



ISO/TC 34 awarded !

Information related to ISO/TC 34, Food products

N°10 (Sept .2011- Dec. 2011)

PUBLICATIONS¹

- **ISO 14470 Food irradiation -- Requirements for the development, validation and routine control of the process of irradiation using ionizing radiation for the treatment of food**

This International Standard specifies requirements for the development, validation and routine control of the process of irradiation using ionizing radiation for the treatment of food, and establishes guidelines for meeting the requirements.

NOTE 1 Requirements in this International Standard are consistent with those developed by the Codex Alimentarius Commission (CAC/RCP 19-1979, Rev. 2-2003 and Codex Stan 106-1983, Rev. 1-2003).

This International Standard covers irradiation processes using the radionuclides ⁶⁰Co or ¹³⁷Cs, electron beams or X-ray generators.

The requirements given in this International Standard are the minimum necessary to control the food irradiation process.

NOTE 2 The requirements can be addressed by a food safety management system (see ISO 22000).

This International Standard does not specify requirements for the primary production and/or harvesting, postharvest treatment, storage and shipment, and packaging for foods that are to be irradiated. Only those aspects of the food production directly related to the irradiation process that may affect the safety or quality of the irradiated food are addressed.

[...]

The application of this International Standard does not exempt the user from compliance with current and applicable legislation.

IMPORTANT Attention is drawn to regulatory and legal requirements that possibly exist for the irradiation and sale of irradiated food and the requirement for authorization to irradiate food.

It was developed under the responsibility **ISO/TC 34, Food products**

- **ISO 7700-2 Food products -- Checking the performance of moisture meters in use -- Part 2: Moisture meters for oilseeds**

This part of ISO 7700 specifies a method of checking the performance of moisture meters in service for measuring the moisture content of oilseeds.

This part of ISO 7700 is not applicable in case of pattern approval neither for initial calibration of moisture meters.

The results of the verification described in this part of ISO 7700 are used to evaluate whether to check fully or to repair the moisture meter.

For built and pattern approval specifications, refer to OIML R 59.

It was reviewed under the responsibility **ISO/TC 34/SC 2.**

- **ISO 7970 Wheat (*Triticum aestivum* L.) -- Specification**

This International Standard establishes minimum specifications for wheat (*Triticum aestivum* L.) intended for human consumption and which is the subject of international trade.

It was reviewed under the responsibility **ISO/TC 34/SC 4 Cereals and pulses.**

- **ISO 27871| IDF 224 Cheese and processed cheese -- Determination of the nitrogenous fractions**

This International Standard specifies a method for determining the nitrogenous fractions in cheeses and processed cheese from cow milk.

It was developed under the responsibility **ISO/TC 34/SC 5 Milk and milk products and the International Dairy Federation (IDF).**

¹ Main publications of last months.



- **ISO/TS 17193 | IDF 208 Milk -- Determination of the lactoperoxidase activity -- Photometric method (Reference method)**

This Technical Specification specifies a photometric method for the determination of the lactoperoxidase activity in milk in amounts exceeding 50 U/l.

It was developed under the responsibility **ISO/TC 34/SC 5 Milk and milk products and the International Dairy Federation (IDF)**.

- **ISO 12779| IDF 227 Lactose -- Determination of water content-- Karl Fischer method**

This International Standard specifies a method for the determination of the water content of lactose by Karl Fischer (KF) titration.

It was developed under the responsibility **ISO/TC 34/SC 5 Milk and milk products and the International Dairy Federation (IDF)**.

- **ISO 13082| IDF 218 Milk and milk products -- Determination of the lipase activity of pregastric lipase preparation**

This International Standard specifies a method for the determination of the lipase activity. It is intended for the preparation of pregastric lipase and rennet paste, both of animal origin.

It was developed under the responsibility **ISO/TC 34/SC 5 Milk and milk products and the International Dairy Federation (IDF)**.

- **ISO 6887-4:2003/Amd 1:2011 Microbiology of food and animal feeding stuffs -- Preparation of test samples, initial suspension and decimal dilutions for microbiological examination -- Part 4: Specific rules for the preparation of products other than milk and milk products, meat and meat products, and fish and fishery products -- Amendment 1**

This part of ISO 6887 specifies rules for the preparation of samples and decimal dilutions for the microbiological examination of food products other than those covered in other parts of ISO 6887. ISO 6887-1 defines the general rules for the preparation of the initial suspension and decimal dilutions for microbiological examination.

