ISO/TC 34 *Newsletter*

Information related to ISO/TC 34, Food products

N°9 (May 2011- Aug. 2011)

PUBLICATIONS[1]

- **ISO 6646** Rice -- Determination of the potential milling yield from paddy and from husked rice

This International Standard specifies a laboratory method for the determination of the yield of husked rice obtained from paddy or parboiled paddy (*Oryza sativa* L.), and for the determination of the yield of milled head rice obtained from paddy or parboiled paddy, or from husked rice or husked parboiled rice. This International Standard is only applicable to abrasive milling equipment.

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

- **ISO 3632-1:2011** Spices -- Saffron (Crocus sativus L.) -- Part 1: Specification

This part of ISO 3632 establishes specifications for dried saffron obtained from the pistils of *Crocus sativus* L. flowers.
It applies to saffron in both of the following forms:
a) filaments and cut filaments; b) powder.

It was reviewed under the responsibility **ISO/TC 34/SC 7 Spices, culinary herbs and condiments.**

- **ISO 11287** Green tea -- Definition and basic requirements

This International Standard specifies the parts of a named plant that are suitable for making green tea for consumption as a beverage and the chemical requirements for green tea that are used to indicate that tea from that source has been produced in accordance with good production practice.
This International Standard also specifies the packing and marking requirements for green tea in containers. This International Standard is not applicable to green tea subject to further processing such as decaffeination or further roasting.
It was developed under the responsibility **ISO/TC 34/SC 8 Tea.**

- **ISO 22118** Microbiology of food and animal feeding stuffs -- Polymerase chain reaction (PCR) for the detection and quantification of food-borne pathogens -- Performance characteristics

This International Standard specifies minimum requirements of performance characteristics for the detection of nucleic acid sequences (DNA or RNA) by molecular methods. This International Standard applies to the detection of food-borne pathogens in foodstuffs and isolates obtained from them using molecular detection methods based on the polymerase chain reaction (PCR).
This International Standard is also applicable, for example, to the detection of food-borne pathogens in environmental samples and in animal feeding stuffs.

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

- **ISO 22119** Microbiology of food and animal feeding stuffs -- Real- time polymerase chain reaction (PCR) for the detection of food-borne pathogens -- General requirements and definitions

This International Standard defines terms for the detection of food-borne pathogens in foodstuffs, and isolates obtained from them, using the polymerase chain reaction (PCR). This International Standard also specifies requirements for the amplification and detection of nucleic acid sequences (DNA or RNA after reverse transcription) by real-time PCR.
The minimum requirements laid down in this International Standard provide the basis for comparable and reproducible results within individual and between different laboratories.
This International Standard is also applicable, for example, to the detection of food-borne pathogens in environmental samples and in animal feeding stuffs.

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

[1] Main publications of last months.

- **ISO 16140:2011/Amd 1: 2011** Microbiology of food and animal feeding stuffs -- Protocol for the validation of alternative methods – Amd1

This amendment to ISO 16140:2003 mainly concerns clause 6.3 (Interlaboratory study) as well as some annex Q and annex V.

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

- **ISO 9936:2006/Amd 1** Animal and vegetable fats and oils -- Determination of tocopherol and tocotrienol contents by high-performance liquid chromatography -- Amendment 1: Updating of reagents and confirmation of statistical data validity

This International Standard specifies a method for the determination of the contents of free ⟨α–β–,γ–, and δ- tocopherols and tocotrienols (referred to jointly as tocols) in animal and vegetable fats and oils (referred to hereinafter as fats) by high-performance liquid chromatography (HPLC).
For products containing tocopherol or tocotrienol esters, it is necessary to carry out a preliminary saponification.

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

- **ISO 15753/Amd 1:2011** Animal and vegetable fats and oils -- Determination of polycyclic aromatic hydrocarbons -- Amendment 1: Exclusion of olive pomace oil from the scope

This amendment to ISO 15753:2006 mainly concerns the exclusion of olive pomace oil from the scope.

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

- **ISO 29842:2011** Sensory analysis -- Methodology -- Balanced incomplete block designs

This International Standard specifies a method for the application of balanced incomplete block designs to sensory descriptive and hedonic tests.
This International Standard applies when the number of test samples exceeds the number of evaluations that an assessor can perform reliably in a single session.
This International Standard also specifies the fundamental characteristics of balanced incomplete block designs and establishes guidelines for their application in sensory evaluation.

