

Call for Experts to Evaluate Methods for the Quantification of Melamine

The AOAC Chemical Contaminants and Residues in Food Analytical Community is planning to launch an interlaboratory study for determination of melamine in foodstuffs. The Community invites scientists, who are familiar with the analysis of foods for contaminants, to volunteer as subject matter experts to evaluate and choose the best method for interlaboratory study.

Interested parties should submit their name, organization, and contact information to the chairman of the Community's Subgroup Unknowns: **Thierry Delatour**, Nestlé Research Centre, Quality and Safety Department, Vers-chez-les-Blanc, CH-1000 Lausanne 26, Switzerland; Fax: +41-21-785-8553; e-mail: thierry.delatour@rdls.nestle.com. Deadline for submission is **June 15, 2010**.

A Call for Methods has been issued and possible methods for interlaboratory study have been submitted for consideration. Features and performance criteria of methods suitable for interlaboratory study are as follows:

- *Confirmatory method based on mass spectrometry
- *Quantification by isotope dilution
- *Limit of detection ≤ 0.05 mg/kg
- *Reproducibility <15% and recovery in the range 80-110%
- *Preferably, the method includes the determination of cyanuric acid

Methods should be able to demonstrate milk-powdered infant formula compliance at 1 mg/kg, and other food products compliance at 2.5 mg/kg. Simple approaches to sample preparation will receive special attention.