

Setting the Stage for the Creation of the Arab Section of AOAC International

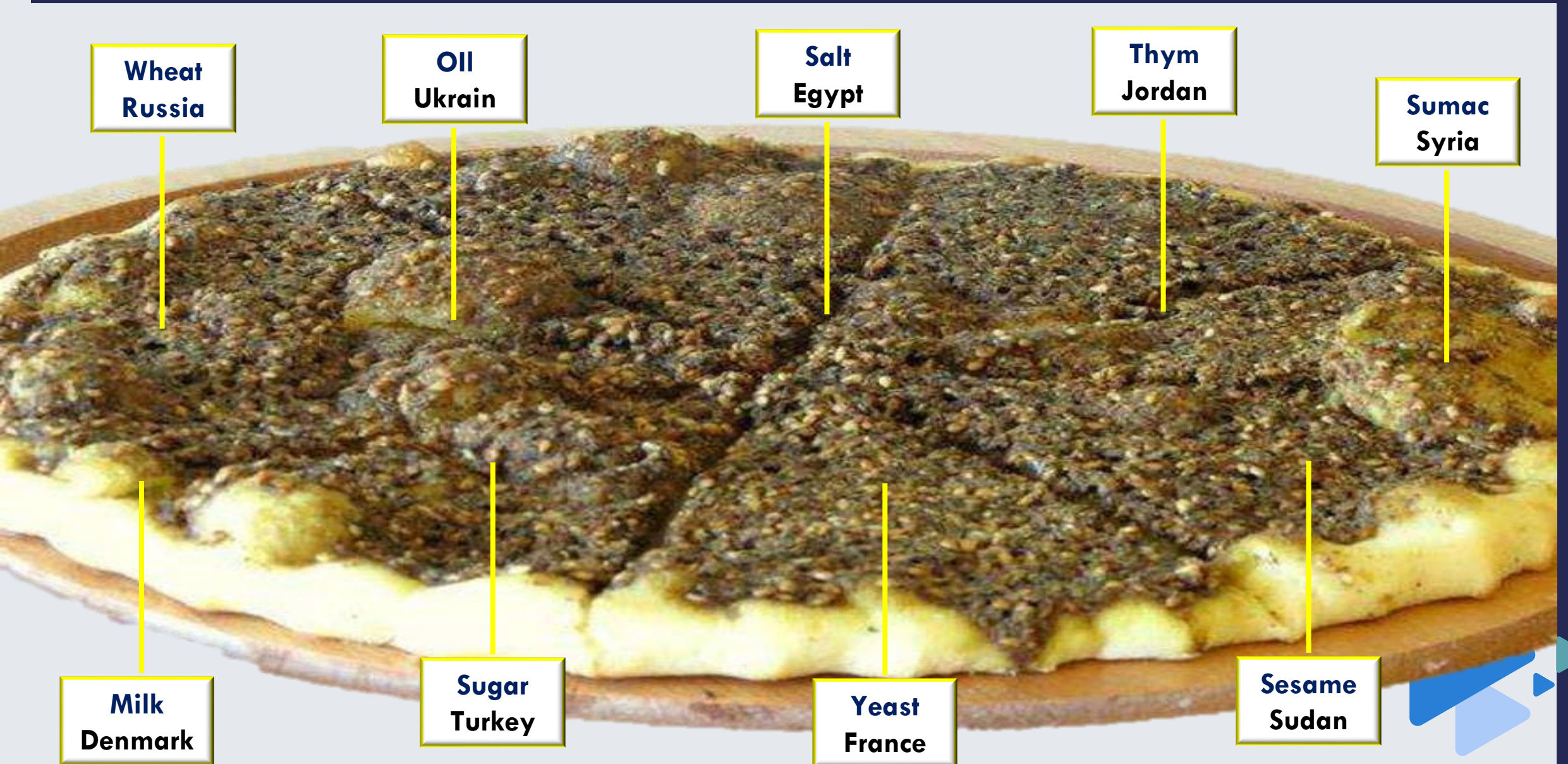


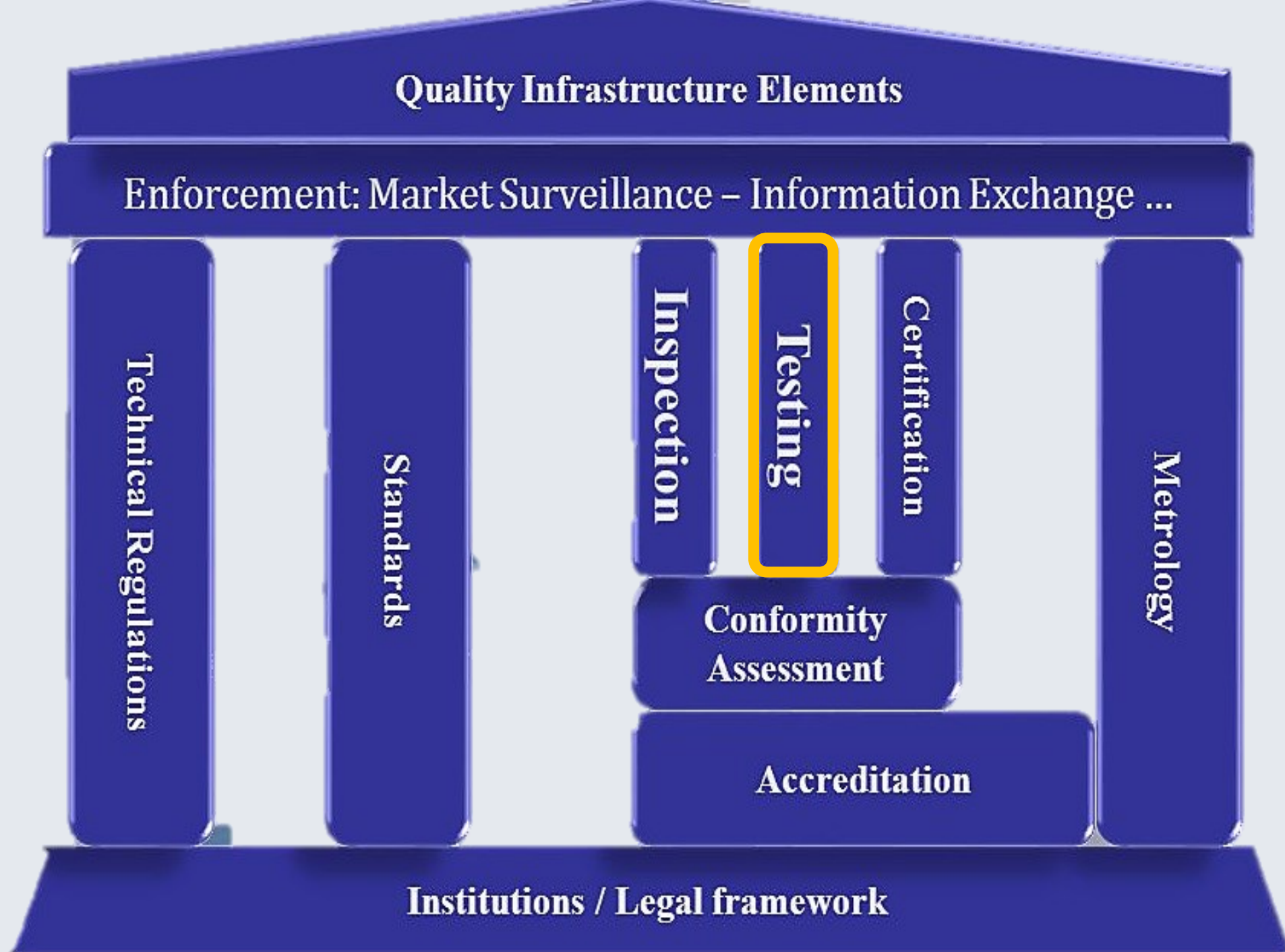
**1ST GLOBAL FOOD REGULATORY
SCIENCE SYMPOSIUM**

November 2021

ELIE BOU YAZBECK, PhD.

And we call it: Lebanese Mankousheh !





Codex Alimentarius Standards, 20 years ago

GENERAL METHODS OF ANALYSIS FOR CONTAMINANTS

CXS 228-2001

Adopted in 2001.

