



# German national reference laboratory for food additives and flavourings

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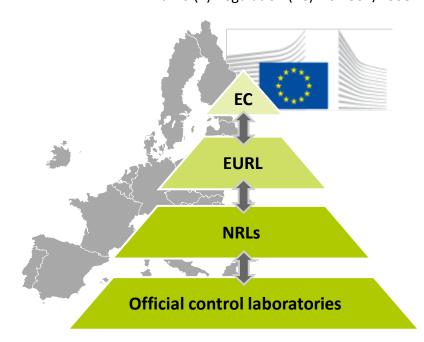
# Good reasons for a National Reference Laboratory (NRL) for food additives and flavourings

⇒ Since 2010, the European Member States have been obliged to systematically monitor the consumption and use of food additives¹ and flavourings² on the basis of a risk-based approach.

<sup>1</sup> Art. 27 (1) Regulation (EC) No 1333/2008 <sup>2</sup> Art. 20 (1) Regulation (EC) No 1334/2008

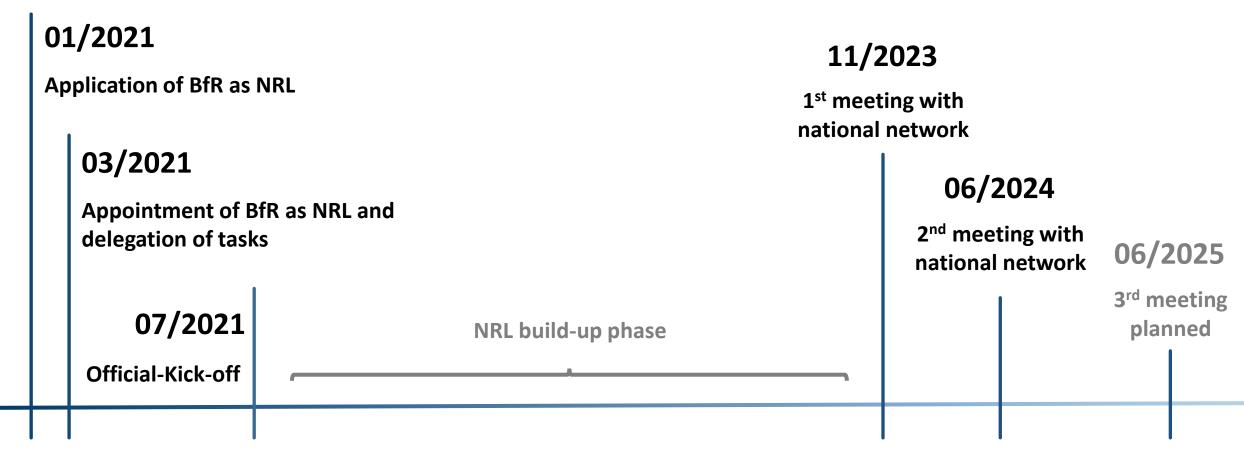
#### Challenges of (quantitative) chemical analysis

- Diversity of analytes
- Diversity of food matrices
- Huge range of concentration and levels
- Limited availability of reference substances and reagents, and inter-laboratory comparative tests
- **▶** Limited number of valid analytical methods





# NRL for food additives and flavourings History





### Responsibilities and tasks of NRLs

according to Art. 101 of Regulation (EU) 2017/625





#### BfR's reference laboratories

### Synergies

#### 22 Reference laboratories

15 NRLs according to Regulation (EC) 2017/625

e.g. NRL for additives for use in animal nutrition

7 specialized laboratories and laboratories with a reference function

e.g. Senior expert office for the import control of wine

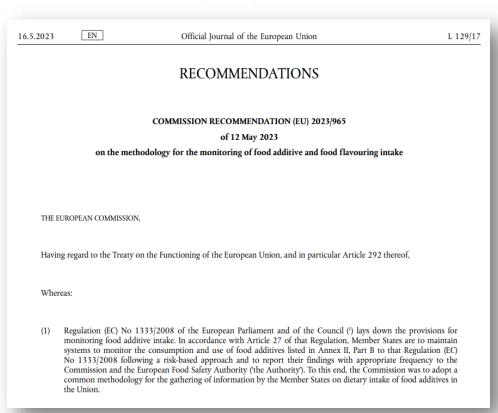
- Development: Participation in numerous reference procedures (e.g. for OIV, DIN, CEN)
- Standardization activities: OIV, DIN, CEN, ISO
- Accredited and well-equipped laboratories





### Current activities of the NRL for food additives and flavourings Support by the preparation of multi-annual monitoring plan





- NRL gives advise with regard to
  - Availability of analytical methods / analytical feasibility
  - Development / harmonisation of analytical methods



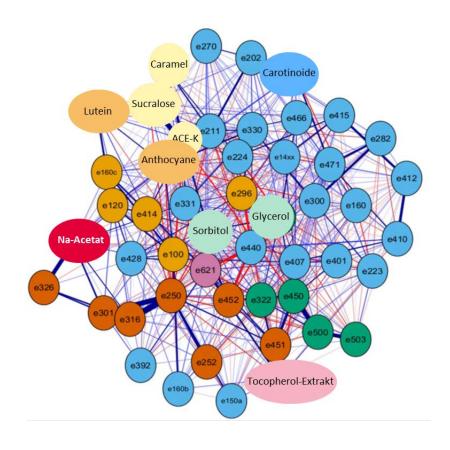
## Current activities of the NRL for food additives and flavourings Development and validation of a multi-analyte method for food additives

<u>Aim:</u> Development of robust, quantitative multi-analyte methods with high sample throughput and simple sample preparation

- First focus: Analysis of sweeteners
- Development of a liquid chromatographic method in conjunction with mass spectrometric detection



LC-QTrap6500 Sciex



Chazelas, E. et al. Scientific reports 10, 3980; 10.1038/s41598-020-60948-w (2020).





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