JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

40th Session
Geneva, Switzerland, 17 – 22 July 2017

REPORT OF THE 38th SESSION OF
THE CODEX COMMITTEE ON METHODS OF ANALYSIS AND SAMPLING

Budapest, Hungary
8 – 12 May 2017
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<td>American Oil Chemists' Society</td>
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<td>High performance liquid chromatography</td>
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INTRODUCTION

1. The Codex Committee on Methods of Analysis and Sampling (CCMAS) held its 38th Session in Budapest, Hungary, from 8 to 12 May 2017, at the kind invitation of the Government of Hungary. The Session was chaired by Dr. Marót Hibbey, Veterinary officer, Ministry of Agriculture. Dr Ákos Jóźwiak, Vice director, National Food Chain Safety Office (NFCSO) and Dr Andrea Zentai, Food Safety Analyst (NFCSO), acted as the Vice-Chairpersons.

2. The Session was attended by 47 Member countries, 1 Member organization and 11 observer organizations. A list of participants is given in Appendix I.

OPENING OF THE SESSION

3. The Session was opened by Dr Lajos Bognár, Chief Veterinary Officer of Hungary and Deputy State Secretary of the Ministry of Agriculture who welcomed delegates to Hungary. Dr Márton Oravecz, President of the NFCSO also attended at the opening ceremony. Dr Bognár reminded the delegates of the importance of Codex in protecting public health and promoting fairness in trade. He highlighted the inter-dependency of Codex work and importance of food chain safety and wished the Committee successful deliberations.

Division of Competence

4. The Committee noted the division of competence between the European Union and its Member States, according to paragraph 5, Rule II of the Rules of Procedure of the Codex Alimentarius Commission.

ADOPTION OF THE AGENDA (Agenda item 1)

5. The Committee adopted the Provisional Agenda as its Agenda for the Session.

MATTERS REFERRED TO THE COMMITTEE BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER SUBSIDIARY BODIES (Agenda item 2)

6. The Committee noted (i) the matters of interest arising from the Codex Alimentarius Commission and its subsidiary bodies; and (ii) several matters for action had been considered by the physical Working Group (PWG) on endorsement and would be considered under Agenda item 3.

7. In addition the Committee took the following decision.

Committee on Fats and Oils

Conversion factor for phosphorous to phospholipids

8. The Observer of AOCS informed the Committee that while it would be possible to establish a theoretical conversion factor, establishment of a practical single conversion factor was not possible.

9. The Committee agreed to inform CCFO that CCMAS was not in a position to recommend a single conversion factor.

ENDORSEMENT OF METHODS OF ANALYSIS PROVISIONS AND SAMPLING PLANS IN CODEX STANDARDS (Agenda item 3)

10. The Committee considered the recommendations on methods of analysis and sampling plans proposed for endorsement and other related matters as presented in CRD2. The Committee agreed with some of the recommendations of the WG and made the following amendments or recommendations. All decisions are presented in Appendix II.

Committee on Processed Fruits and Vegetables

Methods for quick frozen vegetables – RM methods

11. In view of the replacement of CAC/RM34, 43 and 54 with AOAC 963.26, AOAC 932.12 and AOAC 971.33, respectively, the Committee agreed to request their revocation by CAC40.

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1 CRD1
2 CX/MAS 17/38/1
3 CX/MAS 17/38/2-Rev; Report of the pWG on endorsement of methods of analysis and sampling (CRD2); Comments from Philippines, Kenya, AOAC, IDF, ISO and Mexico (CRD 6), India (CRD 13), Republic of Korea (CRD 18).
4 CX/MAS 17/38/3; CX/MAS 17/38/3 Add 1; Report of the PWG on endorsement of methods of analysis and sampling (CRD2); comments of Philippines, Kenya, AOAC, IDF, ISO, Mexico and Ghana (CRD 6), Senegal (CRD 14), Nigeria (CRD 15).
Quick frozen French fried potatoes – method for free fatty acids

12. The Committee noted that the methods for the determination of free fatty acids was for fats and oils and not for foods and that a method for fat extraction was necessary prior to the use of the suggested methods.

13. The Committee therefore agreed to request CCPFV to recommend a method for fat extraction.

Sampling plans

14. The Committee did not endorse the sampling plans for ginseng and for quick frozen vegetables since the values in the table did not correspond to those recommended in the General Guidelines on Sampling (CAC/GL 50-2004) and it was unclear whether the attributes sampling plan actually applied to attributes and not to characteristics that might be described as variable. The Committee noted that a similar question had already been posed to CCPFV with regard to the sampling plan for ginseng and that CCPFV had replied that if the resubmitted sampling plan was not appropriate, CCMAS should develop appropriate sampling plans. The Committee noted the offer of New Zealand (as chair of the EWG on revision of GL50) to develop a template to provide guidance to committees for development of sampling plans, and therefore agreed to defer decision on developing sampling plans at this time.

15. The Committee further noted that similar sampling plans had been endorsed in the past for processed fruits and vegetables and that CCMAS would need to address all sampling plans in a comprehensive way to avoid inconsistencies in Recommended Methods of Analysis and Sampling (CODEX STAN 234) and/or commodity standards.

FAO/WHO COORDINATING COMMITTEE FOR ASIA (CCASIA)

Methods of analysis for laver products

16. The Committee did not endorse the methods for acid value and agreed to request clarification from CCASIA whether the provision “acid value” applied to the laver product itself, or the extracted oil. If the method was for the extracted oil, it could be endorsed as Type I.

17. The Committee further noted that the extraction method in the Standard for laver products had been validated for instant noodles and not for laver, and that in this case, a classification as Type IV was recommended, and encouraged CCASIA to submit validation data to CCMAS to reconsider the proposed typing.

18. The Committee did not endorse the sampling plans since the values in the table did not correspond to those recommended in the General Guidelines on Sampling (CAC/GL 50-2004). It was noted that the sampling plans provided were attribute based. It was questioned whether a sampling plan by variables is more appropriate for certain provisions and requested CCASIA to reconsider the values in line with GL50. The Committee also agreed to inform CCASIA that it would be providing commodity committees with a template for developing sampling plans in case the Committee would like to await developing sampling plans until such time CCMAS would provide the aforesaid template.

COMMITTEE ON NUTRITION AND FOODS FOR SPECIAL DIETARY PURPOSES

Chromium, molybdenum and selenium

19. The Committee agreed to endorse the new methods for chromium, molybdenum and selenium as Type II and retained or retyped, where necessary, the older methods as Type III. The Committee further agreed to inform CCNFSDU of its concerns that the Type III methods may not all meet the requirements necessary for the determination of analytes at the minimum levels stated in the Standard for Infant Formula and Formulas for Special Medical Purposes Intended for Infants (CODEX STAN 72-1981) and that CCMAS could reconsider the endorsement of the Type III methods based on validation data to be submitted CCMAS at its next session.

Total fatty acids

20. The Committee endorsed the AOAC 2012.13|ISO 16958|IDF 231 for total fatty acids, noting that the provision was correct as stated in CODEX STAN 72.

Trans fatty acids

21. The Committee agreed to forward information on the methods identified by CCNFSDU on the matrices and levels for which they had been validated for their consideration (Appendix II, part 3).

FAO/WHO Coordinating Committee for Africa (CCAFRICA)

22. The Committee endorsed all methods submitted by CCAFRICA for the provisions in the proposed draft Standard for unrefined shea butter with the exception of the methods for arsenic, lead and iron as there were no provisions for these contaminants in the Standard.
The Committee on Spices and Culinary Herbs (CCSCH)

Cumin and thyme: methods for insect damage, mammalian excreta and mould damage

23. The Committee noted the concern expressed by a delegation with regard to the endorsement of certain national methods (FDA method) rather than internationally validated methods. It was clarified that while internationally validated methods were desirable, the FDA methods had been agreed upon by CCSCH and were fit for purpose, and no other internationally validated methods had been identified or were available at this time.

Sampling plans

24. The Committee did not endorse the sampling plans since the values in the table did not correspond to those recommended in the General Guidelines on Sampling (CAC/GL 50-2004). It was unclear whether the sampling plan provided were being applied to attributes or variable characteristics and requested CCSCH to reconsider the values in line with GL50. The Committee also agreed to inform CCSCH that it would be providing commodity committees with a template for developing sampling plans in case the Committee would like to await developing sampling plans until such time CCMAS would provide the aforesaid template.

Other matters

Presentation of methods in CODEX STAN 234

25. The Committee clarified the presentation of multiple methods for a provision in CODEX STAN 234. When methods were identical and/or collaboratively developed, the references for these methods were separated by a vertical bar |, whereas when methods were technically identical, but were formatted or written differently, then the references for these methods were separated by a forward slash /. In the latter case, these methods could be typed as Type I as the methods were technically identical and would produce the identical analytical results. The Committee decided to ask the EWG on CODEX STAN 234 to consider defining the forward slash (/) and advise the Committee at the next meeting.

Process for timely information on endorsement of methods

26. The Committee noted the need for a procedure to ensure that information to assist in the endorsement work of the PWG is provided in a timely manner. The USA, as chair of the WG, informed the Committee that he was in consultation with the Codex Secretariat to address this matter. Ways were being explored to deliver methods for endorsement to SDOs earlier to allow feedback to the PWG co-chairs in advance so that a preparatory document could be circulated to all delegates prior to the session.

Presentation of methods of analysis by committees

27. The Committee agreed to remind committees that when methods are submitted to CCMAS for endorsement, these methods should indicate also the principle as well as proposed typing for the methods.

Conclusion

28. The Committee agreed to send:

- the methods of analysis, as endorsed, to CAC40 for adoption (Appendix II, Part 1),
- the methods for revocation to CAC40 (Appendix II, Part 2); and
- the information on the methods for trans fatty acids to CCNFSDU for their consideration (Appendix II, Part 3).

29. Uruguay expressed their reservation to the decision on the methods of analysis for quick frozen vegetables, as the methods of analysis presented for endorsement (Appendix I, CX/MAS 17/38/3) had been omitted from the Spanish version of the document. Uruguay was therefore not in a position to examine the methods prior to the session.

30. The Committee agreed to re-establish the PWG on methods of analysis and sampling, chaired by USA and co-chaired by Australia, working in English only, to meet immediately prior to the next session.
GUIDANCE ON THE CRITERIA APPROACH FOR METHODS WHICH USE A “SUM OF COMPONENTS” (Agenda item 4)\(^5\)

31. The United Kingdom, as Chair of the EWG, introduced the item. The Delegation reminded the Committee of the decision of CCMAS37 for the work to continue and that this session would take a decision on how to take this work forward\(^6\).

32. The Delegation indicated that overall the EWG agreed that the approaches available in developing criteria approaches for methods that use a sum of components were complex and need to be addressed on a case-by-case basis. In order to take the work forward the Delegation suggested that firstly Note 2 to the \textit{Working Instructions for the Implementation of the Criteria Approach in Codex}\(^5\) of the Procedural Manual be revised to reinforce the complexity of the issues involved and secondly, Appendix 1 of CX/MAS 17/38/4 be converted into an Information Document format for publication on the Codex website so that the information and guidance developed were readily accessible to users wishing to develop numeric method performance criteria for methods that are a sum of components.

33. The Committee recognized that there were numerous ways in which methods and limits that involve a sum of components could be converted into numeric method performance criteria and that approaches taken needed to be developed and decided on a case-by-case basis and would be influenced by several factors including but not limited to whether: (i) components are equally weighted, (ii) there is a known natural-abundance of the components, (iii) measured values for individual components are correlated or uncorrelated, etc. The Committee also noted that consideration of some of relevant information was under the remit of other committees.

34. The Committee thus agreed that it would not be appropriate to develop a criteria approach for methods which use a “sum of components” but rather (i) to amend Note 2 (\textit{Working Instructions for the Implementation of the Criteria Approach in Codex}) to improve clarity on the implementation of the criteria approach when developing numeric method performance criteria for approaches that involve a “sum of components” and (ii) to provide information to Codex committees and CCMA on a variety of (non-exhaustive) issues they may wish to consider when developing numeric method performance for approaches that involve sum of components as well as examples of such approaches and to place this information in an Information Document.

35. The Committee made a number of adjustments to Appendix 1 of CX/MAS 17/84/4 to improve the clarity and accuracy of the information provided. The EU and its member states asked whether the Information Document could be referenced in the proposed amendment to Note 2 in the Procedural Manual. The Codex Secretariat commented that this was not possible as information documents are not formally adopted by the Commission, but they could be made available on the Codex website for consultation.

\textbf{Conclusion}

36. The Committee agreed:

- to forward the revised Note 2 to the \textit{Working Instructions for the Implementation of the Criteria Approach in Codex} to the Commission for adoption and inclusion in the Procedural Manual (Appendix III); and
- to make the Information Document available on the Codex website (Appendix IV).

CRITERIA FOR ENDORSEMENT OF BIOLOGICAL METHODS USED TO DETECT CHEMICALS OF CONCERN (Agenda item 5)\(^7\)

37. The Delegations of Chile and France, co-chairs of the EWG, presented the report of the WG (CX/MAS 17/38/5) and explained the process followed by the WG and the key outcomes; which were a modified list of biological methods (Part I) and biological methods and their validation criteria (Part II).

38. The chairs of the EWG recommended that the Committee consider the recommendations and agree on a way forward.

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\(^5\) CX/MAS 17/38/4; comments from Philippines, Kenya, EU, Mexico and Ghana (CRD 7), Senegal (CRD 14), Nigeria (CRD 15), Ecuador (CRD 17; Information document proposal by UK (CRD20).

\(^6\) REP16/MAS, paras. 62-63

\(^7\) CX/MAS 17/38/5; comments from the EU and Mexico (CRD 8), Senegal (CRD 14), Ecuador (CRD 17).
Part I

39. The Committee noted that while many currently used microbiological methods to quantify vitamins may be replaced by HPLC methods, there were still some microbiological methods considered useful for the quantification of vitamin B12, folates and pantothenic acid in foods. A list of biological methods had been prepared by the EWG with proposals for possible new methods and proposals to either retype or remove the microbiological methods.

Conclusion

40. The Committee agreed to request CCNFSDU to consider the proposed methods and whether they wished to retain the currently used microbiological methods (Appendix V). The replies from CCNFSDU would be considered by the PWG on endorsement of methods of analysis (see Agenda item 3) at CCMAS39.

Part II

41. The Committee considered whether to proceed with the development of criteria for biological methods.

42. Delegations in favour of proceeding with the work were of the opinion that not all the General Criteria for Selection of Methods of Analysis were applicable to biological methods; and specific criteria were needed for the review in a consistent and scientific manner of the currently endorsed biological methods in CODEX STAN 234 and for any biological methods that might be introduced in future.

