

## **PROTEIN IN FOODS** **PROTECTING QUALITY & PURITY**

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

Due to the contamination of protein sources with melamine, the quality control of protein containing foods has become more challenging. How have things changed?

Are there new solutions for the analysis of proteins?

1. to meet label claims
2. to identify economic adulteration
3. to detect contamination in finished products

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](mailto:cookj@doacs.state.fl.us)***

Do you analyze protein containing products?

What is the purpose of your analyses?

1. to meet label claims such as the Kjeldahl % protein method
2. to identify economic adulteration such as a 1% or more nitrogen containing additive
3. to detect contamination in finished products (such as 2.5 ppm of melamine or heavy metals)

What types of samples?

- Ingredients
- Final Products (milk, cookies, seafood...)
- Feeds (canned or dry, containing meat...)

What method/s and instruments do you use?

Nitrogen analysis?

Screen for unknown contaminants?

Amino acid analysis?

Spectrophotometric analysis? FTIR, RAMAN...

Rapid Tests

Briefly describe your method?

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

How can food processors know that they have a quality protein raw ingredient or finished product?

Do you have other issues that you would like to discuss?