WHAT'S NEW AT Q

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An ISO/IEC 17025 Accredited Laboratory

FROM THE PRESIDENT'S DESK

The FDA has announced that they have made a tentative determination that partially hydrogenated oils (PHOs) will no longer be considered Generally Recognized as Safe (GRAS) for any use in foods. The comment period for this announcement was originally set to end on January 7th but due to the potential impact of the rule, has been extended to March 8, 2014. If the determination is finalized, this would mean that food manufacturers would no longer be permitted to sell PHOs, either directly or as ingredients in another food product, without prior FDA approval for use as a food additive. Partially hydrogenated oils are the primary source of industrially produced trans-fats, which have been determined by the FDA to be deleterious to health. PHOs have been used for years in the food industry to increase shelf-life and improve texture and flavor of many food products, especially baked or fried foods. This would obviously have a significant impact on the food industry and consequently consumers. The FDA previously had addressed trans-fat by passing a final rule in July of 2003 which became effective January 1, 2006 requiring trans-fat levels to appear on the Nutrition Facts panel of foods.

David G. Goins, President

SUPPLEMENT OR FOOD

In January, the FDA released a "Guidance for Industry: *Distinguishing Liquid Dietary Supplements from Beverages*." According to the document, the purpose of the guidance is to, "help dietary supplement and beverage manufacturers and distributors determine whether a product in liquid form is properly classified as a dietary supplement or as a beverage. This guidance describes the factors that distinguish liquid products that are dietary supplements from those that are conventional foods. The guidance discusses factors that distinguish beverages from liquid dietary supplements, including: labeling and advertising, product name, product packaging, serving size and recommended daily intake, recommendations and directions for use, marketing practices and composition.

TRADE SHOWS

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

- **Ohio Association of Meat Processors (OAMP) Convention,** March 21 - 22**,** Columbus, OH;
- **Pet Food Forum** March 31 – April 3 **,** Schaumburg, IL**; (Booth #107)**
- **Food Safety Summit Expo and Conference** April 7 - April 10**,** Baltimore, MD**; (Booth #108)**
- **Ohio Valley Institute of Food Technologists (OVIFT)** April 17**,** West Chester, OH;

WEBSITE UPGRADE

Q Laboratories, Inc. has recently upgraded our website to a newer, more easily navigable format. The site still contains a listing of the services we provide and other information, but includes more user friendly Sample Submission forms, Request for Proposal forms and Contact Us forms. Please take a minute to visit Qlaboratories.com and check out the new look.

Q Laboratories, Inc. also has a presence on a few of the more popular social networks. Please LIKE the Q Laboratories, Inc. page on Facebook, follow us on Twitter at @qlaboratories and visit our Company page on LinkedIN. There are links to all these locations on the home page of our website. Check in for the latest news and issues relevant to the industries we serve, as well information on what is happening at Q Laboratories, Inc.

CHAIR

Q Laboratories, Inc. Microbiology Research and Development Laboratory Supervisor Erin Crowley has been appointed Chairperson of the AOAC Fresh Produce Project. The Project has two main objectives: 1) (develop) a sampling plan (with standardized collection procedure) for leafy greens (romaine lettuce and baby greens); and, 2) (develop minimum performance recommendations (SMPR) for methods used to detect Salmonella in leafy greens." Erin is also a member of the AOAC Official Methods Board.

SPICY

In October, the FDA released a, "*Risk Profile: Pathogen and Filth in Spices*." According to the FDA website, "the objectives of the risk profile were to: describe the nature and extent of the public health risk posed by consumption of spices in the United States by identifying the most commonly occurring microbial hazards and filth in spice; describe and evaluate current mitigation and control options designed to reduce the public health risk posed by consumption of contaminated spices in the United States; identify potential additional mitigation and control options; and identify critical data gaps and research needs." The assessment indicates that microbial pathogens that have been found in spices include Salmonella, Bacillus spp. (including Bacillus cereus), Clostridium perfringens, Cronobacter spp., Shigella, and Staph. aureus. From 1973 to 2010, there were 14 reported illness outbreaks attributed to consumption of pathogen-contaminated spices resulting in 1946 reported human illnesses, 128 hospitalizations and two deaths.

MEET THE Q LABORATORIES' STAFF

Jim Davidson has been named Procurement Administrator at Q Laboratories, Inc. Jim is responsible for preparing, maintaining and organizing all purchasing efforts by the company, including contacts with existing and potential suppliers. He also maintains lines of communication with existing suppliers and generates potential contacts with new suppliers. Jim has been with Q Laboratories since 2003 and previously served as Media Prep Supervisor.

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