



Quality Assurance. From farm to shop.



Press Release

Targeting Feed Safety

QS-Feed Monitoring-Report focuses on MOSH and MOAH

Bonn, 26.09.2017

The consistently high level of feed safety is confirmed again: only 0.8 percent of the total number of 24,000 samples taken during the last testing period were conspicuous - the efforts of the animal feed sector pay off. And yet, the industry is regularly confronted with new challenges. Apart from the common parameters used in residue analysis, less familiar, but no less critical variables show up again and again. Currently, hydrocarbon compounds known as MOSH and MOAH, are the focus of industry attention.

"The latest figures admittedly show that feed companies are working cleanly and responsibly but that doesn't mean they can rest on their laurels. It is very much a case of always keeping an eye on and tracking developments regarding pollutants. Feed quality is subject to many factors in the production process, but weather changes, impacts associated with harvesting, storage and transport also play a role. Furthermore, changes in production specifications or new, improved laboratory analyses mean we constantly need to review the scope and intensity of our checks," explains **Dr. Hermann-Josef Nienhoff, managing director of QS Qualität und Sicherheit GmbH.**

In the latest Monitoring-Report, the theme "Carry-Over of MOSH and MOAH into foodstuffs" is examined more closely. *"There is much discussion and speculation surrounding mineral oil transfer. We are therefore primarily concerned with an objective classification"*, says Nienhoff. Within the QS scheme discussions are ongoing as to where regular tests for mineral oil residues are most appropriate.

The new report also highlights the results of **salmonella testing in QS Feed Monitoring** over the past five years and shows what measures must be taken in the case of positive findings. The comparative analysis of parameters over the years has now been extended to include the range in which the levels of undesirable substances move.

QS Feed Monitoring provides a detailed insight into **the residue situation in the international feed sector**. From which countries are raw materials sourced within the QS scheme? Which abnormalities were there in the respective feedstuffs? Answers to these questions can be found by looking at the new interactive world map on the QS website at: www.q-s.de/raw-material-purchase-in-the-qs-scheme.html. The most recent country-specific analysis results are available here in aggregated form. They can be used, for example, for internal risk assessment and be compared with the results of analyses of your own feed.

QS Qualität und Sicherheit GmbH

Schedestraße 1-3
53113 Bonn

Phone +49 (0)228 35068-0

Fax +49 (0)228 35068-10

presse@q-s.de

www.q-s.de



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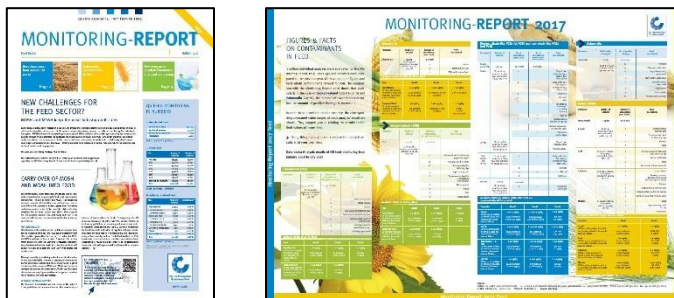
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Pressemitteilung



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<http://www.q-s.de/en/>



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About QS. Quality scheme for food.

QS has been ensuring food safety since 2001 - from farm to shop. Today, 95 percent of the pork and poultry meat and 90 percent of the beef produced in Germany comes from QS certified businesses. A total of around 79,200 livestock farmers participate in the QS scheme. The common goal: consistent self-assessments, comprehensive process safety and full traceability. 14,000 producers of fresh fruit, vegetables and potatoes are also participating. Within the QS scheme, they produce safe food according to clearly defined criteria, fully supported by all stages of the industry, both upstream and downstream. The consumer recognises safe food from the QS scheme by the blue and white certification mark, which can be found in 23,500 food retail outlets, that participate in the QS scheme along with all preliminary production stages.

Your contact person:

Caroline Thiesmeier-Dormann

Tel +49 (0) 228 35068-153

Fax +49 (0) 228 35068-16153

E-Mail presse@q-s.de