



Executive summary

First draft of harmonisation guidelines for assessment and validation of new/rapid analytical methods for food quality and safety (progressive document)

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* a deliverable is a formal output produced by a (EU) project

Content Summary

Thematic priorities (hot topics) have been defined based on a literature survey on

- food hazards (and quality challenges),
- information available from official and unofficial sources,
- analytical and rapid detection methods,
- regulations and limits set by European legislation,
- RASFF data,
- online information from EU and Standardization organisations,
- comments and suggestions from MoniQA partners

The thematic priorities identified for harmonisation include microbiological contaminants, phyco- and mycotoxins, chemical contaminants, food allergens, food authenticity, and food additives and processing contaminants. Due to the wide range of chemical contaminants, the chemical contaminants topic has been sub-divided into three areas: veterinary drugs, pesticides, and environmental contaminants. Working groups for thematic priority have been established in the framework of WP4 according to expertise, interest and infrastructure resources. In addition, two working groups have been established on the topics Qualitative methods and Socioeconomics.

The working groups have generated thematic position papers, which form the basis of draft harmonisation and standardisation strategies and guidelines. The main objective are to: #

- Harmonise validation criteria and minimum performance requirements, and validation protocols
- Increase reliability and comparability of results (especially for rapid, alternative and/ or emerging methods);
- Harmonise understanding and significance of method validation by training analysts, decision-makers and regulators
- Provide guidelines for proper implementation of international standards (e.g. ISO, CEN).



The first draft describing harmonisation guidelines for assessment and validation of new/rapid analytical methods for food quality and safety has been completed and summarises the information collected by the respective working groups with regard to stakeholder environment, methodology, general analytical issues, and identification of gaps and research needs, based on the position papers. These position papers will be developed further by the working groups, respectively.

The draft document includes the context and the aims; methodology describing the creation of thematic working groups, how they are organised and how the work has been structured; the stakeholder environment with regard to legislation; the basis for harmonisation activities and in particular the methodological issues and topic specific issues that should be included; and future activities and deliverables..

A summary of the present harmonisation strategies and guidelines draft were presented at the MoniQA 18 month meeting in Rome. The draft harmonisation strategies and guidelines are also presented to the Management Board (MB) (in conjunction with the Advisory Panel) annually.

About MoniQA – www.moniqa.org

MoniQA ("Monitoring and Quality Assurance in the Food Supply Chain") is a Network of Excellence (NoE) funded by the European Commission under the 6th Framework Programme. The Network aims to make food safer by harmonising methods for food analyses. The project is coordinated by the Vienna-based International Association for Cereal Science and Technology (ICC). More than 155 researchers and scientist from 33 international partners from 20 countries are involved in MoniQA.

Join us!

MoniQA offers associated partnerships for interested organisations, SMEs and institutions. For more information see <http://www.moniqa.org/associates> or contact:
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