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**MERGE OF ADRIA NORMANDIE AND ACTILAIT**

Since 30<sup>th</sup> April 2013, ADRIA NORMANDIE and ACTILAIT have chosen to join forces to create ACTALIA, classified by the Ministry of Agriculture, Forestry and Food as an Agro-industrial Technical Institute.

The aim of this merge is to pool and share the expertise, skills, teams, platforms and laboratories of the both organisations to provide an enhanced expertise and an international scope to the stakeholders of the food sector. ACTALIA, located on 12 sites in France with 18 collaborators, is organised around 6 centres of expertise: ACTALIA Produits laitiers, ACTALIA Sécurité des aliments, ACTALIA Cecalait, ACTALIA Contrôle et qualité, ACTALIA Innovation and ACTALIA Sensoriel.

The ACTALIA's board of directors is presided by Patrick RAMET and is composed of 20 administrators representing the local institutions of Basse-Normandie, the dairy interprofessions and the private companies. Vincent OVERNEY and Jean-Claude INGOUF have been respectively nominated general director and assistant general director.

This change in legal status does not modify the Cecalait<sup>®</sup> activity. ACTALIA Cecalait will continue to supply you the same services at the same conditions and with the same desire for quality.

The collaborators that form the ACTALIA Cecalait team remain the same, your usual contacts are therefore unchanged. Our postal address remains identical. Our e-mail addresses have changed and are available in the second version of our catalogue of services that you recently received and in the "Organisation and services" section of our website ([www.cecalait.com](http://www.cecalait.com)).

We thank you for the confidence you have shown until now and that, we have no doubt, you will continue to show in the future within the framework of ACTALIA Cecalait.

**NEW CECALAIT<sup>®</sup> PROFICIENCY TEST ON WHEY**

**In September 2012, you received a questionnaire concerning the set-up of a new proficiency test on whey. A lot of laboratories replied and we are very grateful to you. To respond to the requests formulated by laboratories, two proficiency tests are proposed this year.**

677 questionnaires were sent to laboratories and 162 (23,93 %) replied. Among these replies, 48,40 % (46 of which 16 foreign laboratories) were interested in participating in a proficiency test on whey. Dry matter (84,78 %), total nitrogen (65,22 %) and fat (84,78 %) have been the most quoted criteria. Other criteria such as casein nitrogen, non protein nitrogen, ashes, minerals, lactose and nitrates-nitrites have been quoted but they were not representative.

The interested laboratories also requested for a frequency of 2 tests per year (43,48 % of the laboratories) and for 5 samples per test (76,09 % of the laboratories).

**On the basis of these results, two proficiency tests have been scheduled for April (25 participating laboratories) and November 2013. This proficiency test is composed of 5 samples packaged in 65 mL vials containing varying dry matter (50 à 70 g/kg), fat (0 à 1 g/100g) and nitrogen (0,5 à 1,5 g/kg) values. As with all the Cecalait<sup>®</sup> proficiency tests, you can subscribe to only one or several criteria. For any further information, you can consult our catalogue of services (p. 13 and 24). We hope that many of you will use this new product and we are at your disposal for any more details on this subject.**

**REPLACEMENT OF CONGO RED DYE IN THE METHODS  
FOR DETERMINING FAT CONTENT BY EXTRACTION**

The Congo Red dye (CI Direct red 28 N° CAS 573-58-0) recommended to show the separation of aqueous and organic phases (solvents) in almost all the methods for determining fat content by extraction, was classified as a CMR (Carcinogenic, Mutagenic and Reprotoxic) substance (C2 and R3).

Test were carry out to replace this dye (at the international level) and using a bromocresol purple solution (N° CAS: 115-40-2) may be an alternative to Congo Red dye.

The solution is prepared as follow:

- Weigh 1 g of bromocresol purple + 10 mL ethanol, qs 100 mL with distilled water.
- Add 1 to 2 drops per tube or Mojonnier.

