

Standardization of Non-Targeted Approaches for Food Fraud Detection

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Jeffrey Moore, Ph.D. Director – Science, Food Standards JM@usp.org



Who is USP?

Outline

- What are non-targeted methods and why are they being used?
- Why aren't non-targeted methods more widespread?
- The USP non-targeted method guidance





US Pharmaconaial ® MISSION

To improve global health through public standards and related programs that help ensure the quality, safety, and benefit of medicines and foods.





USP's Food Program

A global resource for <u>food integrity and safety</u> solutions including science-based standards, tools, and services to improve confidence in the global food supply chain.





Why Food Fraud



UP **10**% FOOD SUPPLY TO **10**% IS AFFECTED





The Challenge of Detecting Food Fraud

Criminal "designs" adulterant to evade existing QA system

QA system reacts by developing new tests



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Non-Targeted Methods?



Infographics© Carmen Diaz-Amigo 2015



A Way to Get Ahead of Fraud Perpetrators

Instead of looking for what should not be there...



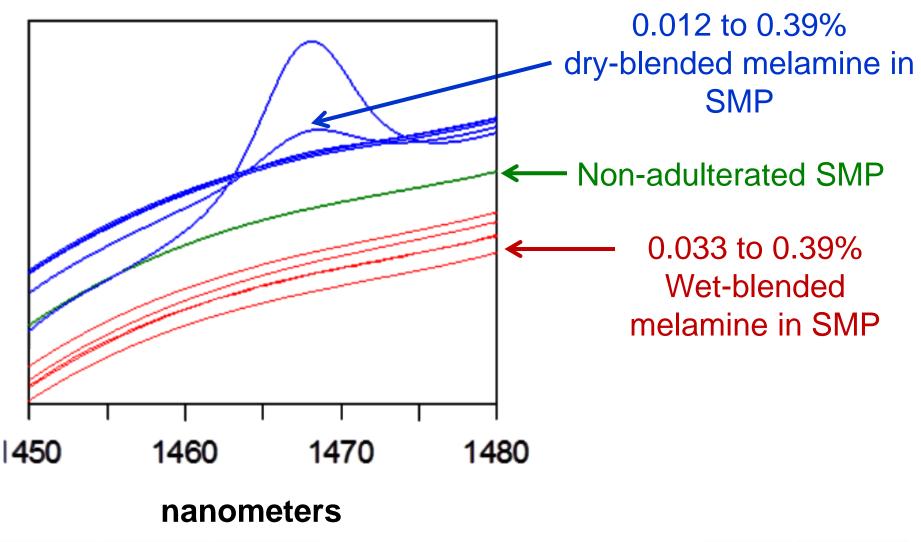
Define very carefully the characteristics of what should be there



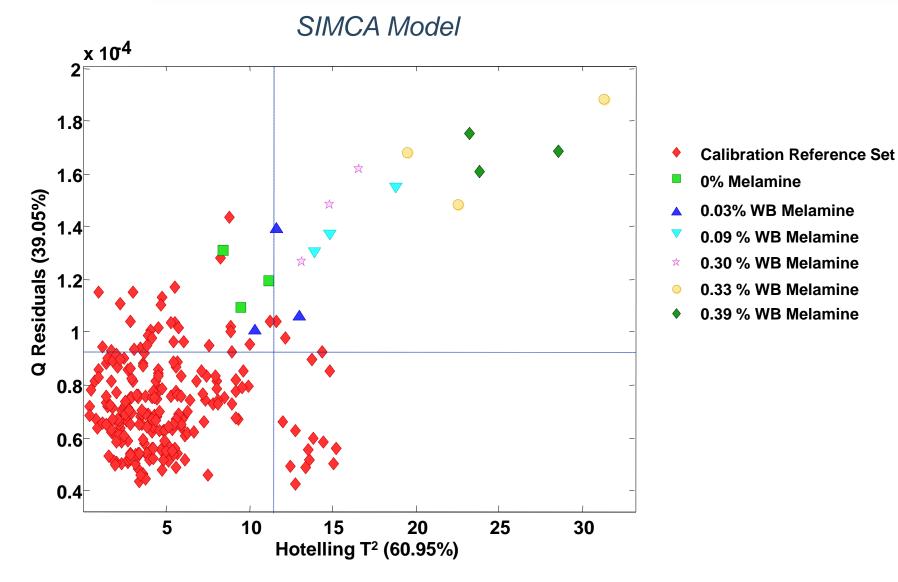
Exclude anything that deviates significantly from those characteristics



