

Workshop on Validation and Certification of Alternative Methods for Food Analysis

for laboratory personnel, method producers/users, and food authorities

28 May 2024

Hotel Ibis Vilnius Centre, Lithuania

Preliminary program

11:00 – 12:00 Registration

12:00 – 13:00 Lunch at the hotel (included)

13:00 – 13:05 Welcome and introduction (Eystein Oveland, Egidijus Pumputis)

13:05 – 13:30 Introduction to NMKL and NordVal International (Eystein Oveland)

13:30 – 14:00 Application of ISO 16140-2:2016 Microbiology of the food chain Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method (Hilde Skår)

14.00 – 14.30 Break and mingling

14:30 – 15:00 When to use alternative methods and being in accordance with control regulation (Hilde Skår)

15:00 – 15:20 Explanation of a certificate for an alternative method that is better than the reference (Listeria) (Hrólfur Sigurdsson)

15.20 – 15.30 Break

15:30 – 15:50 New revision of NordVal Protocol 2 for Chemical alternative methods (Natasa Desnica and project group)

15:50 – 16:20 Introduction to food analyses at NMVRVI (Egidijus Pumputis)

16.20 – 16.30 Break

16:30 – 17:00 Insight from rapid kit method producer (Thermo Fisher Scientific, Lithuania)

17:00 – 18:00 Traditional local food snack (kibinai) and guided walking tour in the city.

The order of the presentations may be changed. The workshop is arranged in collaboration with the [National Food and Veterinary Risk Assessment Institute](#) in Lithuania



Validated?
Certified?
Why?
How?