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STANDARDS, DRAFT STANDARDSISO standards under development

INFANT FORMULA	
ISO/DIS 7102 January 2024	INFANT FORMULA Determination of β -galactooligosaccharides – Ultra high-performance liquid chromatography (UHPLC) with fluorescence detection after pre-column derivatization
METROLOGY	
ISO/DIS 8657/DAMd1 April 2024	PISTON-OPERATED VOLUMETRIC APPARATUS Part 7: Alternative measurement procedures for the determination of volume – Amendment 1
MICROBIOLOGY OF THE FOOD CHAIN	
ISO/DIS 6579-4 March 2024	MICROBIOLOGY OF THE FOOD CHAIN Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> – Part 4: Identification of monophasic <i>Salmonella Typhimurium</i> (1,4,[5],12:i-) by polymerase chain reaction (PCR)

ISO published standards

GLASSWARE	
ISO 4802-1 December 2023	GLASSWARE Hydrolytic resistance of the interior surfaces of glass containers – Part 1: Determination by titration method and classification <i>Replace ISO 4802-1:2016</i>
ISO 4802-2 December 2023	GLASSWARE Hydrolytic resistance of the interior surfaces of glass containers – Part 2: Determination by flame spectrometry and classification <i>Replace ISO 4802-2:2016</i>
MICROBIOLOGY	
ISO 7581 December 2023	Evaluation of bactericidal activity of a non-porous antimicrobial surface used in a dry environment
MICROBIOLOGY OF THE FOOD CHAIN	
ISO 7251/Amd1 October 2023	MICROBIOLOGY OF FOOD AND ANIMAL FEEDING STUFFS Horizontal method for the detection and enumeration of presumptive <i>Escherichia coli</i> – Most probable number technique – Amendment 1: Inclusion of performance testing of culture media and reagents
ISO 15213-2 November 2023	MICROBIOLOGY OF THE FOOD CHAIN Horizontal method for the detection and enumeration of <i>Clostridium</i> spp. – Part 2: Enumeration of <i>Clostridium perfringens</i> by colony count technique <i>Replace ISO 7937:2004</i>
ISO 17468 November 2023	MICROBIOLOGY OF THE FOOD CHAIN Technical requirements and guidance on the establishment or revision of a standardized reference method <i>Replace ISO 17468:2016</i>
MILK AND MILK PRODUCTS	
ISO 11816-1 January 2024	MILK AND MILK PRODUCTS Determination of alkaline phosphatase activity – Part 1: Fluorimetric method for milk and milk-based drinks <i>Replace ISO 11816-1:2013</i>
ISO 11816-2 January 2024	MILK AND MILK PRODUCTS Determination of alkaline phosphatase activity – Part 2: Fluorimetric method for cheese <i>Replace ISO 11816-2:2016</i>

STATISTICAL METHODS	
ISO 22514-7/Amd1 January 2024	STATISTICAL METHODS IN PROCESS MANAGEMENT Capability and performance – Part 7: Capability of measurement processes – Amendment1
ISO/TR 22514-9 November 2023	STATISTICAL METHODS IN PROCESS MANAGEMENT Capability and performance – Part 9: Process capability statistics for characteristics defined by geometrical specifications
ISO 3951-6 November 2023	SAMPLING PROCEDURES FOR INSPECTION BY VARIABLES Part 6: Specification for single sampling plans for isolated lot inspection indexed by limiting quality (LQ)

NEW EU REGULATIONS

CONTAMINANTS

O.J.E.U. Series L, 15th December 2023 – Commission Implementing Regulation (EU) 2023/2782 of 14 December 2023 laying down the methods of sampling and analysis for the control of the levels of mycotoxins in food and repealing Regulation (EC) No 401/2006

https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=OJ:L_202302782

O.J.E.U. Series L, 15th December 2023 – Commission Implementing Regulation (EU) 2023/2783 of 14 December 2023 laying down the methods of sampling and analysis for the control of the levels of plant toxins in food and repealing Regulation (EU) No 2015/705

https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=OJ:L_202302783

FLAVOURING SUBSTANCES

O.J.E.U. Series L, 16th January 2024 – Commission Regulation (EU) 2024/234 of 15 January 2024 amending Annex I to Regulation (EC) No 1334/2008 of the European Parliament and of the Council as regards the removal of certain flavouring substances from the Union list

https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=OJ:L_202400234

O.J.E.U. Series L, 16th January 2024 – Commission Regulation (EU) 2024/238 of 15 January 2024 amending Annex I to Regulation (EC) No 1334/2008 of the European Parliament and of the Council as regards the introduction of restrictions on the use of certain flavouring substances