Rapid detection on melamine in SMP by NIR

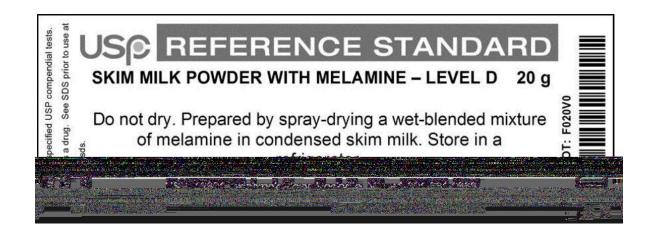








- Non-targeted methods beneficial even when you know what adulterant you are looking for
- RM's for "genuinely fake" adulterated foods needed to provide confidence in rapid test methods



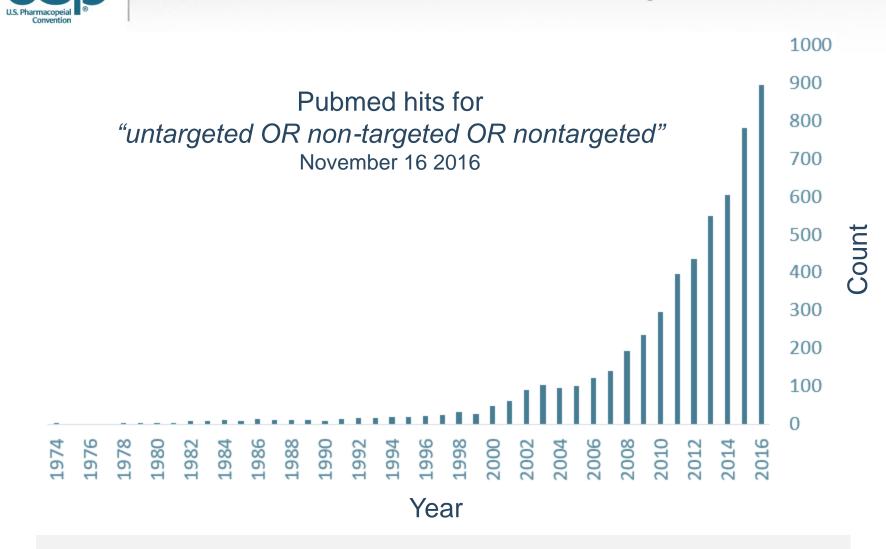


Market Trends

- Instrumentation and chemometrics advances -> to non-targeted methods.
- Used in routine testing as screening methods, followed by more targeted confirmatory methods for "abnormal" samples
- Continued significant investments by major food companies, Testing Labs, and European funded R&I projects



Scientific Publications: Increasing Trend



Advances in, and maturation of, analytical technologies and data processing allowing rapid broad spectrum analysis



Intersection with USP

Charge to 2009 Advisory Group on Milk Powder:

To develop and validate a "tool-box" of methods and specifications for skim milk powder that will help protect against economically adulterated materials, including the next melamine

Nonprotein Nitrogen Determination for Skim Milk Powder and Nonfat Dry Milk

Principle

Biologically derived protein-based food ingredients inherently contain nonprotein nitrogen (NPN) compounds the

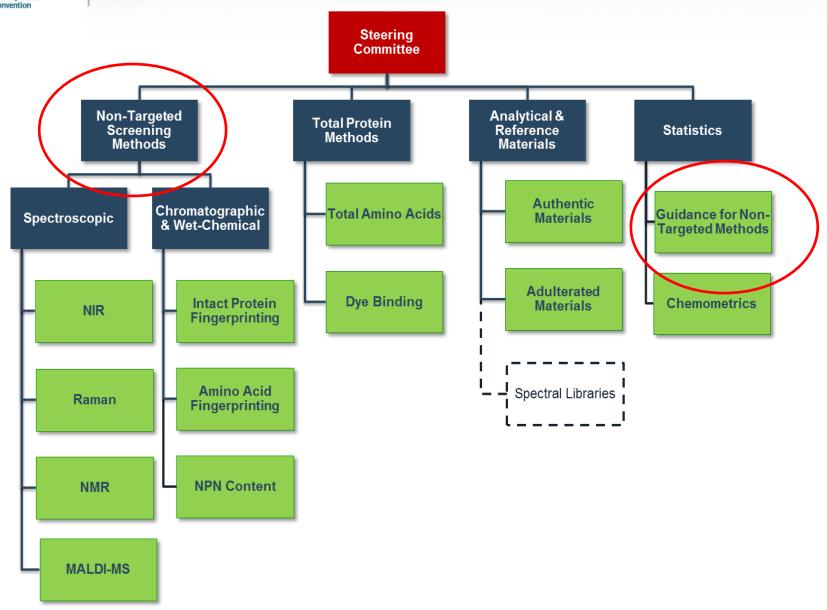
Adulterant	Molecular Size Filtration	Tannic Acid Precipitation
Melamine	0.06%	0.07%
Urea	0.09%	0.04%
Ammonium phos- phate	0.22%	0.05%
Isobutylidene diurea (IBDU)	0.16%	0.09%
Aminotriazole	0.11%	0.05%
Dicyandiamide	0.07%	0.05%
L-Arginine	0.15%	0.06%

