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**DETERMINATION OF THE PHYSICO-CHEMICAL CECALAIT'S  
PROFICIENCY TESTING ASSIGNED VALUES (REFERENCE)**

The physico-chemical proficiency testing data treatment begins by the determination of the assigned value (reference) of each sample of the test. The results of each laboratory are then compared to the assigned values for each sample. Thus, the performance statistics, mean deviation can be calculated ( $\bar{d}$ ) and standard deviation of deviations (Sd) can be calculated.

To determine the assigned value, a robust algorithm, standardised in the ISO 13528 standard (Algorithm A), is applied. Before that, a selection of laboratories can be realised on the basis of the analytical method used by the laboratory and/or the recovery of pure solutions or control samples.

Many evolutions have been realised concerning the selection of laboratories on the analytical method used. The objective is indeed to ensure the traceability of the assigned values to the existing standardised method for the corresponding criterion.

First, the methods used by the participating laboratories have been identified on the results sheets, and then the process of selection on the basis of the method has been implemented for the calculation of the assigned value.

The tables below present, for each proficiency testing and by criterion, the selection procedures on the basis of methods actually applied within the context of the physico-chemical proficiency testing.

Proficiency testing on whey and retentate are not represented in the tables below. Indeed, as they are more recent, we just now modify the results sheets in order to identify the methods used by the laboratories. A selection of the laboratories on the basis of the methods would then be realised.

**PROFICIENCY TESTING ON RAW MILK**

<b>Criteria</b>	<b>Calculation procedure of the assigned value</b>
Fat: Gerber method	results of the laboratories using the <b>Gerber method according to NF V 04-210</b>
Fat: Röse-Gottlieb method	results of the laboratories using the <b>Röse-Gottlieb method according to ISO 1211 IDF 1</b>
Protein: Amido black method	results of the laboratories using the <b>Amido black method according to NF V 04-216</b>
Nitrogen: Kjeldahl method	results of the laboratories using the <b>Kjeldahl method according to ISO 8968-1 IDF 20-1</b>
Lactose	results of all the participating laboratories
Freezing point	results of the laboratories using the <b>cryoscopic method by plateau seeking according to ISO 5764 IDF 108</b>
Non-casein nitrogen	results of the laboratories using the <b>Kjeldahl method according to ISO 17997 IDF 29</b>
Dry matter	results of the laboratories using the <b>oven drying until constant weight according to ISO 6731 IDF 21</b>
Urea	results of the laboratories using a <b>enzymatic method according to ISO 14637 IDF 195 or NF V 04-217</b>
Cellules somatiques	results of the laboratories using the <b>ISO 13366-1 IDF 148-1 method (reference method) or ISO 13366-2 IDF 148-2 method (opto-fluoro-electronic)</b>

## ARTICLE

### PROFICIENCY TESTING ON HOMOGENISED MILK

Criterion	Calculation procedure of the assigned value
Fat	results of the laboratories using the <b>Röse-Gottlieb method according to ISO 1211 IDF 1 or ISO 7208 IDF 12 (skim milk)</b>

### PROFICIENCY TESTING ON CREAM

Criteria	Calculation procedure of the assigned value
Fat: acido-butyrometric method	results of the laboratories using the <b>acido-butyrometric method according to NF V 04 263</b>
Fat: Röse-Gottlieb method	results of the laboratories using the <b>Röse-Gottlieb method according to ISO 2450 IDF 16</b>
Dry matter	results of the laboratories using the <b>oven drying until constant weight according to ISO 6731 IDF 21</b>

### PROFICIENCY TESTING ON CHEESE

Criteria	Calculation procedure of the assigned value
Fat: acido-butyrometric method	results of the laboratories using the <b>Gerber method according to NF V 04-287</b>
Fat: Röse-Gottlieb method	results of the laboratories using the <b>Röse-Gottlieb method according to ISO 1735 IDF 5 or Ar JORF 15/02/1980</b>
Nitrogen: Kjeldahl method	results of the laboratories using the <b>Kjeldahl method according to ISO 8968-1 IDF 20-1</b>
Dry matter	results of the laboratories using the <b>oven drying until constant weight according to ISO 5534 IDF 4 or Ar JORF 15/02/1980</b>
Chlorides	results of all the participating laboratories
Calcium	results of all the participating laboratories

