MoniQA Association started as an EU-funded Network of Excellence

Monitoring and Quality Assurance in the Food Supply Chain
“Working for safer foods by harmonising worldwide food quality and safety monitoring and control strategies.”

Contract N0. FOOD-CT-2006-36337
Duration: 2007-2012; Grant: 12.3 Mio €
Coordinated by Roland E. Poms, ICC, Vienna
33 member institutions from 20 countries / 4 continents
155 researchers including 40 doctoral students

Aims...

...to strengthen scientific and technical excellence
...to overcome fragmentation in European Research
...to achieve durable integration and a sustainable network
...to become a provider of services and tools to government authorities and industry alike
MoniQA Association

MoniQA Global Food Safety Network

...providing expertise and services for effective food safety management..

...for food manufacturers, food retailers, international trade, food analytical laboratories, food control and regulatory bodies

- Non profit-distributing association
- Established in July 2011
- Membership based
- Secretariat at ICC HQ in Vienna, Austria
MoniQA Association

MoniQA Global Food Safety Network

- **Secretariat:** Marxergasse 2, A-1030 Vienna, Austria

- **Supervisory Board:**
  - Richard Cantrill, AOCS, USA (President)
  - Paul Finglas, IFR/EuroFIR, UK/Belgium (Vice President)
  - Marina Carcea, ICC/INRAN, Austria/Italy
  - Wolfgang Kneifel, BOKU, Austria
  - Hamit Köksel, HCTP, Turkey

- **Co-opted Board Members:**
  - Hans van Egmond (NL), Xiaofang Pei (China), Angelo Visconti (Italy)

- **Secretary General:** Roland Poms, Imprint Analytics, Austria
Mission Statement

MoniQA – International Association for Monitoring and Quality Assurance in the Total Food Supply Chain is an international and interdisciplinary network of professionals from institutions working in food research, regulatory bodies and trade, providing solutions to promote a safer and secure food supply worldwide. MoniQA facilitates international research collaborations to enable services and products for food safety & quality assurance. MoniQA contributes to the development and validation of analytical methods, provides training and continuous professional development (CPD), consultancy and socio-economic impact assessment.
MoniQA Global Food Safety Network

Who are we?

- International pool of experts with multidisciplinary expertise
- Currently some 40 member institutions from around the globe: 50% from the original MoniQA NoE, 50% joined recently
- Members are representing regulatory bodies, standardisation organisations, trade and industry associations, import/export agencies, method providers, food industry, universities and research centres, and media and **NEW:** SMEs and micro companies
- Membership is open to all interested institutions in all countries
What do we provide?

- Privileged information (e.g. pre-published call texts)
- Online tools and databases (e.g. impact assessment, risk assessment/management)
- Facilitating guidelines, protocols, links, and scientific publications
- Participation in Technical Committees (ISO, CEN, Codex, etc.)
- Training workshops, webinars, and educational courses
- Scientific conferences and a platform for networking and cooperation
- Facilitate participation in International Collaborative Research Projects
- Fund raising and project management services
- Reference Materials and validation studies (e.g. food allergens, mycotoxins)
Membership Update

Status 2015-12:
52 member institutions from over 20 countries from Europe, North and South Americas, Asia, Africa and Australia/New Zealand

Categories:
1) Institutional Membership (1000.- €/year)
2) Micro-companies (500.- €/year)
3) Joint MoniQA-EuroFIR micro-companies (800.- €/year)
Membership Update

2015: End of 3 year special offer to Founder Members

2015: Proposed is a change in statutes necessary to equalize the rights and eligibilities to positions on the SB of the association between founder and ordinary members.

2015: Equal weighting of votes in the General Assembly between Founder and Ordinary Members
Membership Development 2011-2015

July 2011: 26 Founder Members from MoniQA NoE

December 2011: plus Ordinary Members

39 Members (total)

December 2012: 48 Members

December 2013: 50 Members Institutions
(Founder: Ordinary Members = 52:48 %)

December 2014: 50 Member Institutions
(Founder: Ordinary Members = 30:70 %)
Priority Membership Services?

New Ideas?

Additional Products?
6th MoniQA International Conference 2017
Where? Austria? Germany? Turkey?
5th MoniQA International Conference
Porto, Portugal, 16-18 September 2015

Food & Health – Risks & Benefits

- Thanks to the MoniQA Global Food Safety Network and invited experts from around the globe who produced an exciting programme for this Conference
- Over 50 oral presentations in 10 sessions, more than 50 posters
- Some 100 registered participants from 25 countries
Activity Report 2014/2015 (1)

1. Workshops and Training Courses:

   2 Vienna (AT), Budapest (H), Bangkok (TH), Plovdiv (BG), 4 Brisbane-Sydney-Melbourne-Perth (Australia), Darmstadt (DE)

2. Continuation of MoniQA Webinars

   7 online webinars produced by NoE, hosted by BOKU and more recently added: multi-mycotoxin analysis (CNR and Thermo Fisher), method validation and reference materials (ICC and BOKU), measurement uncertainty (IAM and MoniQA: AOCS, NMKL)
Activity Report 2014/2015 (2)