This part of ISO 6887 only describes methods of preparation that are applicable to several microorganisms simultaneously. It excludes the preparations that only apply to the detection and/or enumeration of a single microorganism where the methods of preparation are described in the relevant International Standard concerning that microorganism.

This part of ISO 6887 is applicable to the following products:

- general case for acidic products (see 8.2);
- foods with a high fat content, excluding margarine and spreads (see 8.3);
- flours, whole cereal grains, cereal by-products, animal feeds and cattle cake (see 9.1);
- very hard products, e.g. cassava (see 9.2);
- gelatine (see 9.3);
- margarine and spreads (see 9.4);
- dehydrated products and freeze-dried products (except dairy products and egg products) (see 9.5);
- egg and egg products (see 9.6);
- fermented products (products containing live microorganisms) (see 9.7);
- pastries and cakes (9.8).

NOTE Milk and milk products are dealt with in ISO 8261.

It was developed under the responsibility **ISO/TC 34/SC 9, Food microbiology**.

- **ISO/TS 10272-3:2010/Cor 1:2011 Microbiology of food and animal feeding stuffs -- Horizontal method for detection and enumeration of *Campylobacter* spp. -- Part 3: Semi-quantitative method -- Technical Corrigendum 1**

This Technical corrigendum concerns the Table 3 "Result intervals for dilution series"

It was developed under the responsibility **ISO/TC 34/SC 9, Food microbiology**.

- **ISO 17932 Palm oil -- Determination of the deterioration of bleachability index (DOBI) and carotene content**

This International Standard specifies a method for the determination of the deterioration of bleachability index (DOBI) of crude palm oil and the carotene content of crude or bleached palm oil and their fractions by spectrophotometric examination in the ultraviolet and visible range of the spectrum.

It was reviewed under the responsibility **ISO/TC 34/SC 11 Animal and vegetable fats and oils**.



- **ISO 3972 Sensory analysis -- Methodology -- Method of investigating sensitivity of taste**

This International Standard specifies a set of objective tests for familiarizing assessors with sensory analysis.

The test methods specified can be useful to:

- a) teach assessors to recognize tastes and to distinguish between them (see Clause 8);
- b) teach assessors to know and to familiarize different types of threshold tests (see Clause 9);
- c) make assessors aware of their own sensitivity of taste;
- d) enable test supervisors to carry out a preliminary categorization of assessors.

The methods can also be used as a periodic monitor of the sensitivity of taste of assessors who are already members of sensory analysis panels.

It was reviewed under the responsibility **ISO/TC 34/SC 12 Sensory analysis**.

- **ISO 6666 Coffee sampling -- Triers for green coffee or raw coffee and parchment coffee**

This International Standard specifies the characteristics of triers for green coffee or raw coffee and for parchment coffee (coffee in parchment) suitable for taking samples through the sides of closed bags and which is particularly suitable for sampling based on ISO 4072.

This International Standard is applicable to triers neither for sampling from bulk container liners nor from “big bags” [e.g. bags designated “1 MT” or “1 Mt” (metric tonne)].

It was reviewed under the responsibility **ISO/TC 34/SC 15, Coffee**.

- **ISO 4150 Green coffee or raw coffee -- Size analysis -- Manual and machine sieving**

This International Standard specifies a routine method for carrying out size analysis of green coffee by manual and machine sieving using laboratory test sieves.

It was reviewed under the responsibility **ISO/TC 34/SC 15, Coffee**.

- **ISO/TS 22002-3 Prerequisite programmes on food safety -- Part 3: Farming**

This part of ISO 22002 specifies requirements and guidelines for the design, implementation, and documentation of prerequisite programmes (PRPs) that maintain a hygienic environment and assist in controlling food safety hazards in the food chain.

This part of ISO 22002 is applicable to all organizations (including individual farms or groups of farms), regardless of size or complexity, which are involved in farming steps of the food chain and wish to implement PRPs in accordance with ISO 22000:2005, 7.2. If an organization is using this part of ISO 22002 as a reference for the purpose of making a self-declaration of conformity with or seeking certification to ISO 22000:2005, deviations therefrom (i.e. where exclusions are made or alternative measures are implemented) need to be justified and documented. It is expected that such deviations will not affect the ability of the organization to comply with the requirements of ISO 22000.