### PROFICIENCY TESTING ON DRIED MILK

Criteria	Calculation procedure of the assigned value
Moisture	results of the participating laboratories
Fat	results of the laboratories using the <b>Röse-Gottlieb method according to ISO 1736 IDF 9</b>
Nitrogen: Kjeldahl method	results of the laboratories using the <b>Kjeldahl method according to ISO 8968-1 IDF 20-1</b>
Lactose	results of the laboratories using the <b>enzymatic method according to ISO 5765 IDF 76 or the HPLC method according to ISO 22662 IDF 198</b>

### PROFICIENCY TESTING ON BUTTER

Criteria	Calculation procedure of the assigned value
Moisture	results of the laboratories using the <b>oven drying until constant weight method according to ISO 3727-1 IDF 80-1</b>
Non fat solids	results of the laboratories using the <b>ISO 3727-2 IDF 80-2 method</b>
Fat	results of the laboratories using the <b>ISO 3727-3 IDF 80-3 (calculation) and ISO 17189 IDF 194 (extraction) methods</b>
pH	results of the laboratories using the <b>ISO 7238 IDF 104 method</b>
Fat acidity	results of the laboratories using the <b>ISO 1740 IDF 6 method</b>

## STANDARDS - REGULATIONS

### STANDARDS, DRAFT STANDARDS

Classification in alphabetical order by theme

#### ISO standards under development

MICROBIOLOGY	
ISO/DIS 20796-1 September 2016	MICROBIOLOGY OF THE FOOD CHAIN Guidelines for conducting challenge tests of food and feed products - Part 1 : Challenge tests to study the growth potential, lag time and the maximum growth rate
ISO/DIS 11133/A1 December 2016	MICROBIOLOGY OF FOOD, ANIMAL FEED AND WATER Preparation, production, storage and performance testing of culture media - Amendment 1
ISO/DIS 19020 November 2016	MICROBIOLOGY OF THE FOOD CHAIN Horizontal method for the immunoenzymatic detection of staphylococcus enterotoxins in foodstuffs
ISO/DIS 18593 January 2017	MICROBIOLOGY OF THE FOOD CHAIN Horizontal methods for sampling techniques from surfaces using contact plates and swabs

#### ISO published standards

MILK AND MILK PRODUCTS	
ISO 11816-2 (IDF 155-2) August 2016	MILK AND MILK PRODUCTS Determination of alkaline phosphatase activity - Part 2: Fluorimetric method for cheese <i>Replace ISO 11816-2:2003</i>
QUALITY MANAGEMENT	
ISO/TS 9002 November 2016	QUALITY MANAGEMENT SYSTEMS Guidelines for the application of ISO 9001:2015
REFERENCE MATERIAL	
ISO 17034 November 2016	General requirements for the competence of reference material producers Replace ISO GUIDE 34:2009

### NEW EU REGULATIONS

Classification is established in alphabetical order of the first keyword

#### FLAVOURING SUBSTANCES

**O.J.E.U. L 204, 29<sup>th</sup> July 2016** – Commission Regulation (EU) 2016/1244 of 28 July 2016 amending Annex I to Regulation (EC) No 1334/2008 of the European Parliament and of the Council as regards certain flavouring substances from a group related with an alpha beta unsaturation structure

[http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L\\_.2016.204.01.0007.01.ENG](http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2016.204.01.0007.01.ENG)

#### FOOD ADDITIVES

**O.J.E.U. L 278, 14<sup>th</sup> October 2016** – Commission Regulation (EU) 2016/1814 of 13 October 2016 amending Annex to 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 as regards specifications for steviol glycosides (E 960)

[http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L\\_.2016.278.01.0037.01.ENG](http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2016.278.01.0037.01.ENG)

