CECALAIT-S NEWSLETTER

ACTALIA
CECALAIT

4th quarter 2019, No. 110

ACTALIA Cecalait

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NEWCOMER

The ACTALIA CECALAIT team has strengthened itself at the beginning of this year.

Indeed, **Michel DUMOULIN**, has joined the team as head of the unit and he will gradually take up his functions on the various subjects during this start of the year.

We invite you, if necessary, to contact him on 33.3.84.73.63.20 or by email at the address: m.dumoulin@actalia.eu.

THE PREPARATION OF BUTTER FOR ANALYSIS OF ITS COMPOSITION PRINCIPLES AND CRITICAL POINTS

The butter is subject to composition criteria including, in particular, moisture, dry non-fat content and fat contents.

In order to ensure compliance with these criteria and also to monitor production operations, the butter is regularly analysed using chemical or instrumental analytical methods.

For chemical methods, a preparation of the sample is required. This step is described in the standardised analytical methods (AFNOR and / or ISO in particular):

- **ISO 3727-1 to -3: Butter: Determination of moisture, non-fat solids and fat contents**
- **ISO 8851-1 to -3: Butter: Determination of moisture, non-fat solids and fat contents (routine methods)**
- **ISO 17189: Butter, edible oil emulsions and spreadable fats — Determination of fat content (Reference method)**

As with all the other dairy products, the steps of sampling, sub-sampling and sample preparation for butter are essential to achieving results, accurate and representative of the initial sample.

You will find below a description of these different steps, their objectives, the operating conditions to set up and the critical points to control.

Sampling

As with the most analytical standards, the sampling part is not included in the documents relating to the determination of the composition of the butter. In this case, the reference is made to ISO 707 | IDF 50 standard, which specifies the sampling methods to be applied in a production area.

Once the sample has been taken, it should be packed in an airtight container and then stored at 2 ± 2 ° C.
This step is obviously major to ensure the representativeness and the stability of the sample during production (or part of the production) whose composition we want to know.

However, it should be noted that the test laboratories mainly receive either samples during the process, or samples in their final packaging. These must then be subjected to a subsampling step, and then to a preparation step of the final test sample.

The major critical points of this step are:

- **The representativeness of the sample taken with regard to the product to be characterized**
- **The compliance with the packaging and storage methods so as to avoid any change in the sample initially taken.**

Sub-sampling

Despite its importance, this intermediate step is not often described in detail in analytical standards. The first objective of this step is to ensure the representativeness of the sample which will be prepared and then subjected to testing considering that a "mass reduction" is very often necessary (for example reception of a pack or tub of 250 g and preparation only of a fraction of 50 g).

This "mass reduction" must be precisely carried out and defined to ensure representativeness to the sample received. Various methods exist and fulfill the objective, but the general principle to apply is to divide the sample received into smaller portions followed by a sampling of these small portions within the total sample to constitute a sample of about 50 g which will then be subjected to preparation.

The images below are an illustration of what can be done on the basis of the reception of a pack which will be, firstly, cut into "cubes" which will then be sampled within the global sample to constitute a subsample. It should be noted that this operation needs to be carried out "cold", on the one hand to avoid a product development but also, and on the other hand for ease of cutting and gripping the cubes.

The advantage of such a method will also be to be able to constitute several sub-samples which will be immediately stored at 2 ± 2 ° C in the case of multiple analysis or for duplicate analysis if necessary.
It should be noted that the containers chosen to carry out these sub-samples must ensure good sealing.

Within the framework of the definition of its operating mode, the laboratory will have to validate on the one hand that its sub-sampling methods make it possible to ensure representativeness to the sample received and on the other hand that the storage methods (containers, time) also meet the stability objective of the subsampled sample.



The major critical points of this step are:

- **To have a method to ensure the representativeness of the sub-sample to the sample received**
- **Define packaging and storage methods to ensure the non-evolution of the product received.**
- **Validate the sub-sampling process**

Preparation

The general principle to prepare a sample of butter (in the closed container) is heating the sample in a water bath to a temperature not exceeding 35 °C until it melts and obtaining a butter with an "ointment-like" texture. This temperature can be lowered over a range of 25 to 30 °C for samples susceptible to phase difference.

