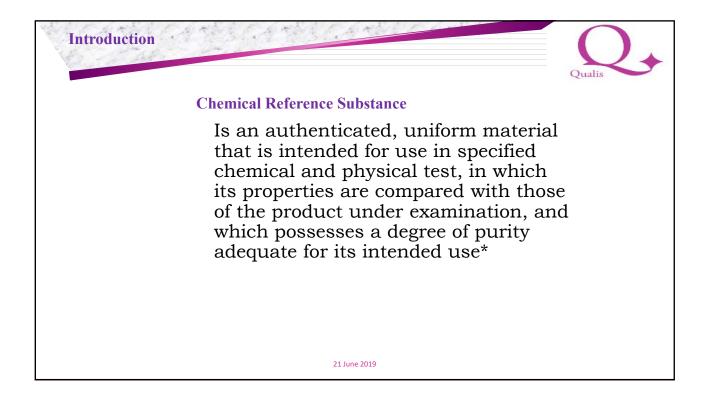


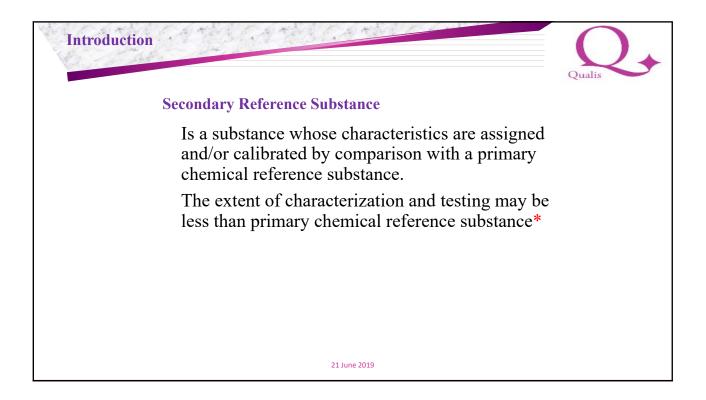


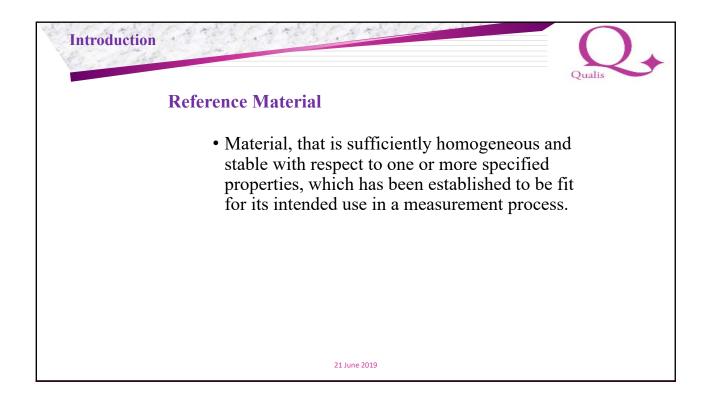
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Primary Chemical Reference Substance • Is one that widely acknowledged to have the appropriate qualities within a specified context, and whose assigned content when used as an assay standard is accepted without requiring comparison with another chemical substance.*

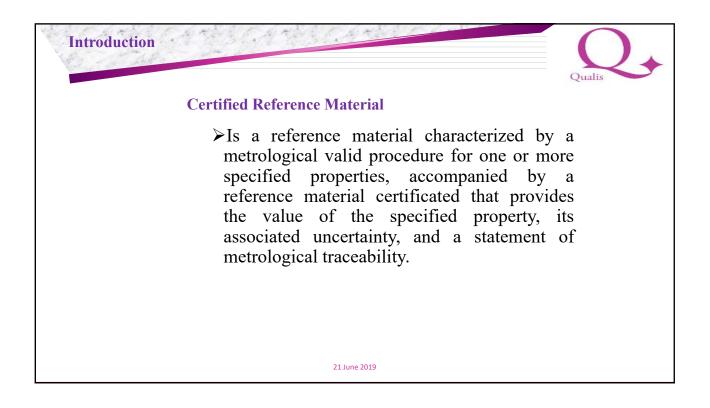








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Protocol Intended of use; References; Chemical profile of the substance; Characterization of the substances; Purity profile; Assay profile; Stability profile; Storage recommendation; Other information (MSDS); and Proposed label and packaging.