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

- **ISO 11037:2011** Sensory analysis -- Guidelines for sensory assessment of the colour of products

This International Standard establishes guidelines for the sensory evaluation of the colours of products. The procedures specified are applicable to solid, semi-solid, powder and liquid products, which can be opaque, translucent, cloudy or transparent in nature, as well as matt or glossy.
General information is also given about the viewing and lighting conditions to be used in various situations in sensory analysis, such as difference testing, profile analysis and grading methods, performed by panels of selected assessors or by individual experts in special situations.
This International Standard does not deal with consumer testing or with assessment of the metamerism of colours of food products.

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

NWIP and DIS launched[2]

- **NP** Wheat flour - Method for the measurement of damage of starch using an amperometric method

This standard describes a method of measurement of damage of starch using an amperometric method
It applies to all wheat flour samples from industrial or laboratory milling. In the absence of validity studies, the results on semi-wholemeal or wholemeal flour, although able to meet the conditions of repeatability given in 9, must be carefully interpreted.

The project is a new project being developed under the responsibility of**, SC 4 Cereals and pulses**
End of vote: 2011-11-04

- **NP** Cereals and cereal products - Wheat whole meal and flour (T. aestivum) - Determination of rheological behaviour as a function of mixing and temperature increase

[2] Main NWIPs and DIS launched during last months.

The standard describes a method of measurement the rheological behaviour of wheat based dough subjected to a simultaneous dual constraint of mixing and increase of temperature.
The results give information about protein (gluten strength, stability during heating) and starch (gelatinisation, retrogradation, enzyme activity) and all the interactions taking place between dough components.
This method applies to soft wheat flours (*T. aestivum*) produced by industrial milling or laboratory test milling. It is equally possible to implement whole meal wheat.

The project is a new project being developed under the responsibility of**, SC 4 Cereals and pulses**
End of vote: 2011-11-06

- **NWIP** Milk - Determination of casein nitrogen content - (Reference Method)

ISO 17997 | IDF 29 specifies a reference method for the determination of the casein nitrogen content of bovine milk.
The aim of project is a revision of existing standard by to combine the existing parts 1 and 2 of ISO 17997|IDF 29:2004 - Milk and milk products - Determination of casein content.
- Part 1: Indirect determination of casein-nitrogen content (ref. method)
- Part 2: Direct determination of casein-nitrogen content (rout. method)
with the aim of measuring casein nitrogen using both direct and indirect methods through milk TN and pH 4.6 SN determination.

The revision is being developed under the responsibility of, **SC 5 Milk and milk products and the International Dairy Federation (IDF)**.
End of vote: 2011-11-26

- **NWIP** Milk and milk products - Determination of protein nitrogen content and true protein calculation

The aim of the project is to combine existing parts 4 and 5 of ISO 8968|IDF 20:2001 - Milk and Milk products – Determination of nitrogen content.
- Part 4: Determination of non-protein-nitrogen content.
- Part 5: Determination of protein-nitrogen content
with the aim of measuring true protein using both direct and indirect methods through milk TN and NPN determination.

The revision is being developed under the responsibility of, **SC 5 Milk and milk products and the International Dairy Federation (IDF)**.
End of vote: 2011-11-26

- **NP ISO/TS** Method validation - Technical Specification on establishment / revision of standard methods

This technical Specification is to provide guidance in the validation of reference methods in the field of microbiological analysis of food, animal feeding stuff, veterinary samples and environment of food production for:
- the validation of new reference methods
- the validation of the revisions of reference methods currently in use.
This Technical Specification details the pre-standardization stage (the early stage) of the establishment of a new standard reference method or of the revision of an existing reference method.
This document is primarily intended for the standardisation of reference methods under the responsibility of ISO/TC 34/SC 9 and CEN/TC 275/ WG 6.

This new project is being developed under the responsibility of **ISO/TC 34/SC 9 Microbiology.**
End of vote: 2011-08-16

- **ISO/NP TS 15216-2** Microbiology of food and animal feed- Horizontal method for detection of hepatitis A virus and norovirus in food using real-time RT-PCR - Part 2: Method for qualitative detection

This procedure describes liberation, concentration and detection of HAV and NoV genogroups I (GI) and II (GII), from foodstuffs and food surfaces. Viral RNA extraction is by lysis with guanidine thiocyanate and adsorption to silica. Extracted viral RNA is amplified and detected by real-time RT-PCR. This part of the Technical Specification describes a method for qualitative detection of virus RNA in the test sample.

This approach may also be relevant for detection of the target viruses on fomites, or of other human viruses in foodstuffs, food surfaces or fomites following appropriate validation and using target-specific primer and probe sets.

