



EURL MMP

European Union Reference Laboratory for
Milk and Milk Products

Maisons-Alfort laboratory for
food safety

**Report of the 16th workshop
of the NRLs for Milk and Milk Products
“Pasteurization tracers”
3-4 October 2013, Maisons-Alfort**

Version 0 – 19 December 2013

1 OPENING :

Laurent LALOUX, Director of the European Union Reference Laboratory for Milk and Milk Products (EURL MMP) at the ANSES Food Safety Laboratory, Maisons-Alfort site, opened the meeting on Wednesday at 2.00 pm and welcomed the participants.

Bertrand LOMBARD, EURL MMP Manager, introduced the workshop dedicated to pasteurisation tracers. He was glad that at least one NRL representative from all EU Member States (MSs) took part to the workshop.

Roll-call of delegates

Each delegate introduced himself (see the list of attendance, appended). 24 NRLs from 22 EU Members States (MSs) and from Switzerland were represented. Apologies from Birgit ROSSMANN (AT), Véronique NINANE (BE), Gilbert MORIS (LU), Heidi Camilla SAGEN (NO), Christer WIBERG (SE), Klytaimnistra VELETA (GR), Jeppe BOEL (DK), Karin KNAPPSTEIN (DE), and M^a Carmen BLANCO (ES) were received.

Klaus KOSTENZER, in charge of milk hygiene and follow-up of the EURL MMP at EC/ DG SANCO Health & Consumers, couldn't attend the meeting and transmitted his regrets.

Silvia ORLANDINI (chair of ISO/IDF Standing Committee on Statistics and Automation) and Luisa PELLEGRINO (University of MILAN, Italy) were invited as experts, respectively to present the ISO/IDF procedures for the validation of analytical methods and a project on alkaline phosphatase (AP) determination in cream.

For this thematic workshop, Sinderella ABDALLAH (Advanced Instruments) was invited for the first afternoon session to have direct exchanges with the network regarding a survey on the costs of the reagents to implement the reference method (EN ISO 11816).

Introduction

Marina NICOLAS presented the EURL AP (Alkaline Phosphatase) Team and took this opportunity to dedicate this workshop to the memory of the Professor Pierpaolo RESMINI who passed away on 3 August 2013. He had initiated the work on heat treatment/pasteurisation tracers.

Agenda and presentations are available online:

<http://eurl-milk.anses.fr/> .

2 GENERAL TOPIC

2.1 PRESENTATION OF THE WEBSITE

Adrien ASSERE and Julien VIGNERON (ANSES Communication Directorate) presented the new website of the EURL. The URL of the new website is: <http://eurl-milk.anses.fr>

With the new platform, each NRL can have access to all the documents dispatched by the EURL, by a login to the website. NRL were invited to create their individual account by this link:

<https://eurl-milk.anses.fr/en/minisite/lait/register-milk>

2.2 DG SANCO UPDATE

In the absence of K. Kostenzer, Bertrand LOMBARD gave a short update concerning the revision of the EC Regulation 882/2004 on official controls. EC had sent a proposal to the European Council and Parliament in May 2013.

→ NRLs were invited to contact their national Competent Authority to get the text in order to be able to comment on it.

→ EURL would launch an enquiry to NRLs on the need of PT trials for official labs (OL). For the countries where OL number would be limited, EURL may enlarge its proficiency testing (PT) trials to them.

At the meeting of EURLs for biological risks (13 September 2013, Brussels, Belgium), DG SANCO reminded of NRL duties. DG SANCO requested to be informed by EURLs of any non-participation, underperformance or lack of cooperation/communication during PT trials organised by EURL. It also emphasised on the need for NRLs to be accredited in the entire regulatory field, i.e. total flora, somatic cell count and alkaline phosphatase activity in milk, for the milk and milk products (EC Regulations 853/2004 and 2074/2005 modified).

In case of thematic WS, such as this one, the persons in charge of the area in each NRL should participate.

→ EURL would launch an enquiry to the NRLs to know how they would prefer to be contacted (contact point or thematic contact points -AP for instance).

3 PROFICIENCY TESTING TRIAL

Hanène GHEZZAL and Marina NICOLAS (EURL MMP, AP Team) presented this session dedicated to PT trials.

3.1 PT 2012: AP IN COW'S MILK

Hanène GHEZZAL presented the outcome of the PT organized in 2012 where 21 laboratories participated. The results of 15 laboratories were taken into account for the performance evaluation.

The results in terms of precision were very good with repeatability and reproducibility lower than the precision figures included in ISO/DIS 11816-1. This finding was a very positive conclusion for the improvement of the NRL's network.

3.2 TRENDS OF NRLS PERFORMANCE/PTS AP IN MILK (2007-2013)

Hanène GHEZZAL outlined a positive evolution in NRL participation, from 15 (2005) to 21 laboratories (2012), with a growing success rate.

3.3 OPERATION OF PROFICIENCY TESTING SCHEMES

Marina NICOLAS gave a reminder on how our PT trials are organized.

Martin REA (IE-NRL) suggested using freeze dried samples to be reconstituted by the participants. This approach was also interesting for reference materials, but could not be used to replace liquid milk.