**HEALTH CLAIMS**

**O.J.E.U. L 222, 17<sup>th</sup> August 2016** – Commission Regulation (EU) 2016/1379 of 16 August 2016 refusing to authorise certain 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/legal-content/FR/TXT/?uri=uriserv:OJ.L\\_.2016.222.01.0001.01.ENG](http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2016.222.01.0001.01.ENG)

**O.J.E.U. L 222, 17<sup>th</sup> August 2016** – Commission Regulation (EU) 2016/1381 of 16 August 2016 refusing to authorise a health claim made on foods and referring to children's development and health

[http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L\\_.2016.222.01.0008.01.ENG](http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2016.222.01.0008.01.ENG)

**O.J.E.U. L 223, 18<sup>th</sup> August 2016** – Commission Regulation (EU) 2016/1389 of 17 August 2016 authorising a health claim made on foods and referring to children's development and health

[http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L\\_.2016.223.01.0055.01.ENG](http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2016.223.01.0055.01.ENG)

**O.J.E.U. L 230, 25<sup>th</sup> August 2016** – Commission Regulation (EU) 2016/1411 of 24 August 2016 refusing to authorise certain 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/legal-content/FR/TXT/?uri=uriserv:OJ.L\\_.2016.230.01.0001.01.ENG](http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2016.230.01.0001.01.ENG)

**P.D.O. / P.G.I.**

**O.J.E.U. C 315, 30<sup>th</sup> August 2016** – Publication of an application for approval of a minor amendment in accordance with the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [Bra (PDO) (cheese)]

[http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.C\\_.2016.315.01.0003.01.ENG](http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.C_.2016.315.01.0003.01.ENG)

**O.J.E.U. C 315, 30<sup>th</sup> August 2016** – Publication of an application for approval of a minor amendment in accordance with the second subparagraph of Article 53(2) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council [Toma Piemontese (PDO) (cheese)]

[http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.C\\_.2016.315.01.0008.01.ENG](http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.C_.2016.315.01.0008.01.ENG)

**O.J.E.U. C 330, 8<sup>th</sup> September 2016** – 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 [Brillat-Savarin (PGI) (cheese)]

[http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.C\\_.2016.330.01.0006.01.ENG](http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.C_.2016.330.01.0006.01.ENG)

**O.J.E.U. C 334, 10<sup>th</sup> September 2016** – 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 [Ossau-Iraty (PDO) (cheese)]

[http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.C\\_.2016.334.01.0017.01.ENG](http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.C_.2016.334.01.0017.01.ENG)

**O.J.E.U. C 388, 21<sup>st</sup> October 2016** – Publication of an amendment application pursuant to Article 50(2)(b) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs [Ovci Hrudkovy Syr - Salasnicky (STG) (cheese)]

[http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.C\\_.2016.388.01.0006.01.ENG](http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.C_.2016.388.01.0006.01.ENG)

**O.J.E.U. L 288, 22<sup>nd</sup> October 2016** – Commission Implementing Regulation (EU) 2016/1874 of 19 October 2016 approving non-minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications [Maroilles/Marolles (PDO) (cheese)]

[http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L\\_.2016.288.01.0012.01.ENG](http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2016.288.01.0012.01.ENG)

**O.J.E.U. L 300, 8<sup>th</sup> November 2016** – Commission Implementing Regulation (EU) 2016/1947 of 25 October 2016 approving non-minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications [Tome des Bauges (PDO) (cheese)]

[http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L\\_.2016.300.01.0008.01.ENG](http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2016.300.01.0008.01.ENG)

**PESTICIDES**

**O.J.E.U. L 261, 28<sup>th</sup> September 2016** – Commission Regulation (EU) 2016/1726 of 27 September 2016 amending Annex IV to Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards carvone, diammonium phosphate, *Saccharomyces cerevisiae* LAS02 and whey

[http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L\\_.2016.261.01.0003.01.ENG](http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2016.261.01.0003.01.ENG)

