COLLABORATIVE STUDY
BPA IN FOOD - GENERAL INFORMATION

The circuit “BPA IN FOOD” is a collaborative (non-evaluative) interlaboratory test aiming at determining BPA concentrations in naturally-contaminated food (non-spiked food matrices). The concentrations under exam are those foreseen by present and future regulatory limits. The first objective of the circuit is to explore the matrix effect on several concentration levels and complex food matrices: canned fish and canned vegetables. The second objective is to allow all of the participating laboratories to perform the validation of the analytical method that has been used.

Each participating laboratory will receive an articulated set of samples that will have to be analysed entirely by following the relevant instructions. At the end of the collaborative trial, each laboratory will receive a report in compliance with ISO 17043 and ISO 13528 and usable for the purpose of the accreditation of the method. The participation to the interlaboratory is free and includes the shipping costs in Europe. NOTE: the nature of the samples, naturally contaminated food matrices, implies that the sets of samples are only available in a limited number. The guarantee of anonymity allows us to assign them exclusively in order of registration.

Each participant will receive a complete set of samples named VALIDATION SET. The test is in fact structured to obtain a “calibration curve” in a complex food matrix using four samples with increasing BPA concentration in the range of 0,00 – 2,00 mg/kg. In particular, the concentrations selected for the “calibration curve” are distributed in the measuring range in order to include both of the regulatory limits (the present limit of 0,60 mg/kg and the possible future one of 0,05 mg/kg). This choice has taken into account the detection limit of the most used analytical methods, in order to allow as many laboratories as possible to express acceptable values.
The VALIDATION SET is composed by:

a. 4 samples of lyophilised food product (the matrix is proteinaceous/amidaceous with traces of fat) with concentrations of BPA evenly distributed between 0 and 2 mg/kg (matrix-matched calibration curve) in combination with 1 sample of the same matrix with the role of blank (BPA free),
b. 3 spike samples with concentrations of BPA evenly distributed between 0 and 2 mg/kg (solvent calibration curve) in combination with 1 sample of the same solvent with the role of blank (BPA free),
c. 2 tubes containing a food product in its unaltered state (the same matrix, proteinaceous/amidaceous with traces of fat, but not lyophilised) with concentrations of BPA on two levels – the repeatability tests will be performed on these samples,
d. 2 tubes containing a food product in its unaltered state (vegetable matrix in olive oil) with concentrations of BPA on two levels – the repeatability tests will be performed on these samples,
e. Instructions for the set up of the preparative phase and indications on the implementation of the analytical method to be applied – however, the laboratories will be free to choose their own method.

IN CASE OF DOUBT, OR IF YOU NEED ADDITIONAL INFORMATION, DO NOT HESITATE TO CONTACT US AT info@proficiencyproblemsolving.com