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Calibration of measurement system; ♣ Assessment of a measurement procedures; ♣ Assigning values to other material; and ♣ Quality Control

Intended use



- Infrared spectrophotometry for identification and qualitative proposes;
- Quantitative methods based on ultraviolet (UV) absorption spectrophotometry
- Quantitative methods based on development of a color and measurement of its intensity, whether by instrumental or by visual comparison.
- Methods based on chromatographic separation for identification or qualitative proposes.



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Intended use



- Quantitative methods (including automated methods) based on other separation techniques that depend on partition of the substances to be determined between solvent phases, where the precise efficiency of the extraction procedure might depend upon ambient conditions that occasionally vary from laboratory to laboratory
- Quantitative methods, often titrimetric but sometimes gravimetric, that are based on non-stoichiometric relationship
- · Assay methods based on measurement of optical rotation, and
- Methods that might require a chemical reference substance consisting of fixed ratio of known compound (for example, cis/trans isomers spike samples).

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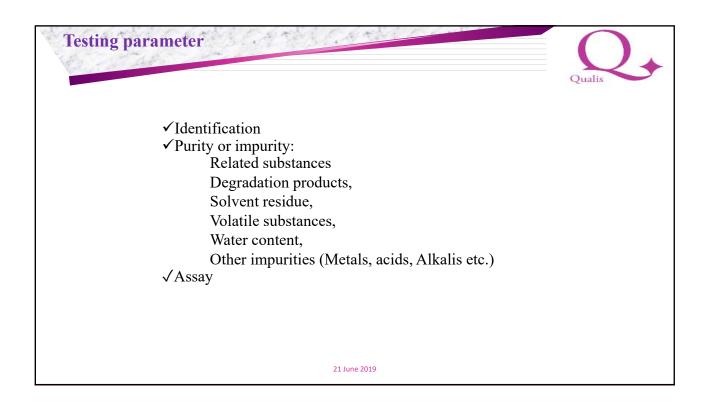
Characterization



- The intended use of reference material depend on what the Testing parameter performed to characterized it.
- Testing parameter choose to characterized should bring lots of information needed for the substance to be suitable as a reference material.