## STANDARDS - REGULATIONS

### STANDARDS, DRAFT STANDARDS

Classification in alphabetical order by theme

#### ISO standards under development

<b>MICROBIOLOGY OF FOOD AND ANIMAL FEEDING STUFFS</b>	
ISO/DIS 16649-3 September 2013	MICROBIOLOGY OF FOOD AND ANIMAL FEEDING STUFFS Horizontal method for the enumeration of $\beta$ -glucuronidase-positive <i>Escherichia coli</i> – Part 3: Detection and most probable number technique using 5-bromo-4-chloro-3-indolyl- $\beta$ -D-glucuronide
<b>MILK AND MILK PRODUCTS</b>	
ISO/DIS 8968-1 September 2013	MILK AND MILK PRODUCTS Determination of nitrogen content and crude protein calculation – Part 1: Kjeldahl principle
<b>SENSORY ANALYSIS</b>	
ISO/DIS 16779 June 2013	SENSORY ANALYSIS Assessment (determination and verification) of the shelf life of foodstuffs
ISO/DIS 8589/Amd 1 June 2013	SENSORY ANALYSIS General guidance for the design of test rooms

#### ISO published standards

<b>CHEESE AND PROCESSED CHEESE</b>	
ISO 5534/Cor 1 July 2013	CHEESE AND PROCESSED CHEESE Determination of total solids content (reference method) – Corrigendum 1
<b>MILK</b>	
ISO 16297 (IDF 161) June 2013	MILK Bacterial count – Protocol for the evaluation of alternative methods
<b>STATISTICS</b>	
ISO 3534-3 April 2013	STATISTICS Vocabulary and symbols – Part 3: Design of experiments

### NEW EU REGULATIONS

Classification is established in alphabetical order of the first keyword

<b>ADDITIVES</b>
<b>O.J.E.U. L 143, 30<sup>th</sup> May 2013</b> – Commission Regulation (EU) No 497/2013 of 29 May 2013 amending and correcting Regulation (EU) No 231/2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council <a href="http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:143:0020:0021:EN:PDF">http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:143:0020:0021:EN:PDF</a>
<b>FLAVOURING SUBSTANCE</b>
<b>O.J.E.U. L 163, 15<sup>th</sup> June 2013</b> – Commission Regulation (EU) No 545/2013 of 14 June 2013 amending Annex I to Regulation (EC) No 1334/2008 of the European Parliament and of the Council as regards the flavouring substance 3-acetyl-2,5-dimethylthiophene <a href="http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:163:0015:0016:EN:PDF">http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:163:0015:0016:EN:PDF</a>

**FOOD**

**O.J.E.U. L 181, 29<sup>th</sup> June 2013** – Regulation (EU) No 609/2013 of the European Parliament and of the Council of 12 June 2013 on food intended for infants and young children, food for special medical purposes, and total diet replacement for weight control and repealing Council Directive 92/52/EEC, Commission Directives 96/8/EC, 1999/21/EC, 2006/125/EC and 2006/141/EC, Directive 2009/39/EC of the European Parliament and of the Council and Commission Regulations (EC) No 41/2009 and (EC) No 953/2009

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:181:0035:0056:EN:PDF>

**HEALTH CLAIMS**

**O.J.E.U. L 160, 12<sup>th</sup> June 2013** – Commission Regulation (EU) No 536/2013 of 11 June 2013 amending Regulation (EU) No 432/2012 establishing a list of permitted health claims made on foods other than those referring to the reduction of disease risk and to children's development and health

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:160:0004:0008:EN:PDF>

**PESTICIDES**

**O.J.E.U. L 151, 4<sup>th</sup> June 2013** – Commission Regulation (EU) No 500/2013 of 30 May 2013 amending Annexes II, III and IV to Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards maximum residue levels for acetamiprid, *Adoxophyes orana granulovirus* strain BV-0001, azoxystrobin, clothianidin, fenpyrazamine, heptomaloxyloglucan, metrafenone, *Paecilomyces lilacinus* strain 251, propiconazole, quizalofop-P, spiromesifen, tebuconazole, thiamethoxam and zucchini yellow mosaic virus – weak strain in or on certain product