https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=OJ:L_202400238

FOOD ADDITIVES

O.J.E.U. Series L, 9th October 2023 – Commission Regulation (EU) 2023/2108 of 6 October 2023 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council and the Annex to Commission Regulation (EU) No 231/2012 as regards food additives nitrites (E 249-250) and nitrates (E 251-252)

https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=OJ:L_202302108

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

O.J.E.U. Series L, 13th October 2023 – Commission Implementing Regulation (EU) 2023/2138 of 6 October 2023 entering a name in the register of protected designations of origin and protected geographical indications [Lajta sajt (cheese) (PGI)]

https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=OJ:L_202302138

O.J.E.U. Series C, 18th October 2023 – Publication of an application for approval of an amendment, which is not minor, to a product specification 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 [Queijo de Azeitao (cheese) (PDO)]

https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=OJ:C_202300380

O.J.E.U. Series C, 19th October 2023 – Publication of an approved standard amendment to a product specification of a protected designation of origin or protected geographical indications in the sector of agricultural products and foodstuffs as referred to in Article 6b(2) and (3) of Commission Delegated Regulation (EU) No 664/2014 [Wielkopolski ser smazony (cheese) (PGI)]

https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=OJ:C_202300390

O.J.E.U. Series L, 23rd October 2023 – Commission Implementing Regulation (EU) 2023/2219 of 16 October 2023 entering a name in the register of protected designations of origin and protected geographical indications [Tome fraiche de l'Aubrac (cheese) (PGI)]

https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=OJ:L_202302219

O.J.E.U. Series L, 15th November 2023 – Commission Implementing Regulation (EU) 2023/2512 of 8 November 2023 entering a name in the register of protected designations of origin and protected geographical indications [Requeijao da Madeira (fresh dairy product) (PGI)]

https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=OJ:L_202302512

O.J.E.U. Series L, 15th November 2023 – Commission Implementing Regulation (EU) 2023/2627 of 17 November 2023 entering a name in the register of protected designations of origin and protected geographical indications [Manteiga des Açores (beurre) (PDO)]

https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=OJ:L_202302627

O.J.E.U. Series L, 5th December 2023 – Commission Implementing Regulation (EU) 2023/2728 of 28 November 2023 approving non-minor amendments to the product specification for the protected designation of origin Pecorino Crotonese (cheese)

https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=OJ:L_202302728

O.J.E.U. Series L, 7th December 2023 – Commission Implementing Regulation (EU) 2023/2739 of 30 November 2023 entering a name in the register of protected designations of origin and protected geographical indications [Halitzia Tillirias (cheese) (PGI)]

https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=OJ:L_202302739

O.J.E.U. Series L, 7th December 2023 – Commission Implementing Regulation (EU) 2023/2746 of 30 November 2023 entering a name in the register of protected designations of origin and protected geographical indications [Ezine Peyniri (cheese) (PDO)]

https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=OJ:L_202302746

O.J.E.U. Series C, 12th December 2023 – Publication of the entry in the International Register of Appellations of Origin and Geographical Indications of Tête de Moine / Tête de Moine, Fromage de Bellelay pursuant to Article 4(1) of Regulation (EU) 2019/1753 of the European Parliament and of the Council

https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=OJ:C_202301496

O.J.E.U. Series L, 20th December 2023 – Commission Implementing Regulation (EU) 2023/2872 of 13 December 2023 entering a name in the register of protected designations of origin and protected geographical indications [Formatge Garrotxa / Queso Garrotxa (cheese) (PGI)]

https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=OJ:L_202302872

O.J.E.U. Series C, 12th January 2024 – Publication of an application for approval of an amendment, which is not minor, to a product specification 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 [Gamoneu / Gamonedo (cheese) (PDO)]

https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=OJ:L_202400674

O.J.E.U. Series L, 16th January 2024 – Commission Implementing Regulation (EU) 2024/326 of 11 January 2024 approving a Union amendment to the product specification for the protected geographical indication [Ser koryciński swojski (cheese) (IGP)]

https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=OJ:L_202300326

PESTICIDES

O.J.E.U. Series L, 17th January 2024 – Commission Regulation (EU) 2024/246 of 16 January 2024 amending Annex IV to Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards *Pythium oligandrum* strain M1, *Trichoderma atroviride* strain AGR2 and *Trichoderma atroviride* strain AT10

https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=OJ:L_202400246

PHARMACOLOGICALLY ACTIVE SUBSTANCES

O.J.E.U. Series L, 23rd October 2023 – Commission Implementing Regulation (EU) 2023/2203 of 20 October 2023 amending Regulation (EU) No 37/2010 as regards the classification of the substance rafxanide with respect to its maximum residue limit in foodstuffs of animal origin

