

For the full text of this newsletter please visit:
www.moniqa.org/newsletter

In Perspective



What MoniQA has done for us

In this newsletter we would like to highlight several key results achieved during the last five years. As a Network of Excellence, we have realised a high degree of integration among partners, demonstrated not only by our annual integration assessments but more importantly through the multitude of exchange and cooperation activities, which include the MoniQA Food Scientists Training, facilitated by our bursary programme, and a variety of bi- and multi-lateral research cooperation agreements. In our Working Groups, MoniQA partners have developed guidelines for validation studies, and designed and created reference/ testing materials as well as socio-economic impact assessment tools.

MoniQA actively promotes sharing of data and knowledge as well as of equipment, materials and personnel across a global platform of food researchers, laboratory staff and policy makers. We have described our results in a list of some 40 outputs, which you can access at www.moniqa.eu/keyresults. But, most important achievement was summarised by one of our Chinese colleagues: "The MoniQA NoE may be over soon, but friendship between partners will last". In fact, the new MoniQA Association, which has been set up as a non-profit-distributing organisation will follow up MoniQA NoE activities, and brings together most of the consortium partners as well as some of the Associated Partners; applications from all interested stakeholders are welcome – go to association.moniqa.org for more information.

Industry Corner



MoniQA: Contribution to Continuous Professional Development (CDP)

MoniQA Food Scientists' Training workshops (FSTs) are part of a module-based training programme developed by MoniQA and administered by BOKU. FSTs are tailor-made to the needs of the consortium, and lecturers are provided by MoniQA partners with competences in a range of food- and soft-skills. FSTs are complemented by elearning material as well as bespoke knowledge transfer events. To learn more go to: http://www.moniqa.eu/training_CPD

Validation: emphasised in the work of MoniQA

Validation criteria and studies are one of the key MoniQA activities. Follow the requirements of the IUPAC/ AOAC/ ISO international protocol for collaborative trials, the MoniQA validation/ ring-trials have also taken into account issues discussed at the Codex Alimentarius level, specifically recovery, recovery correction, measurement uncertainty, etc. Go to <http://www.moniqa.eu/keyresults> to find out more

www.moniqa.org/newsletter



SIXTH FRAMEWORK
PROGRAMME





MoniQA

MoniQA Network of Excellence

Research Frontiers



MoniQA and LC-MS-MS

MoniQA is developing best practice guidelines for the analysis of food allergens, and the identification and quantification of chemical residues/ contaminants by mass spectrometry (MS). We are also organising a proficiency test (PT) for simultaneous determination of legislated mycotoxins in maize using LC/ MS (MS) method. Go to <http://www.moniqa.eu/keyresults> for more information (Outputs 23, 24 and 25)

QAS – Joint MoniQA/ICC journal

Quality Assurance and Safety of Crops & Foods, the official Journal of ICC and MoniQA, is published by Wiley-Blackwell and provides peer-reviewed scientific primary research and review papers in the areas of cereals, grain crops, their quality and issues relating to food safety. It is also being considered for an impact factor. Go to <http://www.moniqa.eu/journal> for more information

Policy Monitor



Evaluating costs and benefits of policies

MoniQA supports the systematic assessment of socio-economic impact arising from European food quality and safety regulations in terms of efficiency, effectiveness and consistency, and administrative costs as well as international trade amongst stakeholders (e.g. consumers, industry, regulatory and control bodies) at different levels (i.e. micro versus macro).

As part of a socio-economic tool box, a system has been developed to provide guidance in choosing amongst different policy options. It will be showcased at the 3rd MoniQA International Conference (27-29 September, Varna, Bulgaria).

For more information about MoniQA socio-economic research, go to <http://www.moniqa.eu/socioeconomics>

Food Safety Web Spotlight / Consumer Corner



Emerging issues: informing the consumer

MoniQA's Emerging Issues Working Group provides information about recent, on-going or emerging food issues. Most recently, information on the EHEC outbreak in Germany and France was published at <http://www.moniqa.eu/EHEC>

Visit MoniQA at the following Events:

- 3rd MoniQA International Conference 'Food Safety and the Consumer'
27-29th September 2011, Varna (BG) <http://varna2011.moniqa.org/>
- MoniQA FST 'Determination of Fusarium toxins by HPLC, LC-MS/MS and rapid techniques'
25-28th October 2011, Ankara, Turkey
- MoniQA FST 'Prevention and Analysis of Mycotoxins and Research Project Management',
30th November-1st December 2011, Chengdu, China

For more events go to <http://www.moniqa.org/calendar>



MoniQA Related Events



Look at <http://www.moniqua.eu/eventreviews> for training and events where MoniQA was recently presented, such as:

