

Thursday 24th November 2016 - Workshop

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

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
13:30 - 14:30	New technology session	
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
14:30- 15:15	Matrices and kit applications session	
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
15:15 - 15:40	Afternoon tea	
15:40 - 16:10	Accreditation and proficiency session	
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
16:10 - 16:50	Unit interpretation session	
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