

## NATIONAL AGENCY for SAFETY of FOOD. ENVIRONMENT and OCCUPATIONAL HEALTH



# EUROPEAN UNION REFERENCE LABORATORY for Antimicrobials (B1), Carbadox & Olaquindox (B2f) and Dyes (B3e) Residues in Food



On your agenda the main activities proposed to the NRLs network by the ANSES-Fougeres E.U.-R.L.

### For the year 2013

### **ANALYTICAL METHODS:**

Screening for Antimicrobial Residues in Food Products by FS-HR LC-MS (Follow-up)

Evaluation of rapid biological methods for antimicrobial/dye residues (Follow-up)

LC-MS/MS Method for Aminoglycoside Residues in Meat Tissues

EU-NRLs list of methods for antimicrobial residue control in food products as developed and used over the network (Update 2013)

Stabilities of Antimicrobial residues in food (Collection of collaborative EU-NRLs data)

### **WORKSHOP**:

Training session on screening and confirmation of antimicrobials in honey by LC-MS/MS (9-10-11 October)

#### **PROFICIENCY TESTS**:

**Confirmation of Carbadox Metabolites in Naturally Incurred Porcine Meat** 

(June-July)

**Confirmation of Dye Residues in Aquaculture Products** 

(October-November)