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CECALAIT NEWSLETTER

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**THE WHOLE CECALAIT TEAM WISHES YOU
A BEAUTIFUL SUMMER AND VERY NICE HOLIDAYS !**

A FRUITFUL ANNUAL GENERAL MEETING

The 2003 annual general meeting took place on May 27th in Paris, at *La Maison du Lait. As usual, there were two phases to the event : the statutory general meeting was held in the morning while the afternoon was devoted to technical speeches.

Participants could benefit from listening to three presentations on the following themes :

- Sheep and goat milks analyses : choosing of methods and standardization , by Philippe Trossat (read p. 2)
- Development of an enumeration technique of butyric spores in milk for milk payment, by Olivier Leray(article to be published in CECALAIT News Letter later)
- Presentation of *COFRAC new standard (LAB CIL REF. 02) for organizers of interlaboratories comparisons, by Gabriel Boisson (COFRAC) (read p. ...)

The various subjects broached allowed for fruitful exchanges in an atmosphere both study and convivial.

H. DAMOUR

Abbreviations :

COFRAC : Comité français d'accréditation = French Committee for Accreditation

LAB CIL REF. 02 : COFRAC standard NUMBER 02 for organizers of interlaboratories comparisons

ANNUAL GENERAL MEETING ACCOUNT

The account will be sent to you next September (in French).

SHEEP AND GOAT MILK ANALYSES : CHOOSING OF METHODS AND STANDARDIZATION

In the normative (AFNOR, IDF / ISO), analytical or legislative literature describing milk analyses methods, the word "milk" means in fact "cow's milk." Consequently, these methods are not applicable as such to milks from other species. That is why CECALAIT, but IDF too, are taking an interest in the choosing of methods and in the standardization of sheep and goat milk analyses. The criterions usually concerned by milk payment are kept in this inventory : fat, protein, freezing point detection, somatic cells count, microbiological methods and inhibitors detection as well as the chemical reference methods, official methods for milk payment and instrumental methods.

The aim of this study on sheep and goat milk analyses is to make an inventory presenting the results of the thought given to the subject by CECALAIT after being asked by the interprofession. Too it gives an account of the results from the works led on an international level (IDF / ISO) as they were presented during the IDF Analytical Week last May. It looks on the various analyses methods saying if they can or cannot be used for the analysis of sheep and goat milks. And finally it defines the questions that are still to examine.

1 - GOAT MILK

1.1 - Determination of fat in goat milk

To this moment, it does not exist a reference method at the international level (IDF / ISO /AOAC) for the determination of fat in goat milk. The existing methods being standardized for cow's milk (NF EN ISO 1211, Röse-Gottlieb)/

NEW EU REGULATION

BABY FOOD / EARLY CHILDHOOD /

Commission Directive 2003/13/EC of 10th February 2003 amending Directive 96/5/EC on processed cereal-based foods and baby foods for infants and young children (Text with EEA relevance)

Official Journal L 041 , 14/02/2003 P. 0033 - 0036

http://europa.eu.int/eur-lex/en/dat/2003/l_041/l_04120030214en00330036.pdf

BABY FOOD / EARLY CHILDHOOD / PREPARED FOODSTUFF /

Commission Directive 2003/14/EC of 10th February 2003 amending Directive 91/321/EEC on infant formulae and follow-on formulae (Text with EEA relevance)

Official Journal L 041 , 14/02/2003 P. 0037 - 0040

http://europa.eu.int/eur-lex/en/dat/2003/l_041/l_04120030214en00370040.pdf

CHLORAMPHENICOL / MILK / RESIDU / MRPLs : minimum required performance limits /

Commission Decision of 13th March 2003 amending Decision 2002/657/EC as regard to the setting of minimum required performance limits (MRPLs) for certain residues in food of animal origin (notified under document number C(2003) 764) (1) 17 2003/182/EC

http://europa.eu.int/eur-lex/en/dat/2003/l_071/l_07120030315en00170018.pdf

→ For chloramphénicol in milk, MRPLs is 0,3 µg / kg.