3. QAS:
   New Publisher: Wageningen Academic Publishing
   Free online access for members (100.-)
   Free: Open access of all articles 2009-2012
   Free: Open access of special issue 6:1 (2013)
   Restructuring Editorial Board, Associate Editors
   Restructuring Editorial Office
   Increasing impact factor: 0.444 (2010), 0.646 (2011), 0.729 (2012), 0.85 (2013), 0.94 (2014)---- above 1.2 (2015)

4. New EC project proposals and facilitating inclusion of members in research project consortia
5. Guidelines and protocols

- EC-DG SANCO Guideline on validation of screening methods for mycotoxins (led by IRMM) published in 2014
- IUPAC and AOAC Protocol for the validation of qualitative analytical methods (led by IRMM) – work continued for validation models of lateral flow devices

6. Facilitation and consultancy

- E.g. Hans van Egmond and Frans Verstraete recommended to FAO to consult on Alfatoxin management in Serbia
- Establishment of a WG and activities towards the production of allergen reference materials.
7. New project proposals and facilitating inclusion of members in research project consortia

European Commission KBBE
## Proposal Facilitation 2014/2015

<table>
<thead>
<tr>
<th>Call</th>
<th>Funding Scheme</th>
<th>MoniQA Role</th>
<th>MoniQA Partners</th>
</tr>
</thead>
<tbody>
<tr>
<td>Authentication of olive oil: SFS-14a-2014</td>
<td>CP-IP</td>
<td>Partner/Facilitator</td>
<td>6</td>
</tr>
<tr>
<td>Authentication of food products: SFS-14b-2015</td>
<td>CP-IP</td>
<td>Facilitator</td>
<td>?</td>
</tr>
<tr>
<td>Biological contamination of crops and the food chain: SFS-13-2015</td>
<td>CP-IP</td>
<td>Partner/Facilitator</td>
<td>10</td>
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<tr>
<td>Assessing the health risks of combined human exposure to multiple food-related toxic substances: SFS-12-2014</td>
<td>CP-IP</td>
<td>Facilitator</td>
<td>6</td>
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<tr>
<td>COST Action on Food Allergen Risk Management</td>
<td>COST</td>
<td>Partner</td>
<td>10</td>
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<tr>
<td>COST Action on Health Benefits of Whole Grain</td>
<td>COST</td>
<td>Via ICC</td>
<td>6</td>
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# Running Projects

<table>
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<tr>
<th>Call</th>
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<tbody>
<tr>
<td><strong>iFAAM“ (2013-2017)</strong> Integrated Approaches to Food Allergen and Allergy Risk Management</td>
<td>CP-IP</td>
<td>Partner</td>
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<tr>
<td><strong>PlantLibra (FP7, 2012-2014)</strong></td>
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<tr>
<td><strong>Connect4Action (FP7, 2012-2014)</strong></td>
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<td>MoniQA indirectly involved via ICC (until 2014/15)</td>
<td>10</td>
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<tr>
<td><strong>ISEKI Food 4 (FP7, 2011-2014)</strong></td>
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<tr>
<td><strong>MycoSpec (FP7, 2013-2015)</strong></td>
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</table>
MoniQA Working Group
Food Allergen Reference Materials

Coordinator: Roland Poms (MoniQA, Austria)

WG Committee: Jupiter Yeung (Nestle, USA), Terry Koerner (Health Canada, Canada), Thomas Holzhauser (Paul Ehrlich Institute, Germany), Peter Koehler (Prolamin WG, Germany), Sigrid Haas-Lauterbach (R-Biopharm, Germany), Bert Popping (AOAC, USA), Joe Baumert (FARRP, USA), Robin Sherlock (FACTA/Allergen Bureau, Australia), Franz Ulberth (European Commission, IRMM, Belgium), Eric Garber (FDA, USA)…hosted by Kurt Johnson (Trilogy Laboratories, USA).