This new project is being developed under the responsibility of **ISO/TC 34/SC 9 Microbiology.**
End of vote: 2011-11-11

- **NWIP ISO/TS 11290-1** Microbiology of food and animal feed - Horizontal method for the detection and enumeration of *Listeria monocytogenes* and other *Listeria* species - Part 1: Detection method

This part of ISO 11290 specifies a horizontal method for the detection of *Listeria monocytogenes* and other *Listeria* species.

It is being developed under the responsibility of **ISO/TC 34/SC 9 Microbiology.**
End of vote: 2011-11-12

- **NWIP Listeria ISO/TS 11290-2** Microbiology of food and animal feed - Horizontal method for the detection and enumeration of Listeria monocytogenes and other Listeria species - Part 2: Enumeration method

This part specifies a horizontal method for the enumeration of *Listeria monocytogenes* and other *Listeria* species.

It is being developed under the responsibility of **ISO/TC 34/SC 9 Microbiology.**
End of vote: 2011-11-12

- **ISO/NP TS 17728** Microbiology of food and animal feed - Sampling techniques for microbiological analysis of food and feed samples

This standard gives general requirements for sampling techniques outside the laboratory to obtain samples for subsequent bacteriological analysis and to transport them to the laboratory.
This standard concerns all food and feed products, including blocks of frozen products, carcasses or meat (but excluding surface sampling of carcasses) and bulk products.
The following samples types are outside the scope of the present standard:
- Milk and dairy products (See EN ISO 707 Milk and milk products: guidance on sampling;
- Surface sampling of carcasses (See ISO 17604: Microbiology of food and animal feeding stuffs: Carcass sampling for microbiological analysis),
- Samples from environmental surfaces (See ISO 18593: Microbiology of food and animal feeding stuffs: Horizontal methods for sampling techniques from surfaces using contact plates and swabs),
- Samples from the primary production stage (See pr ISO 13307).

This new project is being developed under the responsibility of **ISO/TC 34/SC 9 Microbiology.**
End of vote: 2011-11-12

- **ISO/NP 17383** Vegetable fats and oils -- Determination of triacylglycerols by gaz liquid chromatography

This method describes the procedure for the capillary gas chromatographic determination of the qualitative and semi-quantitative composition of individual triglycerides of fats, oils, and fat mixtures. The separation of the triglycerides is based on their retention depending on the carbon number of the fatty acids in the triglycerides and their degree of unsaturation.
The method is applicable to animal and vegetable fats as well as to mixtures of natural and synthetic triglycerides, as long as the total chain length does not exceed a total carbon number of C60.

This new project is being developed under the responsibility of **ISO/TC 34/SC 11, Animal and vegetable fats and oils.**
End of vote: 2011-09-24

- **ISO/NP 12228-1** Animal and vegetable fats and oils — Determination of individual and total sterols content by gas chromatography

This International Standard specifies a procedure for the gas chromatographic determination of the content and composition of sterols in animal and vegetable fats and oils. However, for the determination of the contents and composition of sterols in olive and olive pomace oils, Part 2 of this standard shall be used.

- **ISO/NP 12228-2** Olive and olive pomace oils — Determination of the composition and content of sterols and triterpene dialcohols by gas chromatography

This International Standard specifies a procedure for the gas chromatographic determination of the content and composition of sterols and triterpene dialcohols in olive and olive pomace oils. For the determination of the contents and composition of sterols in all other animal and vegetable fats and oils, Part 1 of this standard shall be used.

Those 2 parts are being developed under the responsibility of **ISO/TC 34/SC 11, Animal and vegetable fats and oils.**
End of vote: 2011-10-30

- **NWIP AMD TS 21033** Amendment of ISO/TS 21033:2011 Animal and vegetable fats and oils -- Determination of trace elements by inductively coupled plasma optical emission spectroscopy (ICP-OES)

Amendment to show increased precision of the emission lines, the introduction of data for phosphorus and sulphur, the use of an internal standard and a reminder to use the correct dilution factor.

This project is being developed under the responsibility of **ISO/TC 34/SC 11, Animal and vegetable fats and oils.**
End of vote: 2011-10-27

- **ISO 21570:2005/NP Amd 1 Foodstuffs – Methods of analysis for the detection of genetically modified organisms and derived products – Quantitative nucleic acid based methods**

This amendment contains two annexes as well as refinements to the main document (interpretation, expression of results, test report).

This amendment is being developed under the responsibility of **ISO/TC 34/SC 16, Molecular Biomarker Analysis.**
End of vote: 2011-10-12

- **NP TS 17620** Molecular Biomarker Analysis - Construct-specific real-time PCR method for detection of a FP 967 in linseed and linseed products

This document describes a procedure for the detection of a DNA sequence present in a genetically modified linseed (*Linum usitatissimum*) line (Event FP967, also named as 'CDC Triffid'). The method described is applicable for the analysis of DNA extracted from foodstuffs. It may be also suitable for the analysis of DNA extracted from other products such as feedstuffs and seeds. The application of this method requires a sufficient amount of amplifiable DNA to be extractable from the relevant matrix for the purpose of analysis.