MILK / BOVINE / SHEEP AND GOAT/ CONSUMER PROTECTION / VETERINARY INSPECTION /

Council Directive 2002/99/EC of 16th December 2002 laying down the animal health rules governing the production, processing, distribution and introduction of products of animal origin for human consumption

Official Journal L 018 , 23/01/2003 P. 0011 - 0020

http://europa.eu.int/eur-lex/pri/en/oj/dat/2003/l_018/l_01820030123en00110020.pdf

→ Addendum 3 : Milk and milk products (including cream) for human consumption :

"Effectiveness recognised" against food-and-mouth disease :

- (1) - of Ultra-high temperature (UHT = minimum treatment at 132°C for at least 1 second)
- (2) - if the milk has a pH of less than 7,0, simple high temperature - shorttime pasteurisation (HTST)
- (3) - if the milk has a pH of 7,0 or more, double HTST

"Effectiveness not recognised" against rinderpest and sheep and goat plague for each of these treatments (1), (2), (3).

PACKAGING PRODUCT / PLASTICS / FOODSTUFF /

Corrigendum to Commission Directive 2002/72/EC of 6th August 2002 relating to plastic materials and articles intended to come into contact with foodstuffs (OJ L 220 of 15.8.2002)

Official Journal L 039 , 13/02/2003 P. 0001 - 0042

NEW ISO STANDARDS

ISO 14377 (Mars 2002)	CANNED EVAPORATED MILK - Determination of tin content - Method using graphite furnace atomic absorption spectrometry
ISO 14892 (Février 2002)	DRIED SKIMMED MILK - Determination of vitamin D content using high-performance liquid chromatography
ISO 6785 (Mai 2001)	MILK AND MILK PRODUCTS - Detection of <i>Salmonella</i> spp.
ISO 4833 5 (Février 2003)	MICROBIOLOGY OF FOOD - Horizontal method for counting of micro-organismes - Colony counting technique at 30°C

AFNOR VALIDATION RENEWAL

This alternative method was validated on 29th November 2002 and forwarded by AFNOR Certification to CECALAIT.

Name / Manufacturer	Date	Attestation number	Description
ACUPROBE	Validation 02.07.1995	BIO 12/4-02/95	Détection des <i>Listeria Monocytogenes</i> Tous produits d'alimentation humaine
Biomérieux Réf.39500 / Gen-probe Cat. N° 2920	Renewals 18.01.199 and 06.02.2003		<i>Listeria Monocytogenes</i> detection For all human foodstuffs
	End of validation 07.02.2007		

Texts of validation certificates as well as a three-monthly recapitulatory list are available at :
AFNOR Certification - 11 av. Francis de Pressensé - 93571 La Plaine St Denis cedex - Tél. : 01.41.62.80.00 – Fax : 01.49.17.90.00

ADRESS BOOK

This adress may be useful when dealing with British laboratories

BRC : British Retail Consortium / STANDARD / FOOD /

<http://www.brc.org.uk>

info@brc.org.uk

Second Floor
21 Darmouth Street
London
SW1H 9BP
England

Tél. : + 020 7854 8900
Fax. : + 020 7854 8901

"The British Retail Consortium has actively been involved with the development and implementation of food related Standards since 1996. Standards currently available are :

1 - BRC Food Technical Standard : The BRC Technical Standard and Protocol for Companies Supplying Retailer Branded Food Products Issue 3

2 - The BRC/IOP Packaging Standard : The BRC/IOP Technical Standard and Protocol for Companies Manufacturing and Supplying Food Packaging Materials for Retailer Branded Products

3- BRC/FDF IP Standard : The BRC/FDF Technical Standard for the Supply of Identity Preserved Non-Genetically Modified Food Ingredients and Product (..)"