This part of ISO 22002 is applicable to the farming of crops (e.g. cereals, fruits, vegetables), living farm animals (e.g. cattle, poultry, pigs, fish) and the handling of their products (e.g. milk, eggs). It is not applicable to activities such as picking of wild fruits, vegetables and mushrooms, fishing, hunting, which are not considered as organized farming activities. All operations related to farming are included in the scope (e.g. sorting, cleaning, packing of unprocessed products, on-farm feed manufacturing, transport within the farm). However, this part of ISO 22002 is not applicable to processing activities carried out on farm premises (e.g. heating, smoking, curing, maturing, fermenting, drying, marinating, extraction, extrusion or a combination of those processes). Neither is this part of ISO 22002 applicable to products or animals that are being transported to or from the farm. [...]

This new project was developed under the responsibility **ISO/TC 34/SC 17, Management systems for food safety**.



ISO/TC 34 awarded !

Information related to ISO/TC 34, Food products

N°10 (Sept .2011- Dec. 2011)

NWIP and DIS launched²

- **NP Proposal for merge of ISO 8968 | IDF 20 (Determination of nitrogen content) part 1 and part 2**

Part 1: Kjeldahl method and Part 2: Block-digestion

This International Standard specifies a method for the determination of the nitrogen content and crude protein calculation of milk and milk products by the Kjeldahl principle, using traditional and block digestion methods.

The methods here specified are applicable to liquid, cow (whole, partially skimmed or skimmed milk), goat and sheep whole milk, hard, semi hard and processed cheese, dried milk, milk based infant formulae, milk protein concentrates, whey protein concentrates, caseins and caseinates, excluding those containing ammonium caseinate.

NOTE Inaccurate crude protein results will be obtained if non milk sources of nitrogen are present in the products here specified.

The revision is being developed under the responsibility of, **SC 5 Milk and milk products and the International Dairy Federation (IDF)**.

End of vote: 2011-12-13

- **NP Proposal for merge of ISO 8968 | IDF 20 (Determination of nitrogen content) part 4 and part 5**

Part 4: Determination of non-protein-nitrogen content and Part 5: Determination of protein-nitrogen content with the aim of measuring true protein using both direct and indirect methods

The aim of the project is a revision of an existing standard by combine existing parts 4 and 5 of ISO 8968|IDF 20:2001 with the aim of measuring true protein using both direct and indirect methods through milk TN and NPN determination.

This part of ISO 8968 specifies a method for the direct and indirect determination of the protein-nitrogen content of liquid, whole or skimmed, milk.

² Main NWIPs and DIS launched during last months.

The revision is being developed under the responsibility of, **SC 5 Milk and milk products and the International Dairy Federation (IDF)**.

End of vote: 2011-12-13

- **NP Ballot for approval of the adoption of IDF 51B - Processed cheese products - Calculation of content of added phosphate expressed as phosphorus**

This reference method specifies the calculation of the approximate content of added phosphate derived from emulsifying agents or phosphoric acid pH agents, expressed as phosphorus, in processed cheese products. The method is applicable to processed cheese products derived mainly from cheese varieties with a P/N ratio of 0,12 + 0,02 and containing no optional ingredients in quantities affecting substantially the P/N ratio of the cheese raw material.

This proposal is about the adoption of IDF 51B.

This adoption is conducted under the responsibility of, **SC 5 Milk and milk products and the International Dairy Federation (IDF)**.

End of vote: 2012-04-05

- **NWIP ISO/TS PCR Clostridium**

This Technical Specification specifies a horizontal method for the molecular detection of clostridia carrying botulinum neurotoxin A, B, E and F genes by a PCR method. This method detects the genes and not the toxins, therefore a positive result does not necessarily mean the presence of these toxins in the sample investigated. This Technical Specification is applicable to products for human consumption, animal feeding stuffs and environmental samples.

The PCR assays for detection of genetic sequences encoding specific toxin types are described in the annexes B to C.

This new project is being developed under the responsibility of **ISO/TC 34/SC 9 Microbiology**.