43. These delegations also explained that biological methods continued to be used in their countries and that chemical methods were not always available to replace these methods.

44. Delegations opposing to proceed with further work, expressed the opinion that the General Criteria for Selection of Methods of Analysis in the Procedural Manual were applicable also to biological methods and therefore additional criteria were not necessary; and if numerical criteria were needed, these could be considered on a case-by-case basis.

45. These delegations further expressed the view that priority should be given to the extensive work currently being undertaken on the review and update of CODEX STAN 234, especially since biological methods were increasingly being replaced by newer chemical methods and that it was unlikely that many new biological methods would be developed in future.

Conclusion

46. The Committee agreed to continue work on biological methods criteria and to establish an EWG chaired by Chile and Mexico, working in English and Spanish:

- to use the General Criteria for the Selection of Methods of Analysis laid down in the Procedural Manual and other related Procedural Manual referenced documents for the validation of methods of analysis to assess methods in which potency of a substance is measured by the response of living organisms or living systems,

- to determine which criteria would not apply and propose some other criteria that might be necessary for biological methods which are currently endorsed by Codex.

47. The Committee further agreed that the work should be discontinued if the EWG does not produce a concrete result for consideration by CCMAS39.

REVIEW AND UPDATE OF METHODS IN CODEX STAN 234-1999 (Agenda Item 6)∗

48. Brazil, Chair of the EWG and the PWG on the review and update of methods of analysis and sampling in CODEX STAN 234, presented the item and highlighted the key points of discussion and recommendations of the PWG held prior to the session (points 1-5 of CRD4).

49. The Committee considered the report of the PWG as follows:

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∗ CL 2017/4-MAS; CX/MAS 17/38/6; CX/MAS 17/38/6-Add.1 (Comments of Argentina, Canada, Japan, New Zealand and Switzerland); summary report of the PWG on the review and update of methods in CODEX STAN 234-1999 (CRD4); IDF (CRD5); Kenya, Peru, EU, Mexico, Ghana and Egypt (CRD9); Senegal (CRD14); Nigeria (CRD15); Ecuador (CRD17).
**Codex general methods**

50. The Committee agreed that at this stage there was no need for a definition nor a separate section to list Codex general methods in CODEX STAN 234. Update of such methods would be done on a case-by-case basis by the PWG on Endorsement as work on the review progresses (including those general methods related to additives and contaminants as described in *General Methods of Analysis for Food Additives* (CODEX STAN 239-2003) and *General Methods of Analysis for Contaminants* (CODEX STAN 228-2001), respectively).

**Structure of CODEX STAN 234-1999**

51. The Committee agreed that new work on the standard would address the preamble, scope, structure and other relevant information aimed at facilitating the reading of the methods listed in CODEX STAN 234.

52. The Committee noted that such information did not refer to intellectual property associated to the methods in CODEX STAN 234 (e.g. performance data that may not be available or may be proprietary), but rather to complementary information such as description of CAC/RMs when no internationally validated methods from SDOs had been identified to replace these methods or performance criteria of methods as endorsed by CCMAS.

53. The Committee agreed that this work would constitute new work for approval by CAC40.

**Follow-up work on the review and update of CODEX STAN 234-1999**

54. The Committee agreed that it would continue to work on the workable packages for the review and update of CODEX STAN 234-1999 as described in CX/MAS 17/38/6. The workable packages will be prepared by the EWG on the review and updated of CODEX STAN 234-1999 and will be sent to the Codex Secretariat in order to be considered by the PWG on endorsement and CCMAS. Depending on the complexity of the issues associated to the workable package a circular letter (CL) could be issued by the Codex Secretariat to seek specific comments from Codex members and observer organizations.

55. The Committee recognized that the above approach would not preclude the Codex Secretariat from already proceeding with the editorial update of CODEX STAN 234 and/or commodity standards in those cases where (i) inconsistencies had been identified between the methods endorsed in CODEX STAN 234-1999 and the methods listed in the commodity standards for the same provision(s) and (ii) the inclusion of CAC/RMs that have been confirmed by CCMAS in the absence of other international references. This work will be done in close collaboration with the Chair of the EWG on the review and update of CODEX STAN 234-1999 and submitted to CCMAS for information and to CAC for adoption as editorial amendments.

56. The Committee further acknowledged that some work could already be advanced in parallel with work on the workable package by addressing methods of analysis for groups of products. This could alleviate the work envisaged on some of the workable packages and could also lead to enhance cooperation with SDOs in the review and update of the methods for other food groups.

57. The Committee agreed that the above work (including consideration of Codex general methods) may imply confirmation, removal, retyping or reassignment of the method to a specific food or group of foods.

58. The Observer of IDF in partnership with ISO and AOAC expressed their willingness to consider all the dairy-related methods as one pack and provide CCMAS with updated references for consideration by CCMAS39.

59. The Observer from AOCS referred to the discussion held at the IAM meeting (Agenda item 10) in regard to the review and update of methods of analysis and sampling plans in CODEX STAN 234-1999. The Observer conveyed the views of the SDOs that updating method references in CODEX STAN 234 should be the responsibility of each SDO to ensure that references and harmonization information are correct though this work will likely take several years. The Committee further agreed (i) to continue to work on the workable packages as well as to pilot an update of all methods related to dairy products with the assistance of IDF, ISO and AOAC and (ii) that the Codex Secretariat will closely work with the Chair of the EWG on the review and update of CODEX STAN 234 on those editorial amendments identified in paragraph 55 that can be presented for information to CCMAS39 and editorial amendments to CAC41.

**Future work on database for Codex methods of analysis and sampling plans**

60. The Committee noted the importance of having a searchable database with information specific to CCMAS to manage the regular review process and a general interface with information on methods of analysis and sampling adopted by CAC for Codex members and observers available on the Codex website. In the meanwhile, CCMAS can work with an informative document to track the review process.
Conclusion

61. The Committee agreed:

- To start new work on a new format for CODEX STAN 234-1999 subject to approval of CAC40 (Appendix VI).
- To continue work on the review and update of methods of analysis and sampling plans in CODEX STAN 234-1999 through the workable packages.
- To establish an EWG, chaired by Brazil and Uruguay, working in English, to carry out the work indicated in the bullet points above.
- To proceed with the review and update of methods of analysis for dairy products in CODEX STAN 234-1999 by IDF, ISO and AOAC.

INFORMATION DOCUMENT ON PRACTICAL EXAMPLES ON THE SELECTION OF APPROPRIATE SAMPLING PLANS (Agenda item 7)\(^9\)

62. The Delegation of Germany, chair of the eWG on the development of practical examples for the selection of appropriate sampling plans, presented the paper (CX/MAS 17/38/7) and sought approval of the Committee to publish the information document. The Committee agreed on the content of the information document (Appendix VII), which will be made available on the Codex website.

PROPOSAL TO AMEND THE GUIDELINES ON MEASUREMENT UNCERTAINTY (CAC/GL 54-2004) (Agenda item 8)\(^10\)

63. Germany, Chair of the EWG on the review of CAC/GL54, introduced the item and recalled that CCMAS37 agreed to establish an EWG to (i) identify areas for improvements and amendments to CAC/GL 54, (ii) recommend procedures if necessary for determining uncertainty of measurement results including sub-sampling, sample processing and analysis and (iii) avoid overlapping with the Guidelines on Estimation of Uncertainty of Results (CAC/GL 59-2006) and to proceed with work based on CRD26 presented at CCMAS37.

64. The Delegation informed the Committee on the output of the work of the EWG in order to keep CAC/GL 54 as simple as possible as follows: (i) the explanatory notes have been relieved from redundancies and are now integrated into the main texts, (ii) a new chapter with recommended procedures for determining uncertainty of measurement results has been introduced based on the document contained in CRD26, (iii) the examples have been revised to be in line with the cited standards and international guidelines, and (iv) the tables of the anticipated measurement uncertainties is now harmonized with the Procedural Manual, Section II, Chapter 1.3. Apart from these changes, all the aspects of general importance of measurement of uncertainty (MU) of CAC/GL 54 were maintained. The proposed revised CAC/GL54 with the changes indicated in points (i) – (iv) are presented in Appendix I to CX/MAS 17/38/8.

65. The Delegation also explained that the proposed introductory text in the proposed revised CAC/GL 54 was necessary to clarify why MU is important in its influence on sampling plans (i.e. on the procedure of lot assessment) and its role in conformity assessment of a particular analytical test sample. Therefore, the proposed revised CAC/GL 54 explains the influence of MU on sampling plans and the corresponding decisions of lot compliance and contain a reference to the concerning ISO standards on sampling.

66. The Delegation further clarified that MU deals with laboratory samples and not with the homogeneity of the lot (i.e. CAC/GL 54 do not address sampling uncertainties). MU of laboratory samples can however influence the sampling plans and the subsequent lot acceptance and conformity assessment of the product with the specification in the standards.

67. The Committee noted that CAC/GL54, as all Codex standards and related texts, are primarily targeted to Codex member countries and as such to any stakeholder in government (e.g. laboratories dealing with MU in the particular case of CAC/GL 54).

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\(^9\) CX/MAS 17/38/7; comments from Kenya, Mexico (CRD 10); Senegal (CRD14); Ecuador (CRD).

\(^10\) CX/MAS 17/38/8; comments from Kenya, Peru, EU, IDF, Mexico and Ghana (CRD 11), Senegal (CRD 14), Nigeria (CRD 15), Ecuador (CRD 17).
68. The Committee noted that the proposed revision to CAC/GL 54 would envisage new work for CCMAS and that a clear outline of what the work would entail should be given in a project document for consideration by CCMAS39. Besides, the recommended procedures for estimating MU (new addition) would be better developed as an information document and that it would address examples of procedures for estimating MU. The Committee reasserted that such examples were of illustrative nature and by no means were limited to nor restricted to those to be described in the information document. The Committee also noted that the new work should focus on measurement uncertainty and not deal with sampling uncertainty.

**Conclusion**

69. The Committee agreed to establish an EWG chaired by Germany and working in English only with the following TOR:

- Preparation of a project document that indicates which amendments and improvements should be identified and used in GL54.
- Revision of GL54 considering the identified areas of improvement and technical and other amendments taking into account the need to simplify the content.
- Elaboration of an information document with examples of procedures for estimating measurement uncertainty.

70. The Committee further agreed that the above work will be developed on the basis of the document presented in Appendix I to CX/MAS 17/38/8.

**PROPOSAL TO AMEND THE GENERAL GUIDELINES ON SAMPLING (CAC/GL 50-2004) (Agenda item 9)**

71. The Delegation of New Zealand, chair of the EWG, introduced the paper (CX/MAS 17/38/9) and explained that there was wide support in the EWG to undertake new work on simplifying/updating CAC/GL 50-2004.

72. The Delegation highlighted some of the general and technical areas of improvements that could be considered in the revision. Some of the improvements will be developed to assist understanding of the principles of sampling, i.e. (i) an initial section discussing the principles of acceptance sampling and how it works, and how to determine a sampling plan for a particular application; (ii) sampling of materials sold in bulk, and (iii) especially about the use of the terms ‘consumers’ risk’ and ‘producers’ risk’.

73. The Delegation further pointed out that there might be a need for assistance from outside technical experts in undertaking the work.

74. The Delegation recommended that the Committee consider the review paper and agree on a method to achieve the work, in particular its prioritisation and the means of undertaking the first priority work, whereafter a project document could be prepared.

**Discussion**

75. The following views were expressed:

- The current CAC/GL50 was very theoretical and needed simplification and therefore the future revision should avoid inclusion of additional theoretical information;
- The review document was a good starting point to update CAC/GL 50, but work proposed was considerable and prioritization was necessary as was the need for assistance from external experts;
- The revision of CAC/GL 50 would be extensive and it was premature to embark on the new work. An outline of the possible revised CAC/GL50 would assist in taking a decision on new work.

76. The Codex Secretariat emphasized that the revision should aim at providing a simple and understandable guidance and avoid the overuse of statistical information; that consideration should be given to cross-referencing existing guidance on sampling developed by other internationally recognized standards organisations and the use of examples within the revised document should be avoided to the extent possible.

**Conclusion**

77. The Committee noted that it was not in a position to request approval at this stage, and agreed to re-establish an EWG chaired by NZ, working in English, to:

- prepare a project document with a clear scope of the work to be undertaken; and

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11 CX/MAS 17/38/9; Comments from Kenya, Peru, EU and Ghana (CRD 12), Senegal (CRD 14), Nigeria (CRD 15), Ecuador (CRD 17); draft Project document prepared by NZ (CRD19).
• an outline of a new CAC/GL 50; and
• prioritization of technical and other improvements; and
• timeframes for the different phases of the work.

REPORT OF AN INTER-AGENCY MEETING ON METHODS OF ANALYSIS (Agenda item 10)\textsuperscript{12}

78. The Observer of the American Oil Chemists’ Society (AOCS), as chair of the Interagency Meeting (IAM), introduced the report of the IAM and highlighted the various issues discussed in the IAM with respect to the work of CCMAS and other related matters.

79. The Committee noted that several of the issues raised in CRD 16 had been considered under the relevant agenda items.

80. The Committee also noted that a revised version of the proposed ISO Technical Specification for the Assessment of Qualitative Methods will be circulated by ISO/TC 34/SC16 for comment shortly and the guidance document on the validation of non-targeted methods of analysis for detecting adulteration by USP/FCC are under review for publication in late 2017.

81. In relation to timely and extensive review of methods of analysis for endorsement by CCMAS, the Committee noted that IAM agreed to provide feedback to the PWG on endorsement of methods of analysis and sampling where documents are available at least 4 weeks prior to meeting of the PWG.

82. The Committee thanked the members of IAM for their contribution to the work of the Committee.

OTHER BUSINESS AND FUTURE WORK (Agenda item 11)

83. The Committee noted that no other business had been put forward during the adoption of the Provisional Agenda.

DATE AND PLACE OF NEXT SESSION (Agenda item 12)

84. The Committee was informed that the 39th Session would take place in Budapest, Hungary, within the next 18 to 24 months, the final arrangements being subject to confirmation by the host country and the Codex Secretariat.