C O D E X

International Food Standards

A L I M E N T A R I U S



World Health
Organization



Food and Agriculture
Organization of
the United Nations

FOOD	PROVISION	METHOD	PRINCIPLE	TYPE
All foods (except fats and oils)	Lead, cadmium, copper, iron and zinc	NMKL 139 (1991) AOAC 999.11	AAS after dry ashing	II
All foods (except fats and oils)	Lead, cadmium, copper, iron and zinc	NMKL 161 (1998) AOAC 991.10	AAS after microwave digestion	III
All foods	Cadmium	AOAC 986.15	Anodic stripping voltametry	III
All foods	Copper	AOAC 960.40	Colorimetry (diethyldithiocarbamate)	III
All foods	Lead	AOAC 972.25	AAS	III
All foods except fats and oils	Lead	AOAC 982.23	Anodic stripping voltametry	III
All foods	Lead	AOAC 986.15	Anodic stripping voltametry	III
All foods	Zinc	AOAC 969.32	AAS	III
All foods	Zinc	AOAC 986.15	AAS	III

Codex Alimentarius Standards, Today

C O D E X A L I M E N T A R I U S
International Food Standards



World Health
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the United Nations

REGIONAL STANDARD FOR MIXED ZAATAR

CXS 341R-2020

Adopted in 2020.



Table 4: Methods of analysis for mixed zaatar

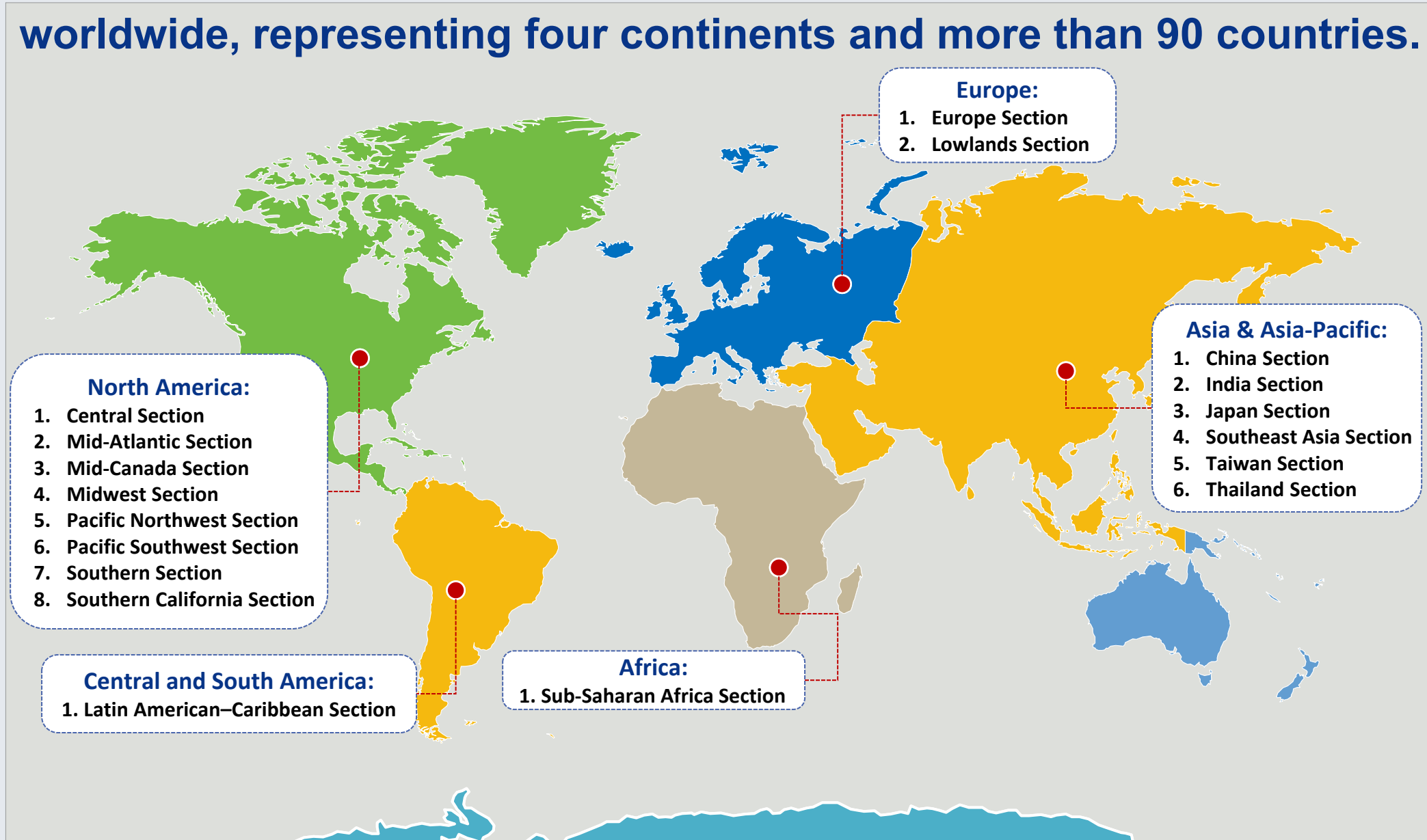
Provision	Method	Principle	Type*
Sodium chloride	AOAC 960.29	Titrimetry (Mohr: determination of chloride, expressed as sodium chloride)	
Moisture	AOAC 925.10	Gravimetry, drying at 130°C	
Acid-insoluble ash	AOAC 941.12	Gravimetry, Furnace, 550°C (for the HCl insoluble ignited residue)	
Extraneous Matter	ISO 927	Visual Examination, followed by Volumetry	I
Foreign Matter	ISO 927	Visual Examination, followed by Volumetry	I
Insects/Excreta/Insect Fragments	Method appropriate for particular spice from AOAC Chapter 16, subchapter 14 [ISPM 08 Determination of Pest Status in an area]	Visual Examination	IV
Mould damage	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual, FDA, Technical Bulletin Number 5)	Visual examination (for whole)	IV
Excreta Mammalian,	Macroanalytical Procedure Manual, USFDA, Technical Bulletin V.39 B (For whole)	Visual Examination	IV
Excreta Other	AOAC 993.27 (For Ground)	Enzymatic Detection Method	IV