Problems concerning the reliability of the instruments and their consequences on the repeatability of the method were discussed. It was reminded by Sinderella ABDALLAH (Advanced Instruments, AI) that the life time of the instrument is ranging from 10 to 15 years, therefore problems of maintenance may occur for old machines. She took this opportunity to encourage NRLs to contact AI directly in case of problem unsolved by local distributors, with a copy to EURL. Before this contact, NRLs were invited to perform regular checks to be able to provide supporting data to the problems encountered.

4 AP DETERMINATION IN CHEESE: IMPACT OF THE PREPARATION OF THE TEST SAMPLE ON THE OVERALL VARIABILITY OF THE RESULTS

Marina NICOLAS presented the preliminary study performed prior to the validation trial on the determination of AP activity in cheese. The test matrices chosen were Camembert cheese as soft cheese and Comté as hard cheese. This preliminary study had been organised with 7 laboratories.

5 TRAINING SESSION 2013: AP IN CHEESE

H. GHEZZAL presented briefly the training session organised on AP in cheese just before the workshop, attended by 8 NRL staff members. This session received very positive feedbacks.

6 SURVEY ON THE COST OF REAGENTS

H. GHEZZAL presented the results of an enquiry of the NRLs concerning the local (national) cost of the reagents to implement the fluorimetric method of EN ISO 11816-2 for AP determination in cheese.

As a strong heterogeneity of prices was shown across the Member States, EURL had wished to inform the manufacturer of the equipment (AI) of this situation. Sinderella ABDALLAH (AI) handed each NRL with a letter in reference to the procurement and pricing of the cheese buffer used for AP determination in cheese.

7 ISO/IDF PROCEDURES FOR THE VALIDATION OF ANALYTICAL METHODS

Silvia ORLANDINI, chair of ISO/IDF SC Statistic and Automation, presented the context and process of different method validation schemes, validation being required to develop a new ISO/IDF Standard method or in some cases to revise an existing ISO/IDF Standard.

8 AP DETERMINATION IN CREAM

Luisa PELLEGRINO presented preliminary results of a study on the determination of AP in cream. Homogeneity of the sample was difficult to achieve and further work was still needed.

In 2009, the EURL had had the opportunity to work on liquid cream at the occasion of a study on AP reactivation, and had encountered no problem with sample preparation.

In addition, the IE-NRL questioned in 2009 and 2012 the possible need of separate limits for AP in cream and whey, when they are pasteurized separately. Martin ALEWIJN (NL-NRL) agreed on the need to have a specific limit and method for AP in cream, to control its correct pasteurization.

→ EURL would envisage with K. KOSTENZER how to conduct an enquiry on the needs in the different European countries (enquiry to NRLs or to Competent Authorities).

9 STATE OF THE ART AT THE INTERNATIONAL LEVEL

Marina NICOLAS gave an update on pasteurisation tracers for the following subjects.

9.1 REVISION OF INTERNATIONAL STANDARDS

FDIS vote on draft EN ISO 11816-1/IDF 155-1 (AP determination in milk) had been closed in September 2013. The publication was expected by the end of 2013. Nevertheless a new revision is already scheduled with a fast track procedure in order to include liquid cream into the scope of the method, without validation data for the time being.

The CD vote on draft EN ISO (AP determination in cheese) had been launched in October 2013. The validation study consists in 2 complementary interlaboratory trials (autumn 2013 and spring 2014).

→ EURL would download on its website the draft EN ISO/CD 11816-2/IDF 155-2.

9.2 OTHER HEAT TRACERS

EURL started works on Gamma Glutamyl Transferase using a microwell fluorimetric method.

10 WORK PROGRAMME FOR END OF 2013 AND PROPOSALS FOR 2014

EURL had to send to DG SANCO its proposals for the 2014 work programme prior to the workshop (by end of August), consisting of the following actions (also including some actions to be conducted by the end of 2013 or extending beyond 2014):

- Determination of AP in cheese by fluorimetric method:
 - Validation study & PT trial on AP in cheese:
 - 1st set of 6 samples (November 2013),
 - 2nd set of 6 samples (March 2014).

Note: participation of NRLs to this trial is strongly recommended but not mandatory, since there are not yet EC regulatory criteria on AP in cheese.
 - Study on pasteurised cheese in MSs: to be ended in 2014, in view of setting a regulatory limit (tentative limit: not more than 10mU/g).
- ISO/IDF standardization works on heat-treatment tracers:
 - Revision of Standard EN ISO 11816/IDF 155 parts 1 and 2;
 - Project on collection of AP data in pasteurized cheese at international level (EURL project leader);
 - Other tracers of heat-treatment: development of an analytical method to quantify gamma-glutamyl transpeptidase (GGT)
- Possible new items: AP in cream/ice cream, based on the outcome of the enquiry to be conducted to NRLs/MSs
- NRL training: upon request.

Note: at the time of the workshop, there was not yet a feedback from DG SANCO on the EURL proposal for 2014 work programme, this revealed later to be positive.

11 SATISFACTION SURVEY WS 2012

Adrien ASSERE presented the outcome of the satisfaction questionnaire on the 2012 workshop. Only 8 participants had given their feedback to the enquiry. Nevertheless all the replying participants were satisfied. A. ASSERE encouraged all the participants to provide their feedback.

12 CLOSURE

B. LOMBARD closed the meeting on Thursday at 1:00 pm. He thanked all the attendees for their participation and active contributions to the workshop.