



2 Sep 2024



Registration is now open!

With the theme of *Bringing together government, industry, and academia to advance analytical excellence for food safety*, an international line-up of confirmed speakers include:

Keynote speeches:

- *AOAC New Initiatives* (AOACI Representative)
- *The Filipino Initiatives on Food Safety and Security through Science, Technology, and Innovation* (DOST, Philippines)

Hot topics:

- *Insect-based Certified Reference Materials*
- *Microbiological Hazard Risk Assessment for Cultured Meat / Alternative Proteins*, Dr Dean Powell (GFI APAC)

Global and local emerging issues:

- A parallel session on pesticide residues with top experts
- *PFAS – Philippines Regulatory aspects*

- *PFAS in food*, Dr. Kate Mastovska (AOACI)
- *Cyanide in cassava*, Dr. Deni Taleski (National Measurement Institute, Australia)
- Other emerging issues topics: *MOSH MOAH analysis*, *Ethylene oxide*, *Histamine in canned fish*, *Parabens in BBQ sauces*, etc

Microbiology parallel session:

- *Surveillance strategies adopted by food regulators*
- *Large Sample Size for already validated matrix*
- *Salmonella & S. aureus – Pathogenicity and Food poisoning*
- *Stability of food – Shelf-life estimation*

Analytical excellence applied across government, industry, and academia:

- *Chemical contaminants – AOAC Official Methods of Analysis*, Dr. Erik Konings (AOAC SEA)
- *Overview of Revised AOAC OMA Appendix J – Guidelines for validating microbiology methods*, Erin Crowley (Q Laboratories)
- *Proficiency testing – Materials in Food Microbiology Measurement*, Marlon S.A. Aguinaldo (DOST-ITDI)
- *The Concepts and Applications of Detection Limit in Chemical Residual Analysis*, GuanHuah YEOH (GLP Consulting SG)
- *Residual pesticides in herbs and spices – Project overview*, YiFan Jiang (AOAC SEA)
- *Vitamins / Fat-soluble vitamins – Methods and claims*, Dr. Erik Konings (AOAC SEA)

We warmly invite you to register for the conference. Early bird registration ends on **16 Sep 2024**.

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AOAC SEA Section received the prestigious Section of the Year Award

"AOAC INTERNATIONAL is pleased to announce that the AOAC Southeast Asia Section has been named Section of the Year for facilitating multiple activities throughout the year, communicating across various platforms, recruiting, and providing service to the Association.

The Southeast Asia Section continues to grow and is managed by a dedicated group of thought leaders who are instrumental in its success and efficient operation. The Section strongly focuses on Organizational membership recruitment and has seen rapid growth over two years. The Section utilizes a network to recruit subject matter experts globally for new standards development initiatives and focuses on collaboration with AOAC INTERNATIONAL.

The Southeast Asia Section offers a high-quality and relevant scientific program for its annual meetings, which are always well-attended. In addition, Section meetings are well-sponsored due to good relationships with vendors and Organizational members.

The Section fosters valuable connections through its communication strategy and facilitates collaboration between Section members from various countries.

The award recognizes an AOAC Section's role in advancing analytical excellence in food safety, integrity, and public health."

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♥ Kudos to the team and thank you for your support, effort, dedication and passion in advancing the analytical science for food safety and quality cross Southeast Asia region. It is a recognition of the achievements by all volunteers. Thank you!

The International Workshop on MOSH/MOAH Analysis was a success

AOAC SEA's International Workshop on MOSH/MOAH Analysis in Foods was a resounding success, co-hosted with the Malaysian Palm Oil Board (MPOB) on August 27-28, 2024, in Bandar Baru Bangi, Malaysia. The event attracted 90 participants from diverse sectors including government, palm oil industries, food ingredient companies, and analytical testing firms from Malaysia, Vietnam, Singapore, Indonesia, the Philippines, France, Germany, Switzerland, and China.

The workshop underscored the need for combined efforts in regulation, reliable

testing methods, and supply chain mitigation to effectively address MOH contaminants in foods.

Key takeaways include:

- MPOB's enhanced laboratory capabilities for MOH analysis, aimed at future-proofing food safety standards for palm oil products.
- Advances in MOH method development shared by distinguished scientists Luis Rodrigues, Eileen Schultz, and Dr. Maurus Biedermann, setting a benchmark for reproducible MOH testing.
- Insights from Olam, Nestlé, and Merieux Nutrisciences on supply chain mitigation strategies for safe food production.
- Technological advancements in MOH analysis highlighted by our sponsors: GCxGC-FID/MS (LECO), LC-GC-FID (Axel Semrau), automation (Gerstel), sample preparation (Buchi), and Agilent.

The workshop was proudly presented by AOAC SEA's Emerging Issues Working Group and dedicated volunteers Dr. Raznim, Dr. Maznah, and Gwen Lim Sin Yee.

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