During the stay in the water bath, the sample will be mixed manually without opening the bottle, taking care not to create a break in the emulsion (phase difference of the butter). As soon as the desired texture is reached, the bottle will be opened and the butter will be mixed using a spoon or a spatula to ensure consistency and representativeness of subsequent test samples. This mixing time should not exceed 10 seconds

It will be important to quickly carry out the test samples for all of the planned determinations. This sample thus prepared must in no case be re-stored in the cold for subsequent determinations (with integration of a new heating step), otherwise its water content will be impacted.

The major critical points of this step are:

- **The respect for the heating temperature which, if it is too high, could lead to an attack on the physical integrity of the sample (phase difference) and an increased risk of loss of humidity**
- **A too intense shaking of the sample during heating which may cause damage to the physical integrity of the sample and lead to a non-representative and non-homogeneous test sample.**
- **A too long opening time of the bottle causing loss of water and thus an underestimation of the water content of the product tested.**

Conclusion

As you have understood, compliance with good practices during these steps is the only solution to ensure the quality of the determinations that are carried out in the laboratories. Indeed, they will allow you to ensure the representativeness of the initial sample throughout the analytical process and also the quality of the associated analytical determinations.

Philippe TROSSAT

STANDARDS, DRAFT STANDARDS

ISO standards under development

MICROBIOLOGY OF THE FOOD CHAIN	
ISO/DIS 20836 April 2020	MICROBIOLOGY OF THE FOOD CHAIN Polymerase chain reaction (PCR) for the detection of food-borne pathogens – Thermal performance testing of thermal cyclers
MILK AND MILK POWDER	
ISO/DIS 14501 March 2020	MILK AND MILK POWDER Determination of aflatoxin M1 content – Clean-up by immunoaffinity chromatography and determination by high-performance liquid chromatography
MILK AND MILK PRODUCTS	
ISO/DIS 22184 December 2019	MILK AND MILK PRODUCTS Determination of the sugar content – High performance anion exchange chromatographic method (HPAEC-PAD)
ISO/DIS 21543 December 2019	MILK AND MILK PRODUCTS Guidelines for the application of near infrared spectrometry
SENSORY ANALYSIS	
ISO/DIS 20784 February 2020	Guidance on substantiation for sensory and consumer claims

ISO published standards

MICROBIOLOGY OF THE FOOD CHAIN	
ISO 19036 October 2019	MICROBIOLOGY OF THE FOOD CHAIN Estimation of measurement uncertainty for quantitative determinations *Replace ISO/TS 19036:2006 + ISO/TS 19036/A1:2009*
ISO 16140-6 November 2019	MICROBIOLOGY OF THE FOOD CHAIN Method validation – Part 6: Protocol for the validation of alternative (proprietary) methods for microbiological confirmation and typing procedures
MILK	
ISO 16297 (IDF 161) January 2020	MILK Bacterial count – Protocol for the evaluation of alternative methods *Replace ISO 16297:2013*
MILK AND MILK PRODUCTS	
ISO 23291 (IDF 248) January 2020	MILK AND MILK PRODUCTS Guidelines for the application of in-line and on-line infrared spectrometry
QUALITY MANAGEMENT	
ISO 10015 December 2019	QUALITY MANAGEMENT Guidelines for competence management and people development
ISO/TS 22002-5 September 2019	Prerequisite programmes on food safety – Part 5: Transport and storage
SENSORY ANALYSIS	
ISO 16820 October 2019	SENSORY ANALYSIS Methodology – Sequential analysis *Replace ISO 16820:2004*
STATISTICS	
ISO 5725-2 December 2019	Accuracy (trueness and precision) of measurement methods and results – Part 2: Basic method for the determination of repeatability and reproducibility of a standard measurement method *Replace ISO 5725-2:1994 + ISO 5725-2/AC1:2002*