\textsuperscript{12} Report of the 29th IAM (CRD16).
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B. Coordinating Committee For Asia
C. Committee on Nutrition And Foods For Special Dietary Uses
D. Coordinating Committee For Africa
E. Committee on Spices And Culinary Herbs
F. Committee on Fats And Oils

PART 2. METHODS OF ANALYSIS FOR REVOCATION BY THE 40TH CODEX ALIMENTARIUS COMMISSION

PART 3. METHODS OF ANALYSIS ON TRANS FATTY ACIDS FOR CCNFSDU
### PART 1. METHODS OF ANALYSIS FOR ADOPTION BY THE 40TH CODEX ALIMENTARIUS COMMISSION

#### A. COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

**Methods of analysis for quick frozen vegetables**

<table>
<thead>
<tr>
<th>Product</th>
<th>Provision</th>
<th>Method</th>
<th>Principle</th>
<th>Type</th>
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</thead>
<tbody>
<tr>
<td>Quick frozen fruits and vegetables</td>
<td>Thawing procedure</td>
<td>Method CAC/RM 32 to be placed in CODEX STAN 234</td>
<td>Thawing</td>
<td>I</td>
</tr>
<tr>
<td>Quick frozen fruits and vegetables: Vegetables</td>
<td>Cooking procedure</td>
<td>Method CAC/RM 33 to be placed in CODEX STAN 234</td>
<td>Cooking</td>
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<tr>
<td>Quick frozen fruits and vegetables (non-glazed)</td>
<td>Net weight</td>
<td>AOAC 963.26</td>
<td>Weighing</td>
<td>I</td>
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<tr>
<td>Quick frozen peas</td>
<td>Solids, alcohol insoluble</td>
<td>Method CAC/RM 35 to be placed in CODEX STAN 234</td>
<td>Gravimetry</td>
<td>I</td>
</tr>
<tr>
<td>Quick frozen green and wax beans</td>
<td>Tough strings</td>
<td>Method CAC/RM 39 to be placed in CODEX STAN 234</td>
<td>Stretching</td>
<td>I</td>
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<tr>
<td>Quick frozen fruits and vegetables: Berries, Whole kernel corn and Corn-on-the-cob</td>
<td>Soluble solids, total</td>
<td>AOAC 932.12</td>
<td>Refractometry</td>
<td>I</td>
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<tr>
<td>Quick frozen fruits and vegetables: Berries, leek and carrot</td>
<td>Mineral impurities</td>
<td>AOAC 971.33</td>
<td>Gravimetry</td>
<td>I</td>
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<tr>
<td>Quick frozen fruits and vegetables: Peaches and berries</td>
<td>Drained fruit/drained berries</td>
<td>AOAC 953.15</td>
<td>Draining</td>
<td>I</td>
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<tr>
<td>Quick frozen spinach</td>
<td>Dry matter, Sodium chloride-free</td>
<td>Method described in CODEX STAN 77-1981 is to be moved to CODEX STAN 234</td>
<td>Weighing</td>
<td>I</td>
</tr>
<tr>
<td>Quick frozen French fried potatoes</td>
<td>Moisture</td>
<td>AOAC 984.25</td>
<td>Gravimetry (convection oven)</td>
<td>I</td>
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</table>
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**Methods of analysis for laver products**

<table>
<thead>
<tr>
<th>Provision</th>
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<tbody>
<tr>
<td>Moisture content</td>
<td>AOAC 925.45B</td>
<td>Gravimetry, drying at atmospheric pressure</td>
<td>IV</td>
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</table>

**Method of analysis for Tempe**

<table>
<thead>
<tr>
<th>Provisions</th>
<th>Method</th>
<th>Principle</th>
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<tr>
<td>Lipid Content</td>
<td>AOAC 963.15</td>
<td>Gravimetry (Soxhlet Extraction)</td>
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</tbody>
</table>

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**Methods of analysis for infant formula**

<table>
<thead>
<tr>
<th>Provisions</th>
<th>Method</th>
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<tbody>
<tr>
<td>Vitamin C</td>
<td>AOAC 2012.22</td>
<td>HPLC-UV</td>
<td>II</td>
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<tr>
<td>Chromium (Section B of CODEX STAN 72-1981 only)</td>
<td>AOAC 2011.19</td>
<td>ICP-MS</td>
<td>II</td>
</tr>
<tr>
<td>Molybdenum (Section B of CODEX STAN 72-1981 only)</td>
<td>EN 14082</td>
<td>Graphite furnace atomic absorption after dry ashing</td>
<td>III</td>
</tr>
<tr>
<td>Selenium</td>
<td>AOAC 2011.19</td>
<td>ICP-MS</td>
<td>II</td>
</tr>
<tr>
<td>Vitamin B12</td>
<td>AOAC 986.23</td>
<td>Turbidimetric</td>
<td>III</td>
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<td>Myo-Inositol</td>
<td>AOAC 2011.18</td>
<td>LC-pulsed amperometry</td>
<td>II</td>
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<td>Vitamin E</td>
<td>AOAC 2012.10</td>
<td>HPLC</td>
<td>II</td>
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<td>Total fatty acids</td>
<td>AOAC 996.06</td>
<td>Gas chromatography</td>
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<td></td>
<td>AOAC 2012.13</td>
<td>Gas chromatography</td>
<td>II</td>
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</tbody>
</table>
### D. COORDINATING COMMITTEE FOR AFRICA

**Methods of analysis for unrefined shea butter**

<table>
<thead>
<tr>
<th>Provision</th>
<th>Method</th>
<th>Principle</th>
<th>Type</th>
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<tbody>
<tr>
<td>Moisture content</td>
<td>ISO 662</td>
<td>Gravimetry</td>
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<tr>
<td>Free fatty acid content: acid value and acidity</td>
<td>ISO 660 AOCS Cd 3d-63</td>
<td>Titrimetry</td>
<td>I</td>
</tr>
<tr>
<td>Relative density</td>
<td>AOCS Cc 10c-95/ ISO 6883</td>
<td>Pycnometry</td>
<td>I</td>
</tr>
<tr>
<td>Saponification value</td>
<td>ISO 3657 / AOCS Cd 3d-25</td>
<td>Titrimetry</td>
<td>I</td>
</tr>
<tr>
<td>Iodine value</td>
<td>AOAC 993.20 / ISO 3961 / AOCS Cd 1d-92/ NMKL 39</td>
<td>WijsTitrimetry</td>
<td>I</td>
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<tr>
<td>Peroxide value</td>
<td>AOCS Cd 8b-90/ ISO 3960 / NMKL 158</td>
<td>Titrimetry</td>
<td>I</td>
</tr>
<tr>
<td>Unsaponifiable matter</td>
<td>ISO 3596 / AOCS Ca 6a-40</td>
<td>Gravimetry</td>
<td>I</td>
</tr>
<tr>
<td>Insoluble impurities content</td>
<td>ISO 663 / AOCS Ca 3a-46</td>
<td>Gravimetry</td>
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</tr>
<tr>
<td>Melting point</td>
<td>ISO 6321 AOCS Cc 3b-92</td>
<td>Open ended capillary tube</td>
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</table>
### E. COMMITTEE ON SPICES AND CULINARY HERBS

#### Methods of analysis for cumin

<table>
<thead>
<tr>
<th>Provision</th>
<th>Method</th>
<th>Principle</th>
<th>Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moisture</td>
<td>ISO 939</td>
<td>Distillation</td>
<td>I</td>
</tr>
<tr>
<td>Total ash</td>
<td>ISO 928</td>
<td>Gravimetry</td>
<td>I</td>
</tr>
<tr>
<td>Acid-insoluble ash</td>
<td>ISO 930</td>
<td>Gravimetry</td>
<td>I</td>
</tr>
<tr>
<td>Volatile oils</td>
<td>ISO 6571</td>
<td>Distillation / Volumetric</td>
<td>I</td>
</tr>
<tr>
<td>Extraneous vegetable matter</td>
<td>ISO 927</td>
<td>Visual examination / Gravimetry</td>
<td>I</td>
</tr>
<tr>
<td>Foreign matter</td>
<td>ISO 927</td>
<td>Visual examination / Gravimetry</td>
<td>I</td>
</tr>
<tr>
<td>Insect damage</td>
<td>Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual, FDA Technical Bulletin Number 5) <a href="http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm084394.htm#v-32">http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm084394.htm#v-32</a></td>
<td>Visual examination</td>
<td>IV</td>
</tr>
<tr>
<td>Mammalian excreta</td>
<td>Macroanalytical procedure manual USFDA technical bulletin V.39 B (for whole)</td>
<td>Visual examination</td>
<td>IV</td>
</tr>
<tr>
<td>Mammalian excreta</td>
<td>AOAC 993.27 (for ground)</td>
<td>Enzymatic Detection method</td>
<td>IV</td>
</tr>
<tr>
<td>Mould damage</td>
<td>Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual, FDA Technical Bulletin Number 5) <a href="http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm084394.htm#v-32">http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm084394.htm#v-32</a></td>
<td>Visual examination</td>
<td>IV</td>
</tr>
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# Methods of analysis for thyme

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<thead>
<tr>
<th>Provision</th>
<th>Method</th>
<th>Principle</th>
<th>Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moisture</td>
<td>ISO 939</td>
<td>Distillation</td>
<td>I</td>
</tr>
<tr>
<td>Total ash</td>
<td>ISO 928</td>
<td>Gravimetry</td>
<td>I</td>
</tr>
<tr>
<td>Acid-insoluble ash</td>
<td>ISO 930</td>
<td>Gravimetry</td>
<td>I</td>
</tr>
<tr>
<td>Volatile oils</td>
<td>ISO 6571</td>
<td>Distillation / Volumetric</td>
<td>I</td>
</tr>
<tr>
<td>Extraneous vegetable matter</td>
<td>ISO 927</td>
<td>Visual examination / Gravimetry</td>
<td>I</td>
</tr>
<tr>
<td>Foreign matter</td>
<td>ISO 927</td>
<td>Visual examination / Gravimetry</td>
<td>I</td>
</tr>
<tr>
<td>Insect damage</td>
<td>Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual, FDA Technical Bulletin Number 5) <a href="http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm084394.htm#v-32">http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm084394.htm#v-32</a></td>
<td>Visual examination</td>
<td>IV</td>
</tr>
<tr>
<td>Mammalian excreta</td>
<td>Macroanalytical procedure manual USFDA technical bulletin V.39 B (for whole)</td>
<td>Visual examination</td>
<td>IV</td>
</tr>
<tr>
<td></td>
<td>AOAC 993.27 (for ground)</td>
<td>Enzymatic Detection method</td>
<td>IV</td>
</tr>
<tr>
<td>Mould damage</td>
<td>Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual, FDA Technical Bulletin Number 5) <a href="http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm084394.htm#v-32">http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm084394.htm#v-32</a></td>
<td>Visual examination</td>
<td>IV</td>
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Methods of analysis for black, white and green pepper

<table>
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<th>Provision</th>
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<th>Type</th>
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<tbody>
<tr>
<td>Bulk density</td>
<td>ISO 959-1 Annex B (black)</td>
<td>Gravimetry</td>
<td>IV</td>
</tr>
<tr>
<td></td>
<td>ISO 959-2 Annex A (white)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Light berries</td>
<td>ISO 959-1 Annex A (black)</td>
<td>Flotation</td>
<td>IV</td>
</tr>
<tr>
<td>Extraneous vegetable matter</td>
<td>ISO 927</td>
<td>Visual examination / Gravimetry</td>
<td>I</td>
</tr>
<tr>
<td>Foreign matter</td>
<td>ISO 927</td>
<td>Visual examination / Gravimetry</td>
<td>I</td>
</tr>
<tr>
<td>Black berries</td>
<td>Physical separation and weighing</td>
<td>Visual examination</td>
<td>IV</td>
</tr>
<tr>
<td></td>
<td>ISO 959-2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Broken berries</td>
<td>Physical separation and weighing</td>
<td>Visual examination</td>
<td>IV</td>
</tr>
<tr>
<td></td>
<td>ISO 959-2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mouldy berries</td>
<td>Macroanalytical procedure manual USFDA technical bulletin V.39 B</td>
<td>Visual examination</td>
<td>IV</td>
</tr>
<tr>
<td>Insect damage</td>
<td>Macroanalytical procedure manual USFDA technical bulletin V.39 B</td>
<td>Visual examination</td>
<td>IV</td>
</tr>
<tr>
<td>Pinheads or broken berries</td>
<td>Physical separation and weighing</td>
<td>Visual examination</td>
<td>IV</td>
</tr>
<tr>
<td></td>
<td>ISO959-1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mammalian excreta</td>
<td>Macroanalytical procedure manual USFDA technical bulletin V.39 B (For Pepper Whole)</td>
<td>Visual examination(For whole pepper)</td>
<td>IV</td>
</tr>
<tr>
<td>Mammalian excreta</td>
<td>AOAC 993.27 (for ground pepper)</td>
<td>Enzymatic Detection method (For ground pepper)</td>
<td>I</td>
</tr>
<tr>
<td>Moisture content</td>
<td>ISO 939</td>
<td>Distillation</td>
<td>I</td>
</tr>
<tr>
<td>Total ash</td>
<td>ISO 928</td>
<td>Gravimetry</td>
<td>I</td>
</tr>
<tr>
<td>Non-volatile ether extract</td>
<td>ISO 1108</td>
<td>Soxhlet extraction</td>
<td>I</td>
</tr>
<tr>
<td>Volatile oils</td>
<td>ISO 6571</td>
<td>Distillation</td>
<td>I</td>
</tr>
<tr>
<td>Provision</td>
<td>Method</td>
<td>Principle</td>
<td>Type</td>
</tr>
<tr>
<td>--------------------</td>
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<td>-------------------</td>
<td>------</td>
</tr>
<tr>
<td>Piperine content</td>
<td>ISO 5564</td>
<td>Spectrophotometry</td>
<td>I</td>
</tr>
<tr>
<td>Acid- Insoluble ash</td>
<td>ISO 930</td>
<td>Gravimetry</td>
<td>I</td>
</tr>
<tr>
<td>Crude Fibre</td>
<td>ISO 5498</td>
<td>Gravimetry</td>
<td>I</td>
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</table>

**F. COMMITTEE ON FATS AND OILS**

*Methods of analysis for fish oils*

<table>
<thead>
<tr>
<th>Provisions</th>
<th>Method</th>
<th>Principle</th>
<th>Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>P-Anisidine value</td>
<td>European Pharmacopoeia 2.5.36 / AOCS Cd 18-90 / ISO 6885</td>
<td>Spectrophotometry</td>
<td>I</td>
</tr>
<tr>
<td>Phospholipids</td>
<td>USP-FCC10 2S (Krill oil): Phospholipids, Nuclear Magnetic Resonance, Appendix IIC</td>
<td>NMR Spectroscopy</td>
<td>IV</td>
</tr>
<tr>
<td>Triglycerides</td>
<td>USP 40-NF35 (Omega-3 Acid Triglycerides): Content of oligomers and partial glyceride; European Pharmacopoeia 1352 (Omega3 acid triglycerides): Oligomers and partial glycerides AOCS Cd 11d-96</td>
<td>HPLC-RI</td>
<td>III</td>
</tr>
<tr>
<td></td>
<td></td>
<td>HPLC-RI</td>
<td>III</td>
</tr>
<tr>
<td></td>
<td></td>
<td>HPLC-ELSD</td>
<td>III</td>
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</table>
PART 2. METHODS OF ANALYSIS FOR REVOCA TION BY THE 40TH CODEX ALIMENTARIUS COMMISSION