**O.J.E.U. L 273, 8<sup>th</sup> October 2016** – Commission Regulation (EU) 2016/1785 of 7 October 2016 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 cymoxanil, phosphane and phosphide salts and sodium 5-nitroguaiacolate, sodium o-nitrophenolate and sodium p-nitrophenolate in or on certain products

[http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L\\_.2016.273.01.0010.01.ENG](http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2016.273.01.0010.01.ENG)

## STANDARDS - REGULATIONS

**O.J.E.U. L 281, 18<sup>th</sup> October 2016** – Commission Regulation (EU) 2016/1822 of 13 October 2016 amending Annexes II, III and V to Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards maximum residue levels for acclonifen, deltamethrin, fluazinam, methomyl, sulcotrione and thiodicarb in or on certain products

[http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L\\_.2016.281.01.0001.01.ENG](http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2016.281.01.0001.01.ENG)

**O.J.E.U. L 286, 21<sup>st</sup> October 2016** – Commission Regulation (EU) 2016/1866 of 17 October 2016 amending Annexes II, III and V to Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards maximum residue levels for 3-decen-2-one, acibenzolar-S-methyl and hexachlorobenzene in or on certain products

[http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L\\_.2016.286.01.0004.01.ENG](http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2016.286.01.0004.01.ENG)

**O.J.E.U. L 298, 4<sup>th</sup> November 2016** – Commission Regulation (EU) 2016/1902 of 27 October 2016 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 acetamiprid, ametoctradin, azoxystrobin, cyfluthrin, difluoroacetic acid, dimethomorph, fenpyrazamine, flonicamid, fluazinam, fludioxonil, flupyradifurone, flutriafol, fluxapyroxad, metconazole, proquinazid, prothioconazole, pyriproxyfen, spiropi-clofen and trifloxystrobin in or on certain products

[http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L\\_.2016.298.01.0001.01.ENG](http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2016.298.01.0001.01.ENG)

## PHARMACOLOGICALLY ACTIVE SUBSTANCES

**O.J.E.U. L 235, 1<sup>st</sup> September 2016** – Commission Implementing Regulation (EU) 2016/1444 of 31 August 2016 amending Regulation (EU) No 37/2010 as regards the substance hydrocortisone aceponate

[http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L\\_.2016.235.01.0008.01.ENG](http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2016.235.01.0008.01.ENG)

## RESIDUES

**O.J.E.U. L 216, 11<sup>th</sup> August 2016** – Commission Implementing Decision (EU) 2016/1365 of 9 August 2016 amending Decision 98/536/EC as regards the list of national reference laboratories

[http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L\\_.2016.216.01.0012.01.ENG](http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2016.216.01.0012.01.ENG)

**AFNOR VALIDATIONS**

During its September meeting, the Technical Committee of NF VALIDATION approved by vote:

Commercial name	Date	Certificate	Description
<b>NEW VALIDATIONS</b>			
<b>3<sup>TM</sup> MOLECULAR DETECTION ASSAY 2- LISTERIA MONOCYTOGENES</b>	Validation date: 30 Sep 2016 <b>End of validity: 30 Sep 2020</b>	<b>3M-01/15-09/16</b>	<b>Detection of <i>Listeria monocytogenes</i></b> All human food products and production environmental samples
<b>GENE-UP LISTERIA SPP.</b>	Validation date: 29 Sep 2016 <b>End of validity: 29 Sep 2020</b>	<b>BIO-12/39-09/16</b>	<b>Detection of <i>Listeria</i> spp. (except <i>Listeria grayi</i>)</b> Meat products and dairy products
<b>EXTENSIONS OF VALIDATIONS</b>			
<b>GENE-UP SALMONELLA</b>	Validation date: 30 Jun 2016 Extension: 20 Sep 2016 <b>End of validity: 30 Jun 2020</b>	<b>BIO-12/38-06/16</b>	<b>Detection of <i>Salmonella</i> spp.</b> All human food products
<b>LUMIPROBE 24 LISTERIA MONOCYTOGENES</b>	Validation date: 9 Dec 2005 Extension: 14 Dec 2006 and 29 Sep 2016 Renewal: 4 Dec 2009 and 28 Nov 2013 <b>End of validity: 9 Dec 2017</b>	<b>EUR-15/03-12/05</b>	<b>Detection of <i>Listeria monocytogenes</i></b> All human food products (except "Cantal" and "Salers" cheese) and production environment samples

