



Quality Assurance. **From farm to shop.**



**QS. Quality  
Scheme for Food.**

## Press Release

### **QS Laboratory Performance Assessment - approved labs with very good results**

Focus again on metabolite analysis – improvement measures showing effects

**The pleasing result of the latest laboratory performance assessment is that 93 percent of the labs approved by QS satisfy the demands placed on them, thus raising the already high level of the last assessment even higher. The main focus of the autumn assessment was again metabolite analysis. The results confirm that the deficits of past years have been permanently rectified in this area.**

The laboratories were given the task of identifying and quantifying seven active substances from a prepared gooseberry sample within three days. Only three of the QS-approved labs were unable to produce a satisfactory result and are thus obliged to take part in the Spring Assessment 2016. 37 of the 40 approved laboratories that participated passed the test, with 75 percent of them scoring the maximum number of points.

#### **Reporting by laboratories could be better**

For the second time now, the reporting of test results and their evaluation with regard to marketability and safety to health were examined within the scope of the laboratory performance assessment conducted by QS Qualität und Sicherheit GmbH. Although this is not a requirement for accreditation, QS places particular value on ensuring that everyone involved in the chain — producers, marketing organisations and food retailers alike — can rely on the correct evaluation of the analysis results. In addition to the assessment of the samples in line with the EU residue definition (Regulation 396/2005), there were deficiencies in the calculation of the total value in metabolite analysis. The information on the model used to calculate the ARfD and assess the active substance DEET also showed significant nonconformities. *"In order to improve laboratory reporting in future, the topic of risk assessment will be dealt with at the next laboratory managers` meeting,"* explains Claudia Rotter, who is responsible for laboratory approval at QS. *"The subject has a great deal of practical relevance for the labs as all samples analysed in the QS scheme also have to be assessed with regard to their compliance with the ARfD value,"* Rotter added. The goal is to provide the input that is missing here, thereby producing more clarity in the implementation.

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QS. Ihr Prüfsystem  
für Lebensmittel.

### Multiple requirements in test material

Gooseberries make up a typical matrix from the group of acid and water-rich fruits. The gooseberry sample to be examined was prepared with a selection of active substances from insecticides, fungicides and a biocide. These included the active insecticide substance Spirotetramat with which the field of complex residue definitions was taken into account. The maximum residue level of Spirotetramat is currently determined via the active substance itself, as well as four metabolites. Another challenge was posed by the repellent DEET (N,N-diethyl-meta-toluamide), which is not a plant protection product but which is applied to the human skin to repel insects and can be the cause of secondary contamination. With the fungicide Chlorothalonil, the test material also contained an active substance which had proven difficult for the participating laboratories to analyse in previous tests.

### Laboratories in the approval procedure

A total of 65 labs from 10 countries participated in the laboratory performance assessment. 25 of them are currently still involved in the approval procedure. As in past tests, laboratories which already had approval and thereby experience in the conducting of residue analysis in the QS scheme, did considerably better. Over half of the laboratories involved in the approval procedure failed the test.

Images for use in the context of this press release are available in the Press and Publication area of the QS-website [www.q-s.de](http://www.q-s.de). Picture Credit: QS Qualität und Sicherheit GmbH / [www.q-s.de](http://www.q-s.de)

*QS Fachgesellschaft Obst-Gemüse-Kartoffeln GmbH is the scheme owner and promoter of QS quality assurance with fruit, vegetables and potatoes. The standards defined by QS set clear and verifiable production requirements for all stages of the food supply chain – from farm to shop. The cross-stage monitoring of these requirements as well as the traceability of agricultural products and goods made from them characterise the QS scheme. More than 29.000 companies in the fruit, vegetables and potatoes supply chain have already chosen to become part of the QS scheme.*



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