SUMMARY OF CRITERIA FOR ANALYTICAL LABORATORIES BASED ON 'FITNESS FOR PURPOSE'

BOX 2: SOME EXAMPLES OF CRITERIA FOR A 'FIT FOR PURPOSE' ANALYTICAL LABORATORY

- 1. Accreditation to ISO 17025 by a suitable body for the performance of tests;
- 2. Suitably qualified and knowledgeable staff who keep up to date in their areas of work;
- 3. Sufficient staff to undertake the work required;
- 4. Suitable equipment to undertake the work required;
- 5. Suitable premises to undertake the work required;
- 6. An appropriate track record in providing such services to industry; and,
- 7. If necessary, consult their local Regulatory Services or their local Public Analyst regarding the bona fides of an organisation they wish to employ.

BOX 3: SIX PRINCIPLES OF ANALYTICAL BEST PRACTICE TO ACHIEVE 'FIT FOR PURPOSE' ANALYTICAL APPROACHES (10, 11)

- 1. "Analytical measurements should be made to satisfy an agreed requirement" (to a defined objective).
- 2. "Analytical measurements should be made using methods and equipment which have been tested to ensure they are fit for purpose".
- 3. "Staff making analytical measurements should be both qualified and competent to undertake the task" (and demonstrate that they can perform the analysis properly).
- 4. "There should be a regular independent assessment of the technical performance of a laboratory".
- 5. "Analytical measurements made in one location should be consistent with those made elsewhere".
- 6. "Organisations making analytical measurements should have well defined quality control and quality assurance procedures".

Source

Defra's independent Authenticity Methods Working Group (AMWG) Response to Elliott review on 'integrity and assurance of food supply networks' – recommendation 4, March 2015. <u>https://www.gov.uk/government/uploads/system/uploads/attachment_data/file/409253/amwg-elliott-response.pdf</u>

AMWG

The Authenticity Methods Working Group (AMWG) provides a challenge function to ensure that the food authenticity research is based on sound science and that the methodology being developed is robust, practical, and defensible in terms of its scientific principles. It advises on the transfer of new methodology to testing laboratories and on generic analytical issues of methodology such as quantitation, limits of detection, etc. It also considers emerging technologies and innovation in science and technology; and how these can be used analytically to address evolving technical requirements to support food authenticity testing, and new regulatory requirements such as the European 'Food Information to Consumers' Regulation.