End of vote: 2012-02-16



▪ **ISO/NP TR 6579-3 Microbiology of the food chain -- Horizontal method for the detection, enumeration and serotyping of *Salmonella* -- Part 3: Guidance for serotyping**

This Technical Report gives guidance in the procedure for serotyping *Salmonella* serovars and is applicable for serotyping pure cultures of *Salmonella* spp., independent of the source from which it was isolated.

This new project is being developed under the responsibility of **ISO/TC 34/SC 9 Microbiology**.
End of vote: 2012-03-15

▪ **ISO/NP TS 16649-3 Detection and enumeration of *Escherichia coli* - revision of ISO TS 16649-3**

This International Standard specifies a horizontal method for the detection and enumeration of β glucuronidase positive *Escherichia coli*, by means of the liquid-medium culture technique and calculation of the most probable number (MPN) after incubation at 37 °C, then at 44 °C.

This International Standard is applicable to:

- products intended for human consumption and the feeding of animals, and
- environmental samples in the area of food production and food handling

The method is suitable for the enumeration of cells of *Escherichia coli* that may have been subjected to stress arising from dehydration, freezing, exposure to a saline (such as marine) environment or damage by disinfectants such as chlorine-containing products.

A limitation of the applicability of this International Standard is imposed by the susceptibility of the method to a large degree of variability. The method should be applied and the results interpreted in the light of the information given in 11.

This method has not been fully evaluated for all matrices, e.g. for milk and milk products. ISO 7251 should be used for milk and milk products.

WARNING – Strains of *Escherichia coli* that do not grow at 44 °C and, in particular, those that are β -glucuronidase negative, such as *Escherichia coli* O157 and some other strains of pathogenic *E. coli*, will not be detected by the method described in this International Standard.

It is being reviewed under the responsibility of **ISO/TC 34/SC 9 Microbiology**.
End of vote: 2012-03-17

▪ **ISO/NP Animal feeding stuffs -- Determination of water-soluble chlorides content -- Part 1: Titrimetric method**

This International Standard specifies a method for the determination of water-soluble chloride content, expressed as sodium chloride, of animal feeding stuffs. This method is applicable to animal feeding stuffs containing water-soluble chloride content, expressed as sodium chloride, $\geq 0,05$ %.

This project is being developed within **ISO/TC 34/SC 10, Animal feeding stuffs**.
End of vote: 2012-01-03

▪ **ISO/NP 6655 Animal feeding stuffs -- Determination of soluble nitrogen content after treatment with pepsin in dilute hydrochloric acid**

This method does not distinguish between protein nitrogen and non-nitrogen.

NOTES:

1. The values obtained from using this method have no direct connection with digestibility in vivo.
2. If non-protein nitrogen is to be excluded from the test result, its content should be determined by using an appropriate method.

This revision is conducted under the responsibility of **ISO/TC 34/SC 10, Animal feeding stuffs**.
End of vote: 2012-01-03

▪ **NP ISO 3657 Determination of saponification value - Annex B Indirect method-using Gas Liquid Chromatography Method (GLC Corps gras d'origines animale et végétale -- Détermination de l'indice de saponification**

This International Standard specifies a method for the determination of the saponification value of animal and vegetable fats and oils. The saponification value is a measure of the free and esterified acids present in fats and fatty acids.

The method is applicable to refined and crude vegetable and animal fats.

If mineral acids are present, the results given by this method are not interpretable unless the mineral acids are determined separately.

The saponification value may also be calculated from fatty acid data obtained by gas liquid chromatography analysis as given in Annex B.

This project is being reviewed under the responsibility of **ISO/TC 34/SC 11, Animal and vegetable fats and oils**.
End of vote: 2011-12-24



- **NWIP Determination of aliphatic hydrocarbons in vegetable oils**

This International Standard specifies a method for the determination of aliphatic hydrocarbons from C10 to C56 in vegetable fats and oils, assuming that these compounds appear as an unresolved complex mixture (UCM).

The method can be used for the analysis of aliphatic hydrocarbons of natural origin present in the vegetable oils, as well as for detecting the presence of mineral oil.

Aliphatic hydrocarbons naturally present in vegetable oils have linear long chain and contain more than 21 carbon atoms and have an odd carbon number preference [1].

