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Nordic Committee on Food Analysis

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NMKL method

- NMKL method No. 183, Quality control test for drinking water, has been updated. See the column to the right as well as Page 2

News from NordVal International

- Three certificates have been renewed, see Page 3

All NordVal International certificates are available on

www.nmkl.org

under the tab "NordVal"

What has happened since the last newsletter?

NMKL method No. 183 has been updated. The method describes sensory quality control of drinking water. Water samples are tested against flavour-neutral reference water. If there are deviations, these are registered and a remark is given according to the nomenclature list in the method. The method is updated to now also include test settings and parameters for appearance. In addition, references have been updated

ooo O ooo

A list of contact persons at national reference laboratories in the Nordic countries including information on the European reference laboratory is updated annually. You can download the list at nmkl.org, please go to the link "Reference laboratories" in the blue box to the right on the homepage.

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Despite the coronavirus pandemic, which started in December 2019, NMKL continues working. Its work is only sligthtly affected by members having been allocated new tasks. However, NMKL's participation in events has been cancelled or postponed.

We hope and look forward to being able to go ahead with activities in the same way as before the pandemic began.

Many spring greetings from the NMKL secretariat!

Photo: Colourbox

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UPDATED METHOD

Quality control test for drinking water (NMKL method No. 183, 2020)

NMKL method 183 describes sensory quality control of drinking water. It is based on well-known principles that are often used in the food industry. Similar methods for milk and meat are used in several laboratories as the accredited analysis methods. Quality control methods require that the assessors have a good knowledge of the method and are trained in the use of the method. It is possible to train assessors to use the method in the field (raw water, wiring, etc.) or in operating laboratories (waterworks), but this requires the judge to be calibrated against a larger panel.

- NMKL method No. 183 is simple and quick to use, easy to learn and understand.
- It is based on well-known principles where water samples test against taste-neutral reference water, and it is recorded if there are deviations, and a marking is noted according to the nomenclature list in the method.
- It can detect the most common deviations / errors in drinking water as well as its size.
- Processing of data is fast and results are easily understandable.
- The method has been tested and has a high repeatability.

This version of the method has been updated to now also include test settings and parameters for appearance. In addition, references have been updated.

Referees were members of NMKL's subcommittee for sensory.

Photo:
Nina Skall Nielsen

The photo was taken at NMKL's annual meeting 2019 in Reykjavik, Iceland; it shows some of the members of subcommittee 4. From left, Gunnþórunn Einarsdóttir (Iceland), Adalheidur Olafsdottir (Iceland), Linda Andersson (Sweden), chairperson of subcommittee 4 Grethe Hyldig (Denmark), Liv Bente Strandos (Norway) and Tuomo Tupasela (Finland).

NordVal International - Renewed certificates

NordVal International Certificate 041 for "*Salmonella* detection method by real-time PCR" from Eurofins has been renewed. The method describes a shortened pre-enrichment in buffered peptone water followed by DNA extraction and subsequent real-time PCR analysis. The Salmonella detection method using DNA extraction by boiling or King Fisher is applicable for raw meat and swabs from cattle and pig carcasses.

NordVal International Certificate 022 issued to Bio-Rad for RAPID´*L.mono* has been renewed. The principle of the RAPID´*L.mono* medium is a chromogenic detection of the *Listeria monocytogenes* grown on medium containing a selective mixture. On this medium *Listeria monocytogoenes* forms characteristic blue (pale blue, grey blue to dark blue) colonies without a yellow halo. RAPID´*L.mono* detects *Listeria monocytogenes* in 24 hours and other Listeria species in 24 and 48 hours. The method is applicable for the enumeration of *Listeria monocytogenes* and for the detection of other Listeria species in a broad range of food and environmental samples.

NordVal International Certificate 030, BAX® System PCR Assay for *Salmonella*, issued to Qualicon Diagnostics has been renewed. The BAX® System for detection of Salmonella is a detection kit using PCR (Polymerase Chain Reaction) technology. The Bax® System for detection of Salmonella is targeting a specific bacterial DNA fragment, which is specific for Salmonella and which is not present in any other bacteria and hence is an indicator of the presence of Salmonella. The method is applicable for the detection of *Salmonella* spp. in a broad range of foods, animal feed and environmental samples.

