WHAT'S NEW AT Q

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FROM THE PRESIDENT'S DESK

In the past, the decision to recall an FDA regulated food product was left entirely to the manufacturer. When evidence of contamination, mislabeling or potential adulteration was found, the manufacturer of the product was left to decide whether to voluntarily recall product. But all that changed with the passing of the Food Safety Modernization Act (FSMA). Now, the FDA has been granted authority to require a mandatory recall of product(s), manufactured by an FDA registered food facility, based on FDA criteria. To help the food industry understand and comply with this new dynamic, the FDA has released a guidance document on the implementation of the mandatory food recall provisions of Section 423 of the Federal Food, Drug, and Cosmetic Act (the FD&C Act), which was added by Section 206 of the FSMA. The guidance document provides answers to common questions that might arise about these mandatory recall provisions and FDA's current thinking regarding their implementation. The two criteria the FDA will use before ordering a mandatory recall are: a determination that there is a reasonable probability that the article of food is adulterated or misbranded and, a determination that there is a reasonable probability that the use of or exposure to such food will cause serious adverse health consequences or death to humans or animals. Note the inclusion of animals, as this regulation pertains to animal food as well as human food. The FDA may also assess fees to cover the costs of the recall and investigation from the offending party. Obviously, this is a game changer and provides FDA with a much higher level of oversight and authority regarding food recalls.

David G. Goins

David G. Goins, President

FOOD TECHNOLOGY SURVEY

The International Food Information Council (IFIC) released results of a survey and accompanying Executive Summary entitled, "2014 IFIC Consumer Perceptions of Technology Survey." One section of the summary deals with consumer "Confidence in Food Safety, Labeling." The results indicate that consumers' confidence in the safety of the U.S. food supply has remained consistent over the last 6 years (and four biennial IFIC Surveys). The 2014 Survey indicates 67% of consumers surveyed are confident in the safety of the food supply, while past results show 69% demonstrated confidence in the 2012 Survey, 69% in the 2010 Survey and 67% in 2008. Disease/ contamination (18%) and food handling/preparation (18%) are still the most mentioned concerns when it comes to food safety.

NO GMO INFO

In July the U.S. House of Representatives Agriculture Committee approved legislation banning mandatory labeling of GMO foods as well as local and/or state measures to mandate this type of labeling. H.R. 1599, the Safe and Accurate Food Labeling Act, will now go before the entire House for a vote. Groups against the measure have indicated they will continue to oppose passage of the law.

GRAS CUTTING

Following industry efforts over the past decade to minimize the use of Partially Hydrogenated Oils (PHOs) and consequently reduce consumers intake of Trans Fat, the FDA no longer considers PHOs as a Generally Regarded as Safe (GRAS) ingredient and has given the food industry three years to completely remove PHOs from all processed food products. The decision to remove GRAS status from PHOs was originally introduced by the FDA in 2013, but the recent final determination is a result of FDA's review of scientific evidence of the deleterious health impact of Trans Fats. Food manufacturers will be able to petition the FDA for an exemption to this new non-GRAS determination, but must provide compelling evidence why PHOs are required to formulate their product(s). In 2006, the FDA added Trans Fat to the required information on the Nutrition Facts Panel, the first measure taken to reduce or eliminate all artificial inclusion of Trans Fats to food products via use of PHOs.

LOW MOISTURE

While traditionally considered low risk, low moisture foods are susceptible to pathogen contamination as evidenced by recent cases of Salmonella contamination in paprika powder, black pepper, toasted oats cereal, peanut butter, and Chia Powder. Research has shown that while pathogens do not grow in low moisture foods, they survive very well in these dry environments, when stored at room temperature or above. Due to their benign reputation, low moisture foods are often left off the list of matrices validated when rapid pathogen detection products are developed and approved.
Q Laboratories can conduct a method verification of your rapid detection platform using your low moisture commodities to verify that your internal results are accurate. Method verification services are available for both pathogenic and spoilage organisms.

MEET THE Q LABORATORIES' STAFF

Bryan Wirthwine has been named Analytical R&D Laboratory Supervisor at Q Laboratories, Inc. Bryan will be responsible for overseeing all method development and validation projects as well as method verification/qualification, (including AOAC-RI and OMA projects) method transfer and new technology implementation and utilization. Bryan is a graduate of Ohio Dominican University and has been with Q Laboratories, Inc. since 2010, previously serving as a Chemistry Group Leader.

TRADE SHOWS

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

- **AOAC Annual Meeting and Expo, September 27-30, Los Angeles; (Booth# 609)**
- **Supply Side West, October 7-8, Las Vegas; (Booth# 1145)**
- **Petfood and Animal Nutrition 2.0, October 20-21, Chicago; (Booth# 112)**

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