WHAT'S NEW AT Q

The Official Newsletter of Q Laboratories, Inc.

August 2014
VOLUME XV ISSUE 2A

An ISO/IEC 17025 Accredited Laboratory

FROM THE PRESIDENT'S DESK

Q Laboratories, Inc. is proud to announce that we have been Certified as Proficient in the isolation of Legionella from water samples by the Centers for Disease Control and Prevention's (CDC) Environmental Legionella Isolation Techniques Evaluation (ELITE). The three-month long process qualifies labs in the testing of Legionella in potable and non-potable water. According to the CDC website, "the certification indicates that the lab's procedures are consistent with federal recommendations and that they meet or exceed typical industry standards for recovery of Legionella." This certification is only offered using culture methods to isolate the bacteria and does not allow for rapid methods such as Molecular or lateral flow. As of the printing of this newsletter, Q Laboratories, Inc. is the only privately-owned, commercial lab in the State of Ohio to have this ELITE Certification.

David G. Goins

David G. Goins, President

AOAC RECOGNITION

Two newly approved methods, AOAC Official Method 2013.10 Listeria species in a Variety of Foods and Environmental Surfaces VIDAS® P Listeria (LPT) Method First Action 2013 and AOAC Official Method 2013.11 Listeria monocytogenes in a Variety of Foods VIDAS® Listeria monocytogenes Xpress (LMX) Method First Action 2013, for which the Q Laboratories, Inc. Microbiology R & D Laboratory served as the Coordinating Laboratory, have been selected as the Multi-Laboratory Study of the Year (Microbiology) by AOAC International. Congratulations to Erin Crowley, Microbiology R & D Laboratory Supervisor and Patrick Bird, Microbiology R&D Project Leader and their outstanding staff for earning this award. They will be honored during the Awards Ceremony at the upcoming AOAC Annual Meeting in Boca Raton, Florida.

Erin Crowley has been elected as Vice-Chair of the AOAC Official Methods Board (OMB). Erin will subsequently become Chair of the OMB in 2016 and serve a three-year term. The OMB is established, "to serve the AOAC in a scientific and advisory capacity on methods and the methods validation process. To provide ethical, timely, open and independent scientific oversight for the processes, policies and procedures of AOAC International. To approve Final Action status for new and revised First Action Methods following a proactive review. This applies to all method validation protocols. To address requests for action and resolve disputes in the methods approval process in accordance with established policies and procedures. To establish and maintain communications with method-related committees through appointment of liaisons, active participation, or invitation of committee representatives to attend OMB meetings."

Visit www.qlaboratories.com for more information on our microbiology, analytical chemistry and research and development laboratory services.

GLUTEN

August 5, 2014 is the date when FDA-regulated foods labeled "Gluten-free" must comply with all requirements established by the final rule enacted in August 2013. This rule established a regulatory definition of the term "gluten-free" for voluntary use in the labeling of foods. To help firms comply with the new regulation, in June the FDA published the guidance document, "Guidance for Industry, Gluten-Free Labeling of Foods, Small Entity Compliance Guide," intended to convey in plain language the fundamentals of the regulation. The document emphasizes that no one is required to label a food or beverage product as "Gluten-free", but rather provides the requirements one must meet in order to make such a claim. According to the document in order to make a label claim of "Gluten-free," the food bearing the claim in its labeling must not contain any of the following ingredients: "An ingredient that is a gluten-containing grain; or an ingredient that is made from a gluten-containing grain and that has not been processed to remove gluten; or an ingredient that is made from a gluten-containing grain and that has been processed to remove gluten, if the use of that ingredient contains 20 parts per million (ppm) or more gluten."

If you manufacture or distribute products that you want to label as "Gluten-free" contact Q Laboratories, Inc. to determine if your product(s) meet the < 20ppm requirement.

INFANT GMPS

In June, the FDA announced a final rule that would set standards and establish current Good Manufacturing Practices (cGMPs) for manufacturers of infant formula. According to the rule, "Controls are also required to prevent adulteration of infant formula from microorganisms. Because powdered infant formulas are not sterile products, the interim final rule requires testing of representative samples of powdered infant formula at the final product stage, before distribution, and establishes values for two microorganisms, Cronobacter spp. and Salmonella spp." The rule also requires that infant formulas be tested for nutrient content in the final product stage, before entering the market, and at the end of the products' shelf life. Also required is a "Use by" date. This is the date after which a package or container of infant formula should not be fed to infants. It indicates that the manufacturer guarantees the nutrient content and the general acceptability of the quality of the formula up to that date. FDA regulations require this date to be specified on each container of infant formula.

TRADE SHOWS

Q Laboratories, Inc. will have representatives at the following industry events in the upcoming months:

- **IAFP 2014 Annual Meeting,** August 3-6, Indianapolis; **(Booth# 504)**
- **AOAC Annual Meeting and Expo,** September 7-10, Boca Raton, FL.; **(Booth# 514)**
- **Supply Side West,** October 8-9 ,Las Vegas**; (Booth# 16125)**
- **Bluegrass IFT Suppliers Night,** October 21, Louisville, KY;

Q Laboratories, Inc. • 1400 Harrison Avenue • Cincinnati, Ohio 45214-1606
Phone: (513) 471-1300 • Fax: (513) 471-5600 • E-mail: office@qlaboratories.com • www.qlaboratories.com