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What has happened since the last newsletter?

Seminar on verification and validation of microbiological methods:

In autumn 2017 NMKL arranged a combined half-day seminar on verification and validation of microbiological methods followed by a half-day workshop with presentations and work on particular cases. The seminar was held on 21 November in Helsinki, Finland. There was a great interest in the event.

Consequently, NMKL arranges a similar event on the same topic, however, the set-up is slightly different. It will take place in Oslo, Norway, and this time we offer streaming. For further information please see Page 2.

Updated NMKL method

- No. 183 (3rd Ed., 2018)
Sensory quality control method for drinking water. The Finnish / English version of the method has been updated and now includes also test setup and parameters for the appearance of drinking water. Furthermore, the references have been updated. Update of the Norwegian / English version is expected to be ready early 2018.

Updated NMKL procedure

- No. 10 (2nd Ed., 2017)
Quality control of microbiological culture media. The English version has been updated with several clarifications. An updated Scandinavian version is on its way.

COURSES

COURSE ON VERIFICATION OF MICROBIOLOGICAL METHODS

NMKL is arranging a course on verification of microbiological methods.

DATE: 5 June 2018

VENUE: VETERINARY INSTITUTE, Oslo, Norway

LANGUAGE: Norwegian (Power Point presentations in English)

TARGET GROUP: Professionals who work with microbiological methods

PURPOSE OF THE WORKSHOP: The purpose of the workshop is to make participants familiar with how to verify their methods and/or read verified methods. Key point is the new *NMKL procedure No. 32*. The certification organisation NordVal International has been invited to participate.

SEE PROGRAMME ON THE FRONT PAGE OF NMKL'S HOMEPAGE, WWW.NMKL.ORG

REGISTRATION AT nmkl@food.dtu.dk

Price

Participants: DKK 2,000

Streaming: DKK 1,250 for each person

The price includes NMKL procedure No. 32 (DKK 500)

Exhibitors: DKK 6,200

Deadline for registration:

5 April 2018

Participation also by streaming!

Quantitative
methods

Qualitative
methods

Agenda

09:00—10:00 Registration and coffee + exhibition

10:00 – 10:05 Welcome (Gro S. Johannessen)

10:05 – 10:45 Introduction: validation incl. in-house validation and verification, when to use? Use of available validation data from NMKL methods, ISO standards and certificates issued by Afnor NF Validation, MicroVal and NordVal International (Gro S. Johannessen)

10:45 – 11:15 NA – what is needed for verification? (Hilde Ulvatne Marthinsen)

11:15 – 12:00 Experience with verification – (Nina Skammelsrud)

12:00 – 12:45 Lunch + exhibition

12:45 – 13:15 The verification process - selecting material—spiking of samples (Nina Skammelsrud)

13:15 – 14:00 Verification of qualitative methods (LOD detection limit) (Hilde Skår Norli)

14:00 – 14:30 Coffee + exhibition

14:30 – 15:15 Verification of quantitative methods (precision and measurement uncertainty) (Hilde Skår Norli)

15:15 - 15:45 Two kit producers – validation

15:45 – 16:00 Summary and discussion

WORKSHOP ON DIGITALISATION IN SWEDEN

Digitalisation of laboratory activities

PURPOSE:

Digitalisation leads to possibilities for increased quality assurance and smoother data handling. However, the process to digitalisation is complicated and you often face the risk that the system does not comply with expectations. At this workshop we will present some of the systems available and discuss examples of problems and pitfalls when implementing a digitalisation system.

WHEN - 29 August 2018

VENUE - Sigtuna (close to Arlanda airport), Sweden

More information, e.g. about how to sign up, will be published on the NMKL homepage at the beginning of March.



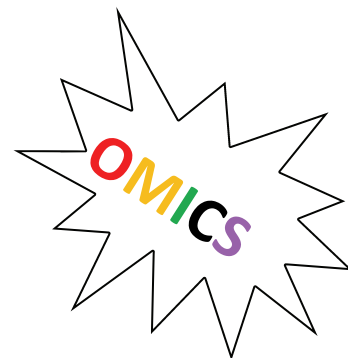
See upcoming events and register on the NMKL homepage, www.nmkl.org

You are most welcome to contact the NMKL secretariat
if you have any questions,
write to NMKL@food.dtu.dk

SPEEDING TOWARDS -OMICS.

CHEMICAL AND MICROBIOLOGICAL FOOD ANALYSIS

AOAC Europe – NMKL – NordVal International Symposium
3 - 4 June 2019 in Oslo, Norway



SCOPE

The aim of the symposium is to bring together scientists, technicians and companies discussing emerging technologies and techniques with an emphasis on recent advances and applications on food analysis.

We are speeding towards –omics (genomics, proteomics, transcriptomics, metabolomics, foodomics), - and the scope of this symposium is to discuss prospects of use, validation and application of –omics related to food.

Use of proprietary rapid methods have contributed to efficiency in providing analytical results. In order to ensure quality, independent parties review and certify these methods. At this Symposium NordVal International celebrates its 20 years anniversary.