Methods of analysis for quick frozen vegetables

CAC/RM 34 (Determination of net weight in quick frozen fruits and vegetables (non-glazed))

CAC/RM 43 (Determination of soluble solids, quick frozen fruits and vegetables; berries; total in whole kernel corn and Corn-on-the-cob)

CAC/RM 54 (Determination of mineral impurities in quick frozen fruits and vegetables: Berries, leek and carrot)
PART 3. METHODS OF ANALYSIS ON TRANS FATTY ACIDS FOR COMMITTEE ON NUTRITION AND FOODS FOR SPECIAL DIETARY USES

Additional Information: Determination of TFA in Collaborative Studies for each method/matrix¹

<table>
<thead>
<tr>
<th>Product</th>
<th>Method</th>
<th>TFA Range:</th>
<th>TFA Range:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>ISO 16958/IDF 231/</td>
<td></td>
<td>0.32–7.27% of total fatty acids (n=5):</td>
</tr>
<tr>
<td>Dairy and ruminant products/fats</td>
<td>AOAC 2012.13</td>
<td>(g/100g of product)</td>
<td>• Cheese powder, 7.27%</td>
</tr>
<tr>
<td></td>
<td>AOCs Ce 1h-05 and</td>
<td></td>
<td>• Anhydrous milk fat, 5.11%</td>
</tr>
<tr>
<td></td>
<td>AOAC 996.06</td>
<td></td>
<td>• Butter, 2.49%</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>• Evaporated milk, 0.33%</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>• Yogurt, 0.32%</td>
</tr>
<tr>
<td></td>
<td>AOCs Ce 1j-07 and</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Ce 2b-11/Ce 2c-11</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>(g/100g of sample)</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>TFA Range: 0.17–5.06</td>
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</tr>
<tr>
<td></td>
<td>g/100 g (n=5):</td>
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<td></td>
</tr>
<tr>
<td></td>
<td>• Cheese (extracted fat), 5.06 g/100 g</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Butter, 4.24 g/100 g</td>
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</tr>
<tr>
<td></td>
<td>• Cream, 1.62 g/100 g</td>
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</tr>
<tr>
<td></td>
<td>• Milk powder, 1.03 g/100 g</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Liquid milk, 0.17 g/100 g</td>
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<tr>
<td></td>
<td></td>
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<td></td>
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<tr>
<td>Adult nutritionals</td>
<td>TFA Range: 0.006–0.010</td>
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</tr>
<tr>
<td></td>
<td>g/100 g (n=3):</td>
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<tr>
<td></td>
<td>• High protein RTF, 0.009 g/100 g</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>• High fat RTF, 0.010 g/100 g</td>
<td>Not validated</td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Milk-based powder, 0.006 g/100 g</td>
<td></td>
<td></td>
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<tr>
<td></td>
<td></td>
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<tr>
<td>Infant formula</td>
<td>TFA Range: 0.010–0.073</td>
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<td></td>
<td>g/100 g (n=4):</td>
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<tr>
<td></td>
<td>• Milk-based powder, 0.073 g/100 g</td>
<td>Samples unknown</td>
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<tr>
<td></td>
<td>• Milk-based RTF, 0.027 g/100 g</td>
<td></td>
<td>• DHA/EPA-fortified infant formula, 0.15%</td>
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<tr>
<td></td>
<td>• Milk-based powder, 0.012 g/100 g</td>
<td></td>
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</tr>
<tr>
<td></td>
<td>• Soy-based powder, 0.010 g/100 g</td>
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<td></td>
<td></td>
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<tr>
<td>Samples containing vegetable oils</td>
<td>Not validated</td>
<td>TFA Range: 0.06–45.01% of total fatty acids (n=10):</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>• Vegetable shortening, 45.01%</td>
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<td></td>
<td></td>
<td></td>
<td>• Canola oil, 26.27% and 26.55%</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>• Margarine, 11.62%</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>• Hydrogenated lard, 1.00%</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>• Lard, 0.90%</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>• Sunflower oil, 0.17%</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>• Coconut oil, 0.10% and 0.11%</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>• Cocoa butter, 0.06%</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Not validated</td>
<td></td>
</tr>
<tr>
<td>Samples containing marine oils or other oils</td>
<td>TFA Range: 0.00–0.68% of total fatty acids (n=2):</td>
<td></td>
<td></td>
</tr>
<tr>
<td>with long chain polyunsaturated fatty acids</td>
<td></td>
<td></td>
<td>• Encapsulated DHA/EPA, 0.68%</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>• DHA/EPA-fortified orange juice, 0.00%</td>
</tr>
</tbody>
</table>

¹ Tyburczy et al., Anal. Bioanal. Chem. (2013), 405, 5759
### Samples with unknown fat sources

Not validated

**TFA Range:** 0.00–0.68% of total fatty acids (n=14):
- Tallow, 7.14%
- Chocolate-cake mix, 0.90%
- Whole-egg powder, 0.43%
- Frozen cheese pizza, 0.37%
- Extruded dog food, 0.31%
- Creamy ranch-dressing, 0.24%
- Potato chips, 0.22%
- Peanut butter, 0.06%
- Oatmeal cookie, 0.05%
- Canned cat food, 0.05%
- Full-fat soy flour flakes, 0.02%
- Dry cereal fortified with flax, 0.00%
- Horse feed, 0.00%
- Gamebird feed, 0.00%
AMENDMENTS TO THE PROCEDURAL MANUAL
(For adoption by CAC)

(note: the amendments are in bold underlined font)

Principles for the Establishment of Codex Methods of Analysis

Section II: Elaboration of Codex standards and related text

Principles for the Establishment of Codex Methods of Analysis

Working Instructions for the Implementation of the Criteria Approach in Codex

Note 1: These criteria are applicable to fully validated methods except for methods such as PCR and ELISA, which require other set of criteria.

Note 2: The approaches described for developing method performance criteria are intended for single-analyte provisions. The approaches described may not be suitable for provisions involving sum of components. There are numerous ways in which methods and limits that involve a sum of components can be converted into method performance criteria but this should be undertaken with care on a case-by-case basis.
INTRODUCTION

1. The Procedural Manual of the Codex Alimentarius Commission provides extensive instructions detailing how a Codex Committee may propose an appropriate method of analysis for determining the analyte and/or develop a set of criteria to which a method used for the determination must comply. In either case the specified maximum / minimum level, any other normative level or the concentration range of interest has to be stated.

2. When a Codex Committee decides that a set of criteria should be developed, in some cases the Committee may find it easier to recommend a specific method and request the Committee on Methods of Analysis and Sampling (CCMAS) to “convert” that method into appropriate criteria. The Criteria will then be considered by CCMAS for endorsement and will, after the endorsement, form part of the standard. Methods are evaluated on the characteristics of:
   - Selectivity
   - Accuracy
   - Precision
   - Limit of detection
   - Sensitivity
   - Practicability
   - Applicability.

3. It also allows for the establishment of other criteria as required and offers some guidance on choosing between different methods.

4. The Procedural Manual allows for the “Criteria Approach” as an alternative to the endorsement of a specific method (ibid). The Criteria Approach enables the establishment of a set of criteria (numeric values) which must be met by a method in order for the method to be applicable (i.e. “fit for purpose”) to a specific standard. The Criteria Approach is applicable to fully validated Type II and III methods, except for methods such as PCR and ELISA; it is not applicable to Type I methods. The Criteria Approach currently requires information on Applicability, Minimum Applicable Range, Limit of Detection and Quantitation, Precision (with requirements for reproducibility relative standard deviation), Recovery and Trueness.

5. Two approaches for establishing criteria are described in the Procedural Manual. The first utilizes the specified limit (maximum or minimum limit) to establish numeric criteria for the characteristics mentioned above and the second involves the conversion of a specific method to establish numeric criteria. Although the method should be validated and appropriate for the analyte and commodity, there is not a specific requirement that the method be endorsed prior to being “converted” to criteria.

6. The Guidelines for Establishing Numeric Values for Criteria in the Procedural Manual were developed considering only single analyte determinations and not determinations that involve a sum of components. That is, methods where the concentration of a specific analyte is measured and that determination is assessed against a specification. As such, the approach detailed in the Procedural Manual can be inappropriate for determinations that involve a sum of components i.e. where multiple analytes are determined and summed and the sum is assessed against a specification.

7. This Information Document provides information to Codex Committees and the CCMAS on a variety of (non-exhaustive) issues they may wish to consider when developing numeric method performance criteria for approaches that involve a summation of components.
BACKGROUND

8. There are numerous ways in which methods and limits that involve a sum of components can be converted into numeric method performance criteria. Two example approaches are shown in Annex A but these are not the only approaches available. Approaches taken need to be developed and decided on a case-by-case basis and will be influenced by a number of factors including whether, for example:

- the components are equally or unequally weighted;
- there is a known natural-abundance of the components (e.g. Fumonisins B1 and B2 are determined together where the typical ratio of B1:B2 in naturally contaminated samples is 5:2 but the (maximum limit) ML is a total value of B1+B2);
- measured values for individual components are correlated or uncorrelated. The presence of correlation (for example due to multiple components measured on the same instrument at the same time) can have a substantial effect on the precision of the resulting summed values compared to the precision available when components are measured independently;
- the MLs or methods involving the use of toxic equivalents (TEQs) or toxic equivalent factors (TEFs); or,
- the specification contains multiple MLs for both a single analyte and a sum of components.

9. It is unsurprising that there is currently no single mechanism for converting maximum limits that involve a sum of components into method performance criteria as it is complex. With the assessment of future methods and method developers taking into consideration a ‘sum of components’ approach, Codex may find future compliance less problematic. Further, as analytical technology capability improves the identification and lower quantitation of multi-components of a provision in a commodity may become feasible when historically this was not the case. Alternatively, individual components may be specified as a ‘marker’ for the ‘total components’ e.g. benzo[α]pyrene for polynuclear aromatic hydrocarbons in drinking-water. So some options in the ‘sum of components’ criteria applied by Codex, plus reviews by Codex Committees in cases where there is a ‘sum of components’ standard specification, may have to occur together to achieve the best outcome.

TOXIC EQUIVALENT FACTORS

10. For certain commodities or analytes there are specifications where the individual concentrations of multiple analytes are determined by a single method, the concentrations are converted to a “toxic equivalent” using a toxic equivalency factor (TEF) and the specification is a limit based on the sum of equivalents. One example of this approach is the determination of the saxitoxin group in the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008). The specification is for the concentration of saxitoxin equivalents which is determined from 12 saxitoxin congeners each multiplied by a TEF and summed. TEFs are also used in other determinations, such as dioxins and dioxin-like PCBs. The current Criteria Approach in the Procedural Manual was not developed considering specifications which use TEF or a sum of toxic equivalents.

RECOMMENDATIONS

1. It is important to note that when developing a Criteria Approach, it is the competent authority (Government, Codex Committee) that is responsible for specifying the range of concentrations for each analyte. Consideration of the ratio of components, toxicity, and properties of matrices (commodities) are outside of the terms of reference of CCMAS, but rather fall under the responsibilities of Codex Commodity Committees or individual Governments.

2. There are numerous ways in which methods and limits that involve a sum of components can be converted into method performance criteria but this should be undertaken with care and also on a case-by-case basis. CCMAS is available to advise Codex Committees if they wish to develop numeric method performance criteria for methods or limits that involve a summation of components.

3. If methods of analysis that employ a summation of components have been collaboratively trialled on a ‘sum of components’ basis then these can be converted directly into criteria.
11. For MLs that involve use of TEQs/TEFs or other toxicological potencies it is recommended that the MLs themselves are not converted to method performance criteria. In such instances the second approach detailed within the Procedural Manual (i.e. the conversion of a specific method to establish numeric criteria) may be appropriate where numeric criteria may be developed on using untransformed method performance data (i.e. raw data that has not been converted into TEQs) assuming the method has been suitably validated. This was the approach taken when an amendment was made to the Standard for Live and Raw Bivalve Molluscs (CODEX STAN 292-2008) where un-weighted numerical performance criteria (i.e. TEFs not applied) were established from the various approved methods.

12. For provisions that contain MLs for both single components and also a sum of components, a combination of approaches may be appropriate. For example, using approaches laid down within the Procedural Manual for the single components and a sum of components approach for MLs that involve a summation of components.
ANNEX A - EXAMPLE APPROACHES

APPROACH 1: THE ML IS A SUM OF COMPONENTS THAT ARE EQUALLY WEIGHTED

For multi-analyte analyses where all components are weighted equal, \( n \) is the number of components/analytes. The criteria for multi-analyte (and single analyte, \( n=1 \)) would then be as given in Table 1.

Table 1: Guidelines for establishing numeric criteria if the ML is a sum of components that are equally weighted.

