

Evidence Proforma
Food Authenticity Centres of Expertise

West Yorkshire Trading Standards (WYTS)

What is your organisations particular area(s) of expertise in food authenticity testing?

West Yorkshire Analytical Services act as an Official Food and Feed Control Laboratory for a population of approximately five million and as Port Analysts for two Ports. We routinely analyse official samples of meat, fish, potable spirits, honey, food supplements, oils, dairy products, herbs and spices for authenticity as well as other types of testing.

Please highlight your organisations key skills and capabilities in this area and provide a justification as to why you feel it should be regarded as a Centre of Expertise? In particular you should focus on highlighting your key analytical skills and capabilities and any accreditation and how you ensure fitness for purpose testing. (250 words max)

We have held UKAS accreditation since 1996 and the majority of our testing is covered by this accreditation. We employ two long standing Public Analysts and have a high proportion of graduate chemists on our staff, many of these staff are also Chartered Chemists.

Our purpose built laboratories are equipped with a wide range of instrumentation including both gas and liquid chromatography equipment with several detection options including MS and MS-MS. Other on site instrumental techniques include UV and FTIR Spectroscopy, Polarimetry, Microscopy, Real Time PCR, Cryoscopy and Refractometry. We have considerable experience of trace organic analysis in complex matrices. We have partner laboratories who offer complimentary analytical techniques including ICP and microbiology techniques.

Briefly highlight your experience in method validation, data interpretation and evaluation and the reporting of analytical results? (150 words max)

West Yorkshire Analytical Services has validated methods separately for both Sudan I and Chrysoidine G for The Food Standards Agency. This is on top of many in house methods that we have validated for our own routine use. We are heavily involved in the preparation of test materials for collaborative trials and have been a

collaborative trial organiser and administrator on behalf of The Foods Standards Agency.

As an Official Food and Feed Control Laboratory we are required to interpret data in a legal context and be prepared to defend this interpretation and opinion in the criminal courts.

Please provide brief details where possible, of your experience in dealing with complex technical authenticity challenges and evidence of your ability to provide solutions. (150 words max)

West Yorkshire Analytical Services takes pride in the ability to develop new methods of testing to provide analytical solutions to previously unanswered questions. We have gained a reputation in the field of illegal dyes analysis, much of this work has involved methods devised from scratch. This area of work has continued to develop and our range of testing covers an ever expanding range of dyes in a wide range of foods.

The method which we developed for The Food Standards Agency for Chrysoidine G in spices posed particular problems and involved complex extraction techniques to avoid false negative results. Optimisation of the method allowed us to gain UKAS accreditation specifically for this testing.

Are you willing to provide advice on your areas of expertise and assist others through partnership working and sharing of information? Outline briefly your experience in collaborative working and how you could contribute to enhancing the UKs standing in the field of authenticity testing. (150 words max)

We would be willing to provide advice and share information as we have done for many years through our collaborations with several different agencies. We have worked with staff at The Foods Standards Agency and worked collaboratively on projects coordinated by The Nitrogen Factors Sub Committee of the Royal Society of Chemistry's AMC. We also have strong links with FERA and work closely with FAPAS to advise on and to help set up proficiency schemes. As one of a group of Public Analyst Laboratories, West Yorkshire Analytical Services has worked with other similar laboratories to share knowledge on testing techniques for food authenticity work.

Please prove a brief statement of your capabilities to be included on the virtual

food authenticity network portal (50 words max)

As well as a wide range of in house methods West Yorkshire Analytical Services can provide bespoke testing to verify the authenticity of foods. We routinely analyse samples of meat, fish, potable spirits, honey, food supplements, oils, dairy products, herbs and spices for authenticity.