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:151:0001:0032:EN:PDF>

**O.J.E.U. L 192, 13<sup>th</sup> July 2013** – Commission Regulation (EU) No 668/2013 of 12 July 2013 amending Annexes II and III to Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards maximum residue levels for 2,4-DB, dimethomorph, indoxacarb, and pyraclostrobin in or on certain products

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:192:0039:0071:EN:PDF>

**PHARMACOLOGICALLY ACTIVE SUBSTANCES**

**O.J.E.U. L 118, 30<sup>th</sup> April 2013** – Commission Implementing Regulation (EU) No 394/2013 of 29 April 2013 amending the Annex to Regulation (EU) No 37/2010 on pharmacologically active substances and their classification regarding maximum residue limits in foodstuffs of animal origin, as regards the substance monepantel

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:118:0017:0018:EN:PDF>

**P.D.O.**

**O.J.E.U. C 109, 16<sup>th</sup> April 2013** – Publication of an amendment application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs [Raschera (cheese) (PDO)]

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:C:2013:109:0012:0017:EN:PDF>

**O.J.E.U. C 130, 7<sup>th</sup> May 2013** – Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs [Rigotte de Condrieu (cheese) (PDO)]

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:C:2013:130:0015:0019:EN:PDF>

**O.J.E.U. L 129, 14<sup>th</sup> May 2013** – Commission Implementing Regulation (EU) No 433/2013 of 7 May 2013 approving non-minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications [Kopanisti (cheese) (AOP)]

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:129:0017:0018:EN:PDF>

**O.J.E.U. L 129, 14<sup>th</sup> May 2013** – Commission Implementing Regulation (EU) No 433/2013 of 7 May 2013 approving non-minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications [Queijo de Cabra Transmontano / Queijo de Cabra Transmontano Velho (cheese) (AOP)]

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:129:0023:0024:EN:PDF>

**O.J.E.U. C 140, 18<sup>th</sup> May 2013** – Publication of an amendment application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs [Camembert de Normandie (cheese) (AOP)]

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:C:2013:140:0020:0026:EN:PDF>

**O.J.E.U. C 159, 5<sup>th</sup> June 2013** – Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs [Chaource (cheese) (AOP)]

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:C:2013:159:0007:0013:EN:PDF>

**O.J.E.U. C 160, 6<sup>th</sup> June 2013** – Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs [Mohant (cheese) (AOP)]

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:C:2013:160:0007:0010:EN:PDF>

**O.J.E.U. C 170, 15<sup>th</sup> June 2013** – Publication of an application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs [Liliputas (cheese) (PGI)]

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:C:2013:170:0046:0050:EN:PDF>

**O.J.E.U. L 167, 19<sup>th</sup> June 2013** – Commission Implementing Regulation (EU) No 562/2013 of 14 June 2013 approving a minor amendment to the specification for a name entered in the register of protected designations of origin and protected geographical indications [Queijo Serra da Estrela (cheese) (PDO)]

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:167:0010:0014:EN:PDF>

**O.J.E.U. C 179, 25<sup>th</sup> June 2013** – Publication of an amendment application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs [Selles-sur-Cher (cheese) (PDO)]

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:C:2013:179:0033:0039:EN:PDF>

#### **RAW MILK**

**O.J.E.U. L 143, 30<sup>th</sup> May 2013** – Commission Implementing Decision of 27 May 2013 amending Decision 2009/852/EC on transitional measures under Regulations (EC) No 852/2004 and (EC) No 853/2004 of the European Parliament and of the Council as regard the processing of non-compliant raw milk in certain milk processing establishments in Romania and the structural requirements of such establishments

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:143:0026:0030:EN:PDF>

**O.J.E.U. L 143, 30<sup>th</sup> May 2013** – Commission Decision of 19 June 2013 amending Annex II to Decision 2009/861/EC on transitional measures under Regulation (EC) No 853/2004 of the European Parliament and of the Council as regards the processing of non-compliant raw milk in certain milk processing establishments in Bulgaria

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:169:0073:0077:EN:PDF>

AFNOR VALIDATIONS

During its March, May and July meetings, the Technical Committee of NF VALIDATION approved by vote:

