

fam FOOD AUTHENTICITY METHODS PROGRAM



The **Food Authenticity Methods Program (FAM)**, focuses on identifying analytical tools to better characterize the intentional and economically motivated adulteration of foods.

BUILDING ON PREVIOUS ACCOMPLISHMENTS



2022 FAM Goals

- Publication of method gap-analysis assessment
- Training on NTT method development
- Establish premarket intelligence parameters i.e., standards and consensus mechanisms for the integration of environmental metagenomic testing, artificial intelligence, machine learning and database curation to proactively identify emerging EMA and subsequent method gaps,
- Finalize emergency response guidance

CAPABILITIES, 2022 & BEYOND

- Forum to reach consensus on science-based issues, i.e., product / commodity specific guidelines, speciation, best practices, sampling
- Internationally recognized standards (AOAC SMPRs)
- *Performance Tested Methods (PTM)* and *Official Methods of Analysis (OMA)*
- Proficiency testing program development
- Reference materials expertise and identification (TDRM)
- Training workshops
- Guidance documents

JOIN THE ADVISORY PANEL

The FAM Advisory Panel (AP) is comprised of program supporters who meet quarterly to rank priority work items and monitor progress of the overall program.

Benefits

- Create much-needed reference methods that do not currently exist
- Generate reliable data for effective compliance-driven quality control of food materials and products
- Develop standards to support a suite of validated analytical methods and technologies
- Support the development of standards leading to Codex Type II methods for dispute resolution in international trade

For Method developers

- Influence the development of consensus standards, which will be used by AOAC Expert Review Panels to evaluate your candidate methods for possible adoption as AOAC Official Methods of Analysis.
- AOAC Official Methods of Analysis are the benchmark for trade resolutions, instill consumer confidence, and contribute to consumer safety.

For Food manufacturers or food distributors

- Ensure that 2022 program priorities meet your needs through AOAC INTERNATIONAL's unique standard development and core programs
- Encourage the development of Official Methods which provide the highest level of analytical confidence for authenticity claims and detect fraudulent adulteration in priority commodities
- Protect producers and consumers alike, maintain the reputation of products and ultimately improve the quality and safety of the food supply

CONTACT INFORMATION

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