<table>
<thead>
<tr>
<th>Applicability:</th>
<th>The method has to be applicable for the specified provision, specified commodity and the specified level(s) (maximum and/or minimum) (ML). The minimum applicable range of the method depends on the specified level (ML) to be assessed, and can either be expressed in terms of the reproducibility standard deviation ( (s_R) ) or in terms of LOD and LOQ.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Minimum Applicable Range for the individual components(^1):</td>
<td>For ( ML/n \geq 0.1 \text{ mg/kg} ), ([ML/n - 3 s_R, ML + 3 s_R])</td>
</tr>
<tr>
<td></td>
<td>For ( ML/n &lt; 0.1 \text{ mg/kg} ), ([ML/n - 2 s_R, ML + 2 s_R])</td>
</tr>
<tr>
<td></td>
<td>NB: the upper level is above the ML for the individual components.</td>
</tr>
<tr>
<td>Limit of Detection (LOD) for the individual components:</td>
<td>For ( ML/n \geq 0.1 \text{ mg/kg} ), LOD ( \leq ML/n \cdot 1/10 )</td>
</tr>
<tr>
<td></td>
<td>For ( ML/n &lt; 0.1 \text{ mg/kg} ), LOD ( \leq ML/n \cdot 1/5 )</td>
</tr>
<tr>
<td>Limit of Quantification (LOQ) for the individual components:</td>
<td>For ( ML/n \geq 0.1 \text{ mg/kg} ), LOQ ( \leq ML/n \cdot 1/5 )</td>
</tr>
<tr>
<td></td>
<td>For ( ML/n &lt; 0.1 \text{ mg/kg} ), LOQ ( \leq ML/n \cdot 2/5 )</td>
</tr>
<tr>
<td>Precision for the individual components:</td>
<td>For ( ML/n \geq 0.1 \text{ mg/kg} ), HorRat value ( \leq 2 )</td>
</tr>
<tr>
<td></td>
<td>For ( ML/n &lt; 0.1 \text{ mg/kg} ), the RSD(_R) &lt; [44%].</td>
</tr>
<tr>
<td></td>
<td>RSD(_R) = relative standard deviation of reproducibility.</td>
</tr>
<tr>
<td>Recovery (R) for the individual components:</td>
<td></td>
</tr>
<tr>
<td>Concentration</td>
<td>Ratio</td>
</tr>
<tr>
<td>----------------</td>
<td>-------</td>
</tr>
<tr>
<td>100</td>
<td>1</td>
</tr>
<tr>
<td>( \geq 10 )</td>
<td>( 10^{-1} )</td>
</tr>
<tr>
<td>( \geq 1 )</td>
<td>( 10^{-2} )</td>
</tr>
<tr>
<td>( \geq 0.1 )</td>
<td>( 10^{-3} )</td>
</tr>
<tr>
<td>0.01</td>
<td>( 10^{-4} )</td>
</tr>
<tr>
<td>0.001</td>
<td>( 10^{-5} )</td>
</tr>
</tbody>
</table>

\(^1\) For multi-analyte analyses where all components are weighted equal, \( n=\text{number of components/analytes} \).
Other guidelines are available for expected recovery ranges in specific areas of analysis. In cases where recoveries have been shown to be a function of the matrix other specified requirements may be applied. For the evaluation of trueness preferably certified reference material should be used.

**Worked Example**

Substance X, consisting of 4 analytes, \( x_1, x_2, x_3 \) and \( x_4 \), in matrix Y.

The ML (i.e. \( x_1 + x_2 + x_3 + x_4 \)) = 20 \( \mu g/kg \),

As there are 4 analytes, \( n = 4 \),

\[
ML/n = 20/4 \mu g/kg = 5 \mu g/kg
\]

Using the NMKL Excel spreadsheet, the following are established:

<table>
<thead>
<tr>
<th>Minimum Applicable Range for the individual components:</th>
<th>0.003* - 0.029** mg/kg = 3 - 29 ( \mu g/kg )</th>
</tr>
</thead>
<tbody>
<tr>
<td>*corresponding to ( ML/n = 5 \mu g/kg )</td>
<td>**corresponding to ML = 20 ( \mu g/kg )</td>
</tr>
<tr>
<td>Limit of Detection (LOD) for the individual components:</td>
<td>1 ( \mu g/kg )</td>
</tr>
<tr>
<td>Limit of Quantification (LOQ) for the individual components:</td>
<td>2 ( \mu g/kg )</td>
</tr>
<tr>
<td>Precision for the individual components:</td>
<td>( RSD_R \leq 44% )</td>
</tr>
<tr>
<td>Recovery for the individual components (R):</td>
<td>40-120%</td>
</tr>
</tbody>
</table>

**Issues for consideration**

1. It is important to note that throughout this approach the actual ML (for compliance purposes) remains unchanged.

2. The concept of minimum applicable range is clear and can be applied for testing compliance with a specification. However, it might be misinterpreted in cases of food contaminants where the analytical results are used for assessment of exposure to the substances analysed and consumers’ risk (e.g. mycotoxins, dioxins PCBs, etc.). For this purpose, the results of measurements of low concentrations at or above the technically achievable LOQ are important. Especially for the most toxic analytes of the sum to be determined.

3. Using this approach the LOD and LOQ criteria may be too strict; especially when “\( n \)” is large (e.g. \( n \gg 5 \)). In such instances the developers of numeric method performance criteria need to consider the manner in which it considers methods that involve the summation of multiple components (e.g. sterols and PAHs) but where there is only ever likely to be a few components actually present. In such instances the calculated LOD/LOQ may be far too strict for practical purposes and an alternative approach may be more appropriate. For example, in such instances it may be appropriate for \( n \) to equal the number of analytes of ‘interest’ rather...
than the total number of components. Alternatively, it may be appropriate to leave the individual minimum applicable range, the LODs and LOQs if already stipulated without taking into account the number of congeners or components of the sum.

**APPROACH 2: THE ML IS A SUM OF COMPONENTS WHERE THERE IS A KNOWN NATURAL ABUNDANCE/RATIO OF COMPONENTS.**

For multi-analyte analyses where there is a known natural abundance/ratio of components, \( f \) is the ratio factor. The criteria for multi-analyte (and single analyte, \( f = 1 \)) would then be as given in Table 2.

**Table 2: Guidelines for establishing numeric criteria if the ML is a sum of components where there is a known natural abundance/ratio of components.**

<table>
<thead>
<tr>
<th>Applicability:</th>
<th>The method has to be applicable for the specified provision, specified commodity and the specified level(s) (maximum and/or minimum) (ML). The minimum applicable range of the method depends on the specified level (ML) to be assessed, and can either be expressed in terms of the reproducibility standard deviation ( (s_R) ) or in terms of LOD and LOQ.</th>
</tr>
</thead>
</table>
| Minimum applicable range for the individual components: | For ML \( \cdot f \geq 0.1 \) mg/kg, \( [ML \cdot f - 3 \cdot s_R, ML + 3 \cdot s_R] \)  
For ML \( \cdot f < 0.1 \) mg/kg, \( [ML \cdot f - 2 \cdot s_R, ML + 2 \cdot s_R] \)  
\( s_R = \) standard deviation of reproducibility |
| Limit of Detection (LOD) for the individual components: | For ML \( \cdot f \geq 0.1 \) mg/kg, LOD \( \leq ML \cdot f \cdot 1/10 \)  
For ML \( \cdot f < 0.1 \) mg/kg, LOD \( \leq ML \cdot f \cdot 1/5 \) |
| Limit of Quantification (LOQ) for the individual components: | For ML \( \cdot f \geq 0.1 \) mg/kg, LOQ \( \leq ML \cdot f \cdot 1/5 \)  
For ML \( \cdot f < 0.1 \) mg/kg, LOQ \( \leq ML \cdot f \cdot 2/5 \) |
| Precision for the individual components: | For ML \( \cdot f \geq 0.1 \) mg/kg, HorRat value \( \leq 2 \)  
For ML \( \cdot f < 0.1 \) mg/kg, the RSD$_R$ \( < [44\%] \)  
RSD$_R$ = relative standard deviation of reproducibility. |
<p>| Recovery (R) for the individual components: |</p>
<table>
<thead>
<tr>
<th>Concentration</th>
<th>Ratio</th>
<th>Unit</th>
<th>Recovery (%)</th>
</tr>
</thead>
<tbody>
<tr>
<td>100</td>
<td>1</td>
<td>100% (100 g/100g)</td>
<td>98-102</td>
</tr>
<tr>
<td>( \geq 10 )</td>
<td>( 10^1 )</td>
<td>( \geq 10% (10 \text{ g/100g}) )</td>
<td>98-102</td>
</tr>
<tr>
<td>( \geq 1 )</td>
<td>( 10^2 )</td>
<td>( \geq 1% (1 \text{ g/100g}) )</td>
<td>97-103</td>
</tr>
<tr>
<td>( \geq 0.1 )</td>
<td>( 10^3 )</td>
<td>( \geq 0.1% (1 \text{ mg/g}) )</td>
<td>95-103</td>
</tr>
<tr>
<td>0.01</td>
<td>( 10^4 )</td>
<td>100 mg/kg</td>
<td>90-107</td>
</tr>
<tr>
<td>0.001</td>
<td>( 10^5 )</td>
<td>10 mg/kg</td>
<td>80-110</td>
</tr>
<tr>
<td>Sensitivity</td>
<td>Concentration</td>
<td>Recovery Range</td>
<td></td>
</tr>
<tr>
<td>-------------</td>
<td>---------------</td>
<td>----------------</td>
<td></td>
</tr>
<tr>
<td>0.0001</td>
<td>$10^{-6}$</td>
<td>1 mg/kg</td>
<td>80-110</td>
</tr>
<tr>
<td>0.00001</td>
<td>$10^{-7}$</td>
<td>100 µg/kg</td>
<td>80-110</td>
</tr>
<tr>
<td>0.000001</td>
<td>$10^{-8}$</td>
<td>10 µg/kg</td>
<td>60-115</td>
</tr>
<tr>
<td>0.0000001</td>
<td>$10^{-9}$</td>
<td>1 µg/kg</td>
<td>40-120</td>
</tr>
</tbody>
</table>

**Trueness:**

Other guidelines are available for expected recovery ranges in specific areas of analysis. In cases where recoveries have been shown to be a function of the matrix other specified requirements may be applied. For the evaluation of trueness preferably certified reference material should be used.
Worked Example

Substance X, consisting of 2 analytes, \( x_1 \) and, \( x_2 \), in matrix Y. It is known that analytes \( x_1 \) and \( x_2 \) are typically found in a ratio of 5:3 in naturally-contaminated samples.

The ML = 5000 μg/kg,

As the 2 analytes are normally found in the ratio of 5:3

\[
f_1 = \frac{5}{8} = 0.625 \quad \text{and,} \quad f_2 = \frac{3}{8} = 0.375
\]

For analyte \( x_1 \),

\[
ML \cdot f_1 = 5000 \cdot 0.625 \mu g/kg = 3125 \mu g/kg \quad \text{and,}
\]

For analyte \( x_2 \),

\[
ML \cdot f_2 = 5000 \cdot 0.375 \mu g/kg = 1875 \mu g/kg
\]

Using the NMKL Excel spreadsheet\(^2\) the following are established:

<table>
<thead>
<tr>
<th>Analyte ( x_1 )</th>
<th>Minimum Applicable Range for Analyte ( x_1 ):</th>
<th>1.862* - 6.883** mg/kg = 1860 - 6880 μg/kg</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Limit of Detection (LOD) for Analyte ( x_1 ):</td>
<td>313 μg/kg</td>
</tr>
<tr>
<td></td>
<td>Limit of Quantification (LOQ) for Analyte ( x_1 ):</td>
<td>625 μg/kg</td>
</tr>
<tr>
<td></td>
<td>Precision for Analyte ( x_1 ):</td>
<td>RSD(_R) ≤ 27%</td>
</tr>
<tr>
<td></td>
<td>Recovery (R) for Analyte ( x_1 ):</td>
<td>80-110%</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Analyte ( x_2 )</th>
<th>Minimum Applicable Range for Analyte ( x_2 ):</th>
<th>1.056* - 6.883** mg/kg = 1060 - 6880 μg/kg</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Limit of Detection (LOD) for Analyte ( x_2 ):</td>
<td>188 μg/kg</td>
</tr>
<tr>
<td></td>
<td>Limit of Quantification (LOQ) for Analyte ( x_2 ):</td>
<td>375 μg/kg</td>
</tr>
<tr>
<td></td>
<td>Precision for Analyte ( x_2 ):</td>
<td>RSD(_R) ≤ 29%</td>
</tr>
<tr>
<td></td>
<td>Recovery (R) for Analyte ( x_2 ):</td>
<td>80-110%</td>
</tr>
</tbody>
</table>

Issues for consideration

It is important to note that throughout the above process the actual ML (for compliance purposes) remains unchanged.

\(^2\) www.nmkl.org under “How to get method criteria based on ML”
## METHODS OF ANALYSIS FOR CONSIDERATION BY THE CODEX COMMITTEE ON NUTRITION AND FOODS FOR SPECIAL DIETARY USES

### VITAMIN B3: NICOTINAMIDE

<table>
<thead>
<tr>
<th>Commodity</th>
<th>Provision</th>
<th>Method</th>
<th>Principle</th>
<th>Type</th>
<th>Propose to remove or change</th>
<th>Possible method proposed</th>
</tr>
</thead>
<tbody>
<tr>
<td>Special foods</td>
<td>Nicotinamide for milk-based foods</td>
<td>AOAC 944.13</td>
<td>Microbioassay</td>
<td>II</td>
<td>Yes (III)</td>
<td>HPLC method like EN 15652 (Type II)</td>
</tr>
</tbody>
</table>

### VITAMIN B3: NIACIN

<table>
<thead>
<tr>
<th>Commodity</th>
<th>Provision</th>
<th>Method</th>
<th>Principle</th>
<th>Type</th>
<th>Propose to remove or change</th>
<th>Possible method proposed</th>
</tr>
</thead>
<tbody>
<tr>
<td>Infant formula</td>
<td>Niacin</td>
<td>AOAC 985.34</td>
<td>Microbioassay And turbidimetry</td>
<td>III</td>
<td>No</td>
<td>HPLC method like EN 15652 (Type II)</td>
</tr>
</tbody>
</table>

### VITAMIN B5: PANTOTHENIC ACID

<table>
<thead>
<tr>
<th>Commodity</th>
<th>Provision</th>
<th>Method</th>
<th>Principle</th>
<th>Type</th>
<th>Propose to remove or change</th>
<th>Possible method proposed</th>
</tr>
</thead>
<tbody>
<tr>
<td>Follow-up formula</td>
<td>Pantothenic acid</td>
<td>AOAC 992.07</td>
<td>Microbioassay</td>
<td>II</td>
<td>II or III</td>
<td>AOAC 2012.16/ISO 20639 UHPLC MS/MS (Type I or II)</td>
</tr>
</tbody>
</table>

### VITAMIN B6: PYRIDOXINE

<table>
<thead>
<tr>
<th>Commodity</th>
<th>Provision</th>
<th>Method</th>
<th>Principle</th>
<th>Type</th>
<th>Propose to remove or change</th>
<th>Possible method proposed</th>
</tr>
</thead>
<tbody>
<tr>
<td>Infant formula</td>
<td>Vitamin B6</td>
<td>AOAC 985.32</td>
<td>Microbioassay</td>
<td>III</td>
<td>---</td>
<td>HPLC-Fluorescence like AOAC 2004.07 or EN 14164 (Type II)</td>
</tr>
<tr>
<td>Infant formula</td>
<td>Vitamin B6</td>
<td>CEN 14166</td>
<td>Microbioassay</td>
<td>III</td>
<td>----</td>
<td>HPLC – Fluorescence like AOAC 2004.07 or EN 14164 (Type II)</td>
</tr>
<tr>
<td>Commodity</td>
<td>Provision</td>
<td>Method</td>
<td>Principle</td>
<td>Type</td>
<td>Propose to remove or change</td>
<td>Possible method proposed</td>
</tr>
<tr>
<td>--------------------</td>
<td>-----------</td>
<td>------------</td>
<td>--------------</td>
<td>------</td>
<td>-----------------------------</td>
<td>------------------------------------------------------------------------------------------</td>
</tr>
<tr>
<td>Special foods</td>
<td>Vitamin B6</td>
<td>AOAC 961.15</td>
<td>Microbioassay</td>
<td>II</td>
<td>type III</td>
<td>HPLC-Fluorescence like AOAC 2004.07 or EN 14164 (Type II) and EN 14663 (includes glycosylated forms) (Free and bound phosphorylated and glycosylated forms measured as the individual forms pyridoxal, pyridoxine and pyridoxamine), HPLC fluorometric method, (Type III)</td>
</tr>
<tr>
<td></td>
<td>Vitamin B12</td>
<td>AOAC 952.20</td>
<td>Microbioassay</td>
<td>II</td>
<td>Type III</td>
<td>HPLC-UV AOAC 2011.10 / ISO 20634 (Type II)</td>
</tr>
<tr>
<td>Infant Milk formula</td>
<td>Vitamin B12</td>
<td>AOAC 986.23</td>
<td>Bioassay-Turbidimetric</td>
<td>II</td>
<td>Type III</td>
<td>HPLC UV AOAC 2011.10 / ISO 20634 (Type II)</td>
</tr>
<tr>
<td></td>
<td>Vitamin D</td>
<td>AOAC 936.14</td>
<td>Rat bioassay</td>
<td>IV</td>
<td>----</td>
<td>HPLC method like EN 12821 (Type II)</td>
</tr>
</tbody>
</table>

**VITAMIN B12: COBALAMIN**

**VITAMIN D: ERGOCALCIFEROL (D2) & cholecalciferol (D3), OTHERS**
PROJECT DOCUMENT FOR NEW WORK ON THE NEW FORMAT TO CODEX STAN 234-1999
RECOMMENDED METHODS OF ANALYSIS AND SAMPLING

1. Purpose and scope of the proposed standard

The purpose of the proposed new work is to amend the Recommended Methods of Analysis and Sampling (CODEX STAN 234-1999) to the normal format for a standard, including a preamble and other relevant information, scope and use of the Standard.