Table 7. Estimated Detection Capabilities^a

^a The minimum level (%, w/w basis) of adulterant, that when added to a sample, increases the NPN content above the 95% confidence level for nonadulterated materials.

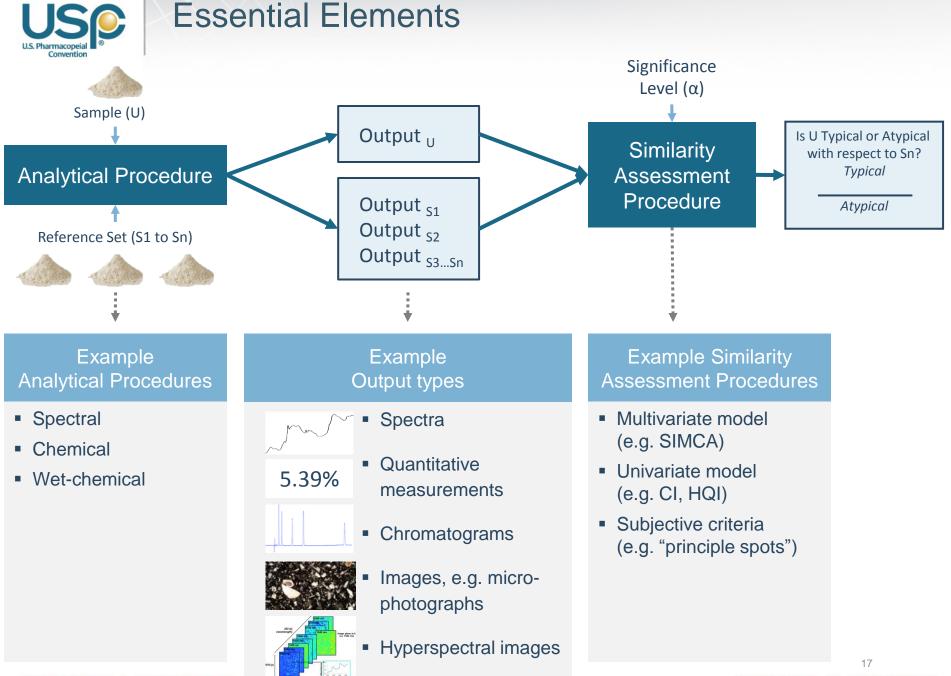


Intersection with USP



Global Expertise

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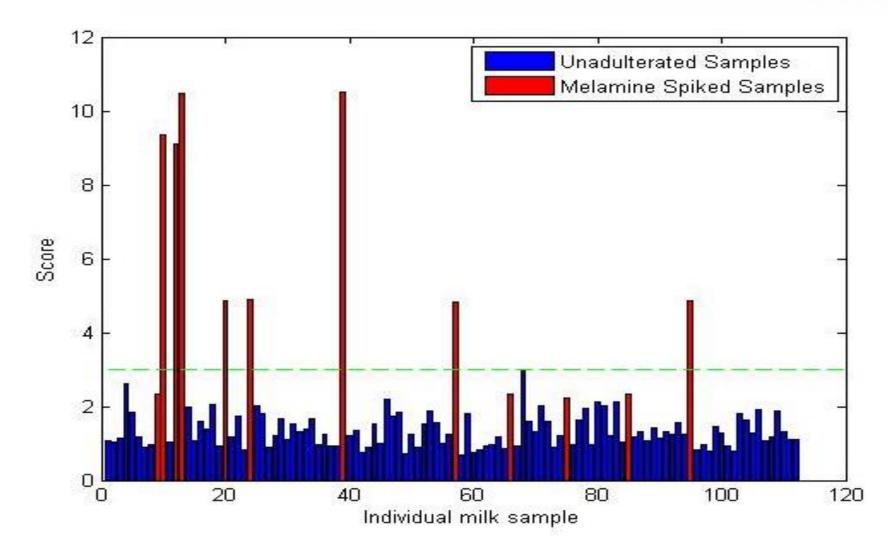


