

**Thursday 24th November 2016 - Workshop**

<b>TIME</b>	<b>AGENDA</b>	<b>TOPIC</b>
<b>Workshop on Proficiency Testing</b>		
8:00-8:20	Welcome, introduction and orientation	
8:20-8:50	Paul Armishaw	Supporting the Analytical Community – NMI PT <ul style="list-style-type: none"><li>• Education/policing</li><li>• Responding to food industry needs</li></ul>
8:50-9:00		Discussions <ul style="list-style-type: none"><li>• Topical analytes in food for future PT studies</li></ul>
9:00-9:30	Luminita Antin	Searching for the “Right” Method - Ups and Downs from PT Studies <ul style="list-style-type: none"><li>• An evaluation of extraction methods and instrumental techniques</li><li>• Control samples</li><li>• Emerging techniques</li></ul>
9:30-9:50		Discussions <ul style="list-style-type: none"><li>• The use of matrix match material</li><li>• Problems encountered by laboratories</li><li>• Addressing the traceability issue</li><li>• Feedback on Inorganic PT studies in food</li></ul>
<b>9:50-10:20</b>	<b>Morning tea</b>	
10:20-10:50	Raluca Iavetz	Improving the Quality of Residue Testing in Food/Water Through PT <ul style="list-style-type: none"><li>• An evaluation of extraction method and instrumental techniques</li><li>• Identified issues</li><li>• Emerging methods</li><li>• Feedback on laboratories MU estimates</li></ul>
10:50-11:10		Discussions <ul style="list-style-type: none"><li>• Problems encountered by Analytical Laboratories</li><li>• Feedback on Organic PT studies in food</li></ul>
11:10-11:30	Denis Erceg	The FAPAS Proficiency Testing Programmes
11:30-12:00	Stewart Jones	Pragmatic Food PT Activities for the Asia Pacific Region
<b>12:00 – 13:00</b>	<b>Lunch</b>	

**Workshop on food allergens – Chaired by James Roberts GM, NMI Analytical Services**

13:00 -13:10	Dean Clarke – National Measurement Institute	Welcome, introduction and orientation
13:10 - 13:30	Andreas Lopata – James Cook University	Current technical developments in food allergen analysis
<b>13:30 - 14:30</b>	<b>New technology session</b>	
13:30 - 13:50	Tony Treloar - Elisa Systems	A new ELISA kit for the measurement of processed soy, including soy milk, in food and beverage samples
13:50 - 14:10	Adrian Rogers - Romer Labs UK Ltd	Development of the next generation of soy allergen immunoassays
14:10 - 14:30	Timo Wulfmeyer - R-Biopharm	Experiences with AOAC-OMA validation of lateral flow based immunoassays - Soy and Gluten
<b>14:30- 15:15</b>	<b>Matrices and kit applications session</b>	
14:30 - 14:45	Kenneth Dods - ChemCentre and open discussion	Low level gluten detections in gluten free products and coconut recalls
14:45 - 15:00	Rob Sherlock / Richard Newton - DTS Food Labs	Detection problems in processed foods
15:00 - 15:15	Jane Allen - FSANZ and Dean Clarke – National Measurement Institute	Lupin proposal for labelling and other allergens
<b>15:15 - 15:40</b>	<b>Afternoon tea</b>	
<b>15:40 - 16:10</b>	<b>Accreditation and proficiency session</b>	
15:40 - 15:55	Neil Shepherd - NATA and open discussion	Food allergen testing laboratory accreditation
15:55 - 16:10	Denis Erceg - BioSys	The FAPAS Proficiency Testing Programme, QC Test Materials and Reference Materials for Food Allergens
<b>16:10 - 16:50</b>	<b>Unit interpretation session</b>	
16:10 - 16:25	Tony Treloar - Elisa Systems	Understanding your ELISA result: the apparent and hidden conversion factors connecting ELISA measurements and reported results
16:25 - 16:40	Rob Sherlock / Richard Newton - DTS Food Labs	VITAL values in relation to Elisa kit results
16:40 - 16:50	Martina Koeberl – National Measurement Institute	Unit implications in mass spec peptide analysis
16:50 - 17:00	Andreas Lopata – James Cook University and Dean Clarke – National Measurement Institute	Discussion and workshop conclusion