

1 **AOAC SMPR 2020.XXX; Draft AOAC Standard Method Performance Requirements (SMPRs) for**  
2 **Targeted Testing (TT) of formaline/formaldehyde, starch, soy protein as Adulterants for**  
3 **Evaluation of Liquid Raw Bovine Milk; Version 4; April 21, 2020**

4  
5  
6 **Intended Use**

7 AOACI SMPRs® (Appendix F: “Guidelines for Standard Method Performance Requirements”) describe the  
8 minimum recommended performance characteristics to be used during the evaluation of a method. The  
9 evaluation may be an on-site verification, a single-laboratory validation, or a multi-site collaborative study.

10  
11 SMPRs are written and adopted by AOACI using the consensus of stakeholders representing the industry,  
12 government, and academic and/or research institutions. AOACI SMPRs are used by AOACI expert review  
13 panels (ERPs) in their evaluation of validation study data for method being considered for *Performance*  
14 *Tested Methods*<sup>SM</sup> or AOACI *Official Methods of Analysis*<sup>SM</sup> and can be used as acceptance criteria for  
15 verification at user laboratories.

16  
17 **1. Applicability**

18 This document contains assessment parameters on the performance of Targeted Testing (TT)  
19 methods to monitor liquid raw bovine milk for the detected presence of Economically Motivated  
20 Adulterants (EMAs) such as formalin/formaldehyde, starch and soy protein.

21  
22 **2. Analytical Technique**

23 A targeted method to be used to detect, identify and quantify liquid raw bovine milk for the detected  
24 presence of EMAs such as formalin/formaldehyde, starch and soy protein. Formaldehyde has been  
25 used in certain regions of the world as a disinfectant/preservative to increase the shelf life of milk  
26 while starch and soy protein are added intentionally to increase the viscosity and protein content  
27 respectively.

28  
29 Any method capable of detecting, identifying the presence of the defined adulterants and can be used  
30 for quantifying the amount (proportion/concentration) present in raw bovine milk will be considered.

31  
32 The scope of the TT method will be defined by the authentic samples and/or reference standard  
33 material (if available) used in validating the method.

34  
35 **3. Definitions**

36 *Applicability Statement* — a general statement about the intended purpose and scope of the method  
37 entailing key aspects of expected achievements for the specific situation and circumstances. Key  
38 points to cover are the intended matrix, the purpose, and an indication of sensitivity, selectivity,  
39 enforcement and action levels where available.

40  
41 *Authentic Samples* — Samples representative of the genuine commodity. ~~Ideally~~ these samples should  
42 represent the food’s or ingredient’s variability seen naturally in the commodity. The authentic  
43 samples and or reference standard materials used to validate the method will be used to properly  
44 define the TT method testing scope.

45  
46 *Economically Motivated Adulteration* —The fraudulent addition of non-authentic substances or  
47 removal or replacement of authentic substances without the purchaser’s knowledge for economic  
48 gain of the seller.

49  
50  
51  
52  
53  
54  
55  
56  
57  
58  
59  
60  
61  
62  
63  
64  
65  
66  
67  
68  
69  
70  
71  
72  
73  
74  
75  
76  
77  
78  
79  
80  
81  
82  
83  
84  
85  
86  
87  
88  
89  
90  
91  
92  
93  
94  
95  
96  
97

*Milk* — is the normal mammary secretion of milking animals obtained from one or more milkings without either addition to it or extraction from it, intended for consumption as liquid milk or for further processing. [**Codex Alimentarius Procedural Manual.**]

*Control Milk* — Milk from animals not treated with veterinary drugs of the same species, sex, age and physiological status as the target species.

*Spiked or Fortified Milk* — Milk containing known concentrations of an analyte added to a sample of control milk.

*Incurred Milk* — Milk containing residues of an analyte arising by the route through which the trace concentrations would normally be expected by treatment or dosing according to intended use, as opposed to residues from laboratory fortification of samples.

*Guidance on Sample Type and Minimum Quantity* — of Whole liquid milk raw, pasteurised, UHT & sterilized milk classified as Group 033 in the Codex Document (**Codex Alimentarius Committee Guidance Document CAC/GL 71- 2009 - "Guidelines for the Design and Implementation of National Regulatory Food Safety Assurance Programme Associated with the use of Veterinary Drugs in Food Producing Animals" (Adopted 2009. Revision 2012, 2014)**) required for Laboratory samples: Mix thoroughly and immediately take a sample by means of a dipper. In retail containers, take sufficient units to meet laboratory sample size requirements.

