

10 April 2025



Continuing to unite dedicated professionals from across Southeast Asia and beyond in Advancing Food Safety and Quality: Innovation, Standards, and Collaboration, we are calling for volunteers to help make the 2025 AOAC SEA 4th Annual Conference in Bangkok a success.

• Enjoy complimentary registration for the conference

We are specifically looking for passionate individuals to join the following teams:

 4 volunteers – Logistics & Operations: Support venue coordination, conference logistics, and on-site operations to ensure a smooth and professional event experience.

- 3 volunteers Technical & Scientific Support: Assist in providing a seamless experience for speakers and attendees before, during, and after the conference.
- 3 volunteers Marketing & Outreach: Help promote the event through social media, communications, and creative content.
- 2 volunteers Sponsorship & Partnership: Support sponsor engagement and coordinate deliverables and visibility throughout the event.

Please click the button for more information.

2025 Call for Volunteers

Progress Update on the Pesticide Residue in Spices and Herbs Project

Harmonizing pesticide residue analysis standards and practices—particularly for challenging commodities like spices and herbs—would greatly strengthen the agricultural sector by addressing trade barriers, enhancing food safety, and promoting sustainable growth.

Based on the priority lists of pesticide residues and commodities provided by national laboratories and agencies across the APAC region, Europe, and the Americas—as well as input from global and local testing laboratories, multinational manufacturers, global leaders in spices and herbs, non-profit organizations, and technology providers—we have identified the most commonly referenced commodities and pesticide residues.

At the current stage, the top three spices are cinnamon, chili pepper, and black pepper. The leading herb is basil, along with a commonly used

spice/herb mixture. Expansion into additional commodities will be considered depending on available contributions and resources.

A proposed list of **over 200 pesticide residues**—highlighting those of highest concern based on consensus, emerging issues, and regulatory gaps—has been submitted to a working group of approximately 300 global experts from government, industry, and academia.

We are now seeking financial and/or in-kind contributions to support the next phase of this important initiative.

More information

Two projects to be launched: Cyanide in Cassava & Halal Testing

AOAC SEA's mission is to convene government, industry and academia to develop and validate standards, methods and technologies, and ensure the safety and integrity of foods and other products that impact public health.

With the success of the Pesticide Residue project, we will be launching the Cyanide in Cassava and Halal Testing projects this year.

Please find these projects under the Harmonization of Methods Working Group on AOAC SEA's website.

Harmonization of Methods WG

VINAMILK, an Organizational Member of AOAC SEA since 2023

"In 2024, Vinamilk approached the final stages of our significant transformation journey by updating the packaging for most of our products to align with the new brand identity. This effort, part of our ongoing brand repositioning strategy during the last 2 years, strengthens our product portfolio, making it more modern, cohesive, and appealing to consumers. Beyond product enhancements, we have steadily developed a comprehensive and sustainable digital ecosystem that seamlessly integrates production, distribution, sales, and direct interactions with retailers and consumers. Ultimately, we aim to optimize operational efficiency, deliver superior customer experiences, and strengthen our leadership position in the dairy industry.

Sustainability remains at the core of Vinamilk's strategy, building on efforts from previous years. We insist on our "Vinamilk Pathways to Dairy Net Zero 2050" action plan with a clear roadmap and four areas of priority, including Sustainable agriculture, Green production, Environmentally friendly logistics, and Sustainable consumption. In addition to environmental efforts, social

responsibility is also an important pillar in our sustainability policies. In 2024, Vinamilk provided nearly 1.8 million essential nutrition products, valued at nearly VND 10 billion, to communities and children affected by natural disasters, helping them rebuild and recover.

Building on the success of 2023, Vinamilk continued to earn international accolades including Clean Label Project (with certifications such as CLP certified, Purity Awards, First 1,000-day Promise), Monde Selection, and Taste Award. The Clean Label Project certification scrutinizes products for heavy metals, microplastics, and chemicals (such as Phthalates, Bisphenols), ensuring that products meet the highest standards of consumer safety.

Notable product launches in 2024:

- Vietnam's first infant formula/ follow-up formula fortified with 6 HMOs.
- The first business in Vietnam to implement ultrafiltration technology (UHT high-protein low-fat milk produced entirely from fresh milk).
- 8-kind nut creamer (for export) and 9-kind nut creamer (for domestic) pioneering products in Vietnam and among the first globally.
- High-protein low-sugar nut milk & High-protein sugar-free nut milk."

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