2. Relevance and timeliness

The methods of analysis listed in Codex standards are primarily intended as methods for the verification of provisions in Codex standards. In this context, it is critical to keep updating the methods of analysis in a single document or a single database, which would allow a simplified and effective search for method as well as a permanent and dynamic revision system. The CCMAS supported CODEX STAN 234 as a single reference for methods of analysis and proposed that CODEX STAN 234 be amended to the normal format for a standard, i.e. to include a preamble and other relevant information as to the scope and use of the Standard. The General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995) or the General Standard for Food Additives (CODEX STAN 192-1995) could be used as examples for the amendment.

3. The main aspects to be covered

A number of changes will be considered such as the inclusion of a preamble, scope and other relevant information to the use of the standard as well as establishing a new structure with a format that allows cross references with commodities standards.

4. An assessment against the Criteria for the Establishment of Work Priorities

General Criterion: Consumer protection from the view of health, food safety, ensuring fair practices in food trade and taking into account the identified needs of developing countries.

The proposed work falls under the general criterion for establishment of work priorities, because the use of the Code will strengthen protection of consumers by ensuring food safety. This work also seeks to promote fair practices in food trade taking into account the identified needs of developing countries.

The proposed work is directed primarily to provide a trusted source of information regarding methods of analysis in a single document or a single database, which would allow the verification of provisions in Codex standards.

Criteria applicable to general subjects:

a) Diversification of national legislations and apparent resultant or potential impediments to international trade:
It is covered by the preceding paragraph.

b) Scope of work and establishment of priorities between the various sections of work:
See above section on purpose and scope.

c) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body(ies):
No other similar work has been undertaken by other international organizations.

d) Amenability of the subject of the proposal to standardisation:
It is amenable to standardization since the CODEX STAN 234-1999 is already adopted, and the revisions will be simply to streamline information and make it readily available. Thus, there should be no problem with standardization.

e) Consideration of the global magnitude of the problem or issue:
It is covered by the preceding paragraph.

5. Relevance to Codex strategic objectives

The proposed work falls under 3 Codex Strategic Goals:
Strategic goal 1. Establish international food standards that address current and emerging food issues: the standard intends to verify the provisions in Codex standards.

Strategic goal 2. Ensure the application of risk analysis principles in the development of Codex standards: this work will help in risk management activities, providing a single source of methods of analysis in case of dispute and for inspection and control program.

Strategic goal 4. Implement effective and efficient work management system and practices: making readily available a single trusted source of Methods of Analysis.

6. Information on the relation between the proposal and other existing Codex documents

This standard will build on the Procedure Manual and the CODEX STAN 234-1999 Recommended Methods of Analysis and Sampling

7. Identification of any requirement for and availability of expert scientific advice

Additional scientific advice is not necessary at this moment.

8. Identification of any need for technical input to the standard from external bodies so that this can be planned for

There is no need for additional technical input from external bodies.

9. Proposed timeline for completion of the new work, including the start date, the proposed date for adoption at Step 5, and the proposed date for adoption by the Commission; the timeframe for developing a standard should normally not exceed five years

Work to start in 2018 with adoption at Step 5 and final adoption in 2020.
This Information Document provides help in choosing appropriate sampling plans. These sampling plans are examples and should not be regarded as prescriptive. Each example is one option for the particular situation. Commodity committees may find alternative plans that are more appropriate. Therefore, they do not present fixed values but give reference to correspondent passages of the standards. The justification of the choice (“why”) of the individual sampling plans and the corresponding decision criteria ensues from the standards to be used in the individual situations. Usually the determination of the appropriate sampling plan is unambiguous, a fact, which will help avoid future conflicts between importing and exporting countries.

The given examples are intended for institutions specializing in sampling and compliance assessment. These institutions are familiar with the quoted standards (ISO, OIML, ICMSF, etc.) and should be able to understand the text in spite of the highly condensed presentation.

Sampling and decision concepts include wrong acceptance and wrong rejection of a lot, which are interrelated.
Examples of Sampling Plans:

The following Table 1 presents the matrix combinations versus measure / provision with the reference codes of the corresponding examples (Table 2). The third dimension of product form of marketing (packages/bulk material/foodstuff for consumption) is implemented into the particular examples.

Table 1: Code of Examples

<table>
<thead>
<tr>
<th>Qualitative/quantitative characteristics/sensory inspection</th>
<th>Fruits/vegetables</th>
<th>fats/oil</th>
<th>fish/fishery products</th>
<th>milk/milk products</th>
<th>meat/meat products</th>
<th>natural mineral waters</th>
<th>cereals</th>
</tr>
</thead>
<tbody>
<tr>
<td>FV-Q</td>
<td>FO-Q</td>
<td>F-Q</td>
<td>MI-Q</td>
<td>M-Q</td>
<td>MW-Q</td>
<td>C-Q</td>
<td></td>
</tr>
<tr>
<td>food hygiene</td>
<td>FV-FH</td>
<td>n.r.</td>
<td>F-FH</td>
<td>MI-FH</td>
<td>M-FH</td>
<td>MW-FH</td>
<td>n.r.</td>
</tr>
<tr>
<td>pesticide residues</td>
<td>FV-P</td>
<td>FO-P</td>
<td>n.r.</td>
<td>MI-P</td>
<td>M-P</td>
<td>n.r.</td>
<td>C-P</td>
</tr>
<tr>
<td>contaminants</td>
<td>FV-C1/2</td>
<td>FO-C</td>
<td>F-C</td>
<td>MI-C</td>
<td>M-C</td>
<td>MW-C</td>
<td>C-C</td>
</tr>
<tr>
<td>residues of veterinary drugs</td>
<td>n.r.</td>
<td>FO-R</td>
<td>F-R</td>
<td>MI-R</td>
<td>M-R</td>
<td>n.r.</td>
<td>n.r.</td>
</tr>
</tbody>
</table>

n.r. = not relevant
## Table 2: Example sampling plans

<table>
<thead>
<tr>
<th>Example</th>
<th>Criteria</th>
<th>Type of Sampling Plan</th>
<th>Isolated Lots</th>
<th>Continuous series of lots</th>
</tr>
</thead>
<tbody>
<tr>
<td>FV-Q</td>
<td>Visible defects in fruits</td>
<td>Attribute Plan Sampling uncertainty not applicable</td>
<td><strong>Consumer:</strong> CAC/GL 50 section 3.1, see specifically ISO 2859-2:1985</td>
<td><strong>Consumer:</strong> CAC/GL 50 section 4.2 (table 10) see specifically: NMKL Procedure No 12, Annex – Section 4 (table 5) and Fig.1 (see below) and ISO 2859-1:1999:Sampling procedures for inspection by attributes — Part 1: Sampling schemes indexed by acceptance quality limit (AQL) for lot-by-lot inspection</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td><strong>Sampling:</strong> Procedure A: A plan is identified by the lot size, limiting quality (LQ) and the inspection level (unless otherwise specified, level II shall be used). The sampling size ( n ) is given in table A. Procedure B: A plan is identified by the lot size, limiting quality (LQ) and the inspection level (unless otherwise specified, level II shall be used). The sampling size ( n ) is given in table B1 to B10. <strong>Decision:</strong> For given limiting quality (LQ) and number of samples ( n ), a lot is compliant if the number of items with visible defects is less than the Rejection number ( R_e ) (Tables A, D4). <strong>Producer:</strong> ISO 2859-2:1985: Sampling: see “Consumer”</td>
<td><strong>Sampling:</strong> Normal inspection: use of a sampling plan with an acceptance criterion that has been devised to secure the producer a high probability of acceptance when the process average of the lot is better than the acceptance quality limit. Normal inspection is used when there is no reason to suspect that the process average differs from an acceptable level. The sample size is taken from Table 1 and Table 2-A. <strong>Tightened inspection:</strong> use of a sampling plan with an acceptance criterion that is tighter than that for the corresponding plan for normal inspection. Tightened inspection is invoked when the inspection results of a predetermined number of consecutive lots indicate that the process average might be poorer than the AQL. The sample size is taken from Table 1 and Table 2-B. <strong>Reduced inspection:</strong> use of a sampling plan with a sample size that is smaller than that for the corresponding plan for normal inspection and with an acceptance criterion that is comparable to that for the corresponding plan for normal inspection. The discriminatory ability under reduced inspection is less than under normal inspection.</td>
</tr>
</tbody>
</table>
Reduced inspection may be invoked when the inspection results of a predetermined number of consecutive lots indicate that the process average is better than the AQL. The sample size is taken from Table 1 and Table 2-C.

Switching rules:
When normal inspection is being carried out, tightened inspection shall be implemented as soon as two out of five (or fewer than five) consecutive lots have been non-acceptable on original inspection (that is, ignoring resubmitted lots or batches for this procedure). When tightened inspection is being carried out, normal inspection shall be re-instated when five consecutive lots have been considered acceptable on original inspection.

The outline of the switching rules is shown in Figure 1.

Decision:
For given inspection level, Acceptable Quality Level (AQL) and number of samples \( n \), a lot is compliant if the number of items with visible defects is less than not the Rejection number \( Re \) (Tables 1 and 2 e.g. for single sampling).

Producer:
ISO 2859-1:1999: Sampling procedures for inspection by attributes — Part 1: Sampling schemes indexed by acceptance quality limit (AQL) for lot-by-lot inspection

Sampling: see "Consumer"

Decision:
For given inspection level and Acceptable Quality Level (AQL), a lot is compliant if the number of items with visible defects does not exceed the Acceptance number \( Ac \) (e.g. Tables 1 and 2 for single sampling).

NMKL procedure no 12. (Annex - Section 4):

Figure 1: Levels of inspection and the switching between those.
<table>
<thead>
<tr>
<th>MI-Q</th>
<th>Fat content in Milkproducts</th>
<th>Variables Plan</th>
<th>Consumer and Producer:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>Prerequisites:</td>
<td>ISO 3951-1:2013: Sampling procedures for inspection by variables – Part 1: Specification for single sampling plans indexed by acceptance quality limit (AQL) for lot-by-lot inspection for a single quality characteristic and a single AQL</td>
</tr>
<tr>
<td></td>
<td></td>
<td>1. The lots have not been screened previously for nonconforming items.</td>
<td>Sampling:</td>
</tr>
<tr>
<td></td>
<td></td>
<td>2. Continuing series of lots of discrete products all supplied by one producer using one production process</td>
<td>For the “s” method acceptance sampling plan the sample standard deviation is used, for the “σ” method acceptance sampling plan the presumed value of the process standard deviation is used. If there is sufficient evidence from the control charts (e.g. ‘autocontrol’) that the variability is in statistical control, consideration should be given to switching to the “σ” method. If this appears advantageous, the consistent value of s (the sample standard deviation) shall be taken as σ.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>3. Quality characteristic must be measurable on a continuous scale</td>
<td>Normal inspection is used at the start of inspection (unless otherwise designated) and shall continue to be used during the course of inspection until tightened inspection becomes necessary or reduced inspection is allowed. Tightened inspection shall be instituted when two lots on original normal inspection are not accepted within any five or fewer successive lots. Reduced inspection may be instituted after ten successive lots have been accepted under normal inspection, provided that these lots would have been acceptable if the AQL had been one step tighter, production is in statistical control.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>4. Measurement error is negligible, i.e. with a standard deviation $\sigma_\mu$ no more than 1/10 of the sample standard deviation $s$ or process standard deviation $\sigma$.</td>
<td>In case that switching rules are not applicable, a particular consumer’s risk quality (CRQ) associated with a consumer’s risk should be fixed (e.g. Table K1 or K2). In case of very short series of lots, ISO 2859-2:2010 might be applied, where the fat content of the sample items with respect to the limit (taking into account the measurement uncertainty) might be classified as attribute (see example FV-Q).</td>
</tr>
<tr>
<td></td>
<td></td>
<td>In the case that the measurement error is significant, the sampling number $n$ should be increased by $n^* = n(1+\gamma^2)$ where $\gamma = \sigma_\mu/\sigma$ ISO 3951-1:2013, Annex O)</td>
<td>Summary table 1 directs users to the paragraphs and tables concerning any situation with which they may be confronted.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>(ISO 3951-1:2013, Clause 15), the procedure for obtaining and implementing a plan is as follows.</td>
<td>Sample sizes are given in table A2 for the sample size letters given in Clause 23, Chart A (for agreed and fixed AQL at 95 % probability of acceptance and LQ at 10 % probability of acceptance). This should be verified by inspecting the OC curve from among Clause 24, Charts B to R relating to this code letter and AQL. For the “s” method (CAC/GL 50 section 4.3 (table 14) and NMKL Procedure No 12, Annex section 5 (table 6) see specifically (ISO 3951-1:2013, Clause 15), the procedure for obtaining and implementing a plan is as follows.</td>
</tr>
</tbody>
</table>
5. production is stable (under statistical control) and the quality characteristic \( x \) is distributed according to a normal distribution or a close approximation to the normal distribution.

a) With the inspection level given (normally this will be II) and with the lot size, obtain the sample-size code letter using Table A.1.

b) For a single specification limit, enter Table B.1, B.2 or B.3 as appropriate with this code letter and the AQL, and obtain the sample size \( n \) and the acceptability constant \( k \). For combined control of double specification limits when the sample size is 5 or more, find the appropriate acceptance curve from among Charts s-D to s-R.

c) Take a random sample of size \( n \), measure the characteristic \( x \) in each item and then calculate \( \bar{x} \), the sample mean and \( s \), the sample standard deviation (see Annex J). Where a contract or standard defines an upper specification limit \( U \), a lower specification limit \( L \), or both, the lot can be judged unacceptable without even calculating \( s \) if \( x \) is outside the specification limit(s).