https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=OJ:L_202302203

AFNOR VALIDATIONS

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

Commercial name	Date	Certificate	Description
RENEWAL OF VALIDATION			
SOLUS ONE LISTERIA	Validation date: 23 Oct 2023 End of validity: 23 Oct 2027	SOL-37/06-10/23	Detection of <i>Listeria</i> spp. All human food products and industrial production environmental samples
RENEWALS OF VALIDATIONS			
DELVOTEST® T	Renewal: 15 Dec 2023 End of validity: 3 Feb 2028	DSM-28/02-02/12	Detection of antibiotics Raw cow milk
THERMO SCIENTIFIC™ SURETECT™ CRONOBACTER SPECIES PCR ASSAY	Renewal: 5 Oct 2023 End of validity: 3 Dec 2027	UNI-03/11-12/15	Detection of <i>Cronobacter</i> spp. Infant formula and industrial production environmental samples
REBECCA™ + EB	Renewal: 6 Dec 2023 End of validity: 17 Jan 2028	AES-10/07-01/08	Enumeration of <i>Enterobacteriaceae</i> Human food products and animal feed products
REBECCA™ BASE ET REBECCA™ + EB	Renewal: 13 Dec 2023 End of validity: 17 Jan 2028	AES-10/06-01/08	Enumeration of β-glucuronidase positive <i>Escherichia coli</i> Human food products and animal feed products
SOLUS E. COLI O157 ELISA	Renewal: 12 Oct 2023 End of validity: 14 Oct 2027	SOL-37/03-10/15	Detection of <i>E. coli</i> O157 ELISA All human food products and industrial production environmental samples
BACGENE E. COLI O157:H7	Renewal: 4 Oct 2023 End of validity: 28 Nov 2027	EGS-38/06-11/19	Detection of <i>E. coli</i> O157: H7 Raw milk, ready-to-eat and ready-to-reheat meat (except poultry), raw milk, and raw milk based products, fresh produces and fruits
RAPID' E. COLI O157:H7	Renewal: 4 Oct 2023 End of validity: 27 Oct 2027	BRD-07/14-09/07	Detection of <i>E. coli</i> O157: H7 All meat products, dairy products, fruits and vegetables, composite foods
BAX® SYSTEM PCR ASSAY FOR E. COLI O157:H7 MP	Renewal: 7 Dec 2023 End of validity: 28 Mar 2028	QUA-18/04-03/08	Detection of <i>E. coli</i> O157: H7 Raw milk, fruits and vegetables, ready-to-heat and ready-to-reheat dishes, raw beef, pork, ovine and chicken meats
EASY STAPH®	Renewal: 6 Nov 2023 End of validity: 3 Dec 2027	BKR-23/11-12/15	Enumeration of coagulase-positive Staphylococci All human food products
SESAME SALMONELLA TEST®	Renewal: 5 Oct 2023 End of validity: 4 Dec 2027	BKR-23/04-12/07	Detection of motile <i>Salmonella</i> spp. All human food products and industrial production environmental samples
RAPID' LISTERIA SPP.	Renewal: 20 Oct 2023 End of validity: 15 Dec 2027	BRD-07/12-12/06	Detection of <i>Listeria</i> spp. All human food products and industrial production environmental samples

AFNOR VALIDATIONS

TRANSIA® PLATE LISTERIA	Renewal: 20 Oct 2023 End of validity: 21 Nov 2027	TRA-02/06-11/95	Detection of <i>Listeria</i> spp. All human food products and industrial production environmental samples
MICROSEQ™ LISTERIA SPP.	Renewal: 31 Oct 2023 End of validity: 1 Dec 2027	ABI-29/04-12/11	Detection of <i>Listeria</i> spp. Meat products, dairy products, fish products, vegetables and industrial production environmental samples
ANSR® FOR LISTERIA	Renewal: 6 Dec 2023 End of validity: 28 Jan 2028	NEO-35/03-01/16	Detection of <i>Listeria</i> spp. All human food products and industrial production environmental samples
COMPASS® LISTERIA AGAR (DETECTION)	Renewal: 17 Oct 2023 End of validity: 28 Nov 2027	BKR-23/02-11/02	Detection of <i>Listeria</i> spp. and <i>Listeria monocytogenes</i> All human and animal food products and industrial production environmental samples
MICROSEQ™ LISTERIA MONOCYTOGENES	Renewal: 31 Oct 2023 End of validity: 1 Dec 2027	ABI-29/05-12/11	Detection of <i>Listeria monocytogenes</i> Meat products, dairy products, fish products, vegetables and industrial production environmental samples
COMPASS® LISTERIA AGAR (DENOMBREMENT)	Renewal: 17 Oct 2023 End of validity: 4 Dec 2027	BKR-23/05-12/07	Enumeration of <i>Listeria monocytogenes</i> All human food products and industrial production environmental samples
ANSR® FOR LISTERIA MONOCYTOGENES	Renewal: 6 Dec 2023 End of validity: 17 Mar 2028	NEO-35/04-03/16	Detection of <i>Listeria monocytogenes</i> All human food products and industrial production environmental samples