Available NMKL procedures

No. 1, 2nd Ed. 2005 Kalibrering och kontroll av vågar på laboratorier. *Calibration and performance checking of laboratory balances*

No. 3, 1996 Kontrollkort och kontrollprov i den interna kvalitetskontrollen på kemiska livsmedelslaboratorier. *Control charts and control materials in internal quality control in food chemical laboratories*

No. 4, 3rd Ed., 2009 Validering av kjemiske analysemetoder. *Validation of chemical analytical methods*

No. 5, 2nd Ed. 2003 Skattning och angivande av mätosäkerhet vid kemiska analyser. *Estimation and expression of measurement uncertainty in chemical analysis (3rd Ed. 2019)*

No. 6, 2nd Ed. 2016 Generelle retningslinier for kvalitetssikring af sensoriske laboratorier. *(Yleiset ohjeet aistinvaraisten laboratorioiden laadunvarmistukseen)*

No. 7, 1998 Kontrol af UV/VIS spektrofotometre. *Checking of UV/VIS spectrophotometers*

No. 8, 4th Ed. 2008 Måleusikkerhet ved kvantitativ mikrobiologisk undersøkelse av næringsmidler. *Measurement of uncertainty in quantitative microbiological examination of foods*

No. 9, 2nd Ed., 2007 Utvärdering av det systematiska felet med användning av certifierade referensmaterial. *Evaluation of method bias using certified reference materials*

No. 10, 2nd Ed. 2017 Kvalitetskontroll av mikrobiologiske dyrkningsmedier. *Control of microbiological media*

No. 11, 2nd Ed. 2010 Sensorisk bedømmelse av drikkevann. *Procedure for sensory analysis of drinking water*
Juomaveden aistinvarainen arviointi.

No. 12, 2nd Ed., 2014 Håndbok i prøvetaking av næringsmidler. *Guide on sampling for analysis of foods*

No. 13, 2003 Volumentrisk kontrol. *Volumetric control*

No. 16, 2005 (2007) Sensorisk Kvalitetskontroll. *Sensory quality control.* Aistinvarainen laadunvalvonta

No. 17, 2006 Kravspesifikasjoner ved kjøp av analysetjenester. *Guidelines for requirement specifications for food analyses.*

No. 18, 2006 Bruk av referansematerialer, referansestammer og kontrollkort i mikrobiologiske næringsmiddellaboratorier. *The use of reference materials, reference strains and control charts in a food microbiological laboratory*

No. 19, 2007 Riktlinjer för sensorisk bedömning av livsmedelsförpackningar. *Guideline for sensorial Analysis of Food containers/packages*

No. 20, 2007 Evaluering av resultater fra kvalitative metoder. *Evaluation of results from qualitative methods*

No. 21, 2nd Ed. 2016 *Guide for sensory analysis of fish and shellfish* (Available in English and Finnish)

No. 22, 2008 Anvisnigar för värdering av immunokemiska testkit för livsmedelsanalys. *Considerations regarding evaluation of immunochemical test kits for food analysis*

No. 23, 2008 Handledning i kvalitetssäkring för mikrobiologiska laboratorier. *Guide on quality assurance in microbiological laboratories*

No. 24, 2010 Veiledning i kvalitetssikring for kemiske levnedsmiddellaboratorier. *Guidelines for quality assurance for food chemical laboratories* (also available in Finnish)

No. 25, 2014 Utbyte (Recovery) vid kemiska analytiska mätningar. *Recovery information in analytical measurement*

No. 26, 2nd Ed., 2015 Kontroll och intern kalibrering av termometrar och temperaturkontroll på mikrobiologiska laboratorier. *Control and internal calibration of thermometers and temperature control on microbiological laboratories*

No. 27, 2013 Måleusikkerhet i sensoriske analyser. *Measurement uncertainty in sensory analysis*

No. 28, 2014 *Guidelines for reporting sensory data*

No. 29, 2014 *Guidelines for sensory analysis of meat and meat products (English and Finnish)*

No. 30, 2014 *Statistical Evaluation of Results from Quantitative Microbiological Methods (English)*

No. 31, 2015 *Guidelines for sensory evaluation of bread*

No. 32, 2017 Verifikation af mikrobiologiske metoder. *Verification of microbiological methods*