Global Expertise | Trusted Standards

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NT Adulterants Detection: Liquid Milk by FTIR (Fonterra)

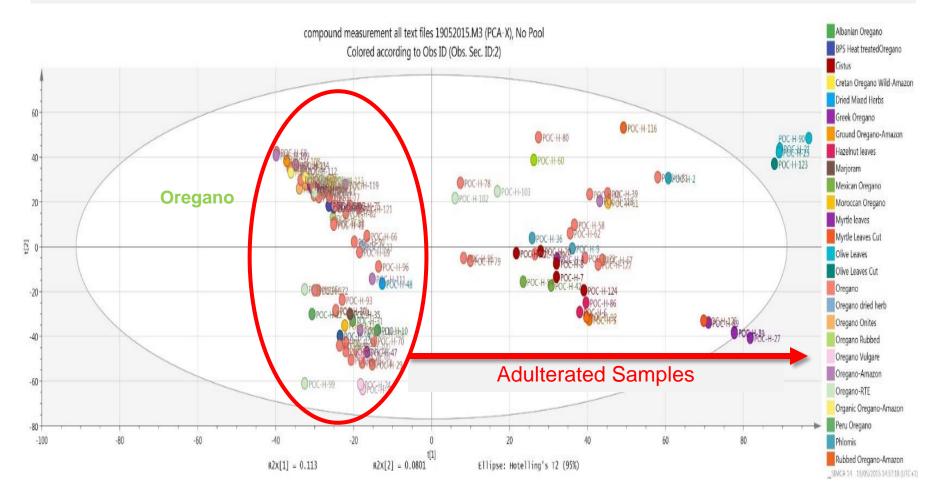


Slide courtesy of Steve Holroyd, Fonterra



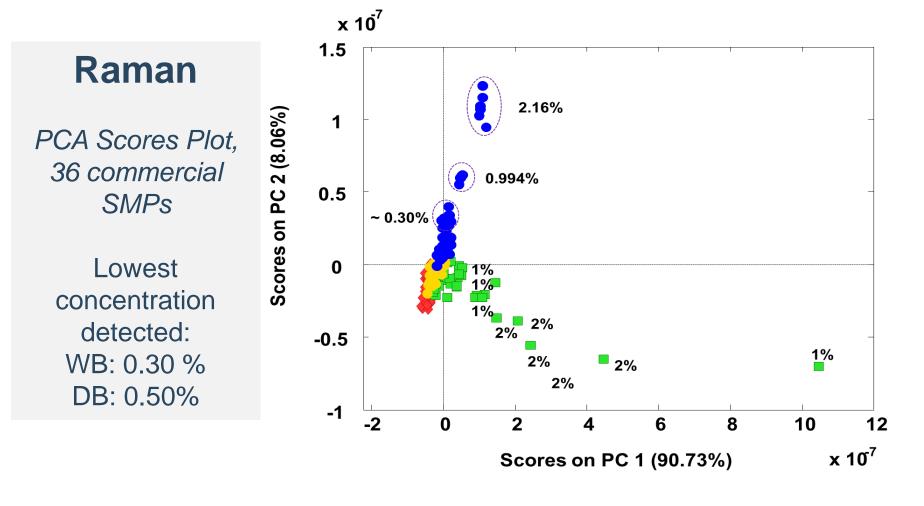
NT Adulterants Detection: Oregano (C.Elliott)

Use of FTIR and LC-MS for non-targeted adulterant detection in oregano.





NT Adulterants Detection: Milk Powder by Raman (US FDA)





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- Many companies already have the infrastructure, but may not know how to implement this novel approach
- There is a lack of solid information about the generation and application of NT methods, and very little support



Lack of Standardization

"Non-targeted" not defined

- In use, but inconsistent development
 - Organizational risk tolerance is not always taken into account when developing non-targeted methods
 - Representativeness of reference / calibration model
- Confusing terminology, e.g. false positive vs false negative; specificity vs sensitivity
- How to validate non targeted methods?