For the “\( \sigma \)” method (CAC GL 50 section 4.3 (table 17) and NMKL Procedure No 12, Annex – section 5 (table 7)), see specifically (ISO 3951-1:2013, Clause 16) the procedure for obtaining and implementing a plan is as follows.

a) From Table A.1 the sample-size code letter is obtained.

b) Depending on the severity of inspection, enter Table C.1, C.2 or C.3 with the sample-size code letter and the specified AQL to obtain the sample size \( n \) and acceptability constant \( k \).

c) Take a random sample of this size, measure the characteristic under inspection for all items of the sample and calculate the mean value.

The sample standard deviation \( s \) should also be calculated, but only for the purpose of checking the continued stability of the process standard deviation (see ISO 3951-1:2013, Clause 19).

Decision:

A lot is compliant if the average fat content of sample items does not fall below the minimum value fixed by AQL and LQ taking into account the corresponding standard deviation (s or \( \sigma \)) and acceptability constant \( K \). The acceptability constant is given in tables B1 to B3 (s-method) and C1 to C3 (\( \sigma \)-method).

If single upper or lower specification limits (U or L) are given, calculate the quality statistic

\[ Q_U = \frac{(U - x)}{s}, \quad Q_L = \frac{(x - L)}{s} \]

where \( x \) the sample mean and \( s \), the sample standard deviation.

The lot is acceptable if

\[ Q_U \geq k \quad \text{or} \quad Q_L \geq k \]

For the “\( \sigma \)” method, \( s \) must be replaced by \( \sigma \).

---

**FO-Q**

**water content in butter**

**Variables Plan**

**Prerequisites:** see example MI-Q

**Consumer and Producer:**

see MI-Q

**Sampling:**

see example MI-Q

**Decision:**

A lot is compliant if the average water content of sample items does not exceed the maximum value fixed by AQL taking into account the corresponding standard deviation (s or \( \sigma \)) and acceptability constant \( k \).

See also example MI-Q
<table>
<thead>
<tr>
<th>Code</th>
<th>Attribute</th>
<th>Plan Type</th>
<th>Consumer and Producer:</th>
<th>Remarks</th>
</tr>
</thead>
<tbody>
<tr>
<td>F-Q</td>
<td>Net weight in prepackaged fish</td>
<td>Special Plan</td>
<td>OIML R 87 (Edition 2004)&lt;sup&gt;b)&lt;/sup&gt;: Quantity of product in prepackages</td>
<td>for fixed ‘Risk Type’ (according to fixed AQL given in OIML R 87) the lot is accepted if all of the following criteria are met: 1. The average actual quantity of product in a package is at least equal to the nominal quantity, which is evaluated in the following way: The total error of the quantity of product in a package is given by the sum of the differences between the individual product weights and the nominal weight. The average error is given by that total error divided by the sample size. The lot is accepted if the average error is a positive number. In case of a negative number, the lot is accepted if the standard deviation of the individual product weights times the sample correction factor of Table 1 is higher than the absolute value of the average error. 2. The number of packages containing an actual quantity less than the nominal quantity minus the tolerable deficiency (Table 2) is less or equal the Number of packages in a sample allowed to exceed the tolerable deficiencies (Table 1). 3. No package contains an actual quantity less than the nominal quantity minus twice the tolerable deficiency.</td>
</tr>
<tr>
<td>M-Q</td>
<td>Nonmeat Protein in Meat products</td>
<td>Variables Plan</td>
<td>see MI-Q</td>
<td></td>
</tr>
<tr>
<td>MW-Q</td>
<td>Sodium content of prepackaged Mineral Water</td>
<td>Variables Plan</td>
<td>see MI-Q</td>
<td>A lot is compliant if the average content of nonmeat protein of sample items does not exceed the maximum value fixed by AQL taking into account the corresponding standard deviation (s or $\sigma$) and acceptability constant k. See also example MI-Q</td>
</tr>
<tr>
<td>Cereal Products -- Sampling</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>-----------------------------</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Sampling:</strong> see example C-C</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
| **Decision:** for a given maximum limit, the lot is accepted if the sample grand average of these results \( \bar{x} \) is lower than an upper acceptance value \( \bar{x} = m_U + \gamma D \)

| FV-FH | E. coli in Frozen vegetables and fruits |
|-----------------------------|
| **Three-class attributes Plan** |
| **Sampling:** CAC/GL 50 section 3.2 and NMKL procedure no 12 Annex sampling plans, Section 3, Table 3 and Table 4. See specifically: ICMSF (1986)\(^a\): Chapter 18 Sampling plans for vegetables, fruits, and nuts |
| **Decision:** The lot is accepted if not more than 2 items of 5 samples show the presence of E. coli with a concentration between 100 and 1000 CFU/g. The lot is rejected in the opposite case. |

| M-FH | Staphylococcus aureus in fresh or frozen poultry meat |
|-----------------------------|
| **Three-class attributes Plan** |
| **Consumer and Producer:** CAC/GL 50 section 3.2 and NMKL Procedure No 12, Annex – section 3 (tables 1 and 2), see specifically: ICMSF (1986)\(^a\): Chapter 13 Sampling Plans For Poultry And Poultry Products |
| **Sampling:** see Table 22: Sampling plans and recommended microbiological limits for poultry and poultry products |
| **Decision:** The lot is accepted if not more than 1 item of 5 samples shows the presence of Staphylococcus aureus with a concentration between 1000 and 10,000 CFU/g. The lot is rejected in the opposite case. |

| F-FH | Listeria monocytogenes in smoked fish – ready-to-eat |
|-----------------------------|
| **Two-class attributes Plan** |
| **Consumer and Producer:** CAC/GL 50-2004 section 3.2 and NMKL Procedure No 12, Annex – section 3 (tables 3 and 4), see specifically CODEX STAN 311-2013 Standard for smoked fish, smoke-flavoured fish and smoke-dried fish, section 6.4. |
| **Sampling:** See CAC/GL 61-2007 Guidelines on the application of general principles of food hygiene to the control of listeria monocytogenes in foods - Annex II Table 1 and 2 |
| **Decision:** See CAC/GL 61-2007 Guidelines on the application of general principles of food hygiene to the control of listeria monocytogenes in foods - Annex III |

| MI-FH | Staph. aureus in Cheese, 'hard' and 'semi-soft' types |
|-----------------------------|
| **Two-class attributes Plan** |
| **Consumer and Producer:** CAC/GL 50 section 3.2, see specifically: ICMSF (1986)\(^a\): Chapter 15 Sampling plans for milk and milk products |
| **Sampling:** see Table 24: Sampling plans and recommended microbiological limits for dried milk and cheese |
| **Decision:** |
| MW-FH | Microorganisms in Natural Mineral Water | Two-class attributes Plan | **Consumer and Producer:**

CAC/RCP 33-1985: *Code of Hygienic Practice for Collecting, Processing and Marketing of Natural Mineral Waters*

(see also ICMSF (1986): Chapter 25: Sampling plans for natural mineral waters, other bottled waters, process waters, and ice.)

**Sampling and Decision:**

Annex I: Microbiological Criteria, Table: Microbiological Criteria, Point of application: at source, during production and end product. Assuming a log normal distribution and an analytical standard deviation of 0.25 log cfu/ml, the sampling plans would provide 95% confidence that a lot of water containing a defined not acceptable geometric mean concentration of specific microorganisms would be detected and rejected based on any of five samples testing positive. |

| FV-P | Pesticides Residues in Apples for Compliance with MRL | Variables Plan sampling uncertainty not applicable | **Consumer and Producer:**

CAC/GL33-1999: *Recommended Methods Of Sampling For The Determination Of Pesticide Residues For Compliance With MRLS*

**Sampling:**

The minimum number of primary samples to be taken from a lot is determined from Table 1b. The primary samples must contribute sufficient material to enable all laboratory samples to be withdrawn from the bulk sample. The position from which a primary sample is taken in the lot should preferably be chosen randomly but, where this is physically impractical, it should be from a random position in the accessible parts of the lot. The primary samples should be combined and mixed well, if practicable, to form the bulk sample. The minimum size of each laboratory sample is given by Table 4, 1.2. The analytical sample should be comminuted, if appropriate, and mixed well, to enable representative analytical portions to be withdrawn. The size of the analytical portion should be determined by the analytical method and the efficiency of mixing.

**Decision:**

The lot complies with a MRL (Pesticide Residues in Food and Feed, Codex Pesticides Residues in Food Online Database, FAO and WHO 2013) where the MRL is not exceeded by the analytical result(s). Where results for the bulk sample exceed the MRL, a decision that the lot is non-compliant must take into account: (i) the results obtained from one or more laboratory samples, as applicable; and (ii) the accuracy and precision of analysis, as indicated by the supporting quality control data. |

| FO-P | Pesticides Residues in vegetable oils | Variables Plan sampling uncertainty not applicable | **Consumer and Producer:**

CAC/GL33-1999: *Recommended Methods Of Sampling For The Determination Of Pesticide Residues For Compliance With MRLS*

**Sampling:**

The minimum number of primary samples to be taken from a lot is determined from Table 1b. The primary samples must contribute sufficient material to enable all laboratory samples to be withdrawn from the bulk sample. The position from which a primary sample is taken in
the lot should preferably be chosen randomly but, where this is physically impractical, it
should be from a random position in the accessible parts of the lot.
The primary samples should be packaged units, or units taken with a sampling device. They
should be combined and mixed well, if practicable, to form the bulk sample. The minimum
size of each laboratory sample (0.5 l or 0.5 kg) is given by Table 4, 5.4. The analytical sample
should be comminuted, if appropriate, and mixed well, to enable representative analytical
portions to be withdrawn. The size of the analytical portion should be determined by the
analytical method and the efficiency of mixing.

**Decision:**
see FV-P

| MI-P | Pesticides Residues in Cheeses, including processed cheeses units 0.3 kg or greater | Variables Plan sampling uncertainty not applicable | Consumer and Producer:  
CAC/GL33-1999: Recommended Methods Of Sampling For The Determination Of Pesticide Residues For Compliance With MRLS  
Sampling:  
The minimum number of primary samples to be taken from a lot is determined from Table 1b. The primary samples must contribute sufficient material to enable all laboratory samples to be withdrawn from the bulk sample. The position from which a primary sample is taken in the lot should preferably be chosen randomly but, where this is physically impractical, it should be from a random position in the accessible parts of the lot. Whole unit(s) or unit(s) of the primary samples should be cut with a sampling device. Cheeses with a circular base should be sampled by making two cuts radiating from the centre. Cheeses with a rectangular base should be sampled by making two cuts parallel to the sides. The minimum size of each laboratory sample (0.5 kg) is given by Table 5, 3.3. The analytical sample should be comminuted, if appropriate, and mixed well, to enable representative analytical portions to be withdrawn. The size of the analytical portion should be determined by the analytical method and the efficiency of mixing.  
Decision:  
see FV-P |
|---|---|---|---|
| M-P | Fat soluble Pesticides Residues in cattle carcass for Compliance with MRL | Variables Plan Sampling uncertainty not applicable | Consumer and Producer:  
CAC/GL33-1999: Recommended Methods Of Sampling For The Determination Of Pesticide Residues For Compliance With MRLS  
Sampling:  
The minimum number of primary samples to be taken from a lot is determined from Table 1a, or Table 2 (in the case of a suspect lot). The position from which a primary sample is taken in the lot should preferably be chosen randomly but, where this is physically impractical, it should be from a random position in the accessible parts of the lot. Each primary sample is considered to be a separate bulk sample. The Minimum size of each laboratory sample is given in Table 3, 2.1. The analytical sample should be comminuted, if appropriate, and mixed well, to enable representative analytical portions to be withdrawn. The size of the analytical portion should be determined by the analytical method and the efficiency of mixing.  
Decision:  
see FV-P |
**C-P**  
**Pesticides Residues in rice grains**  

**Consumer and Producer:**
CAC/GL33-1999: *Recommended Methods Of Sampling For The Determination Of Pesticide Residues For Compliance With MRLS*

**Sampling:**
The minimum number of primary samples to be taken from a lot is determined from Table 1b. The primary samples must contribute sufficient material to enable all laboratory samples to be withdrawn from the bulk sample. The position from which a primary sample is taken in the lot should preferably be chosen randomly but, where this is physically impractical, it should be from a random position in the accessible parts of the lot. Sampling devices required for grain are described in ISO recommendations.
The primary samples should be combined and mixed well, if practicable, to form the bulk sample. The minimum size of each laboratory sample (1 kg) is given by Table 4, 2. The analytical sample should be comminuted, if appropriate, and mixed well, to enable representative analytical portions to be withdrawn. The size of the analytical portion should be determined by the analytical method and the efficiency of mixing.

**Decision:**
see FV-P

---

**FV-C1**  
**Aflatoxin in ready-to-eat Treenuts**  

**Variables Plan on Bulk Material Sampling, sample preparation, and analytical variances used to compute operating characteristic curves**  

**Consumer and Producer:**
CODEX STAN 193-1995: *General Standard For Contaminants And Toxins In Food And Feed*

**Sampling:**
See ANNEX 2. Each lot, which is to be examined for aflatoxin, must be sampled separately. Lots larger than 25 tonnes should be subdivided into sublots to be sampled separately. If a lot is greater than 25 tonnes, the number of sublots is equal to the lot weight in tonnes divided by 25 tonnes. It is recommended that a lot or a sublot should not exceed 25 tonnes. The minimum lot weight should be 500 kg. Representative sampling should be carried out from the same lot.