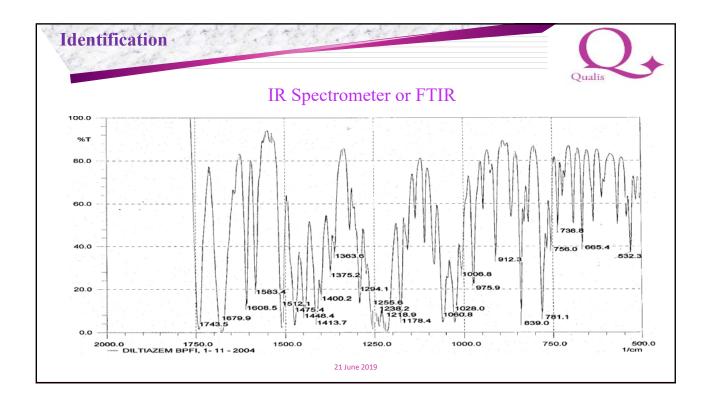


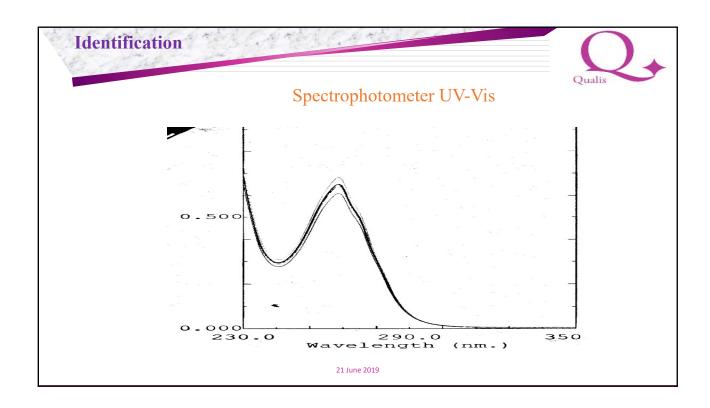
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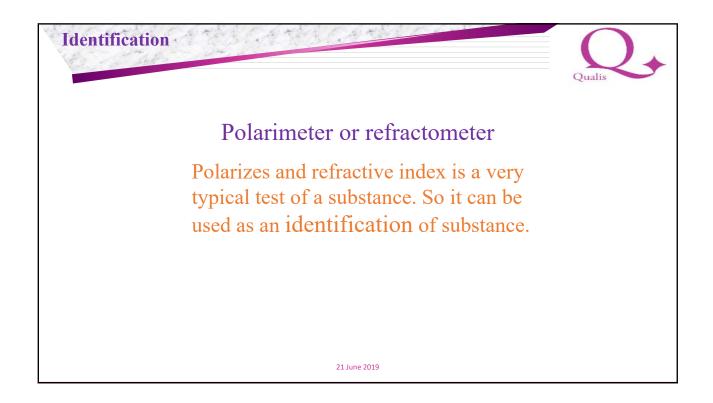
Infrared spectrophotometer or FTIR UV-Vis Spectrophotometer Color test, development of color after mix with specific reagents. Polarimeter or refractometer. Melting range or melting point. NMR LC or TLC followed with color test or other test.

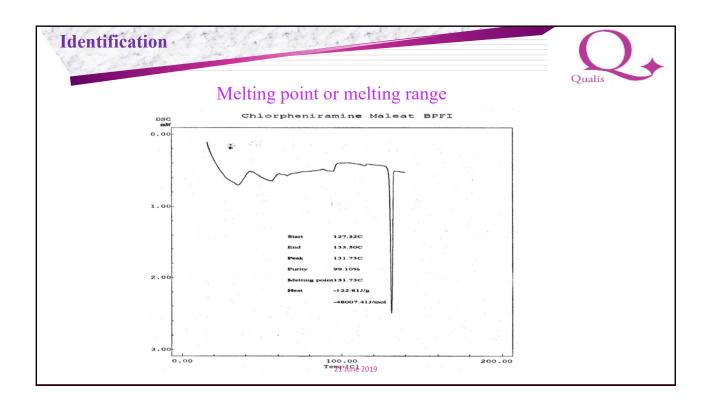














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Purity profile Impurity chemical reference substances: Organic impurity formed at the beginning or during production process or storage. The impurity could be found in the raw material, solvent, catalysator or as result of degradation product. Inorganic impurity is a result from synthetically process, include from reagents, catalysator, heavy metal and inorganics salt.

• Residual solvents: Organic or inorganic solvents that were added

during synthetically production.