Commercial name	Date	Certificate	Description
<b>NEW VALIDATIONS</b>			
<b>3M™ MOLECULAR DETECTION ASSAY <i>E. COLI</i> O157 (INCLUDING H7)</b>	Validation date: 29 Mar 2013 <b>End of validity: 29 Mar 2017</b>	<b>3M-01/12-03/13</b>	<b>Detection of <i>E. coli</i> O157</b> Raw beef meat, raw dairy products, raw fruits and vegetables
<b>ADIAFOOD <i>CRONOBACTER</i> SPP.</b>	Validation date: 28 Mar 2013 <b>End of validity: 28 Mar 2017</b>	<b>AES-10/14-03/13</b>	<b>Detection of <i>Cronobacter</i> spp.</b> Milk powders, infant formula (liquid and powders), raw materials for the preparation of milk powders and infant formula powders (except vitamins and minerals), soy milk, dehydrated supplements and environ- mental samples
<b>TEMPO AC</b>	Validation date: 23 May 2013 <b>End of validity: 23 May 2017</b>	<b>BIO-12/35-05/13</b>	<b>Enumeration of mesophilic aerobic flora</b> All human food, pet foods and environmental samples
<b>NEOGEN ANSR <i>SALMONELLA</i></b>	Validation date: 23 May 2013 <b>End of validity: 23 May 2017</b>	<b>NEO-35/02-05/13</b>	<b>Detection of <i>Salmonella</i></b> Raw beef meats, dairy products, seafood and vegetables
<b>SOLUS <i>SALMONELLA</i> ELISA</b>	Validation date: 18 June 2013 <b>End of validity: 18 June 2017</b>	<b>SOL-37/01-06/13</b>	<b>Detection of <i>Salmonella</i> spp.</b> All human food and animal feeding stuffs
<b>SOLUS <i>LISTERIA</i> SPP ELISA</b>	Validation date: 18 June 2013 <b>End of validity: 18 June 2017</b>	<b>SOL-37/02-06/13</b>	<b>Detection of <i>Listeria</i> spp.</b> All human food and environmental samples (except primary production stage environment)
<b>RENEWALS OF VALIDATIONS</b>			
<b>IQ-CHECK <i>LISTERIA</i> <i>MONOCYTOGENES</i> II</b>	Validation date: 7 Apr 2005 Renewal: 26 Mar 2009 and 28 Mar 2013 Extension: 15 Dec 2006, 28 Sep 2007, 4 Feb 2010 and 22 Mar 2012 <b>End of validity: 7 Apr 2017</b>	<b>BRD-07/10-04/05</b>	<b>Detection of <i>Listeria monocytogenes</i></b> All human food products and environ- mental samples
<b>VIDAS® UP <i>E. COLI</i> O157 INCLUDING H7</b>	Validation date: 18 May 2009 Renewal: 29 Mar 2013 Extension: 3 Dec 2009 and 30 June 2011 <b>End of validity: 18 May 2017</b>	<b>BIO-12/25-05/09</b>	<b>Detection of <i>E.coli</i> O157</b> All human food products and environ- mental samples