*Single Laboratory Validation (SLV)* — Demonstration by one laboratory of method performance on samples described according to internationally accepted validation guidelines described in Guidance Documents such as AOAC's **Appendix D**, "Guidelines for Collaborative Study Procedures to Validate Characteristics of a Method of Study", **ISO/IEC 17025:2017 Guideline Document: "General requirements for the competence of testing and calibration laboratories"**, the **Codex Alimentarius Committee Guidance Document CAC/GL 71- 2009 - "Guidelines for the Design and Implementation of National Regulatory Food Safety Assurance Programme Associated with the use of Veterinary Drugs in Food Producing Animals"** (Adopted 2009. Revision 2012, 2014); and, the "**Harmonized ISO/IUPAC/AOAC Guidelines for Single-Laboratory Validation of Methods of Analysis CAC/GL-49-2003; "Guidelines on the use of Mass Spectrometry (MS) for Identification, Confirmation and Quantitative analysis of Residues CAC/GL 56-2005"; "Establishing the Fitness for Purpose of Mass Spectrometric methods." SANTE/12682/2019. "Method Validation and Quality Control Procedures for Pesticide Residues Analysis in Food and Feed"**— A Guidance document on analytical quality control and method validation procedures for pesticide residues analysis in food and feed.

Once the method has been demonstrated to meet the minimum requirements for validation and fit for purpose criteria, the method can be reviewed and considered by AOACI for classification as First Action Official Method of Analysis.

*Multi-laboratory Validation (MLV)* — Demonstration between laboratories using adulterated samples created by a third-party group and supplied blindly to the participating laboratories according to guidelines described by the AOACI **Appendix D**, "Guidelines for Collaborative Study Procedures to Validate Characteristics of a Method of Study," to be considered for classification as AOAC Final Action Method ; "**Protocol for the design, conduct and interpretation of method performance studies"**. "**Guidelines for the Assessment of the Competence of Testing Laboratories Involved in the Import and Export Control of Food"**- CAC/GL 27-1997; "**Harmonized IUPAC Guidelines for the use of**

98 **Recovery Information in Analytical Measurement" - CAC/GL 37-2001; and, "Harmonised Guidelines**  
99 **for the Use of Recovery Information in Analytical Measurement"**

100  
101 **The Predicted (PRSD<sub>R</sub>) of REPRODUCIBILITY is calculated from the Horwitz equation**

102  $PRSD_R = 2C^{-0.15}$  Where C is expressed as a mass fraction

103  
104 **For Quantitative methods undergoing MLV 10 –12 labs must be recruited to provide at least 8 valid**  
105 **data sets; two blind duplicate replicates at five concentration levels for each analyte/matrix**  
106 **combination to each collaborator.**

107  
108 HorRat (Repeatability, r) =  $RSD_r/PRSD_R$

109 HorRat (Reproducibility, R) =  $RSD_R/PRSD_R$

110  
111 For Inter-laboratory studies: acceptable HorRat (R) of 1 with limits of acceptability of 0.5 to 2;

112 For Within-Laboratory studies: acceptable HorRat (r) of 0.3 – 1.3

#### 113 114 **4. Method Performance Requirements**

115 **(Table 1: Method Performance Requirements for formaline/formaldehyde in raw bovine milk)**

Analytical Parameter	Acceptance Criteria
Analytical Range (mg/L (ppm))	0.01-0.40
LOQ (%)	≥ 0.01
Recovery %	80-120
Accuracy %	±20
Precision (Repeatability) RSD <sub>r</sub>	21
Precision (Reproducibility) RSD <sub>R</sub>	21

116  
117 **(Table 2: Method Performance Requirements for starch in raw bovine milk)**

Analytical Parameter	Acceptance Criteria
Analytical Range (mg/L (ppm))	1.0-10
LOQ (%)	≥ 1
Recovery %	80-120
Accuracy %	±20
Precision (Repeatability) RSD <sub>r</sub>	11
Precision (Reproducibility) RSD <sub>R</sub>	11

118  
119 **(Table 3: Method Performance Requirements for soy protein in raw bovine milk)**

Analytical Parameter	Acceptance Criteria
Analytical Range (mg/L (ppm))	1.0-5
LOQ (%)	≥ 1
Recovery %	80-120
Accuracy %	±20
Precision (Repeatability) RSD <sub>r</sub>	11
Precision (Reproducibility) RSD <sub>R</sub>	11

#### 120 121 **5. System Suitability Tests and/or Analytical Quality Control**

122 Suitable methods will include blanks, and appropriate check standards.

123 **6. Reference Materials**  
124 A detailed description of the process used to obtain and evaluate authentic/reference standard  
125 materials (sources), and of the test protocol used for validating the method must be provided.

126 **7. Validation Guidance**  
127 a. Data demonstrating method performance is required.  
128  
129 b. Samples: Complete documentation for the collection and use of authentic samples must be  
130 supplied by the method authors. The scope of “authentic” samples used to validate the method  
131 must be applicable to the defined scope of the TT method. Expansion of the scope is possible with  
132 the inclusion of additional authentic samples and abbreviated validation using the protocol listed  
133 in this SMPR.  
134  
135 c. For single lab validation studies, the method will be evaluated using prescribed adulterated  
136 materials as shown in Tables 1 – 3 above. Methods approved at this level will proceed to a second  
137 level of evaluation (multi-laboratory) where blinded samples containing unknown adulterants will  
138 be sent to participating laboratories.  
139  
140 d. Statistical analysis of interlaboratory studies. Sample size needed to meet performance  
141 requirement on proportion.  
142

143 **8. Maximum Time-to-Results**  
144 None.