In the case of *static lots* of treenuts contained either in a large single container or in many small containers, it is not ensured that the contaminated treenut kernels are uniformly dispersed throughout the lot. Therefore, it is essential that the aggregate sample be the accumulation of many small incremental samples of product selected from different locations throughout the lot. The minimum number of incremental samples, the minimum incremental sample size and the minimum aggregate sample size depend on the lot weight and are given by Table 1.

In the case of *dynamic lots*, the samples are taken from a moving stream of treenuts. The size of the aggregate sample depends on the lot size, the flow rate of the moving stream and the parameters of the sampling device.

Two laboratory samples each of 10kg are taken from the aggregate sample. The laboratory samples should be finely ground and mixed thoroughly. The test portions taken from the comminuted laboratory samples by a random process should be approximately 50 grams.

**Decision:**
If the aflatoxin test result is less than or equal to 10 μg/kg total aflatoxin in the test samples from both laboratory samples, the lot is accepted.
<table>
<thead>
<tr>
<th>Variable</th>
<th>Description</th>
<th>Plan Details</th>
</tr>
</thead>
</table>
| FV-C2    | Total Aflatoxins in Peanuts intended for further Processing | **Consumer and Producer:** CODEX STAN 193-1995: *General Standard For Contaminants And Toxins In Food And Feed*  
**Sampling:**  
See AFLATOXINS TOTAL, ANNEX 1: Each lot which is to be examined must be sampled separately. Large lots should be subdivided into sublots to be sampled separately. The weight or number of sublots depend on the lot size and is laid down in Table 1. The number of incremental samples to be taken depends also on the weight of the lot, with a minimum of 10 and a maximum of 100 (Table 2).  
For the sampling procedure see example FV-C1.  
The weight of the incremental samples should be approximately 200 grams or greater, depending on the total number of increments, to obtain an aggregate sample of 20 kg. The laboratory sample may be a portion of or the entire aggregate sample. If the aggregate sample is larger than 20 kg, a 20 kg laboratory sample should be removed in a random manner from the aggregate sample. A minimum test portion size of 100 g should be taken from the finely ground and mixed laboratory sample.  

**Decision:**  
If the aflatoxin test result is less than or equal to 15 μg/kg total aflatoxin in the test sample, the lot is accepted. |
| FO-C    | Erucic acid in vegetable Oil (bulk) | **Consumer and Producer:** CAC/GL 50 section 5, see specifically: ISO 10725:2000: Acceptance sampling plans and procedures for the inspection of bulk materials / ISO 11648-1:2003: Statistical aspects of sampling from bulk materials — Part 1: General principles  
**Sampling:**  
see example C-C  
**Decision:**  
see example C-C  
for a given maximum limit mₙ, the lot is accepted if the sample grand average of these results \( \bar{x} \) is lower than an upper acceptance value \( \bar{x} \) = \( mₙ + \gamma D \). |
| F-C     | Dioxins and dioxin like PCB’s in Fish (individual packages or units) | **Variables Plan Sampling uncertainty implemented**  
**Consumer and Producer:** ISO 3951-1:2013: Sampling procedures for inspection by variables – Part 1: Specification for single sampling plans indexed by acceptance quality limit (AQL) for lot-by-lot inspection for a single quality characteristic and a single AQL  
**Sampling:**  
Since the Dioxin content usually is not process controlled, for the “s” method (CAC/GL 50 section 4.3 (table 14) and NMKL Procedure No 12, Annex – section 5 (table 6)) see specifically (ISO 3951-1:2013, Clause 15), the procedure for obtaining and implementing a plan is as follows.  
a) With the inspection level given (normally this will be II) and with the lot size, obtain the sample-size code letter using Table A.1. |
b) For a single specification limit \( U \) (the ML for Dioxins and dioxin like PCB's), enter Table B.1, B.2 or B.3 as appropriate with this code letter and the (usually low) AQL, and obtain the sample size \( n \) and the acceptability constant \( k \).

c) Take a random sample of size \( n \), measure the characteristic \( x \) in each item and then calculate \( \bar{x} \), the sample mean and \( s \), the sample standard deviation (see Annex J).

**Decision:**
calculate the quality statistic
\[
Q_U = \frac{(U-\bar{x})}{s}
\]
The lot is acceptable if
\[
Q_U \geq k
\]

**MI-C**  
Aflatoxin M1 in Milk (bulk)

**Consumer and Producer:**
CODEX STAN 193-1995: General Standard For Contaminants And Toxins In Food And Feed

**Sampling:**
see example C-C

**Decision:**
see example C-C

for the given maximum limit \( m_L = 0.5 \mu g/kg \) (CODEX STAN 193-1995: General Standard For Contaminants and Toxins in Food and Feed), the lot is accepted if the sample grand average of these results \( x \) is lower than an upper acceptance value \( \bar{x} U = m_L + \gamma D \).

**M-C**  
benzo(a)pyrene in meat  
Variables Plan Sampling uncertainty implemented

**Consumer and Producer:**
ISO 3951-1:2013: Sampling procedures for inspection by variables – Part 1: Specification for single sampling plans indexed by acceptance quality limit (AQL) for lot-by-lot inspection for a single quality characteristic and a single AQL

**Sampling:**
see Mi-Q

Sample sizes are given in table A2 for the sample size letters given in Clause 23, Chart A (for agreed and fixed AQL at 95 % probability of acceptance and LQ at 10 % probability of acceptance). This should be verified by inspecting the OC curve from among Clause 24, Charts B to R relating to this code letter and AQL.

3. For the “s” method (CAC/GL 50 section 4.3 (table 14) and NMKL Procedure No 12, Annex – section 5 (table 6)) see specifically (ISO 3951-1:2013, Clause 15),

The procedure for obtaining and implementing a plan is as follows.

a) With the inspection level given (normally this will be II) and with the lot size, obtain the sample-size code letter using Table A.1.

b) Enter Table B.1, B.2 or B.3 as appropriate with this code letter and the AQL, and obtain the sample size \( n \) and the acceptability constant \( k \).
c) Take a random sample of size n, measure the characteristic x in each item and then calculate $\bar{x}$, the sample mean and s, the sample standard deviation (see Annex J). Where a contract or standard defines an upper specification limit U, the lot can be judged unacceptable without even calculating s if $\bar{x}$ exceeds the specification limit. For the "σ" method (CAC GL 50 section 4.3 (table 17) and NMIKL Procedure No 12, Annex — section 5 (table 7)), see specifically (ISO 3951-1:2013, Clause 16) the procedure for obtaining and implementing a plan is as follows.

4.
5. a) From Table A.1 the sample-size code letter is obtained.
6.
7. b) Depending on the severity of inspection, enter Table C.1, C.2 or C.3 with the sample-size code letter and the specified AQL to obtain the sample size n and acceptability constant k.
8.
9. c) Take a random sample of this size, measure the characteristic under inspection for all items of the sample and calculate the mean value.
   The sample standard deviation s should also be calculated, but only for the purpose of checking the continued stability of the process standard deviation (see ISO 3951-1:2013, Clause 19).
   **Decision:**
   calculate the quality statistic
   $Q_U = (U - \bar{x})/s$
   The lot is acceptable if
   $Q_U \geq k$
   For the "σ" method, s must be replaced by σ

| MW-C | Arsenic in Natural Mineral Water | Variables Plan on Bulk Material Sampling uncertainty implemented | **Consumer and Producer:**
|      |                               |                                                        |
|      |                               | CODEX STAN 193-1995: General Standard For Contaminants And Toxins In Food And Feed
|      |                               | Sampling: see example C-C
|      |                               | **Decision:** see example C-C
|      |                               | for the given maximum limit $m_L = 0.01$ mg/kg (CODEX STAN 193-1995: General Standard for Contaminants and Toxins in Food and Feed), the lot is accepted if the sample grand average of these results $\bar{x}$ is lower than an upper acceptance value $\bar{x} = m_L + \gamma D$.

| C-C | Cadmium content in wheat | Variables Plan on Bulk Material Sampling uncertainty implemented | **Consumer and Producer:**
|     |                           |                                                        |
cereal products -- Sampling

**Sampling:**
sampling from a commodity is classified into two different procedural types:

- sampling of bulk materials for the accurate estimation of an average value of the quality characteristic assessed in the lot by suppliers
- inspection procedure for bulk materials for making a decision concerning lot acceptance by consumers.

ISO 11648 is an International Standard for the first type of procedure, ISO 10725 for the second type, which is based on the assumption that the value of the individual standard deviation of the specified quality characteristic is known and stable.

The sample size can be estimated using Tables 3 - 22 of the standard ISO 10725:2000 with fixed producer's risk $\alpha$ and consumer's risk $\alpha$ and fixed cost ratio level from the relative standard deviations $d_i = \sigma_i/D$ and $d_T = \sigma_T/D$ (ISO 10725:2000, 6.3.4) with the sampling increment standard deviation $\sigma_i$ and test sample standard deviation $\sigma_T$. The number $2n_I$ increment samples should be taken from the lot and each two of them should be pooled to two composite samples. From each of the two composite samples $2n_T$ test samples should be prepared (e.g. homogenized).

For imprecise standard deviations, one measurement per test sample should be performed (ISO 10725:2000, 6.3.2.2).

As an alternative, the number and size of the increment samples and of the test samples are given in ISO 24333 Table 1 or Table 2 for flowing or static bulk material respectively. That standard also gives information on suitable sampling devices.

**Decision:**
As emphasized above, prerequisite is the determination of the estimation standard deviation $\sigma_E$ (ISO 10725:2000, 6.2.7 / ISO 11648-1:2003) by monitoring of the cadmium content and to assess that it is stable. It is permitted to use the values of standard deviations specified by an agreement between the supplier and the purchaser (e.g. ‘autocontrol’) (ISO 10725:2000, 6.2.1).

Taking into account the discrimination interval $D = (K_\alpha + K_\beta) \sigma_E$ (formula C6 in C.4.2) and assuming that the measurement standard deviation is negligible compared to $\sigma_E$ (which should be proven), the following four quantities might be fixed by agreement: the acceptance quality limit for the lot mean $m_A$ (corresponding to AQL, producers’ risk), the probability $\alpha$ of wrongly rejecting a conforming lot, the non-acceptance quality limit for the lot mean $m_R$ (corresponding to LQ, consumers’ risk), and the probability $\alpha$ of wrongly accepting a nonconforming lot.

For a given acceptance quality limit $m_A$, the lot is accepted if the sample grand average of these results $\bar{x}$ is lower than an upper acceptance value $\bar{x} = m_A + \gamma D$ with the constant for obtaining the acceptance value $\gamma = K_\alpha / (K_\alpha + K_\beta)$. 

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<p>| FO-R | Residues of Veterinary Drugs in Fat | Variables Plan sampling uncertainty not applicable | Consumer and Producer: CAC/GL71-2009: Guidelines For The Design And Implementation Of National Regulatory Food Safety Assurance Programme Associated With The Use Of Veterinary Drugs In Food |</p>
<table>
<thead>
<tr>
<th>F-R</th>
<th>Residues of Veterinary Drugs in Packaged Fish</th>
<th>Variables Plan Sampling uncertainty not applicable</th>
</tr>
</thead>
</table>

**Producing Animals**

**Sampling:** See example F-R, The minimum quantity required for laboratory samples is 500 g (Table A II Group 031).

**Decision:** see example F-R

**Consumer and Producer:**

CAC/GL71-2009: Guidelines For The Design And Implementation Of National Regulatory Food Safety Assurance Programme Associated With The Use Of Veterinary Drugs In Food Producing Animals

**Sampling:**

For non-suspect lots a statistically-based, unbiased sampling program is recommended (sampling is conducted at random throughout the lot under inspection, although often systematic sampling is employed). In stratified random sampling the consignment is divided into non-overlapping groups or strata e.g. geographical origin, time. A sample is taken from each stratum. In systematic sampling units are selected from the population at a regular interval (e.g., once an hour, every other lot, etc.). Where non-compliant results are detected it is possible to derive a crude estimate of the likely prevalence in the general product population (e.g. ‘autocontrol’). The number of primary samples required to give a required statistical assurance can be read from Appendix A, Table 4.

For exact or alternative probabilities to detect a non-compliant residue, or for a different incidence of non-compliance, the number of samples \( n \) to be taken may be calculated from:

\[
n = \frac{\ln(1-p)}{\ln(1-i)}
\]

Where \( p \) is the probability to detect a non-compliant residue (e.g. 0.95), it is the supposed incidence of non-compliant residues (e.g. 0.10) in the lot.

In biased or estimated worst case sampling, investigators use their judgment and experience regarding the population, lot, or sampling frame to decide which primary samples to select. Such directed or targeted sampling protocols on a sub-population (biased sampling) are designed to place a greater intensity of inspection/audit on suppliers or product considered to possibly have a greater potential than the general population of being non-compliant. If compliant results from biased sampling confirm non-biased program results, they provide increased assurance that the system is working effectively.

The canned or packaged product should not be opened for sampling unless the unit size is at least twice the amount required for the final laboratory sample. The final laboratory sample should contain a representative portion of juices surrounding the product. The minimum quantity required for laboratory samples is 500 g of edible tissue (Table C VII Class B – Type 08, A).

**Decision:**

For purposes of control, the maximum residue limit for veterinary drugs (MRLVD) is applied to the residue concentration found in each laboratory sample taken from a lot. Lot compliance with a MRLVD is achieved when the mean result for analysis of the laboratory test portions does not indicate the presence of a residue, which exceeds the MRLVD. Regulatory action is only taken on samples containing residues, which can be demonstrated to exceed the regulatory action limit with a defined statistical confidence.
| Mi-R | Residues of Veterinary Drugs in Raw Milk | Variables Plan on Bulk Material
Sampling uncertainty not applicable | **Consumer and Producer:**
CAC/GL71-2009: *Guidelines For The Design And Implementation Of National Regulatory Food Safety Assurance Programme Associated With The Use Of Veterinary Drugs In Food Producing Animals*
Sampling:
See example F-R, The minimum quantity required for laboratory samples is 500 mL (Table B I Group 033).
Decision:
See example F-R |
| M-R | Residues of Veterinary Drugs in Meat/Meat products | Variables Plan sampling uncertainty not applicable | Consumer and Producer:
CAC/GL71-2009: *Guidelines For The Design And Implementation Of National Regulatory Food Safety Assurance Programme Associated With The Use Of Veterinary Drugs In Food Producing Animals*
Sampling: See example F-R, The minimum quantity required for laboratory samples is 500 g (Table A I Group 030).
Decision: See example F-R |

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b) International Organization of Legal Metrology (OIML), Bureau International de Métrologie Légale 11, rue Turgot - 75009 Paris - France, Publication OIML R 87 Edition 2004 (E)