STANDARDS - REGULATIONS

NEW EU REGULATIONS

Classification is established in alphabetical order of the first keyword

CONTAMINANTS

O.J.E.U. L 317, 9th December 2019 – Commission Implementing Regulation (EU) 2019/2093 of 29 November 2019 amending Regulation (EC) No 333/2007 as regards the analysis of 3-monochloropropane-1,2-diol (3-MCPD) fatty acid esters, glycidyl fatty acid esters, perchlorate and acrylamide
http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2019.317.01.0096.01.ENG

ENVIRONMENT

O.J.E.U. L 313, 4th December 2019 – Commission Implementing Decision (EU) 2019/2031 of 12 November 2019 establishing best available techniques (BAT) conclusions for the food, drink and milk industries, under Directive 2010/75/EU of the European Parliament and of the Council
http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2019.313.01.0060.01.ENG

NOVEL FOOD

O.J.E.U. L 8, 14th January 2020 – Commission Implementing Regulation (EU) 2020/24 of 13 January 2020 authorising an extension of use of chia seeds (*Salvia hispanica*) as a novel food and the change of the conditions of use and the specific labelling requirements of chia seeds (*Salvia hispanica*) under Regulation (EU) 2015/2283 of the European Parliament and of the Council and amending Commission Implementing Regulation (EU) 2017/2470
http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2020.008.01.0012.01.ENG

P.D.O. / P.G.I.

O.J.E.U. L 263, 16th October 2019 – Commission Implementing Regulation (EU) 2019/1725 of 9 October 2019 entering a name in the register of protected designations of origin and protected geographical indications “Telemea de Sibiu” (PGI) (cheese)
http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2019.263.01.0001.01.ENG

O.J.E.U. C 356, 21st October 2019 – Publication of an application for registration of a name pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs [Mozzarella di Gioia del Colle (PDO) (cheese)]
http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.C_.2019.356.01.0010.01.ENG

O.J.E.U. L 269, 23th October 2019 – Commission Implementing Regulation (EU) 2019/1751 of 21 October 2019 entering the name “Havarti” (PGI) in the register of protected designations of origin and protected geographical indications
http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2019.269.01.0001.01.ENG

O.J.E.U. C 359, 23th October 2019 – Publication of an application for registration of a name pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs [Queso Castellano (PGI) (cheese)]
http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.C_.2019.359.01.0008.01.ENG

O.J.E.U. C 375, 6th November 2019 – Publication of an application for approval of non-minor amendments to a product specification pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs [Queso de Valdeon (PGI) (cheese)]
http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.C_.2019.375.01.0030.01.ENG

O.J.E.U. L 303, 25th November 2019 – Commission Implementing Regulation (EU) 2019/1940 of 15 November 2019 entering a name in the register of protected designations of origin and protected geographical indications “Paski sir” (PDO) (cheese)
http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2019.303.01.0025.01.ENG

O.J.E.U. C 408, 4th December 2019 – Publication of an application for registration of a name pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs [Gyor-Moson-Sopron Megyei Csemege Sajt (PGI) (cheese)]
http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.C_.2019.408.01.0008.01.ENG

O.J.E.U. L 330, 20th December 2019 – Commission Implementing Regulation (EU) 2019/2185 of 16 December 2019 approving non minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications “Bleu du Vercors-Sassenage” (PDO) (cheese)
http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2019.330.01.0045.01.ENG

O.J.E.U. L 332, 23rd December 2019 – Commission Implementing Regulation (EU) 2019/2204 of 16 December 2019 entering a name in the register of protected designations of origin and protected geographical indications [Krasotiri Ko/Tiri tis Possias (PGI) (cheese)]
http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2019.332.01.0014.01.ENG

STANDARDS - REGULATIONS

O.J.E.U. C 431, 23rd December 2019 – Publication of an application for approval of amendments, which are not minor, to a product specification pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs [Tomme des Pyrénées (PGI) (cheese)]

http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.C_.2019.431.01.0047.01.ENG

