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ACTALIA Cecalait

Rue de Versailles - B.P. 70129
39801 POLIGNY CEDEX
FRANCE
www.cecalait.fr
www.actalia.eu



STANDARDS, DRAFT STANDARDSISO standards under development

FOOD SAFETY	
ISO/DIS 22002-1 June 2024	Prerequisite programmes on food safety – Part 1: Food manufacturing
ISO/DIS 22002-4 June 2024	Prerequisite programmes on food safety – Part 4: Food packaging manufacturing
ISO/DIS 22002-5 June 2024	Prerequisite programmes on food safety – Part 5: Transport and storage
ISO/DIS 22002-100 June 2024	Prerequisite programmes on food safety – Part 100: PRP requirements common for food, feed and packaging supply chain
SENSORY ANALYSIS	
ISO/DIS 29842 May 2024	Sensory analysis – Methodology – Balanced incomplete block designs

ISO published standards

INFANT FORMULA AND ADULT NUTRITIONALS	
ISO 20631 July 2024	Microbiology of the food chain – Determination of total folate content by trienzyme extraction and ultra high performance liquid chromatography tandem mass spectrometry (UHPLC-MS/MS)
METROLOGY	
ISO/TR 6037 May 2024	Automated liquid handling systems – Uncertainty of the measurement procedures
MICROBIOLOGY OF THE FOOD CHAIN	
ISO 7218 June 2024	Microbiology of the food chain – General requirements and guidance for microbiological examinations <i>Replace ISO 7218 (08/2007)</i>
ISO/TS 15213-3 May 2024	Microbiology of the food chain – Horizontal method for the detection and enumeration of <i>Clostridium</i> spp. – Part 3 : Detection of <i>Clostridium perfringens</i>
QUALITY	
ISO 33403 June 2024	Reference materials – Requirements and recommendations for use <i>Replace ISO/GUIDE 33 (06/2015)</i>
ISO 33405 May 2024	Reference materials – Approaches for characterization and assessment of homogeneity and stability <i>Replace ISO/GUIDE 35 (08/2017)</i>
ISO 33406 May 2024	Approaches for the production of reference materials with qualitative properties
SENSORY ANALYSIS	
ISO 29842 July 2024	Sensory analysis – Methodology – Balanced incomplete block design

NEW EU REGULATIONS

FOOD ADDITIVES

O.J.E.U. Serie L, 27th May 2024 – Commission Regulation (EU) 2024/1451 of 24 May 2024 amending Annex II and Annex III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council as regards the food additives tartaric acid [L(+)] (E 334), sodium tartrates (E 335), potassium tartrates (E 336), sodium potassium tartrate (E 337) and calcium tartrate (E 354)

https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=OJ:L_202401451

O.J.E.U. Serie L, 27th June 2024 – Commission Regulation (EU) 2024/1821 of 25 June 2024 amending Annex II to Regulation (EC) No 1925/2006 of the European Parliament and of the Council and Annex II to Directive 2002/46/EC of the European Parliament and of the Council as regards iron milk caseinate added to foods and used in the manufacture of food supplements

https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=OJ:L_202401821

CONTAMINANTS

O.J.E.U. Serie L, 26th June 2024 – COMMISSION REGULATION (EU) 2024/1756 of 25 June 2024 amending and correcting Regulation (EU) 2023/915 on maximum levels for certain contaminants in food

https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=OJ:L_202401756

NOVEL FOOD

O.J.E.U. Serie L, 7th June 2024 – Commission Implementing Regulation (EU) 2024/1611 of 6 June 2024 authorising the placing on the market of isomaltulose powder as a novel food and amending Implementing Regulation (EU) 2017/2470

https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=OJ:L_202401611

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

O.J.E.U. Serie C, 31st May 2024 – Publication of an approved standard amendment to the product specification of a protected designation of origin or protected geographical indication in the agricultural products and foodstuffs sector, as referred to in Article 6b(2) and (3) of Commission Delegated Regulation (EU) No 664/2014 [Noord-Hollandse Gouda (cheese) (PDO)]