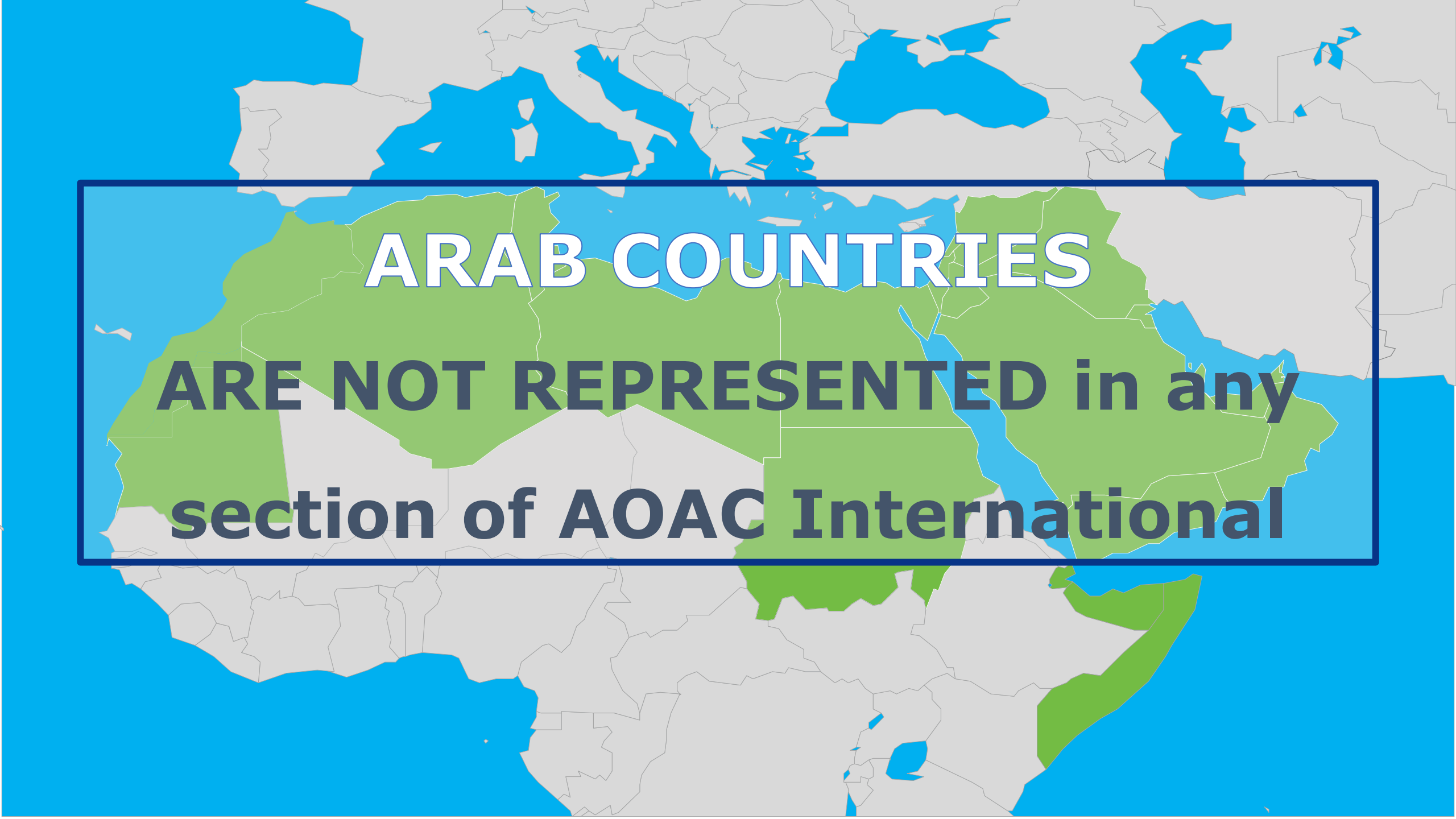


ABOUT AOAC INTERNATIONAL


AOAC INTERNATIONAL brings together government, industry, and academia to establish standard methods of analysis that ensure the safety and integrity of foods and other products that impact public health around the world.

18 AOAC Sections connect analytical communities worldwide, representing four continents and more than 90 countries.



A map of the Middle East and surrounding regions, including parts of Europe, North Africa, and Asia. The landmasses are shown in light gray, and the bodies of water (Mediterranean Sea, Red Sea, Persian Gulf, and surrounding oceans) are colored blue. A large, semi-transparent green rectangle is overlaid on the map, covering the Middle East and parts of North Africa and Europe. Inside this green rectangle, there is a dark blue border. Within the border, the text "ARAB COUNTRIES ARE NOT REPRESENTED in any section of AOAC International" is displayed. The words "ARAB COUNTRIES" are in white, bold, uppercase letters. The words "ARE NOT REPRESENTED" are in dark blue, bold, uppercase letters. The words "in any" are in a smaller, dark blue, lowercase font. The words "section of AOAC International" are in dark blue, bold, lowercase letters.

ARAB COUNTRIES
ARE NOT REPRESENTED in any
section of **AOAC International**



19:3000

Total individual members

**Actual Membership share
of Arab countries
in AOAC Int.**

The Food Risk Analysis and Regulatory Excellence Platform (**PARERA**) at Université Laval, Quebec, Canada, in collaboration with the Global Food Regulatory Science Society (**GFoRSS**)