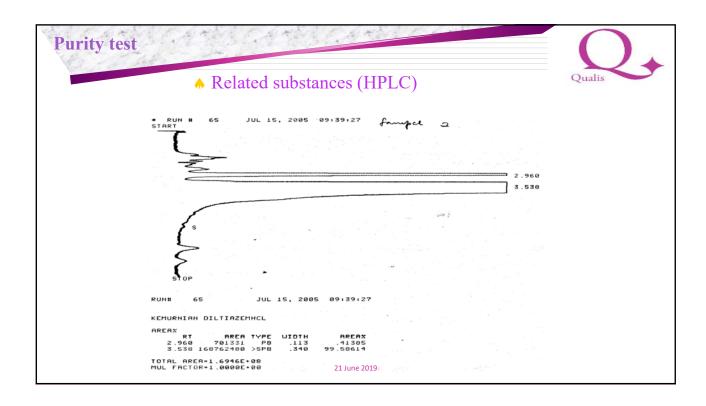
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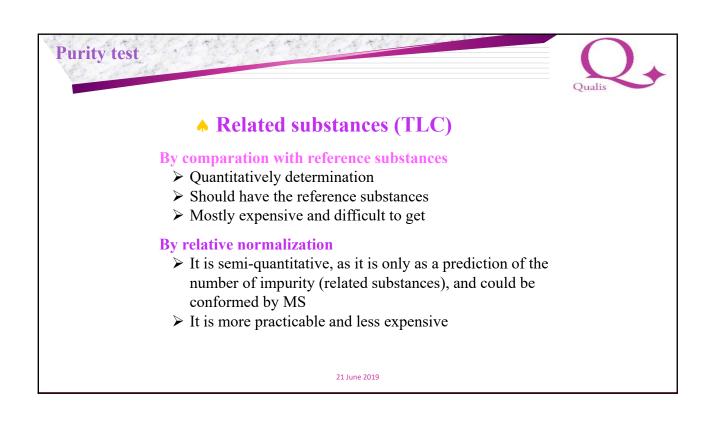
Purity test



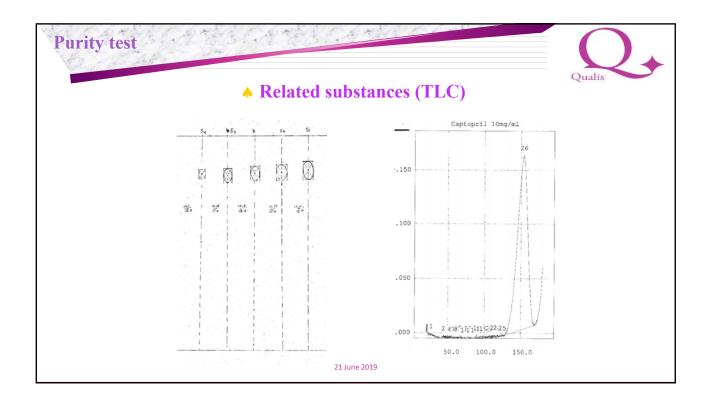
- ♠ Identification of related substances (HPLC, TLC, PSA, GCMS or LCMS).
- ▲ Identification of impurity (HPLC, TLC, UV, IR)
- ▲ Limit test of specific substances or salt/alkali/acid
- ▲ Determination of residual solvents (GC)
- Water content (Karl Fischer or gravimetric)
- ▲ Lost on drying or determination of volatile substances (oven heating or GC).