This project is being developed under the responsibility of **ISO/TC 34/SC 16,** Molecular Biomarker Analysis.
End of vote: 2011-10-14

- **ISO 21569:2005/NP** Amd **2** Foodstuffs – Methods of analysis for the detection of genetically modified organisms and derived products – Qualitative nucleic acid based methods

This amendment provides additional methods for the detection of genetically modified organisms and derived products further to those of the first amendment.

This project is being developed under the responsibility of **ISO/TC 34/SC 16, Molecular Biomarker Analysis.**
End of vote: 2011-10-18

- **ISO/NP TR 17622** Molecular biomarker analysis -SSR analysis of sunflower

This document proposes an analytical method for use in hybrid conformity testing and which can be applied to molecular fingerprinting of varieties, checking variety identity, etc.

This project is being developed under the responsibility of **ISO/TC 34/SC 16, Molecular Biomarker Analysis.**
End of vote: 2011-10-19

- **ISO/NP 17623** Molecular biomarker analysis - SSR analysis of maize

This document proposes an SSR (single sequence repeat) analytical method for molecular fingerprinting maize varieties, checking varietal identity, testing hybrid conformity, etc.

This project is being developed under the responsibility of **ISO/TC 34/SC 16, Molecular Biomarker Analysis.**
End of vote: 2011-10-19

- **ISO 7513:1990/DAmd 1** Instant tea in solid form -- Determination of moisture content (loss in mass at 103 degrees C) -- Amendment 1

La présente norme internationale prescrit une méthode de détermination de la teneur en eau (perte de masse à 103 °C) du thé soluble sous forme solide, tel qu'il est reçu.

This project is being developed under the responsibility of **ISO/TC 34/SC 8, Tea.**
End of vote: 2011-11-23

- **ISO/DIS 8586.2** Sensory analysis -- General guidelines for the selection, training and monitoring of selected and expert assessors

This document specifies criteria for the selection and procedures for the training and monitoring of selected assessors and experts. It supplements the information given in ISO 6658.

This project is being developed under the responsibility of **ISO/TC 34/SC 12, Sensory analysis.**
End of vote: 2011-09-19

- **ISO/DIS 24115.2** Green coffee or raw coffee -- Procedure for calibration of moisture meters -- Routine method

This international standard establishes a procedure for moisture meters calibration. ISO 6673 provides the method to determine moisture content (or mass loss) in green Coffee. This standard will use reference materials –RM) obtained applying ISO 6673 in order to establish a method to calibrate moisture meters.
The reference materials will be green coffee beans of different moisture level.

This project is being developed under the responsibility of **ISO/TC 34/SC 15, Coffee.**
End of vote: 2011-09-28

ACTIVITIES WITHIN ISO/TC 34 and ISO

- **ISO/TC 34/SC 5 - IDF analytical week**

Up: Ton Gerssen (ISO/TC 34/SC 5 secretary), Harrie van den Bijgaart (ISO/TC 34/SC 5 chair), Jaap Evers (Chair of the IDF Methods Standards Steering Group)
Down: Aurélie Dubois (IDF Standards Officer), Marie-Noëlle Bourquin (ISO/CS), Sandrine Espeillac (ISO/TC 34 secretariat)

Over 190 experts gathered at the IDF/ISO Analytical Week (23-27 May) in Lyon, France, to discuss the latest developments and future projects for **methods of analysis in the dairy sector**. Hosted by the IDF French National Committee (FIL France), the joint IDF/ISO event provided a platform for experts to work on topical analysis issues, such as the need for a reference system for somatic cell counting in milk, and initiatives underpinning food safety testing.
The mid-week symposium explored the theme "*How can analysis promote **sustainability** in the dairy chain?*". IDF and ISO experts presented new initiatives and recommendations that showed for the first time that the analysis sector makes significant contributions to the advancement of a sustainable dairy industry.

The next ISO/TC 34/SC 5 - IDF analytical week will be organized in Aviv, Israel (4 - 8 June 2012).

ISO/TC34/SC 9 meeting

ISO/TC 34/SC 9 **"Food microbiology"** held its 30th meeting on June 2011 (20-22) in Bournemouth, organized by BSI.