Mineral oils can contain n-alkanes with over 60 atom carbons with no odd carbon predominance. Chromatograms of mineral oils are characterized by a wide peak due to the presence of a complex mixture of saturated branched and cyclic hydrocarbons.

The method is applicable to all types of crude or refined edible oils and fats, for concentrations over than 20 mg/kg.

This project is being developed under the responsibility of **ISO/TC 34/SC 11, Animal and vegetable fats and oils.**

End of vote: 2011-12-24

- **NWIP ISO 3961 (Revision of ISO 3961:2009) Determination of the iodine value**

Revision of ISO 3961:2009, the International Standard for the determination of the iodine value, to include some changes in the procedure, changes in the expression of the results and the addition of precision data.

This project is being reviewed under the responsibility of **ISO/TC 34/SC 11, Animal and vegetable fats and oils.**

End of vote: 2012-03-23

- **NP ISO 8589/2007/NP Amd 1 Sensory analysis -- General guidance for the design of test rooms -- Amendment 1**

This International Standard provides general guidance for the design of test rooms intended for the sensory analysis of products.

It describes the requirements to set up a test room comprising a testing area, a preparation area, and

an office, specifying those that are essential or those that are merely desirable.

This International Standard is not specific for any product or test type.

NOTE The test space can be similar for food and non-food products that are evaluated using sensory methods. However, the test rooms might need to be adapted for each specialized use. Modifications to the design are often needed for specific products and for specific types of testing. This is particularly true if the test rooms are to be used for the evaluation of nonfood products.

Although many of the general principles are similar, this International Standard does not address test facilities for the specialized examination of products in inspection or in-plant quality-control applications.

This amendment concerns Subclause 6.2.5 Color "The interior of a booth for general use shall be painted white or a matt gray with a luminance factor of about 15 % (for example Munsell reference N4 to N5). However, when mainly light colours and near-white colours are to be compared, the interior of the booth may be painted so as to have a luminance factor of 30 % or higher (for example Munsell reference N6) in order to give a lower brightness contrast with the colour to be examined."

This project is being developed under the responsibility of **ISO/TC 34/SC 12, Sensory analysis.**

End of vote: 2011-12-02

- **NWIP ISO/TS 22002-x Prerequisite programmes on food safety - Part x: Transport and storage**

This Technical Specification provides the prerequisite programs for warehousing and transport of foods and food ingredients. These programs target all warehousing, shipping and transport of dry good and both refrigerated and frozen foods.

The prerequisites for hygiene in the primary production zone and of raw material gathering used in food services are not part of this Standard. The first step in developing this standard will be to define the scope of this Standard.

This new project is being developed under the responsibility of **ISO/TC 34/SC 17, Management systems for food safety.**

End of vote: 2012-02-09



▪ **NWIP ISO/TS 22002-x Prerequisite programmes on food safety - Part x: Food packaging manufacturing**

This new Technical Specification is envisaged as a complementary document for ISO 22000. It has been designed to address the requirements for prerequisite programmes (PRPs) for the food packaging manufacturing.

This new project is being developed under the responsibility of **ISO/TC 34/SC 17, Management systems for food safety.**

End of vote: 2012-02-09

▪ **NWIP revision ISO TS 22004 Food safety management systems – Guidance on the application of ISO 22000:2005**

This revision is under the responsibility of **ISO/TC 34/SC 17, Management systems for food safety.**

End of vote: 2012-02-11

▪ **ISO/DIS 5526 Cereals, pulses and other food grains -- Nomenclature**

This International Standard lists the botanical names of the main species of

- a) cereals (section one);
- b) pulses (section two);
- c) other food grains (section three).

It also lists their common names in English, French, Chinese, and ISTA (International Seed Testing Association) stabilized plant names.

Various most commonly met synonyms of the botanical names are indicated in Annex A.

The common names are listed alphabetically in the index.

The revision is conducted under the responsibility of, **SC 4 Cereals and pulses.**

End of vote: 2012-03-21

▪ **ISO 7218:2007/DAMd 1 Microbiology of food and animal feeding stuffs -- General requirements and guidance for microbiological examinations -- Amendment 1**

This amendment concerns the following clauses:

- 5 Apparatus and equipment
 - 6 Preparation of glassware and other laboratory materials
 - 10 Enumeration
- The annexes.