145  
146 **References:**

147 **Procedural Manual of the Codex Alimentarius Commission** 26th edition. 2018. Place of publication:  
148 Rome, Italy.

149 <https://thenhf.com/wp-content/uploads/2018/10/Codex-Procedural-Manual-26th-edition.pdf>

150 **CAC/GL 27-1997 - "Guidelines for the Assessment of the Competence of Testing Laboratories**  
151 **Involved in the Import and Export Control of Food"**

152 [http://www.fao.org/input/download/standards/355/CXG\\_027e.pdf](http://www.fao.org/input/download/standards/355/CXG_027e.pdf)

153  
154 **CAC/GL 37-2001 - "Harmonized IUPAC Guidelines for the use of Recovery Information in Analytical**  
155 **Measurement"** [http://www.fao.org/input/download/standards/376/CXG\\_037e.pdf](http://www.fao.org/input/download/standards/376/CXG_037e.pdf)

156  
157 **CAC/GL-49-2003 - "Harmonized ISO/IUPAC/AOAC Guidelines for Single-Laboratory Validation of**  
158 **Methods of Analysis**

159 <http://www.fao.org/fao-who-codexalimentarius/codex-texts/guidelines/en/>

160 **CAC/GL 56-2005 – CXG 56 "Guidelines on the use of Mass Spectrometry (MS) for Identification,**  
161 **Confirmation and Quantitative analysis of Residues"**

162 <http://www.fao.org/fao-who-codexalimentarius/codex-texts/guidelines/en/>

163  
164 **Codex Alimentarius Committee Guidance Document CAC/GL 71- 2009 - "Guidelines for the Design**  
165 **and Implementation of National Regulatory Food Safety Assurance Programme Associated with the**  
166 **use of Veterinary Drugs in Food Producing Animals"** (Adopted 2009. Revision 2012, 2014

167 <http://www.fao.org/fao-who-codexalimentarius/codex-texts/guidelines/en/>

168  
169 **ISO/IEC 17025:2017 Guideline Document: "General requirements for the competence of testing and**  
170 **calibration laboratories", the Codex Alimentarius Committee Guidance Document**

171 <https://www.iso.org/obp/ui/#iso:std:iso-iec:17025:en>

172  
173 **SANTE/12682/2019. "Method Validation and Quality Control Procedures for Pesticide Residues**  
174 **Analysis in Food and Feed"**- A Guidance document on analytical quality control and method validation  
175 procedures for pesticide residues analysis in food and feed.  
176 [https://ec.europa.eu/food/sites/food/files/plant/docs/pesticides\\_mrl\\_guidelines\\_wrkdoc\\_2019-](https://ec.europa.eu/food/sites/food/files/plant/docs/pesticides_mrl_guidelines_wrkdoc_2019-12682.pdf)  
177 [12682.pdf](https://ec.europa.eu/food/sites/food/files/plant/docs/pesticides_mrl_guidelines_wrkdoc_2019-12682.pdf)  
178  
179 **Appendix D**, "Guidelines for Collaborative Study Procedures to Validate Characteristics of a Method  
180 of Study" J. Assoc. Off. Anal. Chem. 72, 694–704(1989).  
181  
182 **Appendix F**: "Guidelines for Standard Method Performance Requirements"2016 AOAC Official  
183 Methods of Analysis  
184  
185 M. Thompson, S.L.R. Ellison and R. Wood, 2002. "**Harmonized Guidelines for Single-Laboratory**  
186 **Validation Of Methods Of Analysis**" Pure Appl. Chem., 74, (5) 835 – 855.  
187 <http://publications.iupac.org/pac/2002/pdf/7405x0835.pdf>  
188  
189 Bethem, R., Boison, J.O., Gale, J., Heller, D., Lehotay, S., Loo, J., Musser, S., Price, P., and Stein, S.  
190 (2003). "**Establishing the Fitness for Purpose of Mass Spectrometric methods.**" Journal of the  
191 American Society for Mass Spectrometry 14: 528-541.  
192  
193 Horwitz, W. 1995 "**Protocol for the design, conduct and interpretation of method performance**  
194 **studies**". Pure and Applied Chemistry 67:331-343  
195  
196 Thompson, M., Ellison, S., Fajgelj, A., Willetts, P., & Wood, R. (1999) "**Harmonised Guidelines for the**  
197 **Use of Recovery Information in Analytical Measurement**" Pure Applied Chemistry, 71: 337-348.