EXTENSIONS OF VALIDATIONS

GENE-UP® CRONOBACTER SPP.	Extension: 4 Oct 2023 End of validity: 23 Mar 2026	BIO-12/42-03/18	Detection of <i>Cronobacter</i> spp. Infant cereals and powdered infant formula with or without probiotics, milk powders, ingredients and industrial production environmental samples
SOLUS ONE SALMONELLA ELISA	Extension: 24 Oct 2023 End of validity: 4 Dec 2026	SOL-37/04-12/18	Detection of <i>Salmonella</i> spp. Ready to eat, ready to reheat (excluding smoked products) heat processed milk and dairy products, egg products
BACGENE SALMONELLA SPP.	Extension: 4 Oct 2023 End of validity: 26 Mar 2027	EGS-38/01-03/15	Detection of <i>Salmonella</i> spp. All human food products and industrial production environmental samples
GENE-UP® SALMONELLA 2	Extension: 6 Dec 2023 End of validity: 30 Jun 2026	BIO-12/38-06/16	Detection of <i>Salmonella</i> spp. All human food products and industrial production environmental samples
IQ-CHECK® LISTERIA MONOCYTOGENES II	Extension: 4 Oct 2023 End of validity: 7 Apr 2025	BRD-07/10-04/05	Detection of <i>Listeria monocytogenes</i> All human food products and industrial production environmental samples
BACGENE LISTERIA MONOCYTOGENES	Extension: 2 Nov 2023 End of validity: 26 Jan 2025	EGS-38/03-01/17	Detection of <i>Listeria monocytogenes</i> All human food products and industrial production environmental samples
BACGENE LISTERIA SPP.	Extension: 2 Nov 2023 End of validity: 26 Jan 2025	EGS-38/02-01/17	Detection of <i>Listeria</i> spp. All human food products and industrial production environmental samples

AFNOR VALIDATIONS

IQ-CHECK® LISTERIA SPP.	Extension: 4 Oct 2023 End of validity: 24 May 2027	BRD-07/13-05/07	Detection of <i>Listeria</i> spp. All human food products and industrial production environmental samples
BACGENE LISTERIA MULTIPLEX	Extension: 4 Oct 2023 End of validity: 14 Mar 2025	EGS-38/05-03/17	Detection of <i>Listeria</i> spp. and <i>Listeria monocytogenes</i> All human food products and industrial production environmental samples

The validation certificates and the recapitulative list are available at the following website address:
<https://nf-validation.afnor.org/en/food-industry/#discover-certified-methods>

IN THE PRESS – ON THE WEB

FOOD ADDITIVES

Re-evaluation of erythritol (E 968) as a food additive

<https://efsa.onlinelibrary.wiley.com/doi/10.2903/j.efsa.2023.8430>

► This opinion concerns the re-evaluation of erythritol (E 968) as a food additive and a request for an exemption from the requirement for warning labeling on laxatives as established by Regulation (EU) No. 1169/2011. Erythritol is a polyol obtained by fermentation with *Moniliella pollinis* BC or *Moniliella megachiliensis* KW3-6, followed by purifications and drying. Erythritol is readily and dose-dependently absorbed in humans and can be metabolized to erythronate to a small extent. Erythritol is then excreted unchanged in the urine. This does not raise concerns regarding genotoxicity. The dataset evaluated consisted of human interventional studies. The Panel considered that erythritol could potentially cause diarrhea in humans, which was considered undesirable due to its potential association with electrolyte and fluid imbalance. The scientific group considered it appropriate to set an acceptable daily intake of 0.5 g/kg of body weight per day, considered to be protective against the immediate laxative effect as well as against potential chronic effects secondary to diarrhea. Overall, the group considered both dietary exposure assessments to be overestimated. The Panel concluded that exposure estimates for acute and chronic dietary exposure to erythritol (E 968) were above the acceptable daily intake, indicating that individuals with high intakes may be at risk of suffer adverse effects after single and repeated exposure. Regarding the new request, the Panel concluded that the available data did not support the proposed exemption..