This amendment is being developed under the responsibility of **ISO/TC 34/SC 9 Microbiology.**

End of vote: 2012-03-14

▪ **ISO/DIS 17180 Animal feeding stuffs -- Determination of lysine, methionine and threonine in commercial amino acid products and premixtures**

This method is for the quantitative determination of free (non-protein-bound) amino acids in commercial products and premixtures containing more than 10 % of the respective amino acid. It does not distinguish between D- and L-forms.

This new project is being developed under the responsibility of **ISO/TC 34/SC 10, Animal feeding stuffs.**

End of vote: 2012-03-14

▪ **ISO/DIS 11132.2 Sensory analysis -- Methodology -- Guidelines for monitoring the performance of a quantitative sensory panel**

This International Standard gives guidelines for monitoring and assessing the overall performance of a quantitative descriptive panel and the performance of each member.

A panel of assessors can be used as an instrument to assess the magnitude of sensory attributes.

Performance is the measure of the ability of a panel or an assessor to make valid attribute assessments across the products being evaluated. It can be monitored at a given time point or tracked over time.

Performance is comprised of the ability of a panel to detect, identify, and measure an attribute, use attributes in a similar way to other panels or assessors, discriminate between stimuli, use a scale properly, repeat their own results, and reproduce results from other panels or assessors.

The methods specified allow the consistency, repeatability, freedom from bias and ability to discriminate of panels and assessors to be monitored and assessed. Monitoring and assessment of agreement between assessors is also covered. Monitoring and assessment can be carried out on one session or over time.

Monitoring performance data enables the panel leader to improve panel and assessor performance, to identify issues and retraining needs, or to identify assessors who are not performing well enough to continue participating.

[...]

This project is being developed under the responsibility of **ISO/TC 34/SC 12, Sensory analysis.**

End of vote: 2011-11-17



- **ISO/DIS 13495 Foodstuffs -- Principles of selection and criteria of validation for the varietal identification methods using specific nucleic acid analysis**

This standard describes molecular tools generating molecular profiles for varieties of plant species enabling varietal identification, i.e. confirmation of identity in relation to one or more reference(s). This document applies to different matrices, such as seeds, leaves, roots, by-products, industrial products etc. The matrices presented in the form of mixtures of several indivisible individuals (such as purees, compotes, flours, etc.) are excluded from the scope of this document. This standard does not deal with genetic purity.

This new project is being developed under the responsibility of **ISO/TC 34/SC 16, Molecular Biomarker Analysis**.
End of vote: 2012-02-23

- **ISO/DIS 13484 Foodstuffs -- General requirements for molecular biology analysis for detection and identification of destructive organisms in plants and derived products**

This document defines:

- the general principles for deployment and validation of the analyses cited;
- guidelines to the minimum requirements and performance criteria for the methods used, designed to assure that different laboratories yield reliable, comparable and reproducible results. This document specifies and illustrates the criteria governing deployment of the methods for conducting tests for the detection and identification of pathogenic and destructive organisms in plants, including regulated or quarantine pests (for example, bacteria, viruses, fungi, insects, nematodes, etc.). The methods described are methods used in molecular biology, in particular PCR and its variants. This document applies to various different matrices, seeds, plants, plants parts, derived products and industrial foodstuffs, fertilizer materials, substrates, sewage sludge, and pathogenic and destructive organisms in plants themselves. When evaluating the entire agricultural products to be tested, statistically appropriate sampling method should be applied

This project is being developed under the responsibility of **ISO/TC 34/SC 16, Molecular Biomarker Analysis**.
End of vote: 2012-03-11

- **ISO 24276:2006/DAmD 1 Foodstuffs -- Methods of analysis for the detection of genetically modified organisms and derived products -- General requirements and definitions -- Amendment 1**

Replace the existing first paragraph with the following: This International Standard specifies how to use the standards for nucleic acid extraction (ISO 21571), qualitative nucleic acid analysis (ISO 21569), quantitative nucleic acid analysis (ISO 21570) and protein-based methods (ISO 21572), and explains their relationship in the analysis of genetically modified organisms in foodstuffs.

