



NORDIC COMMITTEE ON FOOD ANALYSIS

SINCE LAST NEWSLETTER

NEW NMKL METHOD

- No. 201 (2017), Page 2
Quality control test - Sensory evaluation of marine oils

UPDATED NMKL METHOD

- No. 189 (2nd ed. 2017)
Aerobic or anaerobic microorganisms or bacterial spores. Enumeration on blood agar.

EVENTS

- Seminar/workshop on verification of microbiological methods, Page 3
- NMKL's 71st annual meeting, Page 4

NEWS FROM NORDVAL INTERNATIONAL

EXTENDED NORDVAL CERTIFICATE

- No. 046 for DNA Diagnostics method Salmonella Velox, Page 5

RENEWED NORDVAL CERTIFICATES

Five certificates have been renewed, PAGE 6

MEMBERSHIP AND SUBSCRIPTION PAGE 7

What has happened since the last newsletter?

In the last newsletter we mentioned that the general secretariat of NMKL moved from Norway to Denmark in August 2016.

We have now been up and running for one year, with many exciting and varied tasks. We enjoy having contact to subscribers and persons interested in our activities, to members and other affiliated experts and to cooperation bodies.

In the past year our focus has been on getting the secretariat running and continuing its operation. From now on we will focus on NMKL's future. Subscribers and other stakeholders are most welcome to bring forward their wishes for activities where they see a need.

Even more NordVal International certificates have been renewed and comply with the new ISO 16140-2:2016 standard. In addition, we are certifying chemical methods.

Finally, we have organised a seminar on verification of microbiological methods to be held in Finland at the end of November.

NMKL c/o National Food Institute, Denmark

Org. No. 30 06 09 46

Tel. +45 24 65 46 66

www.nmkl.org

Email: nmkl@food.dtu.dk

NEW NMKL METHOD: QUALITY CONTROL TEST - SENSORY EVALUATION OF MARINE OILS (NMKL 201)

NMKL method No. 201 describes a sensory quality test of marine oils, which is an umbrella term for oils extracted from fish, shellfish or marine mammals that are rich in healthy polyunsaturated fatty acids.

The method is a general quality control test used to measure the desired sensory characteristics of marine oils. The method requires that the users set up their own sensory product specifications for the oils they will test and use reference oil.

The method can also be used to monitor product quality and eventually storage stability.

The method uses a scoring scale of 1 to 5 for compliance with product specifications.

You can order the method, which is in Norwegian/English, through NMKL's homepage, www.nmkl.org, or by contacting the secretariat, nmkl@food.dtu.dk.

The method was prepared by:

- Wenche Emblem Larssen, Møreforskning, Norway (rapporteur)
- Hilde Kraggerud, Tine, Norway (rapporteur)
- Grethe Hyldig, DTU, Denmark
- Leena Lilleberg, Evira, Livsmedelssäkerhetsverket, Finland
- Aðalheiður Ólafsdóttir, Matis, Iceland



COURSES

SEMINAR ON VALIDATION OF MICROBIOLOGICAL METHODS

NMKL arranges a combined half-day seminar on validation of microbiological methods followed by a half-day workshop with presentations and work on actual cases.

WHEN: 21 November 2017

VENUE: EVIRA, Helsinki, Finland

LANGUAGE: Finnish/English

TARGET GROUP: Professionals working with microbiological methods

PURPOSE OF THE WORKSHOP: providing knowledge to participants about how to verify their methods and/or read verified methods. Participants are encouraged to bring or send in on beforehand questions for case studies in the afternoon. Focal point will be the new **NMKL procedure No. 32**. The accreditation and certification organisation NordVal International was invited to participate.

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

REGISTRATION OR QUERIES TO nmkl@food.dtu.dk

A 3D circular logo with the words "Qualitative" and "methods" arranged in a circle. The text is rendered in a blue, blocky font with a slight shadow effect.

Guidelines for planning of validation

*Validation from method certification
organization's perspective – NordVal
International*

A 3D circular logo with the words "Quantitative" and "methods" arranged in a circle. The text is rendered in a green, blocky font with a slight shadow effect.

NMKL PROCEDURE NO. 8 ON MEASUREMENT UNCERTAINTY IN CONNECTION WITH QUANTITATIVE METHODS IN MICROBIOLOGY

The procedure was presented at the workshop organised by Eurachem and the European Section of AOAC International on "Uncertainty in Qualitative and Quantitative Analysis" on 29-30 May 2017 at the University of Cyprus, Nicosia.

NMKL'S 71ST ANNUAL MEETING

NMKL's 71st annual meeting was held in Tampere, Finland, on 27 -30 August. Tampere is the third largest city in Finland and has developed from an industrial region, made possible by the waterfall-like outpouring between two big lakes, to a centre of education and culture.

The annual meeting in 2016 was an anniversary meeting as we celebrated the 70th meeting. In 2017 NMKL has existed for 70 years. Last year it was emphasised that not only is NMKL a well-established organisation but also a modern one, not only moving with the times but also looking ahead.

Consequently, this year focus was on the future of NMKL. Participants of this year's annual meeting represented Nordic food laboratories, industry, authority and research environments. Thus, the membership of NMKL is broad, and the amount of useful input to work on was immense.