O.J.E.U. C 15, 16th January 2020 – Publication of an application for registration of a name pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs [Cascaval de Saveni (PGI) (cheese)]

http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.C_.2020.015.01.0005.01.ENG

O.J.E.U. L 15, 20th January 2020 – Commission Implementing Regulation (EU) 2020/41 of 13 January 2020 entering a name in the register of protected designations of origin and protected geographical indications [Arseniko Naxou (PDO) cheese)]

http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2020.015.01.0001.01.ENG

O.J.E.U. C 26, 27th January 2020 – Publication of an application for registration of a name pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs [Brousse du Rove (PDO) (cheese)]

http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.C_.2020.026.01.0008.01.ENG

O.J.E.U. C 31, 30th January 2020 – Publication of the amended single document following the approval of a minor amendment pursuant to the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012 [Liliputas (PGI) (cheese)]

http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.C_.2020.031.01.0008.01.ENG

PESTICIDES

O.J.E.U. L 277, 29th October 2019 – Commission Regulation (EU) 2019/1791 of 17 October 2019 amending Annexes II, III and IV to Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards maximum residue levels for 1-decanol; 2,4-D, ABE-IT 56, cyprodinil, dimethenamid, fatty alcohols, florpyrauxifen-benzyl, fludioxonil, fluopyram, mepiquat, pendimethalin, picolinafen, pyraflufen-ethyl, pyridaben, S-abscisic acid and trifloxystrobin in or on certain products

http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2019.277.01.0001.01.ENG

O.J.E.U. L 277, 29th October 2019 – Commission Regulation (EU) 2019/1792 of 17 October 2019 amending Annexes II, III and V to Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards maximum residue levels for amitrole, fipronil, flupyrsulfuron-methyl, imazosulfuron, isoproturon, orthosulfamuron and triasulfuronin in or on certain products

http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2019.277.01.0066.01.ENG

AFNOR VALIDATIONS

During the October and November meetings, the Technical Committee of NF VALIDATION approved by vote:

Commercial name	Date	Certificate	Description
NEW VALIDATIONS			
BACGENE *E. COLI* O157:H7	Validation date: 28 Nov 2019 **End of validity: 28 Nov 2023**	**EGS-38/06-11/19**	**Detection of *Escherichia coli* O157:H7** Raw meat, ready-to-eat and ready-to-reheat meat (except poultry), raw milk, and raw milk based products, fresh produces and fuits
IDEXX SNAP B-LACTAM ST PLUS	Validation date: 03 Oct 2019 **End of validity: 03 Oct 2023**	**IDX-33/07-10/19**	**Detection of antibiotics** Raw cow's milk and raw commingled cow's milk
RENEWALS OF VALIDATIONS			
BAX SYSTEM PCR ASSAY *E. COLI* O157 :H7 MP FOR USE WITH BAX Q7 OR X5 INSTRUMENT	Validation date: 28 Mar .2008 Renewal: 3 Feb 2012, 18 Mar 2016 & 28 Nov 2019 Extension: 28 Jan 2016 and 26 Jan 2018 **End of validity: 28 Mar 2024**	**QUA-18/04-03/08**	**Detection of *E. coli* O157:H7** Raw beef meats, raw milk, fruits and vegetables, ready-to-eat and ready-to-reheat dishes, raw pork, ovine and chicken meats
SOLUS *E. COLI* O157 ELISA	Validation date: 14 Oct 2015 Renewal: 3 Oct 2019 **End of validity: 14 Oct 2023**	**SOL-37/03-10/15**	**Detection of *Escherichia coli O157*** Raw beef meats (seasoned or not), raw milks and dairy products, vegetables and production environmental samples
REBECCA™ BASE OU REBECCA™ + EB	Validation date: 17 Jan 2008 Renewal: 1 Dec 2011, 14 Oct 2015 & 28 Nov 2019 **End of validity: 17 Jan 2024**	**AES-10/06-01/08**	**Enumeration of *E. coli*** All human and animal food products
REBECCA™ + EB	Validation date: 17 Jan 2008 Renewal: 1 Dec 2011, 14 Oct 2015 & 28 Nov 2019 **End of validity: 17 Jan 2024**	**AES-10/07-01/08**	**Enumeration of *Enterobacteriaceae*** All human and animal food products
IQ-CHECK *LISTERIA* SPP.	Validation date: 24 May 2007 Renewal: 13 May 2011, 6 Jul 2015 & 4 Oct 2019 Extension: 28 Sep 2007, 4 Feb 2010, 22 Mar 2012 & 3 Oct 2013 **End of validity: 24 May 2023**	**BRD-07/13-05/07**	**Detection of *Listeria* spp.** All human food products and industrial production environmental samples
NEOGEN ANSR FOR *LISTERIA*	Validation date: 28 Jan 2016 Renewal: 28 Nov 2019 Extension: 18 May 2017 **End of validity: 28 Jan 2024**	**NEO-35/03-01/16**	**Detection of *Listeria* spp.** All human food products and production environmental samples
NEOGEN ANSR FOR *LISTERIA MONOCYTOGENES*	Validation date: 17 Mar 2016 Renewal: 28 Nov 2019 **End of validity: 17 Mar 2024**	**NEO-35/04-03/16**	**Detection of *Listeria monocytogenes*** All human food products and production environmental samples