- Combined MoniQA FST on 'Reference materials and method validation in food safety assurance' and 'Communication Training', 20-24th June 2011, Vienna (AT)

Related Events include:

- 4th International Congress on Food and Nutrition / 3rd SAFE Consortium International Congress on Food Safety, 12-14th October 2011, Istanbul (TR)
- 5th International Symposium on Recent Advances in Food Analysis (RAFA 2011), 1st-5th November 2011, Prague (CZ)
- 1st ICC India Grains Conference, 16-18th January 2012, New Delhi (IN)
- 6th Central European Congress on Food, 23rd-26th May 2012, Novi Sad (RS)

MoniQA Project News

MoniQA Association attracts key stakeholders

The MoniQA Association has been registered as a non-profit-distributing association under Austrian law, set up to ensure sustainability of MoniQA NoE activities once EU funding ends (31st January 2012). It is an international group of organisations dedicated to collaborative research, aimed at promoting a safer and more secure food supply. Within a week of the launch, 20 of 33 MoniQA NoE members had joined the Association – some are not able to join because of their statuses – which is also open to other interested stakeholders. To find out more and to apply for membership go to association.moniqua.org

MoniQA: an example of EU-China cooperation in food safety

From the very beginning MoniQA was designed to have a truly global reach, bringing together partners from East and West. Joint activities with China include training, consortium meetings, high-level summits, stakeholder events and new research activities. For more details visit <http://www.moniqua.eu/china-eu>

Ask MoniQA

What is food authenticity?

Authentication techniques verify whether a food complies with its description. Regulations protect consumers from inferior products and retailers from unfair competition. Enforcement helps retain consumer confidence and assure food safety, but increasingly consumers also want to be certain about where their food comes from, and producers of speciality foods like Parma ham want to protect their reputation and the value of their product.

To learn more take a look at the new MoniQA factsheet which is available at http://www.moniqua.eu/authenticity_factsheet

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About MoniQA

MoniQA (Monitoring and Quality Assurance in the Food Supply Chain) is funded by the European Union. It is a Network of Excellence aiming to make food safer by harmonising worldwide food quality and safety monitoring and control strategies.

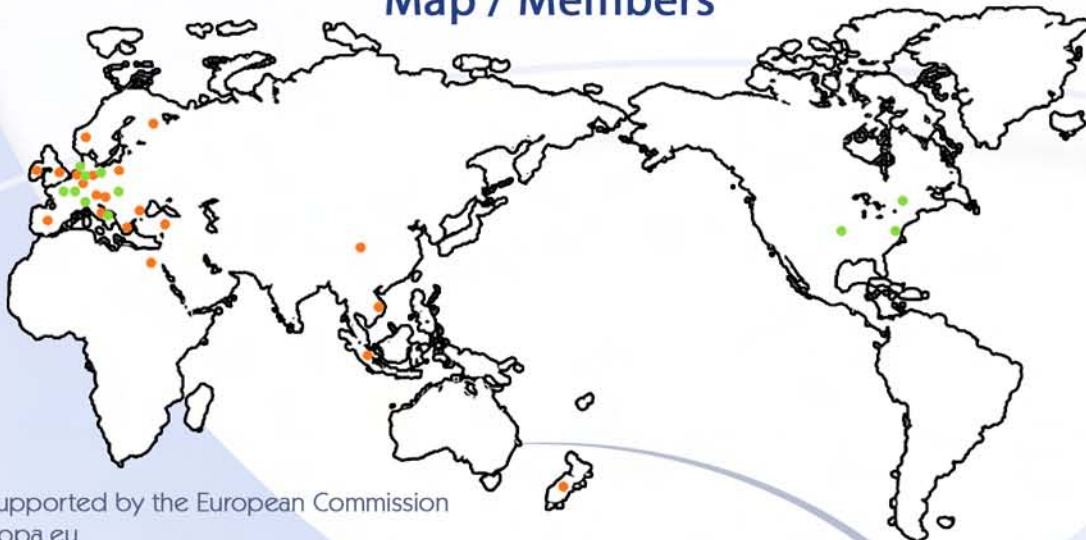
- MoniQA focuses on validation of and setting performance criteria/requirements for methods used to analyse foods and food products for safety and quality with the main focus being on rapid methods and their applicability and reliability in routine
- MoniQA seeks to establish long-lasting cooperation amongst leading research institutes, industrial partners and the small- and medium-sized businesses in food and retail in order to ensure food quality and safety for consumers.
- Researchers from around the world have been involved right from the start in 2007 and the network is constantly growing.
- In the long-term the MoniQA consortium hopes that the project will form the basis of a sustainable global net work of food safety and quality experts. The project is coordinated by ICC.



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Map / Members



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