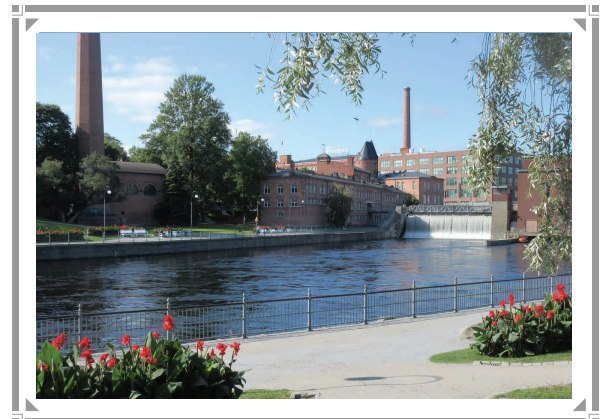
The members of NMKL are highly regarded experts, and the operation of the organisation depends on their involvement and possibility of contributing actively. Many of the experts have been members for many years. However, we also welcomed several new members.

Marianne Halberg Larsen (DNK), Tuomo Tupasela (FNK), Elina Säde (FNK) and Anu Surakka (FNK) were thanked for their ten years of contribution. In addition, a thank you was expressed to FNK for arranging the meeting and to our sponsors.



NMKL's chairman opens the meeting, wearing the "chairman necklace".

Photo: Ulf Bondesson



Finlaysson spinning mills run by electricity generated by the waterfall-like outpouring.

Photo: Ulf Bondesson



Work in the sensory subcommittee, photo: Nina Skall Nielsen

NORDVAL INTERNATIONAL CERTIFICATES



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

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

There is a 2-year transition period counting from introduction of the new protocol. By the end of this period renewed certificates must comply with the new protocol.

You can also find the protocol on chemical methods on the NMKL homepage, www.nmkl.org, under "NordVal".

Extended NordVal certificate

Salmonella Velox from DNA Diagnostic, which was mentioned in the June 2016 newsletter, is a rapid test for determination of Salmonella, ref. NordVal International certificate No. 046. The method includes a description of an enrichment step, a DNA extraction step and a qPCR step as well as a description of how to analyse the results.

During 2017 the method was extended to also cover swabs on raw meat and lately determination of Salmonella in ready-to-eat og ready-to-reheat products.

NordVal International has concluded that the Salmonella Velox method provides satisfactory results for raw meat, poultry and fishery products, ready-to-cook, ready-to-reheat og ready-to-eat meat, poultry and fishery products as well as for swabs on raw food samples.

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

NORDVAL INTERNATIONAL CERTIFICATES



Renewed NordVal certificates

- **Foodproof® Salmonella Detection Kit, Hybridization Probes and foodproof® Salmonella Detection Kit, 5' Nuclease, in combination with foodproof® ShortPrep I Kit or foodproof® StarPrep One Kit (NordVal International No. 023)**

Foodproof Salmonella Detection Kit from Bioteccon Diagnostics is a real-time PCR method with detection with specific, fluorescence labelled probes for food, feed and environmental samples.

- **Foodproof® Listeria monocytogenes Detection Kit, Hybridization Probes and foodproof® Listeria monocytogenes Detection Kit, 5' Nuclease, in combination with foodproof® ShortPrep II Kit or foodproof® StarPrep Two Kit (NordVal International No. 025)**

Foodproof Listeria Detection Kit from Bioteccon Diagnostics is a real-time method with rapid preparation of bacterial DNA for direct use in PRC. The kit was tested for analysis of food and environmental samples.

- **HyServe Compact Dry X-SA Method for the Enumeration of Staphylococcus aureus in Foods (NordVal International No. 042)**

Compact dry X-SA method from HyServe is to be used for the detection of Staphylococcus aureus in food products. The kit contains a ready-to-use dry chromogenic medium and selective agents for the detection and enumeration of Staphylococcus aureus, which form blue colonies.

- **HyServe Compact Dry YM Method for the Enumeration of Yeasts and Moulds in foods (NordVal International No. 043)**

Compact dry YM method fra HyServe contains dry ready-to-use medium sheets which are rehydrated by inoculating with diluted sample. Compact Dry YM (yeasts and moulds) contains chromogenic medium and selective agents for the detection and enumeration of yeasts, which form blue colonies, and moulds, which form "cottony colonies".

- **3MTMPetrifilm™ E.coli / Coliform Count Plate (NordVal International No. 014)**

The 3M Petrifilm *E. coli* / Coliform Count Plate is a sample-ready-culture-medium system, which contains violet red bile nutrients, a cold-water-soluble gelling agent, a tetrazolium indicator that facilitates colony enumeration and an indicator of glucuronidase activity BCIG . Red and blue colonies (with or without gas) are counted.



NMKL's members are appointed **experts in the microbiology, chemistry or sensory area.**

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

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

These are the chairmen of the national committees:

- Denmark: Arne Højgård Jensen (arho@fvst.dk)
- Finland: Leena Lilleberg (leena.lilleberg@evira.fi)
- Iceland: Franklin Georgsson (franklin@matis.is)
- Norway: Dag Grønningen (dag.gronningen@vetinst.no)
- Sweden: Hans Lindmark (hans.lindmark@slv.se)

We urge you to also contact NMKL if you have a method you want to be tested (validated collaboratively) and/or you want to make your method an official NMKL method.

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)