The main issues discussed were:
- Amendment and revision of ISO 7218/Amdt 1 "General requirements and guidance for microbiological examinations": launch of DIS vote on the amendment by the end of the year;
- Launch of the revision of ISO 17604 "Microbiology of food and animal feed -- Carcass sampling for microbiological analysis";
- Revision of ISO 16140 on methods validation: launch of the DIS vote in 2012 on part 1 (terminology) and part 2 (validation of proprietary methods);
- Revision of ISO 11133 on Culture media: launch of DIS vote (beginning of 2012);
- Launch of the revision of ISO 21527 "Enumeration of yeasts and moulds" (inclusion of milk and milk products in the scope after approval by IDF).

ISO Chair Conference (16-17 June 2011, Geneva)

Leaders of ISO/TC/SC/WG gathered in Geneva, Switzerland, for a two-day conference to improve even further the efficiency and usefulness of the solutions and benefits ISO offers to business, government and society. It was an opportunity to exchange on the initiatives underway to make ISO **"simpler, faster, better".**
ISO/TC 34 was represented by the chair, M. Falconnet, and the co-secretary, Mrs Figueiredo.

ISO Chair Conference - Some 200 leaders representing 24 countries take advantage of round tables and keypad technology to enable interactive discussions on core issues in standards development.

5th CAG meeting

The Chairman Advisory Group of ISO/TC 34 held its fifth meeting on **19/20th of Ma**y in Afnor (Paris).
SC 2, 3, 4, 5, 7, 9, 10, 14, 15, 16 and 17 attended the meeting (SC 6 and SC 12 participated with Go To Meeting).
Among the various subjects discussed:
- Creation of a **new WG on vitamins**
- Creation of a **new WG on nutrition**
- Action plan for **developing countries** and organisation of the next TC 34 **in Africa (Kenya)**
- **Sustainability**
- **Interlaboratory studies**

ACTIVITIES OUTSIDE ISO

▪ Signature of a cooperation agreement between ISO and OIE

From left, at the signing of the ISO/OIE agreement:
Mr Kevin McKinley, ISO Deputy Secretary-General
Mr François Falconnet, Chair, ISO/TC 34
Mrs Sandrine Espeillac, Secretary, ISO/TC 34
Dr Bernard Vallat, OIE Director General
Mr Rob Steele, ISO Secretary-General
Mrs Gilian Elisabeth Mylrea, Deputy Head International Trade Department, OIE.

ISO and the World Organization for Animal Health (OIE) on 6 July 2011 signed a cooperation agreement on international standards related to the trade of animal and products derived from animals.
The ISO-OIE agreement was signed at the ISO Central Secretariat in Geneva, Switzerland, by ISO Secretary-General Rob Steele and OIE Director General Bernard Vallat.
The ISO-OIE cooperation agreement supports the ISO Strategic Plan 2011-2015 objective of "fostering partnerships that further increase the value and efficient development of International Standards" and complements ISO's efforts to collaborate with key intergovernmental organizations.
The agreement focuses on a targeted exchange of information on issues of mutual interest, provides for participation in each other's work and encourages the use and reference of each organization's standards, in accordance with their respective standards development rules and commercial policies.

▪ Codex Alimentarius Commission (CAC)

François Falconnet (ISO/TC 34 chair)
Sandrine Espeillac (ISO/TC 34 secretariat)

Codex Alimentarius Commission had its 34th meeting in Geneva, Switzerland, 4-9 July 2011.
At this meeting, ISO was represented by:
- M. François Falconnet, ISO/TC 34 chair
- Mrs Sandrine Espeillac, ISO/TC 34 secretariat

ISO/TC 34 secretary took the floor on behalf of ISO Deputy Secretary-General, M. Kevin Mac Kinley, who was not able to attend the session this year. The aim was to stress the specificities of ISO: transparency, openness, consensus and developing country engagement.

NOMINATIONS

• Welcome to the new working group TC 34/WG 14 Vitamins, carotenoids and other nutrients. It is allocated to NEN (The Netherlands), with Erik Konings (Switzerland) as convenor and Marcel de Vreeze (NEN) as secretary.

MEETING CALENDAR

ISO/TC 34/SC 17: Dublin, Ireland, 3-7 October 2011
ISO/TC 34/SC 16: Beltsville, USA, 25-27 October 2011
ISO/TC 34/SC 15: Bangalore (India), 12-13 October 2011
ISO/TC 34/SC 4: Rome, Italy, 22-23 November 2011
ISO/TC 34/SC 12: Toulouse, France, Feb-March 2012
ISO/TC 34/SC 9: Brussels (Belgium), June 2012
ISO/TC 34/SC 11: Ottawa, Canada, October 2012

Next CAG meeting and next TC 34 plenary meeting: Nairobi, Kenya, end of April 2012 (probably with a workshop)

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