February 22, 2019

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New! AOAC/A2LA Training Course, March 11, 2019 AOAC/A2LA ISO/IEC 17025:2017 BRIDGING THE GAP FROM 2005 (MS 110)

This course is a one-day overview of the changes made to ISO/IEC 17025 in its latest revision. The updated ALACC Guidelines are included in the registration fee. Space is limited to 30 registrants. Register today!

#### ▶ AOAC INTERNATIONAL Midyear Meeting (MYM), March 11-14, 2019

NEW! Analytical Solutions Forum (ASF), Featuring Keynote Address by Frank Yiannas, Deputy Commissioner, Food Policy and Response, FDA, kicks off the AOAC Midyear Meeting. Full agenda for the ASF.

AOAC is issuing a Call for Hot and Emerging Topics. Click Here to submit your topic(s).

The AOAC MYM is debuting a brand new format and "track" sessions based on current and future projects. What areas are being covered? Food Authenticity/Fraud, Allergens, Infant Formula, Cannabis/Hemp, Furans, Gluten, and much more!

For complete meeting details, with updated speaker confirmations, please visit the website and:

- · Register for the Midyear Meeting The one-time registration fee of
- \$75.00 covers all meetings, ERPs, and receptions. Separate fee for
- Secure a hotel reservation The deadline to book your hotel room is
- Today, February 22. Rooms are close to selling out. • View the Schedule of Sessions and the Session Information

## Analytical Solutions Forum

▶ The AOAC Midyear Meeting is featuring the

This session will also include a breakout session on Thursday morning for **Emerging Topics.** 

To sign up to participate in the new programs and working groups or to get on the mailing list, see the following listing:

- Click Here for Furans Working Group (SPSFAM) NEW
- Working Group (ISPAM)
- Click Here for Food Allergens Working Group (ISPAM)
- Click Here for Cannabis Analytical Science Program (CASP) NEW • Click Here for Food Authenticity Working Groups NEW

• Click Here for Quantitative Microbiology Method Acceptance Criteria

O Non-Targeted Testing Working Group O Targeted Tested Working Group

\*\*\* Two (2) SMPRs have been revised and will require consensus approval by a balanced group of stakeholders. The SMPRs are as follows:

- AOAC 2017.021 Gluten in Oats
- AOAC 2014.013 Amino Acids in Infant and Adult/Pediatric Formula

Voting Panel Members vetting and selection is based on registration. So if you want your organization to be considered, register for the meetings.

### ▶ 2019 AOAC Official Methods Board (OMB) Technical Service Award

AOAC INTERNATIONAL is soliciting nominations for Technical Service Award

Selection Criteria:

- . Demonstrates timely, competent, and continuous service in an exemplary manner to a stakeholder panel, ERP, working group,
- Section, AOAC analytical community, committee, and/or the OMB. • Donates service within the 3 years prior to nomination.
- · Provides outstanding expert guidance and support in all technical aspects as needed and requested.

For more information on the OMB volunteer awards, including additional selection criteria and selection process, contact Delia Boyd, senior manager, Standards & Official Methods SM, at dboyd@aoac.org.

DEADLINE FOR SUBMISSIONS: Monday, March 4, 2019

Click here to complete a Nomination Form .

# ▶ 2019 AOAC Annual Meeting in Denver, Colorado

AOAC INTERNATIONAL is heading to Denver, Colorado for the 133rd Annual Meeting, September 8-11. The Call for Posters is now open! To view information regarding poster submissions, registration, and sleeping rooms at the Sheraton Denver Downtown Hotel, click here.

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## Proficiency Testing Program for Vitamins and other Nutrients

AOAC now offers a laboratory proficiency testing (PT) program for vitamin and nutrient analysis in infant formula and adult nutritionals. Enrollment in this program is Now Available online. The next shipment is scheduled for February 2019, but it's not too late to enroll now. Please contact Arlene Fox (afox@aoac.org) if you are interested in more information on the program.

### ▶ pH Added to C01 and C02 Food Chemistry **Proficiency Testing Programs**

AOAC has expanded the CO1 & CO2 programs' list of analytes to include pH due to customer feedback. The PT program continues to survey customers' needs in an effort to meet their demands.

For more information on ALL Proficiency Testing Programs (Microbiology Food Chemistry, Pesticides Residues and Nutrients) visit AOAC Program Catalog. The 2019 enrollment form is now available online.

# ▶ Technical Division on Reference Materials

Interested in learning more about the development and use of reference materials for method development and validation, or are you just searching for general information on how to improve the quality of your analytical measurements? The Technical Division on Reference Materials (TDRM) of AOAC INTERNATIONAL can assist you with this process.

As a member of TDRM, you have access to an internal network of analytical professionals who share interest in verifying the accuracy of analytical measurements through effective use of reference materials.

If you are not a member but are interested in educational and informational activities on use of reference materials with AOAC Methods, please plan on attending one or all four of the TDRM sponsored sessions at the AOAC Annual Meeting in Denver, Colorado this year.

- Information on TDRM activities are disseminated to the membership through a quarterly newsletter, and copies of the current issue will be
- available during the AOAC Midyear and Annual Meetings. TDRM also recognizes contributions and encourages active participation of members of the TDRM in the pursuit of the goals and objectives of AOAC by offering student and professional awards to its

All interested parties are invited to join TDRM. To join, please visit the AOAC website or click on the hyperlink, TDRM.

THANK YOU to our 2019 Partners CLICK LOGO FOR MORE INFORMATION

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