NOVEL FOOD

Safety of the extension of use of 2'-fucosyllactose (2'-FL) as a novel food pursuant to Regulation (EU) 2015/2283

<https://efsa.onlinelibrary.wiley.com/doi/10.2903/j.efsa.2023.8334>

► Following a request from the European Commission, the EFSA Panel on Nutrition, Novel Foods and Food Allergens was asked to provide an opinion on the safety of extending the use of 2'-fucosyllactose (2'-FL) as a novel food in accordance with Regulation (EU) 2015/2283. It is already authorised as an ingredient in several food categories, including infant formula and follow-on formula. The applicant proposed to increase the maximum use levels for this food in these categories. The Panel considers that the proposed extension of use only marginally affects the estimation of the highest daily dose of P95 compared to the permitted conditions of use, and therefore does not affect the safety of the novel food . The panel concludes that 2'-FL is safe under the proposed conditions of use.

Safety of 2'-fucosyllactose (2'-FL) produced by a derivative strain (*Escherichia coli* SGR5) of *E. coli* W (ATCC 9637) as a novel food pursuant to Regulation (EU) 2015/2283

<https://efsa.onlinelibrary.wiley.com/doi/10.2903/j.efsa.2023.8333>

► Following a request from the European Commission, the EFSA Panel on Nutrition, Novel Foods and Food Allergens was invited to deliver an opinion on 2'-fucosyllactose (2'-FL) as a new food in accordance with Regulation (EU) 2015/2283. The new food is produced by fermentation of a genetically modified strain (*Escherichia coli* SGR5) of *E. coli* W (ATCC 9637). The information provided on the identity, manufacturing process, composition and specifications of the novel food does not raise safety concerns. The applicant requests the same uses and levels of use as already authorized for 2'-FL and included in the Union list of novel foods, with the general population as the target population. The committee concludes that the novel food is safe under the proposed conditions of use.

Safety of oil from *Schizochytrium* sp. (strain CABIO-A-2) for use in infant and follow-on formula as a novel food pursuant to Regulation (EU) 2015/2283

<https://efsa.onlinelibrary.wiley.com/doi/10.2903/j.efsa.2023.8415>

► Following a request from the European Commission, the EFSA Panel on Nutrition, Novel Foods and Food Allergens was asked to provide an opinion on the safety of *Schizochytrium* sp. (strain CABIO-A-2) as a novel food in accordance with Regulation (EU) 2015/2283. *Schizochytrium* sp. is a unicellular microalgae. The new food is a triglyceride mixture in which docosahexaenoic acid (DHA) represents 38 to 44% of the fatty acids. The applicant proposed to use the novel food in infant formula and follow-on formula. The levels of use proposed by the applicant arise from Regulation (EU) 2016/127. Taking into account the toxicity studies carried out, the phylogenetic profile, the production process, the composition and the absence of marine biotoxins and viable cells of the novel food, the Scientific Panel considers that there are no concerns regarding the toxicity of the new food. The committee concludes that the novel food is safe under the proposed conditions of use.

Safety of oil from *Schizochytrium limacinum* sp. (strain TKD-1) for use in infant and follow-on formula as a novel food pursuant to Regulation (EU) 2015/2283

<https://efsa.onlinelibrary.wiley.com/doi/10.2903/j.efsa.2023.8414>

► Following a request from the European Commission, the EFSA Panel on Nutrition, Novel Foods and Food Allergens was asked to provide an opinion on the safety of *Schizochytrium* sp. (TKD-1) as a novel food in accordance with Regulation (EU) 2015/2283. *Schizochytrium* sp. is a unicellular microalgae. The TKD-1 strain belongs to the species *Schizochytrium limacinum*. The new food is a triglyceride mixture in which docosahexaenoic acid (DHA) represents 53 to 61% of the fatty acids. The applicant proposed to use the novel food in infant formula and follow-on formula. The levels of use proposed by the applicant arise from Regulation (EU) 2016/127. The data provided by the applicant demonstrated the absence of viable cells in the novel food. No toxicological studies have been performed with the novel food, however, based on the toxicological data available on oils derived from *Schizochytrium* sp., the QPS status of the novel food source, the production process, the composition of the novel food and the absence of marine biotoxins and viable cells in the novel food, the Panel considers that there are no concerns regarding the toxicity of the novel food. The committee concludes that the novel food is safe under the proposed conditions of use.

La Lettre de CECALAIT est éditée par ACTALIA Cecalait, B.P. 70129, 39801 POLIGNY CEDEX
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