## AFNOR VALIDATIONS

<b>GELOSE CHROMID™ OTTAVIANI AGOSTI</b>	Validation date: 7 Apr 2005 Renewal: 26 Mar 2009 and 29 Mar 2013 Extension: 14 Sep 2006, 14 Dec 2006, 17 Jan 2008 and 27 Mar 2008 <b>End of validity: 7 Apr 2017</b>	<b>BIO-12/14-04/05</b>	<b>Detection of <i>Listeria monocytogenes</i> and <i>Listeria</i> spp.</b> All human food products and environ- mental samples
<b>TEST 3M™ PETRIFILM™ SELECT <i>E. COLI</i> COUNT PLATE</b>	Validation date: 14 Jun 2001 Renewal: 7 Apr 2005, 18 May 2009 and 23 May 2013 <b>End of validity: 14 Jun 2017</b>	<b>3M-01/08-06/01</b>	<b>Enumeration of <i>E. coli</i></b> All human food products
<b>GENEDISC SALMONELLA SPP</b>	Validation date: 28 Nov 2008 Renewal: 23 May 2013 Extension: 27 Jan 2009 and 4 Feb 2010 <b>End of validity: 28 Nov 2016</b>	<b>GEN-25/05-11/08</b>	<b>Detection of <i>Salmonella</i></b> All human food products and animal feeds
<b>GENEDISC <i>E. COLI</i> O157:H7</b>	Validation date: 28 Nov 2008 Renewal: 23 May 2013 Extension: 27 Jan 2009 and 4 Feb 2010 <b>End of validity: 28 Nov 2016</b>	<b>GEN-25/0611/08</b>	<b>Detection of <i>E. coli</i> O157:H7</b> Meat, dairy products and vegetables
<b>3M™ PETRIFILM™ AEROBIC COUNT PLATE</b>	Validation date: 29 Sep 1989 Renewal: 6 Sep 1993, 10 Sep 1997, 13 Dec 2001, 14 Jun 2005, 3 Jul 2009 and 5 Jul 2013 Extension: 27 Sep 2007 <b>End of validity: 10 Sep 2017</b>	<b>3M-01/01-09/89</b>	<b>Enumeration of total viable count</b> All human food products
<b>3M™ PETRIFILM™ ENTEROBACTE- RIACEAE</b>	Validation date: 10 Sep 1997 Renewal: 13 Dec 2001, 14 Jun 2005, 3 Jul 2009 and 4 Jul 2013 Extension: 1 Apr 2010 <b>End of validity: 10 Sep 2017</b>	<b>3M-01/06-09/97</b>	<b>Enumeration of <i>Enterobacteriaceae</i></b> All human food products and animal feedings
<b>VIDAS EASY SALMONELLA</b>	Validation date: 20 Sep 2005 Renewal: 2 Jul 2009 and 4 Jul 2013 Extension: 30 Jun 2011 <b>End of validity: 20 Sep 2017</b>	<b>BIO-12/16-09/05</b>	<b>Detection of <i>Salmonella</i></b> All human food products and production environment samples (except primary production stage environment)
<b>TEMPO TVC</b>	Validation date: 19 Sep 2005 Renewal: 3 Jul 2009 and 4 Jul 2013 Extension: 24 Sep 2009 and 3 Feb 2011 <b>End of validity: 19 Sep 2017</b>	<b>BIO-12/15-09/05</b>	<b>Enumeration of total viable count</b> All human and animal food products (except beverages and cattle food)



<b>EXTENSIONS OF VALIDATIONS</b>			
<b>ALOA ONE DAY</b>	Validation date: 27 Sep 2000 Renewal: 7 Apr 2005, 30 Jun 2008 and 6 Jul 2012 Extension: 10 Mar 2006, 15 Sep 2006, 1 Apr 2010, 6 Oct 2011 and 28 Mar 2013 <b>End of validity: 27 Sep 2016</b>	<b>AES-10/03-09/00</b>	<b>Detection of <i>Listeria monocytogenes</i> and <i>Listeria</i> spp.</b> All human food products and environmental samples
<b>ALOA COUNT™</b>	Validation date: 15 Sep 2006 Renewal: 2 Jul 2010 Extension: 4 Oct 2012 and 28 Mar 2013 <b>End of validity: 15 Sep 2014</b>	<b>AES-10/05-09/06</b>	<b>Enumeration of <i>Listeria monocytogenes</i></b> All human and animal food products
<b>COMPASS LISTERIA AGAR</b>	Validation date: 28 Nov 2002 Renewal: 25 May 2007 and 24 Sep 2010 Extension: 27 Sep 2007, 12 May 2011 and 29 Mar 2013 <b>End of validity: 28 Nov 2014</b>	<b>BKR-23/02-11/02</b>	<b>Detection of <i>Listeria monocytogenes</i> and <i>Listeria</i> spp.</b> All human food products and environmental samples
<b>ADIAFOOD SALMONELLA</b>	Validation date: 2 Jul 2010 Extension: 2 Dec 2010, 12 May 2011 and 4 Jul 2013 <b>End of validity: 2 Jul 2014</b>	<b>AES-10/09-07/10</b>	<b>Detection of <i>Salmonella</i></b> All human and animal food products, and production environment samples (except primary production stage environment), milk powders, infant formula (liquid and powders), raw materials for the preparation of milk powders and infant formula powders (except vitamins and minerals), soy milk, dehydrated supplements and industrial environmental samples of milk powders and infant formula
<b>MICROSEQ® SALMONELLA</b>	Validation date: 24 Sep 2010 Extension: 11 May 2012 and 4 Jul 2013 <b>End of validity: 24 Sep 2014</b>	<b>ABI-29/02-09/10</b>	<b>Detection of <i>Salmonella</i></b> All human and animal food products, animal faeces and environmental samples from the primary production stage