https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=OJ:C_202403414

O.J.E.U. Serie C, 18th June 2024 – Publication of an approved standard amendment to the product specification of a protected designation of origin or protected geographical indication in the agricultural products and foodstuffs sector, as referred to in Article 6b(2) and (3) of Commission Delegated Regulation (EU) No 664/2014 [Canestrato di Moliterno (cheese) (PGI)]

https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=OJ:C_202403834

AFNOR VALIDATIONS

During its June meeting, the Technical Committee of NF VALIDATION approved by vote:

Commercial name	Date	Certificate	Description
RENEWALS OF VALIDATIONS			
GENE-UP SALMONELLA	Validation date: 30 Jun 2016 Renewal: 12 Jun 2024 End of validity: 30 Jun 2028	BIO-12/38-06/16	Detection of <i>Salmonella</i> spp. All human food products, pet food products and industrial production environmental samples
GENE-UP <i>LISTERIA</i> SPP.	Validation date: 29 Sep 2016 Renewal: 12 Jun 2024 End of validity: 29 Sep 2028	BIO-12/39-09/16	Detection of <i>Listeria</i> spp. (except <i>Listeria grayi</i>) All human food products, pet food products and industrial production environmental samples
ONE BROTH ONE PLATE FOR <i>LISTERIA</i> (OBOP-L)	Validation date: 1 Jul 2016 Renewal: 12 Jun 2024 End of validity: 1 Jul 2028	NEO-35/05-07/16	Detection of <i>Listeria</i> spp. All human food products and industrial production environmental samples
BAX SYSTEM PCR ASSAY <i>LISTERIA</i> 24E (AUTOMATISED)	Validation date: 1 Jul 2008 Renewal: 12 Jun 2024 End of validity: 1 Jul 2028	QUA-18/06-07/08	Detection of <i>Listeria</i> spp. (except <i>Listeria grayi</i>) All human food products and production environmental samples
ALOA ONE DAY	Validation date: 27 Sep 2000 Renewal: 12 Jun 2024 End of validity: 27 Sep 2028	AES-10/03-09/00	Detection of <i>Listeria monocytogenes</i> and <i>Listeria</i> spp. All human food products, pet food products and industrial production environmental samples
ONE BROTH ONE PLATE FOR <i>LISTERIA</i> <i>MONOCYTOGENES</i> (OBOP-L)	Validation date: 1 Jul 2016 Renewal : 12 Jun 2024 End of validity: 1 Jul 2028	NEO-35/06-07/16	Detection of <i>Listeria monocytogenes</i> All human food products, pet food products and industrial production environmental samples
BAX SYSTEM PCR ASSAY <i>LISTERIA</i> <i>MONOCYTOGENES</i> 24E (AUTOMATISE)	Validation date: 1 Jul 2008 Renewal: 12 Jun 2024 End of validity: 1 Jul 2028	QUA-18/05-07/08	Detection of <i>Listeria monocytogenes</i> All human food products and production environmental samples
TEST NEOGEN® DE DETECTION MOLECULAIRE 2 – <i>LISTERIA</i> <i>MONOCYTOGENES</i>	Validation date: 30 Sep 2016 Renewal: 12 Jun 2024 End of validity: 30 Sep 2028	3M-01/15-09/16	Detection of <i>Listeria monocytogenes</i> All human food products and production environmental samples

The validation certificates and the recapitulative list are available at the following website address:

<https://nf-validation.afnor.org/en/food-industry/#discover-certified-methods>

BOOKSHOP: LATEST PUBLICATIONS

GOYAL M.R. ; VEENA N.; MISHRA S.K. – **Analytical methods for milk and milk products – Volume 1: Sampling methods and chemical and compositional analysis** – CRCPress – February 2024 – ISBN: 9781774913079 – 410 pages

