antibiotics in imported seafood. In 2002 & 2003, chloramphenicol was detected in imported seafood, leading to seizure of thousands of pounds of seafood. In 2005, fluoroquinolones, including the widely publicized cipro, were found in seafood from Asia. There have also been reports of nitrofurans being detected in seafood. The problem is serious enough that officials from the U.S. Food and Drug Administration are working with officials from Asia to resolve it. What antibiotic will be used next year?

Regulatory laboratories need methods that will detect and provide legally defensible data for antibiotic contaminants in seafood. Importers and exporters need methods that will assure that products offered for trade meet the standards of the countries where they are sold. Producers need methods that will assure the products they sell and the ingredients they use are free from illegal contaminants like antibiotics. From quality control to export certification to regulatory enforcement, we need methods that will detect and quantitate several different antibiotic chemical classes. If we can validate a screening method and get legally acceptable confirmation of identity in the same method, that is even better.

In an effort to identify all the method needs and encourage the development of methods that will be the most useful to all stakeholders, we need your input.

We need to get feedback from as many people as possible to answer the following questions:

Participation: Are you willing to help prioritize methods, review proposals, and develop methods?

Matrix: What types of seafood need to be analyzed?

Analytes: What antibiotics need to be screened and confirmed?

Quantitation: What detection limit and range of concentrations are needed?

Instrumentation: What technology and instrumentation can be utilized?

Time and Resources: Do you need a quick screening method or an LC/MS extraction method?

Please complete the following survey and return to Jo Marie Cook, cookj@doacs.state.fl.us.

Your Name:

Organization:

Address:

E-mail:

Phone:

Can you help? Provide advice (Yes/No)

Help prioritize methods (Yes/No)

Review technical proposals or methods (Yes/No)

Develop and validate methods (Yes/No)

Types of Seafood:				
		Limit of Detection (ppm)	Range of Quantitation (ppm)	Regulatory Limit (ppm)
Analytes:				
Instruments-Technology				
Time and Resources				