Contributors and stakeholders: Research institutes, test kit providers, method developers, food businesses, policy support, a.o.
Priority Allergen Testing Materials

- Basic materials (minimally processed), sufficiently characterised, as basis to produce incurred materials and extracts at different concentrations, model foods (e.g. rice cookie)

- Gluten/Gliadin, basic materials: flours of wheat, rye, barley, oat, rice

- Milk: dried skim milk powder

- Egg: dried full egg powder, dried egg white powder

- Hazelnut: flour

- Peanut: defatted peanut flour
8. MoniQA Scientific Sessions, Talks, Posters, Exhibits at Conferences:

17 January 2014  Info day 2014 Horizon 2020, Brussels, Belgium
4-7 February 2014 MoniQA FST “Alternative Methods for Microbiological Analysis of Foods and Feeds”, Plovdiv, Bulgaria
24-26 February 2014 3rd iFAAM Consortium Meeting, Vienna, Austria
27 February 2014 MoniQA Allergen Reference Materials Meeting, Vienna, Austria
31 March-2 April 2014 RME2014 – 9th Conference ‘Rapid Methods Europe’, Noordwijkerhout, the Netherlands
2 April 2014 MoniQA Session & General Assembly, Noordwijkerhout, the Netherlands
24-25 April 2014 Bioactive Compounds in Cereal Grains and Foods ICC International Symposium, Vienna, Austria
5-8 May 2014 8th Food Allergen International Symposium, Vancouver, Canada
## Activity Report 2014/2015 (6)

### 8. MoniQA Scientific Sessions, Talks, Posters, Exhibits at Conferences:

<table>
<thead>
<tr>
<th>Date Range</th>
<th>Event Description</th>
</tr>
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<tbody>
<tr>
<td>12-14 May 2014</td>
<td>Final International PlantLibra Conference, Vienna, Austria</td>
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<tr>
<td>21-23 May 2014</td>
<td>3rd International ISEKI Food Conference, Athens, Greece</td>
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<tr>
<td>1-3 June 2014</td>
<td>ICC Whole Grain Symposium, Wuhan, China</td>
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<tr>
<td>7-10 September 2014</td>
<td>128th AOAC International Annual Meeting &amp; Exposition, Boca Raton, FL, USA</td>
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<tr>
<td>25-27 September 2014</td>
<td>28th Meeting of Working Group on Prolamin Analysis and Toxicity, Nantes, France</td>
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<tr>
<td>5-8 October 2014</td>
<td>AACC International Annual Meeting, Providence, RI, USA</td>
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<tr>
<td>8 October 2014</td>
<td>ICC Luncheon at AACC International Annual Meeting, Providence, RI, USA</td>
</tr>
<tr>
<td>10-12 November 2014</td>
<td>iFAAM Consortium Meeting, Zagreb, Croatia</td>
</tr>
<tr>
<td>25-27 November 2014</td>
<td>ICC International Rice Conference, Pingtung, Taiwan</td>
</tr>
<tr>
<td>10-12 November 2014</td>
<td>8th World Mycotoxin Forum, Vienna, Austria</td>
</tr>
</tbody>
</table>
8. MoniQA Scientific Sessions, Talks, Posters, Exhibits at Conferences:

- **December 2014**: Food Security World Expo Advisory Board Meeting, December 2014
- **February 2015**: Codex Alimentarius, Budapest, Hungary
- **March 2015**: Reference Materials and Method Validation, Workshop and University Course at BOKU, Vienna, Austria
- **March 2015**: iFAAM Consortium Meeting, Brussels, Belgium
- **April 2015**: Cereals and Europe, Budapest, Hungary
- **May 2015**: IFAMS, Sydney, Australia
- **July 2015**: Feed the World, World Expo, Milan, Italy
- **July 2015**: DIN Food Allergen Analytical Methods Validation Working Group, Berlin, Germany
- **September 2015**: 5th MoniQA International Conference, Porto, Portugal
- **September 2015**: AOAC Annual Meeting, Los Angeles, CA, USA
- **October 2015**: iFAAM Consortium Meeting, Berlin, Germany
- **October 2015**: PWG Meeting, Tulln, Austria
- **October 2015**: AACC Centennial Meeting, Minneapolis, MN, USA
- **November 2015**: 6th Fresenius Food Allergen Conference, Frankfurt, Germany
9. Publications

Special issue in QAS “Food chemistry and safety” (October 2014)
Special issue in WMJ 2014-08: Rapid Methods for Mycotoxin Analysis
Inter-laboratory validation of incurred milk allergen reference materials
Reference materials for food allergen analysis
Review of Methods for Gluten Analysis (Cereal Chemistry 2015)
10. Reference Materials
   • Allergen Materials provided by MoniQA NoE, produced in collaboration with Trilogy, TU Munich, BOKU, BME, HC, others
   • Validated testing materials produced in other EC projects

11. New protocols and guidelines in preparation
   • ISO Protocol for the validation of qualitative analytical methods (led by IAM and MoniQA)
   • Guideline for the requirements and production of allergen reference materials (led by MoniQA)

12. Validation studies/proficiency tests
   • PT and validation of a multi-mycotoxin reference material based on wheat flour and maize flour contaminated with all major mycotoxins (under regulation in EU) in collaboration with ISPA and others
4th MoniQA General Assembly
Porto, Portugal
18 September 2015

5th MoniQA General Assembly
2017
Thank you for your collaboration in 2015!

Not involved yet? Get involved now!

Prof. hc. Dr. Roland Ernest Poms
Secretary General

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