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>

## FORTHCOMING EVENTS

Classified in chronological order

### **MILK**

May 10-12, 2017  
Rabat, Morocco

2<sup>nd</sup> International Colloquium on milk,  
Le lait, culture et développement

[https://colloque.inra.fr/lait2017\\_eng/](https://colloque.inra.fr/lait2017_eng/)  
<https://colloque.inra.fr/lait2017>

## IN THE PRESS – ON THE WEB

Classification in alphabetical order of keywords

### **ADDITIVES**

#### **The safety of annatto extracts (E 160b) as a food additive**

<http://www.efsa.europa.eu/fr/print/efsajournal/pub/4544>

► Following a request from the European Commission to EFSA, the EFSA Panel on food additives and nutrient sources added to food was asked to re-evaluate the safety of annatto extracts (E 160b(i), (ii), (iii)), when used as food additives. The Panel concluded that the safety of E 160b (i), E 160b (ii) and E 160b (iii), with the specifications defined in Commission Regulation (UE) No 231/2012, could not be assessed due to the lack of data, both in terms of identification and toxicological studies. As regards the new annatto extracts (annatto B, C; F and G), the toxicological database is sufficient to derive acceptable daily intakes of 6 mg bixin / kg bw per day and 0.3 mg norbixin / kg bw per day.

#### **Re-evaluation of titanium dioxide (E 171) as food additive**

<http://www.efsa.europa.eu/fr/efsajournal/pub/4545>

► This opinion deals with the re-evaluation of the safety of titanium dioxide (TiO<sub>2</sub>, E 171) when used as a food additive. The Panel concluded that its use does not raise a genotoxic concern. However, as available data are not definitive, health-based guidance value was not established.

### **VETERINARY RESIDUES / PESTICIDES**

#### **Setting of maximum residue levels for amitraz, coumaphos, flumequine, oxytetracycline, permethrin and streptomycin in certain products of animal origin**

<http://www.efsa.europa.eu/fr/print/efsajournal/pub/4570>

► The European Commission planned to align the pesticide MRLs legislation (Regulation (EC) No 396/2005) with the veterinary MRLs legislation (Regulation (EU) No 37/2010). EFSA was then requested to provide an opinion on potential consumer health risks related to the planned MRL harmonisation. EFSA concluded that for amitraz, permethrin, flumequin and streptomycin, the MRLs set under Regulation (EU) No 37/2010 are unlikely to pose an unacceptable risk to consumers. As regards coumaphos, additional risks management measures should be considered to ensure that the existing MRLs are sufficiently protective for consumers. Concerning oxytetracycline, EFSA does not recommend taking over the MRLs set under Regulation (EU) No 37/2010 in the EU pesticide MRL legislation. For a more detailed assessment, further information on the toxicological properties of the active substance and/or on the residue levels expected in food products of animal origin would be required.



## NEW EMPLOYEES AT ACTALIA CECALAIT

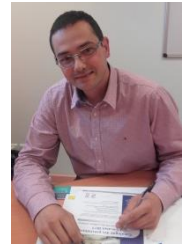
ACTALIA Cecalait follows its development and has recently welcomed two new collaborators.



**Catherine GRAND** joined the customers department.

She is in charge of microbiological proficiency testings secondary reference materials. She replaces Séverine SANCHEZ, who joined the statistical data treatment department. Henceforth, please contact her for any information or problem concerning orders, subscriptions, dispatches or invoicing in microbiology (phone: 33.3.84.73.63.20 - e-mail: [c.grand@actalia.eu](mailto:c.grand@actalia.eu)).

**Jean-Robert BONDIER**, for his part, holds the position of director assistant. Since he took office, he is in charge of specific analytical files. In the near future, he will have responsibilities within the context of the services proposed by ACTALIA Cecalait to the laboratories.



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