The validation certificates and the recapitulative list are available at the following website address:  
<http://www.afnor-validation.com/afnor-validation-validated-methods/validated-methods.html>

**BOOKSHOP: LATEST PUBLICATIONS**

The classification in alphabetic order of the first keyword allows you to consult the references according to your interests. The web site allows you to know more, or to order the book.

**PCR**

SAUNDERS N.A., LEE M.A. – **Real-time PCR: Advanced technologies and applications** –Caister Academic Press – July 2013 – ISBN : 978-1-908230-22-5 – 284 pages

<http://www.horizonpress.com/pcr3>



Principles methods and practice of real time PCR are presented in this book. The first chapters cover the important aspects of real-time PCR (choice of the instrument, set up, validation and data analysis...). Further chapters provide an overview of real-time PCR methodologies such as quantification, expression analysis and mutation detection. The final chapters, which address the application of real-time PCR to diagnosis of infectious diseases, biodefence, veterinary science, food authenticity... complete this book.

**FORTHCOMING EVENTS**

Classified in chronological order

**METROLOGY**

7-10 October 2013  
Paris, France

16<sup>th</sup> international congress of metrology

[http://metrologie2013.com/index\\_en.php](http://metrologie2013.com/index_en.php)

**MICROBIOLOGY**

16-20 September 2013  
Paris, France

International conference on predictive modelling in food

<http://www.icpmf8.org>

**IN THE PRESS – ON THE WEB**

Classification in alphabetical order of keywords

**CODEX ALIMENTARIUS**

**Report of the forty-fifth session of the Codex committee on food additives**

**Report of the seventh session of the Codex committee on contaminants in foods**

**Report of the forty-first session of the Codex committee on food labelling**

<http://www.codexalimentarius.org/meetings-reports/en/>

► These reports respectively present the conclusions of the 45<sup>th</sup> session of the Codex committee on food additives held from 18-22 March in Beijing, China, the 7<sup>th</sup> session of the Codex committee on food contaminants held from 8-12 April in Moscow, Russia, and the 41<sup>st</sup> session of the Codex committee on food labelling held from 14-17 May in Prince Edward Island, Canada. The conclusions will be submit for adoption / examination by the 36<sup>th</sup> session of the Codex Alimentarius from 1 to 5 July, in Rome, Italy.

**PHARMACOLOGICALLY ACTIVE SUBSTANCES**

**Guidance on methodological principles and scientific methods to be taken into account when establishing Reference Points for Action (RPAs) for non-allowed pharmacologically active substances present in food of animal origin**

<http://www.efsa.europa.eu/en/efsajournal/pub/3195.htm>

► EFSA was asked by the European Commission to deliver a scientific opinion on guidance methodological principles and scientific methods to be taken into account when establishing Reference Points for Action (RPAs) for non-allowed pharmacologically active substances in food of animal origin. The guidance document presents a simple and pragmatic approach which takes into account both analytical and toxicological considerations. The aim is to define an analytical concentration for a non-allowed pharmacologically active substance that can be determined by official control laboratories and is low enough to protect the consumers of food commodities that contain that substance.

La Lettre de CECALAIT® est éditée par ACTALIA Cecalait, B.P. 70129, 39802 POLIGNY CEDEX  
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