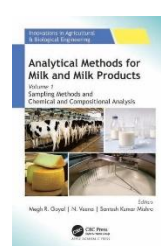
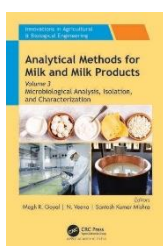
GOYAL M.R. ; VEENA N.; MISHRA S.K. – **Analytical methods for milk and milk products – Volume 2: Physicochemical analysis of concentrated, coagulated and fermented products** – CRCPress – February 2024 – ISBN: 9781774913093 – 408 pages

GOYAL M.R. ; VEENA N.; MISHRA S.K. – **Analytical methods for milk and milk products – Volume 3: Microbiological analysis, isolation, and characterization** – CRCPress – February 2024 – ISBN: 9781774917411 – 410 pages

<https://www.routledge.com/Analytical-Methods-for-Milk-and-Milk-Products-Volume-1-Sampling-Methods-and-Chemical-and-Compositional-Analysis/Goyal-Veena-Mishra/p/book/9781774913079>

<https://www.routledge.com/Analytical-Methods-for-Milk-and-Milk-Products-Volume-2-Physicochemical-Analysis-of-Concentrated-Coagulated-and-Fermented-Products/Goyal-Veena-Mishra/p/book/9781774913093>

<https://www.routledge.com/Analytical-Methods-for-Milk-and-Milk-Products-Volume-3-Microbiological-Analysis-Isolation-and-Characterization/Goyal-Veena-Mishra/p/book/9781774917411>



The volume 1 presents the main analytical techniques and methodologies and their application to the compounds involved in nutritional and technological quality of milk and milk products. It covers the sampling methods and chemical analysis of milk, highlighting the standard methods used for calibration of different glassware, sampling procedures of milk and milk products, and the physicochemical and compositional aspects and assessment of the quality of raw milk intended for processing and manufacturing. The book describes the compositional analysis of frozen and fat-rich products, including the physicochemical and compositional analysis of dairy products that include cream, butter, butter oil, clarified fat (ghee), ice cream, and frozen desserts.

The volume 2 focuses on various analytical methods for physicochemical and compositional analysis of concentrated, coagulated, and fermented dairy products in detail. It also describes the standard methodologies for the analysis of nutraceutical components and food additives commonly used in various dairy products to meet technological and nutritional quality standards.

The third volume delves into various aspects of bacterial enumeration, pathogen detection, mastitis milk identification, quality testing for starter cultures, isolation and characterization of lactic acid bacteria (LAB), safety assessment protocols for probiotics, DNA isolation methods, molecular characterization techniques, and statistical tools for laboratory data analysis. It presents an in-depth description of the methodologies for isolation, identification, and confirmatory tests for various hygiene and safety indicator organisms.

IN THE PRESS – ON THE WEB

NOVEL FOOD

Safety of vitamin D₂ mushroom powder as a novel food pursuant to Regulation (EU) 2015/2283 (NF 2020/2226)

<https://efsa.onlinelibrary.wiley.com/doi/10.2903/j.efsa.2024.8817>

► Following a request from the European Commission, the EFSA Panel on Nutrition, Novel Foods and Food Allergens was asked to deliver an opinion on vitamin D₂ mushroom powder as a novel food pursuant to Regulation (EU) 2015/2283. The information provided on the production process, composition and specifications of the novel food does not raise safety concerns. The Panel considers that taking into account the composition of the novel food and the proposed conditions of use, the consumption of the novel food is not nutritionally disadvantageous for the proposed target population. The Panel concludes that the novel food is safe under the proposed conditions of use.

La Lettre de CECALAIT est éditée par ACTALIA Cecalait, B.P. 70129, 39801 POLIGNY CEDEX
ACTALIA : association. Président : Eric LESAGE ; Directeur : Thierry PETIT
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