VENUE

KS Agenda, Haakon VII's gate 9, in the city centre of Oslo, Norway (www.ksagenda.no)

TOPICS (chemical and microbiological analysis in foods - two parallel sessions)

- Genomics, proteomics, transcriptomics, metabolomics, foodomics
- New rapid methods
- Multi-methods
- Hand-held instrumentation
- Digitalization of the analytical process (from sampling to interpretation of results)

LANGUAGE

English

CALL FOR ABSTRACTS - IMPORTANT DATES

Abstracts for oral presentations: 15 October 2018

Abstracts for poster presentations: 19 March 2019

ACCOMMODATION

There are many hotels close to the venue. Please make your own reservations in due time.

REGISTRATION FEE

Students: 200 €

Others: 400 €



EXHIBITION

There is room for 15 exhibitors (about 1 x 2 m tables). We are planning a joint dinner, sponsors are welcome.



EUROPE SECTION OF AOAC INTERNATIONAL

NORDVAL INTERNATIONAL CERTIFICATES



Certificates for alternative **microbiological** methods

NordVal International has extended and renewed even more certificates which now follow the new protocol which harmonises with ISO 16140-2:2016.

Both when issuing new certificates and when renewing existing ones the microbiological methods must comply with the new protocol (2016), which is described on the NMKL homepage.

NordVal International has a 2-year transfer period after introduction of the new protocol. Within transfer period renewed certificates must comply with the new NordVal protocol No. 1.

New!

Certificates for alternative **chemical** methods

NordVal International has received applications for certification of chemical methods. You can also find the protocol for chemical methods, NordVal protocol No. 2, on www.nmkl.org under "NordVal".

Members for the technical committee (chemical)

NordVal International receives many applications and, consequently, regularly seeks members for its technical committee.

If you are interested in contributing to this application work please contact the NMKL secretariat.

To see a description of functions please go to the NMKL homepage, under "NordVal".

NORDVAL INTERNATIONAL CERTIFIKATES



Renewed NordVal certificates

NordVal International Certificate 038 "iQ-Check® Salmonella II kit" from Bio-Rad has been renewed. NordVal International has recalculated the data for the method according to ISO 16140-2:2016 and concludes that the method for detection of *Salmonella* spp. on a broad range of foods provides results equivalent to the results from the reference method.

NordVal International Certificate 039 "BAX® System Real-Time PCR Assay for Campylobacter jejuni / coli and lari" from Qualicon has been renewed. NordVal International has recalculated the data for the methods according to ISO 16140-2:2016 and concludes that the method for chicken cloacae swabs provides results equivalent to the results from the reference method.

NordVal International Certificate 020 "RAPID'E.coli 2 Agar" from Bio-Rad has been renewed. New studies have been conducted according to ISO 16140-2:2016 and the results reveal that the method provides results equivalent to the results of the reference method for determination of both *E.coli* and total coliforms in a broad range of foods.

NordVal International Certificate 001 "TRANSIA® PLATE Salmonella Gold" from BioControl has been renewed. The studies for the extension and the sensitivity study were carried out in 2016 according to the requirements of ISO 16140-2:2016. TRANSIA® PLATE Salmonella Gold is based on a three-step, sandwich-type ELISA (Enzyme Linked ImmunoSorbent Assay) using a microtitre plate with divisible strips coated with antibodies specific for *Salmonella* and ready-to use reagents.

You can find the certificates on the NMKL homepage, www.nmkl.org, under "NordVal".



NMKL’s members are appointed **experts in the areas of microbiology, chemistry and sensory.**

Each of the Nordic countries has a national committee with members from all three areas.

If **you want to become a member of NMKL** and get all the benefits of having a really good network with other experts please contact the chairman of your country’s national committee or the NMKL secretariat, nmkl@food.dtu.dk.

Chairmen of the national committees and subcommittees:

NMKL Annual Meeting (Chair: Franklin Georgsson)					
	DNC Arne Hojgaard	FNC Leena Lilleberg	INC Franklin Georgsson	NNC Dag Gronningen	SNC Hans Lindmark
Sub 1: Executive committee - Chairs of XNK + GS					
Sub 2: Microbiology (Gro Johannessen)					
Sub 3: Chemistry (Tuija Pihlström)					
Sub 4: Sensory (Grethe Hyldeg)					
Sub 5: NordVal International (Hilde S. Norli)					

Do you want online access to NMKL methods and procedures?

NMKL offers online subscriptions for 1-3 users:

NMKL methods: DKK 2,250 (First year: 4,250)

NMKL procedures: DKK 1,300 (First year: 3,500)

NMKL methods and procedures: DKK 3,000 (First year: 7,000)

Contact the NMKL secretariat at nmkl@food.dtu.dk if you want to subscribe to NMKL publications or have any questions in this regard.

NMKL procedures available

- 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 kemiske 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*
- No. 6, 2nd Ed. 2016 Generelle retningslinjer 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, 2001 Kontroll av mikrobiologiske dyrkningsmedier. *Control of Microbiological Media (2nd Ed. 2018, English)*
- 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 Volumetrisk kontrol. *Volumetric control*
- No. 14, 2004 SENSVAL: Retningslinjer for egenkontroll i sensoriske analyselaboratorier. *SENSVAL: Guidelines for internal control in sensory analysis laboratories*
- 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 referansmaterialer, referansesammer 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 Anvisningar 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 *Verification of microbiological methods (in English)*