

1 **AOAC SMPR 2020.XXX; Draft AOAC Standard Method Performance Requirements (SMPRs) for Targeted**  
2 **Testing (TT) of Other Vegetable Oils and Low-Quality Olive Oils as Adulterants for Evaluation of Extra**  
3 **Virgin Olive Oil (EVOO); Version 4; April 21, 2020**

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5 **Intended Use**

6 AOACI SMPRs® describe the minimum recommended performance characteristics to be used during  
7 the evaluation of a method. The evaluation may be an on-site verification, a single-laboratory  
8 validation, or a multi-site collaborative study.

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

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16 **1. Applicability**

17 Targeted Testing (TT) methods to monitor extra virgin olive oil (EVOO) for the detected presence of  
18 Economically Motivated Adulterants (EMAs) such as other vegetable oils and low-quality olive oils.

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20 **2. Analytical Technique**

21 A targeted method to be used to detect, identify and quantify EVOO for possible EMAs such as other  
22 vegetable oils and low-quality olive oils.

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24 Any method capable of detecting, identifying the presence of the defined adulterants and quantifying  
25 the amount (proportion/concentration) present in the food item will be considered.

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

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30 **3. Definitions**

31 *Applicability Statement* — Targeted Testing (TT) methods to monitor extra virgin olive oil (EVOO) for  
32 the detected presence of Economically Motivated Adulterants (EMAs) such as other vegetable oils  
33 and low-quality olive oils.

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35 *Authentic Samples* — Samples representative of the genuine commodity. These samples should  
36 represent the food's or ingredient's variability seen naturally in the commodity. Type(s) of EVOO used  
37 to validate the method will also be used to define the method's scope of authenticity the authentic  
38 samples and/or reference standard materials used to validate the method will be used to properly  
39 define the TT method testing scope.

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41 *Economically Motivated Adulteration* —The fraudulent addition of non-authentic substances or  
42 removal or replacement of authentic substances without the purchaser's knowledge for economic  
43 gain of the seller.

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45 *False Origin* — Extra Virgin Olive Oil containing mislabelled geographic and botanical sources.

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47 *Authentic EVOO* — Type(s) of EVOO used to validate the method. The method's scope of authenticity  
48 is defined by the EVOO(s) used in validating the methods

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50 *Single Laboratory Validation (SLV)* — Demonstration by one laboratory of method performance on  
51 samples described according to internationally accepted validation guidelines contained in Guidance  
52 Documents such as AOAC'S Appendix D, "Guidelines for Collaborative Study Procedures to Validate

Characteristics of a Method of Study” the *ISO/IEC 17025:2017 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); the *“Harmonized ISO/IUPAC/AOAC Guidelines for Single-Laboratory Validation of Methods of Analysis CAC/GL-49-2003 “Harmonized Guidelines For Single-Laboratory Validation Of Methods Of Analysis”*; *“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.”* and *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 in the AOACI **Appendix D**, “Guidelines for Collaborative Study Procedures to Validate Characteristics of a Method of Study” be considered for classification as AOAC Final Action Method; *“Protocol for the design, conduct and interpretation of method performance studies”*. Pure and Applied Chemistry, Horwitz, W. 1995. 67:331-343; *“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 Recovery Information in Analytical Measurement” - CAC/GL 37-2001*; and *“Harmonised Guidelines for the Use of Recovery Information in Analytical Measurement”*

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

$$PRSD_R = 2C^{-0.15}$$

Where C is expressed as a mass fraction

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

$$\text{HorRat (Repeatability, } r) = RSD_r / PRSD_R$$

$$\text{HorRat (Reproducibility, } R) = RSD_R / PRSD_R$$

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

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

#### 4. Method Performance Requirements

**(Table 1: Method Performance Requirements for Other Vegetable Oils in EVOO)**

Analytical Parameter	Acceptance Criteria
Analytical Range (%)	10-50
LOQ (%)	≥ 10
Recovery %	80-120
Accuracy %	±20
Precision (Repeatability) RSD <sub>r</sub>	10
Precision (Reproducibility) RSD <sub>R</sub>	10

(Table 2: Method Performance Requirements for Low-Quality Olive Oils in EVOO)

Analytical Parameter	Acceptance Criteria
Analytical Range (%)	10-50
LOQ (%)	≥ 10
Recovery %	80-120
Accuracy %	±20
Precision (Repeatability) RSD <sub>r</sub>	10
Precision (Reproducibility) RSD <sub>R</sub>	10

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

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Suitable methods will include blanks, and appropriate check standards.

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**6. Reference Materials**

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

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**7. Validation Guidance**

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a. Data demonstrating method performance is required.

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b. Samples: Complete documentation for the collection and use of authentic samples must be supplied by the method authors. The scope of “authentic” samples used to validate the method must be applicable to the defined scope of the TT method. Expansion of the scope is possible with the inclusion of additional authentic samples and abbreviated validation using the protocol listed in this SMPR.

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c. For single lab validation studies, the method will be evaluated using prescribed adulterated materials as shown in Tables 1 – 2 above. Methods approved at this level will proceed to a second level of evaluation (multi-laboratory) where blinded samples containing unknown adulterants will be sent to participating laboratories.

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d. Statistical analysis of interlaboratory studies. Sample size needed to meet performance requirement on proportion.

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**8. Maximum Time-to-Results**

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None.

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**References:**

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

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

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

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

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

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

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

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

**ISO/IEC 17025:2017 Guideline Document: "General requirements for the competence of testing and calibration laboratories"**, the **Codex Alimentarius Committee Guidance Document**  
<https://www.iso.org/obp/ui/#iso:std:iso-iec:17025:en>

**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.  
[https://ec.europa.eu/food/sites/food/files/plant/docs/pesticides\\_mrl\\_guidelines\\_wrkdoc\\_2019-12682.pdf](https://ec.europa.eu/food/sites/food/files/plant/docs/pesticides_mrl_guidelines_wrkdoc_2019-12682.pdf)

**Appendix D**, "Guidelines for Collaborative Study Procedures to Validate Characteristics of a Method of Study" J. Assoc. Off. Anal. Chem. 72, 694–704(1989).

**Appendix F**: "Guidelines for Standard Method Performance Requirements" 2016 AOAC Official Methods of Analysis

M. Thompson, S.L.R. Ellison and R. Wood, 2002. "**Harmonized Guidelines for Single-Laboratory Validation of Methods of Analysis**" Pure Appl. Chem., 74, (5) 835 – 855  
<http://publications.iupac.org/pac/2002/pdf/7405x0835.pdf>

Bethem, R., Boison, J.O., Gale, J., Heller, D., Lehotay, S., Loo, J., Musser, S., Price, P., and Stein, S. (2003). "**Establishing the Fitness for Purpose of Mass Spectrometric methods.**" Journal of the American Society for Mass Spectrometry 14: 528-541.

Horwitz, W. 1995 "**Protocol for the design, conduct and interpretation of method performance studies**". Pure and Applied Chemistry 67:331-343

Thompson, M., Ellison, S., Fajgelj, A., Willetts, P., & Wood, R. (1999) "**Harmonised Guidelines for the Use of Recovery Information in Analytical Measurement**" Pure Applied Chemistry, 71: 337-348.