

Nordic-Baltic Committee on Food Analysis

NMKL =

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- is a standardization organization connected to the Nordic Council of Ministers through EK-FJLS Food
- coordinates a synergistic collaboration of Nordic-Baltic experts in microbiological, chemical, and sensory food analyses
- develops methods and procedures for analysis of food and feed
- assists in guidance on good laboratory practices through workshops and seminars supporting food laboratories and users of their services
- supports food safety authorities and contributes to safe food trade in accordance with legislations
- several NMKL methods are endorsed by Codex Alimentarius (FAO and WHO)
- extends to stakeholders world-wide, and collaborates with international organizations

NMKL methods (123) Sensory; 2 Microbiology; 38

Geographical representation

NordVal International

- is a certification body and a part of NMKL
- performs third-party review for certification of alternative (proprietary) methods (test-kits) for food, feed, water, faeces and environmental samples
- certifies *microbiological* methods according to the EU regulation (EC 2073/2005)
- is the only organization in Europe certifying test-kits for *chemical* methods
- contributes to ensuring safe and accurate test-kits for detection of harmful components in food especially important for countries with laboratory equipment limitations



Chemical; 83

Interested in NordVal International?

- Take responsibility on behalf of your institution for improving Nordic-Baltic food methodology.
- Contribute to society by developing reliable methods and review test-kit validation reports.
- Learn about method validation and achieve knowledge for addressing challenges in your laboratory.