AFNOR VALIDATIONS

ALOA ONE DAY	Validation date: 27 Sep 2000 Renewal: 7 Apr 2005, 30 Jun 2008, 6 Jul 2012, 1 Jul 2016 & 29 Nov 2019 Extension: 10 Mar 2006, 15 Sep 2006, 1 Apr 2010, 6 Oct 2011 & 28 Mar 2013 **End of validity: 27 Sep 2024**	**AES-10/03-09/00**	**Detection of *Listeria monocytogenes* and *Listeria* spp.** All human food products and industrial production environmental samples
VIDAS UP *SALMONELLA* (SPT)	Validation date: 06.10.2011 Renewal:14 Oct 2015 & 28 Nov 2019 Extension: 2 Feb 2012, 6 Jul 2012, 31 Jan 2013, 30 Jan 2014, 15 May 2014 & 14 Oct 2015 **End of validity: 6 Oct 2023**	**BIO-12/32-10/11**	**Detection of *Salmonella* spp.** All human food products, animal feeding stuffs and production environmental samples (including animal faeces and environmental samples from the primary production stage)
IRIS *SALMONELLA*	Validation date: 7 Oct 2011 Renewal: 6 Jul 2015 & 3 Oct 2019 Extension: 30 Jan 2014 **End of validity: 7 Oct 2023**	**BKR-23/07-10/11**	**Detection of *Salmonella* spp.** All human food products, animal feeding stuffs and production environmental samples (except primary production environment)
EASY *STAPH*	Validation date: 3 Dec 2015 Renewal: 3 Oct 2019 Extension: 29 Jan 2016 **End of validity: 3 Dec 2023**	**BKR-23/10-12/15**	**Enumeration of coagulase positive staphylococci** All human food products
EXTENSIONS OF VALIDATIONS			
COMPASS *LISTERIA* AGAR DETECTION	Validation date: 28 Nov 2002 Renewal: 25 May 2007, 24 Sep 2010, 27 Nov 2014 & 4 Jul 2019 Extension: 27 Sep 2007, 12 May 2011, 29 Mar 2013 & 3 Oct 2019 **End of validity: 28 Nov 2023**	**BKR-23/02-11/02**	**Detection of *Listeria monocytogenes* and *Listeria* spp.** All human food products and production environmental samples
IQ-CHECK *LISTERIA MONOCYTOGENES* II	Validation date: 7 Apr 2005 Renewal: 26 Mar 2009 & 28 Mar 2013 Extension: 15 Dec 2006, 28 Sep 2007, 4 Feb 2010, 22 Mar 2012, 3 Oct 2013 & 4 Oct 2019 **End of validity: 7 Apr 2021**	**BRD-07/10-04/05**	**Detection of *Listeria monocytogenes*** All human food products and production environmental samples
AL/GELOSE DETECTION	Validation date: 26 Jan 2009 Renewal: 29 Nov 2012, 18 May 2017 & 4Oct 2019 Extension: 2 Feb 2012 **End of validity: 26 Jan 2021**	**BRD-07/16-01/09**	**Detection of *Listeria monocytogenes* and *Listeria* spp.** All human food products and production environmental samples
AL/GELOSE ENUMERATION	Validation date: 26 Jan 2009 Renewal: 29 Nov 2012, 3 Nov 2017 & 4 Oct 2019 **End of validity: 26 Jan 2021**	**BRD-07/17-01/09**	**Enumeration of *Listeria monocytogenes*** All human food products and production environmental samples