This amendment is being developed under the responsibility of **ISO/TC 34/SC 16, Molecular Biomarker Analysis**.
End of vote: 2012-03-01

- **ISO 21571:2005/DAmD 1 Foodstuffs -- Methods of analysis for the detection of genetically modified organisms and derived products -- Nucleic acid extraction -- Amendment 1**

This amendment is being developed under the responsibility of **ISO/TC 34/SC 16, Molecular Biomarker Analysis**.
End of vote: 2012-04-18



ACTIVITIES WITHIN ISO/TC 34 and ISO

- **ISO General Assembly, September 2011, New Delhi**



ISO/TC 34 has been recognized through the Lawrence D. Eicher Leadership Award for excellence in creative and innovative standards development, presented at the 34th ISO General Assembly, held in New Delhi, India, 21-23 September 2011.

TC 34 makes significant efforts to make ISO more visible internationally through collaboration with international organizations such as the Codex Alimentarius Commission, the World Organization for Animal Health (OIE), with whom ISO signed a Memorandum of Understanding in July, and cooperation on joint standards with the International Dairy Federation.

Another action enlightened is the true desire from TC 34 to promote the involvement of developing countries, such as the twinned leadership of the committee or the organisation of the next TC 34 plenary meeting in Africa.

- **ISO/TC 34/SC 17 meeting**

ISO/TC 34/SC 17 "Food Safety Management Systems" held its 3rd meeting in Dublin (4-7 October 2011). The meeting was organized by NSAI.



SC17 decided to publish the following documents in 2012:

- ISO/TS 22002-3 'Prerequisite programmes on food safety - Part 3: Farming'
- ISO/TS 22002-2 'Catering' (by June 2012)
- Publication of the Handbook on 'How to use ISO 22000?'

SC 17 decided to launch the following revisions:

- ISO/TS 22004 'Food safety management systems – Guidance on the application of ISO 22000: 2005'
- ISO/TS 22003 'Food safety management systems – Requirements for bodies providing audit and certification of food safety management systems' with ISO/CASCO

Last but not least, SC 17 will start new work on:

- Packaging
- Transport and storage.



■ ISO/TC 34/SC 16 meeting

ISO/TC 34/SC 16 "Horizontal methods for molecular biomarker analysis" had its third meeting in Beltsville MD, USA (25-27 October 2011). It was organized by ANSI, USDA and AOCS.



There were discussions on the four following amendments to:

- ISO 21569:2005, **Qualitative** nucleic acid based methods
- ISO 21570:2005, **Quantitative** nucleic acid based methods
- ISO 21571:2005, **Nucleic acid extraction**
- ISO 24276, **General requirements and definitions**

The Committee agreed that once the amendments to ISO 21569, 21570 and 21571 containing methods in the form of annexes had been published there would be no further requirement for ISO/TS 21098 "Information to be supplied and procedure for the addition of methods to ISO 21569, ISO 21570 or ISO 21571" and supported the withdrawal of ISO/TS 21098.

SC 16 discussed on the following projects:

- **Varietal Identification**
- **Plant Pathogens**
- **Qualitative Methods**
- **Microarray detection** of specific nucleic acid sequences

■ ISO/TC 34/SC 4

ISO/TC 34/SC 4 "Cereals and pulses" had its 25th meeting in Roma at the Agricultural Research Council (November 22nd -23rd, 2011).



It is to be noted that Codex Secretary, Mrs Selma Doyran, attended this meeting.

Among the main important issues:

- Colorimetric assessment of colour respectively on durum wheat semolina and on common wheat flour
- Wheat flour - Method for the measurement of damage of starch using an amperometric method
- Wheat whole meal and flour – Determination of rheological behaviour as a function of mixing and temperature increase
- Wheat flour -- Physical characteristics of doughs
- Rice - Determination of amylose content
- Rice - Determination of biometric characteristics of kernels
- Rice -- Determination of kernels hardness after cooking-Extrusion Method
- Rice -- Evaluation of gelatinization time of kernels during cooking
- Pulses - Determination of impurities, size, foreign odours, insects and species and variety - Test methods
- Cereals, pulses and other food grains – Nomenclature
- Cereals – Vocabulary
- Cereals and cereal products - Sampling studies
- Alimentary pasta produced from durum wheat semolina – Estimation of cooking quality by sensory analysis



■ ISO/TC 34/SC 15 meeting

ISO/TC 34/SC 15 "Coffee" had 19th meeting in Bangalore, India (12-13 October 2011). The meeting was organized by BIS.



