



About the Food Community

Co-Chairs

Jo Marie Cook and Stephen Capar



Is your business dependent on a
reliable, safe and affordable source of
food ingredients?



Is your business dependent on imported food?

Do you sell to an international market?



Did you ever have a product recalled even though you paid good money to have it tested?



Is the testing target always changing
...the issue always something different?

Yes?

How can you keep up?



Do you test but the regulators use more
sensitive testing?

Are they chasing zero?



Did you ever have a lawyer tell you that
your data wouldn't stand up in court?



Did you ever have your supply of a
critical imported ingredient stopped at
the port?

or

Have a supply dry up entirely because it
could no longer be imported into the
country?



CHEMICAL CONTAMINANTS AND RESIDUES IN FOOD

Is anyone listening to you?

Is anyone including you in the discussion when they set analytical priorities or develop new methods?



CHEMICAL CONTAMINANTS AND RESIDUES IN FOOD

Communities are Forums

where

professionals from the food industry,
regulators from across the world,
food science researchers and
technology companies
come together to find solutions
to common analytical problems.



Who are we?

In the greatest sense of the word, communities are
everyone involved in or affected by food analysis
Internationally

US, UK, EU, Canada, Latin America, Asia.....



STAKEHOLDERS

Government and Industry who need methods

Regulators, Producers, Processors, Importers, Exporters

Researchers developing methods

Government, Industry, Academia, Instrument and Test
Manufacturers

Companies & Agencies affected by methods

Importers / Exporters
Distributors, Wholesalers, Retailers
Restaurants and other Food Providers



The Community Process

Engage Stakeholders

Identify Needs

Prioritize Needs

Define Method Performance Criteria and Fitness-for-Purpose

Call for Methods

Review and Select the Best Method or Methods

Develop and Validate Methods

Review and Approve Methods



Engage Stakeholders

Contact professionals involved in production, distribution, sale, analysis or regulation of food

Person to Person

Virtual meetings

(e-mail, conference calls, web conferencing...)

Website

Community web forum



Identify Needs

Do you need better fit-for-purpose methods?

List your issues

Explain why each issue is important.

Identify support for issues.

Form Subgroups to prioritize other critical issues.

Form Expert Review Panels for immediate method needs.
(An AOAC Task Force may be appointed to address critical needs)



Subgroups

Work on a specific field of study

(antibiotics, pesticides, speciation, microbiology...)

Composed of representative experts from all groups of stakeholders

(industry, government, academia, vendors...)

Subgroup Chair: AOAC member (possibly a General Referee)

AOAC Committee members observe and advise



Subgroups Prioritize Needs by Consensus

Establish criteria for prioritization

(economic impact, international trade, food safety, regulatory, food defense...)

Assign numeric importance to each criteria

Rank each method according to priority criteria

Define which methods have the greatest need and sufficient support for further study.



Define Method Requirements and Fitness-for-Purpose

Subgroups define the method's needed performance

(A screening and related confirmation method may be needed.)

Criteria must include:

Analytes & Matrices (types of food)

Specificity and Selectivity

(How confident are you of the identity?)

Can it be identified in the presence of other components in the food?)

Analytical Limits (detection, quantification) & **Regulatory Limits**

Analytical Level of Interest (% , mg/kg, ug/kg, ng/kg...)

Time and resources (How long does it take to run the method?)

Instruments and Technology (LC/MS/MS or ELISA kit?)



CHEMICAL CONTAMINANTS AND RESIDUES IN FOOD

What kind of Methods?

Fit for Purpose
Single Laboratory Validated
Collaboratively Studied
Official Methods
Reliable and Widely Accepted
Legally Defensible



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Expert Review Panels

Established to address a very specific method need that has already been identified as an immediate priority.

Members are scientists with proven expertise in this field of analytical methodology.

Experts are appointed by AOAC but are not necessarily AOAC members.



Expert Review Panels to Select Best Method(s)

Collect existing methods that meet some of the criteria

Review methods for ability to meet the performance needs

Identify gaps

Recommend existing method, parts of methods, improvements to methods, or new methods

Guide development, optimization, and single lab validation of method



AOAC Method Committees

Guide and approve methods through the collaboratively studied process

AOAC volunteer members

(composed of international scientists from government, industry and academia with experience in a specific area of food science)

May be an established and long standing committee

May be a newly established committee

Participate in subgroups in order to be familiar with the issues of the group when reviewing methods



CHEMICAL CONTAMINANTS AND RESIDUES IN FOOD

Validate Methods

AOAC Committees:

Guide methods through approval process.

Review single lab validations.

Approve protocols for collaboratively studied methods.

Approve or disapprove studied methods for AOAC First Action status

Review on-going data and comments for approved methods

Approve extensions to existing methods

Recommend methods for AOAC Final Action as Official Methods.



CHEMICAL CONTAMINANTS AND RESIDUES IN FOOD

Review & Approve Methods

Methods are approved through the AOAC Committee process by volunteer members familiar with the collaborative study process.