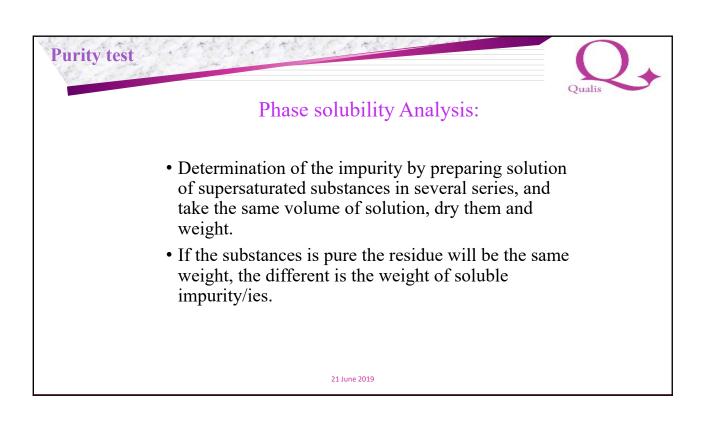






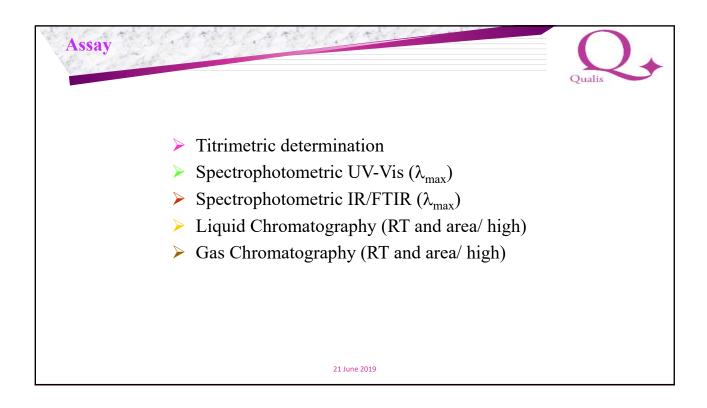








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Reporting



- Report of analysis result is prepared based testing performed.
- ✓ If several assay were done by several different of method, the content of analyte should be calculate by its method.
- ✓ Some reference substances producer established the certificate on request.
- ✓ There could be a signature of the responsible person on the establishment of the reference substances or none.



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Packaging and Storage



- Transparent or amber vial/bottle/ampule others.
- Well closed, vacuum, inert gas.
- Rubber closed and aluminum cup.
- Tightly label and clear information.
- Store in room or ambient temperature, cold storage (5-8°C), freeze (<0°C).
- Protect from light, dry place (over silica gel).
- Specific handling system (for high toxic, sensitive).

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Labeling



Information the label:

Name of the substance;

Control No or code no. or batch no.;

Assay;

Content of each package;

Name of the institution, address, email and phone number, and

Other important information e.g. expired date, storage, handling, specific instruction, warning.



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☐ Dry it at 105°C for 2-6 hours, before use; ☐ Dry it at 60°C vacuum for 6 hours, before use; ☐ Dry it over silica gel for 12 hours, before use; ☐ Determine water content, before use; ☐ Do not dry before use.

Stability testing



- To establish the expire date of the Chemical reference substances, a stability testing should be performed during the analysis, storage with appropriate temperature and accelerated study with extreme condition.
- Monitoring stability of the RS should be done periodically depend on the stability report of the bulk producer (if any) other information.



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Re-analysis Qualis

Re-analysis should be done when the RS just arrive both from Industrial agency of RS established institution, the test should be done:

- 1. Identification: by color test, IR Spectrometer or TLC or LC, and
- 2. Water content or loss on drying (especially when the RS received after 1 month transferred).

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Re-analysis



Re analysis should be done for confirmation that the substance still valid to be used, especially when the container has been opened for 6 months or more. The re-test could be done by using one or more of this methods:

- ✓ Purity test (TLC, LC, GC)
- ✓ Determination of the substances
- ✓ Water content or loss on drying.



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Challenges



- Limited CRS product;
- Limited of dedicated labs;
- Limited source of the raw material or the substances;
- No information about stability profile;
- Expensive; and
- Limited distribution (Immigration, law).

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Summary



- 1. Chemical Reference substance is very important for validation method of QC program;
- 2. Establishment of in house reference substances will bring lots of benefit for QC laboratories;
- 3. Parameter development for analysis proposed CRS should cover all aspect of chemical and physical testing to characterized the substances.
- 4. Packaging and storage of the CRS should based on stability and sensitivity profile of the substances.
- 5. Certificated of analysis could attached to the distributed substances or not.



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1. World Health Organization, "WHO General Guideline for The Establishment, Maintenance, and Distribution of Chemical Reference Substances" in WHO Expert committee on specification for pharmaceutical preparation, WHO Technical Report Series 885, Thirty-fifth report. WHO, Geneva 1999. Annex 3, page 29-44

- 2. ILAC-G12:2000, Guidelines for the Requirements for the Competence of Reference Material Producers
- 3. ISO Guide 17034:2016 General requirements for the competence of reference material producers.