Among the main important issues discussed:

- Green coffee – Size Analysis – Manual and machine sieving;
- Coffee triers – green and in parchment coffee;
- Green/raw coffee – Guide to Storage and Transport;
- Instant coffee – Criteria for authenticity;
- Green coffee – procedure for correlation of moisture meters – routine method.
- Green coffee, roasted coffee (beans or ground) and soluble coffee- sampling
- Coffee and coffee products – Vocabulary
- Sensory analysis

■ ISO/TC 234 meeting

ISO/TC 234 "Fisheries and Aquaculture" had its 5th meeting of ISO/TC 234 in Boulogne-Sur-Mer (France) (November 23rd-24th, 2011). The meeting was organized and supported by the French fishery and sea food products sector.



Diner organised in NAUSICAA aquarium

ISO/TC 34 chair and secretariat attended the meeting and made a presentation of TC 34 activities.

Among the main important issues discussed:

- Advisory group 01 – Aquaculture Advisory group
The mandate and title of AG 01 will be expanded to include wild capture fishery experts. The new title of the group is "Fisheries and Aquaculture Advisory group"
- Working group 02 – Environmental monitoring on the seabed's impact from marine finfish farms
- Working group 03 – Aquaculture technology
- Working group 05 – Methodology for sealice counts
- Working group 06 – Calculation of FIFO (fish in fish out) and FCR (feed conversion ratio)
- G(S) "Shellfish, crustaceans and molluscs" group
- Working group 01 – Traceability of fish products

Publication of 2 standards:

- Traceability of finfish products - Specification on the information to be recorded in farmed finfish distribution chains (ISO 12877)
- Traceability of finfish products - Specification on the information to be recorded in captured finfish distribution chains (ISO 12875)



▪ **Workshop on solutions for sustainability of fisheries (Bali, 13-16 September 2011)**

This workshop was organized by ISO and BSN (ISO member for Indonesia) in cooperation with Codex, FAO, OIE and GFSI.

Safe and sustainable trade in the fisheries sector is a key issue for both developed and developing countries. The Bali workshop identified three main issues:

- Over exploitation, illegal fishing
- Product quality and safety
- Need for competitive products for the international markets.

To address these issues, action plans were proposed at the workshop defining the objectives to be achieved and the actors involved on national, regional and international levels.

The next step is for the participants in the workshop to pass on the lessons to their respective national groups, and carry out similar awareness and discussion workshops in their countries, involving, for example, producers, workers, inspectors, testing laboratories, transporters, food chain professionals, export promotion agencies, storage and freight forwarders.

ACTIVITIES OUTSIDE ISO

▪ **Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNSFDU)**

Following the creation of ISO/TC 34 new working group on Nutrition and dietetics, ISO/TC 34 secretariat attended for the first time the Codex Committee on Nutrition and Foods for Special Dietary Uses (November 2011, Germany). The aim is to establish contact and to avoid the new working group overlap Codex works.

NOMINATIONS

- Welcome to the new working group TC 34/WG 15 Nutrition and dietetics. It is allocated to KEBS (Kenya).

MEETING CALENDAR

ISO/TC 34/SC 12: Toulouse, France, 19-20 April 2012

ISO/TC 34/SC 9: Brussels (Belgium), 25-29 June 2012

ISO/TC 34/SC 11: Ottawa, Canada, 1-2 October 2012

ISO/TC 34/SC 2: Ottawa, Canada, 3 October 2012

ISO/TC 34/SC 17: Saitama (Japan), 29-1 October- November 2011

ISO/TC 34/SC 16: January 2013

ISO/TC 34/SC 4: Canada, 2nd Quarter 2013

Nairobi, Kenya, April 2012:

- CAG meeting: 23
- workshop for African developing countries: 24-25
- TC 34 plenary meeting: 26-27

Codex Committee on Methods of Analysis and Sampling, Budapest, 5-9 March 2012,

ABNT
Av. Treze de Maio, 13 - sala
Centro - 20031-901
Rio de Janeiro/RJ - Brazil
www.abnt.org.br

AFNOR Normalisation
11 rue Francis de Pressensé –
93571 La Plaine Saint-Denis Cedex France
www.afnor.org/agroalimentaire