(Extract from the BRC web pages)

In REVIEWS - On the NET

MILK

FERMENTED MILK / NUTRITION / BLOOD PRESSURE /

► Solis B et al., The Effect of Fermented Milk on Interferon Production in Malnourished Children and in Anorexia Nervosa Patients Undergoing Nutritional Care, European Journal of Clinical Nutrition, 2002 ; 56 Suppl 4 : S 27-33

► SEPPO L. et al., A Fermented Milk High in Bioactive Peptides has a Blood-Pressure-Lowering Effect in Hyperactive Subjects, American Journal of Clinical Nutrition, février 2003, 77 (2) p. 326-330

PATHOGENES

E. COLI /

► "Scientists at a Scottish university have made a breakthrough in the drive to remove the *E. coli* 0157 bacterium from the food chain (...). The breakthrough came after the discovery of a different cell type lining the gastrointestinal tract of livestock (...) This new discovery will permit additional risk management procedures and should lead quite quickly to both direct interventions and more sophisticated controls, such as vaccines (..)"

[E.coli breakthrough made](http://news.bbc.co.uk/1/hi/scotland/2802301.stm), BBC 26/02/03
<http://news.bbc.co.uk/1/hi/scotland/2802301.stm>

SALMONELLA /

► Identification of genes activated during *Salmonella* infection. An important breakthrough in controlling diseases pathogen-borne diseases.

<http://www.ifr.bbsrc.ac.uk/media/NewsReleases/021218salmonella.html>, 18/12/2002,

BOOKSHOP

RHEOLOGY / CHEESE /

Sundaram Gunasekaran, M. Mehmet Ak. - *Cheese Rheology and Texture*, dec. 2002, 350 p. -. (ISBN : 1587160218)

"(..)brings together the essential information on cheese properties with focus on relevant rheological techniques and presents data on a number of cheeses (..)." (extract from publisher's summary)

For information : www.CRCnetBase.com - To order : orders@crcpres.com

YOGHURT / MANUAL /

A.Y Tamine, R.K. Robinson - *Yoghurt : Science and Technology*, second edition, oct. 1999, 640 p. - (ISBN : 0849317851)

FORTHCOMING EVENTS

Events ordered according to chronology

ICE-CREAM /

14 - 16 May 2003
Thessaloniki, Greece

IDF Ice-Cream Symposium

Prof. Gregory . Zerfidis

Mail: gzerf@agro.auth.gr

ANALYTICAL TECHNIQUES /

19 - 23 May 2003
Holstebro, Denmark

**IDF / ISO / AOAC Analytical Week
and
Symposium on analytical techniques**

<http://www.fil-idf.org>

Caroline Brooks :
Cbrooks@fil-idf.org

TEXTURE / PROCESS / PERCEPTION /

11 - 13 June 2003
Papendal, Netherlands

**3rd NIZO Dairy Conference
Dynamics of Texture, Process & Perception**

<http://www.nizo.com>

info@nizo.nl

DAIRY PRODUCTS / NUTRITION / HEALTH /

24 - 27 August 2003
Melbourne, Australia

**IDF 2nd World Symposium on Dairy Products in Human Health and
Nutrition**

Pamela Tyers
pamela.tyers@2003foodsforlife.com

2003 Foods for Life Conference and Exhibition

www.2003foodsforlife.com

DAIRY PRODUCTS /

8 - 12 September 2003
Bruges, Belgium

**IDF World Dairy Summit and Centenary
Dairy Nature's Challenge**

<http://www.fil-idf.org>

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Responsable de la rédaction : Isabelle BECAR - E-mail : i.becar@cecalait.fr
Ont collaborés à ce numéro : (COFRAC),H. DAMOUR, Philippe TROSSAT, Carine TROUTET
Relecture : H. LAMPRELL, G. BOISSON, H. DAMOUR, P. TROSSAT - E-mail : ph.trossat@cecalait.fr
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