

MELAMINE & RELATED ISSUES

The Chemical Contaminants and Residues in Food Community would like to survey those interested in the analysis of melamine to determine what methods are being used, how well these methods perform and what challenges exist.

We will summarize all the responses and share them with all participants. Please feel free to send this survey to colleagues in your organization and others.

Find more about the Community at <http://www.flworkshop.com/community-1st.html>

Return survey to Jo Marie Cook at cookj@doacs.state.fl.us

Do you analyze for melamine?

Cyanuric Acid?

Ammeline?

Ammelide?

What types of samples? (Milk, juices, cookies, seafood, feeds, dietary supplements, protein powders, etc.)

What method? Published? In-house? Rapid Tests?

Please briefly describe your method.

Include:

- sample size,
- sample preparation
- extraction solvent
- pH adjustment or buffering
- clean-up
- instrumental conditions
- limit of detection
- Other details

How did you validate your method?

(We are particularly interested in knowing what problems you may have with the method/s and your solutions.)

Include:

- Spike recoveries
- Incurred residues
- Storage Stability
- Ruggedness studies (varying conditions to assure the method performs reliably under various conditions, recovers the analytes in various matrices, can distinguish between interferences, etc)
- Inter-lab comparisons
- Proficiencies and Ring Tests

What is your action level? Pass or Fail Criteria? Regulatory Limit?

Have you detected melamine?

What types of samples? What levels?

Have you detected cyanuric acid?

What types of samples? What levels?

Without melamine?

What action (if any) did you take?

Regulatory? Reject product? Stop Sale? Recall? Warning? Report without action?