- Name: USP "Guidance On Developing and Validating Non-Targeted Methods For Adulteration Detection"
- Aim: Adaptable "framework", encourage use of NT methods, reduce confusion
- **Elaboration:** 10 experts since early 2015
- **Stage:** Open for public comment until March 31, 2017
- Where to find:

http://www.usp.org/guidance-developing-andvalidating-non-targeted-methods-adulteration-detection

Send comments to: Dr. Kenny Xie, KYX@usp.org

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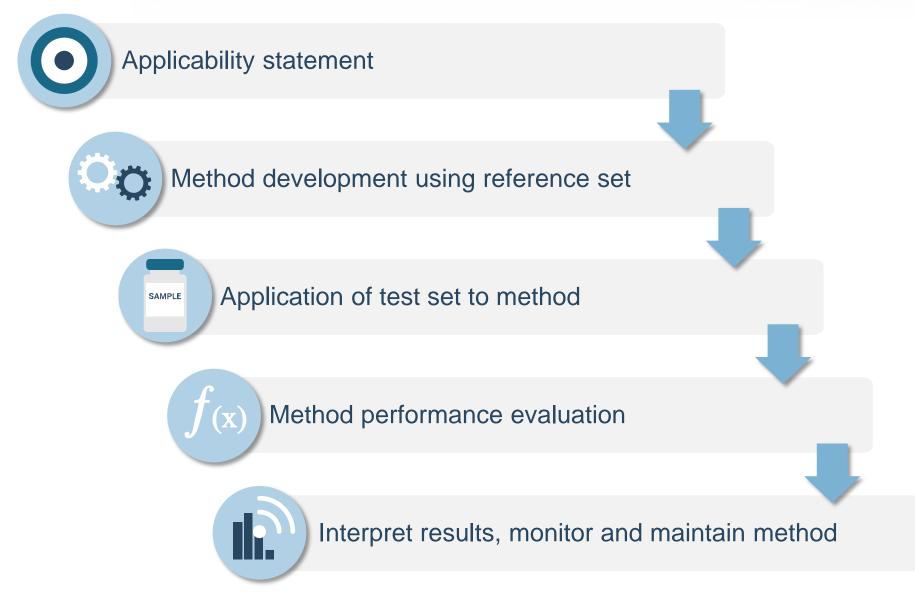
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Logic flow of USP's NT Guide





Retrospective Example: Raw milk Screening for Fonterra

Background...

- Largest fluid milk processor
- Needed a rapid non-specific adulterant detection method across 14 countries with very different risk profiles
- FTIR development application from Foss was used
- The method was to be validated for specific at-risk adulterants
- Note: Developed to be used as non-targeted *in conjunction* with targeted testing and selective testing as appropriate



A suitable applicability statement might have read:

"Rapid non-targeted method for detecting the adulteration of raw liquid milk with nitrogen-rich compounds added at economically motivating levels (e.g. <u>risk threshold =</u> <u>0.05% for melamine</u> which is a food safety risk) with a <u>sensitivity rate of 99% and a specificity rate of</u> <u>95%</u>"



Method Development

- Reference set composed of ~10,000 verified unadulterated samples from a wide variety of local suppliers
- Model derived by PCA and spectral residuals with normalized spectra
- Boundary drawn around the data to achieve required sensitivity, with flexibility to adjust in response to model performance
- Highly structured and documented response to repeat alerts and other alert patterns



Method Validation

Test set:

- ~50 verified unadulterated samples, not used in the reference set
- ~50 adulterated (spiked) samples for each of 11 different adulterants

Sensitivity = Ability to correctly recognize unacceptable samples/material as *Atypical*

Specificity = The ability to correctly recognize acceptable samples/material as *Typical*

= Correct Atypicals Total Atypicals

Correct Typicals Total Typicals



Compare Output to the Applicability statement

- Alone, the non-targeted method was promising, but a hybrid of targeted and non-targeted approaches proved to be extremely effective:
- Sensitivity= 99.9%
- Specificity= 99%

This compares favourably to the initial expectations, and the combined FTIR method was deployed





Interpretation of results, monitoring and maintenance of the method

- Results are taken as indicative, and alerts are followed up by further investigation as appropriate
- Validation can be achieved via selectively spiked samples
- Method is monitored via statistical monitoring of actual alerts
- In reality, the method is constantly undergoing updates, to account for dynamic nature of the natural product



- Can be rapid, inexpensive, and powerful tools for mitigating risks in food ingredient supply chains, even for known adulterants (e.g. wet-blended melamine)
- Combined with targeted can be more effective than either individually
- USP helping to address standardization gap, seeking public comments on its proposed Guidance for Non-Targeted Methods



Acknowledgements

- USP Expert Panel on Non-Targeted Methods for Milk Ingredients
- Steve Holroyd (chair, sub-team on NT guidance)
- Anthony Hanlon
- Kenny Xie (scientific liaison for NT guidance)
- Carmen Diaz-Amigo



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Thank You