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and Food Sciences



supporting the creation of a regional section of AOACI in the Arab region, that is the region, encompassing all countries of the League of Arab States.





Arab Section

VISION



**Improving the
contribution
of ARAB countries in Food
Conformities Assessment
activities, especially laboratory testing
by participating actively in developing and
validating standard methods and technologies.**

The Review of the GUIDELINES FOR CHARTERING A NEW AOAC SECTION



GUIDELINES FOR CHARTERING A NEW AOAC SECTION TABLE OF CONTENTS

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PRELIMINARY TASK

At least **50** active individual members

A Petition to be signed by **20** members

AOAC Int. Board approval



Requirements for AOAC Int. section creation



Priority Segments of Arab section creation



50 Memberships sponsoring for 3 years

▶ for scientists identified by leading food laboratory organizations in the Arab region.



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parera

Food Risk Analysis and Regulatory
Excellence Platform



Membership Opportunities

AOAC Int.
Sections
provide
opportunities
for
members
to

SHARE INFORMATION



**BUILD PROFESSIONAL
CONTACTS**



EXPAND LEADERSHIP SKILLS



**GAIN PRACTICAL MANAGEMENT
EXPERIENCE**





Membership will be opened to

Manufacturers

Laboratories

**Government
Agencies**

Academia





The ARAB Section

March 2022



When it
comes to
Safety,
there are no
shortcuts



Thank You!

Elie Bou Yazbeck, PhD

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November 2021

