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**Core Seafood Stakeholders Meeting**  
**April 5, 2007**  
**AOAC Headquarters, Gaithersburg, Maryland**  
**“Draft” Meeting Summary**

**Attendees:** Francesco Ruggiero, Ruggiero Seafood, John Wiggsworth, Darden Restaurant, Steve Otwell, U. of FL, Ana Hooper, Darden Restaurant, Jim O’Brien, Beaver Street Fisheries, Steve Capar, FDA, Jo Marie Cook, Florida Department of Agriculture, Jane Fox Dobson, USDC, Brett Koonse, FDA, Ken Kimble, Costco Wholesale, Robert Collette, NFI, Ron Diem, Sysco, Arlene Riera-Daubon, SOTA, Mark Mignogna, Sysco, Stanley Serfling, FDA, Barbara Montwill, FDA, Carlos Sanchez, Beaver Street, Selester Bennett, Applied Food Technologies, Phil Kijak, FDA, and AOAC staff.

The meeting opened with a welcome from AOAC INTERNATIONAL and introduction of attendees. Following introductions, Mishra gave the background and history of AOAC, explained the value of AOAC as a problem-solving organization, and its ability to bring government and industry together to reach consensus. The meeting had the following goals:

**Goals:**

- 1) Build consensus on 2 – 3 priority areas (could be more) based on the greatest economic or regulatory impact;
- 2) Build consensus, in a broad sense, on instrumentation (confirmatory, rapid detection, etc.);
- 3) Discuss financial considerations for next steps and timeline;
- 4) Build consensus to go forward or not.

Cook and Capar presented the AOAC community model, why the AOAC Community on Contaminants was formed, and AOAC’s processes and procedures.

Several discussion topics were raised during the meeting:

**Additional Stakeholders:**

- 1) Several manufacturers of rapid detection systems shall be present at the next meeting or conference call to discuss screening technologies in the chemotherapeutics and pesticide residue area.
- 2) Key government representatives and producers of seafood from Thailand, Singapore, India, China, and possibly other countries should be involved in those discussions.

**Method Needs:**

- 1) Rapid detection systems are needed as screening tools upstream in the supply chain process at the production level and these technologies need to meet AOAC standards.
- 2) Seafood industry representatives expressed concern that since there is zero tolerance for selected banned antibiotics; FDA continues to lower the detection level of their methodology for these antibiotics from 5 ppb to 0.1 ppb. The group is worried that FDA is continuing to attempt to chase 0 ppb with their analytical methodology. The FDA was challenged that it would be difficult to have a technically sound and

reproducible method at such low levels. Relative standard deviations would be problematic at lower detection levels and such methods may not be successful in a full collaborative study.

- 3) Regulators want antibiotic residue methods that screen for multiple analytes. Methods often address the current antibiotic of concern but do not detect other analytes. Other countries detect a problem and then we are forced to catch up in crisis mode.
- 4) FDA should participate in AOAC's consensus building process to determine the fitness for purpose for these methods so these methods can be acceptable to both government and industry. Ultimately, participation by both government and industry would benefit both.

#### Existing Methodologies for Seafood

- 1) There may be AOAC *Official Methods*<sup>SM</sup> for some of the pesticides and antibiotics of interest; however, these methods are not validated for fish. In addition, methods currently used for antibiotics and pesticide analysis, may be validated to some degree, but not through AOAC INTERNATIONAL, so their performance may not be well characterized.
- 2) The group discussed that there are methods for species of fish identification within AOAC's *Official Methods of Analysis* (962.15, 967.14, 980.16, and 970.32). However, method 980.16 IEF applies to fresh seafood, and not for cooked seafood. As such, it may be good to extend the applicability of this method to cooked seafood
- 3) The Barcode for Life is developing FISH-BOL: A Network to Assemble DNA Barcodes for 'All Fishes.' This project will assemble DNA barcodes for all species, except the rarest, over the next 5 years. This task requires the analysis of some 500,000 fish specimens. As such, when this system is in place the system should help minimize some fish substitution-type issues.

#### Conclusion:

During the meeting, the group reached consensus on the following top 3 – 4 areas where AOAC and the seafood stakeholders should focus their efforts:

- Pre-screening, screening, and correlated confirmatory methods for contaminants
  - Matrices: Seafood and feed
  - Analytes: chemotherapeutics and pesticides, industrial chemicals
- Food Safety
  - *Vibrio vulnificus* and *parahemolyticus* in shellfish (PCR technology)
- Color additives in feed for salmon
- Identify species of fish (Issue maybe resolved through the Barcode for Life)

The group was not prepared to discuss the financial aspects of supporting methods development and validation. Before this happens, they need to know whether the FDA would be acceptable with the outcome of the AOAC process.

#### Next Step:

The group agreed to take 2 – 3 weeks to digest the information discussed during this meeting and then participate in a conference call to decide on next steps.

Also, during the conference call, the group can discuss the possibility of AOAC organizing a broader stakeholder meeting with breakout groups for pesticides, chemotherapeutics, etc, to establish the fitness-for-purpose statement for method needs (analytes, matrices, instrumentation, and analytical range).

During the interim, AOAC will work to organize a meeting(s) with other key representatives with FDA (Center for Food Safety and Applied Nutrition and Center for Veterinary Medicine) to discuss the outcome of this April 5<sup>th</sup> meeting.