AFNOR VALIDATIONS

GENE-UP *SALMONELLA*	Validation date: 30 Jun 2016 Extension: 29 Sep 2016, 24 Mar 2017, 3 Jul 2017, 23 Nov 2017, 26 Jan 2018, 4 Oct 2018, 3 Dec 2018 & 29 Nov 2019 **End of validity: 30 Jun 2020**	**BIO-12/38-06/16**	**Detection of *Salmonella* spp.** All human food products, pet food products and production environmental samples (except primary production environment)
BAC GENE *SALMONELLA* SPP. II	Validation date: 26 Mar 2015 Renewal: 21 Mar 2019 Extension: 22 May 2015, 6 Jul 2015, 21 Mar 2019 & 28 Nov 2019 **End of validity: 26 Mar 2023**	**EGS-38/01-03/15**	**Detection of *Salmonella* spp.** All human food products and production environmental samples
3M™ MOLECULAR DETECTION ASSAY 2 - *SALMONELLA*	Validation date: 25 Nov 2016 Extension: 22 Mar 2019 & 3 Oct 2019 **End of validity: 25 Nov 2020**	**3M-01/16-11/16**	**Detection of *Salmonella* spp.** All human food products, pet food and animal feed and industrial production environmental samples and primary production samples
GENE-UP *CRONOBACTER* SPP.	Validation date: 23 Mar 2018 Extension: 3 Jul .2018, 4 Oct 2018 & 29 Nov 2019 **End of validity: 23 Mar 2022**	**BIO-12/42-03/18**	**Detection of *Cronobacter* spp.** Infant cereals and powdered infant formula with or without probiotics, milk powders, ingredients and industrial production environmental samples

The validation certificates and the recapitulative list are available at the following website address:
http://www.afnor-validation.com/afnor-validation-validated-methods/validated-methods.html

IN THE PRESS – ON THE WEB

Classification in alphabetical order of keywords

FOOD ADDITIVES

Re-evaluation of sulphuric acid and its sodium, potassium, calcium and ammonium salts (E 513, 514(i), 514(ii), 515(i), 515(ii), 516 and 517) as food additive

https://efsa.onlinelibrary.wiley.com/doi/10.2903/j.efsa.2019.5868

▸ The Panel on Food Additives and Flavourings (FAF) provided a scientific opinion re-evaluating the safety of sulphuric acid (E 513) and its sodium (E 514), potassium (E 515), calcium (E 516) and ammonium (E 517) salts when used as a food additive. Based on the toxicological database available, the Panel concluded that the exposure to these substances does not raise a safety concern at the reported uses and use levels and there is no need for a numerical acceptable daily intake (ADI).

NOVEL FOOD

Safety of lacto-*N*-tetraose (LNT) as a novel food pursuant to Regulation (EU) 2015/2283

https://efsa.onlinelibrary.wiley.com/doi/10.2903/j.efsa.2019.5907

▸ Following a request from the European Commission, the EFSA Panel on Nutrition, Novel Foods and Food Allergens (NDA) was invited to deliver an opinion on lacto-*N*-tetraose (LNT) as novel food in accordance with regulation (EU) 2015/2283. The committee concluded that this novel food is safe under the proposed conditions of use for the proposed target populations.

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