

About our products

RIDASCREEN® Gliadin (R7001) receives AOAC-RI certification

We are proud to announce that the RIDASCREEN® Gliadin test has obtained Performance Method Status No. 120601 from AOAC-RI (Association of Official Analytical Chemists-International Research Institute). RIDASCREEN® Gliadin has been validated and certified as a Performance

Tested Method by the AOAC Research Institute as an effective method for the detection of prolamins from wheat (gliadin), rye (secalin), and barley (hordein) in a variety of foods including wheat, buckwheat, rice, corn, oats, syrup and sausage.

SureFood® PCR products from our partner Congen Biotechnologie GmbH in Berlin

We like to inform you, that some PCR-ELISA and real-time PCR products are only available until 31 December 07.

SureFood® PCR-ELISA:

The rapid development of molecular biology techniques means that PCR-ELISA technology is no longer classed as 'state-of-the-art'. It is for this reason that our partner Congen will replace some SureFood® PCR-ELISA kits by real-time PCR systems. The analyses using real-time PCR are faster, more cost-effective overall and entail less manual work.

The following SureFood® PCR-ELISA allergen kits (qualitative detection) are already available as real-time PCR kits.

- S3001, soya
- S3002, hazelnut
- S3003, peanut
- S3004, almond

The SureFood® GMO kits listed below for detecting the respective GMOs using PCR-ELISA (qualitative detection) are also already available as real-time PCR kits.

- S2002, Bt176 corn
- S2003, Bt11 corn
- S2004, T25 corn
- S2005, LibertyLink canola
- S2006, 35S Promotor (screening)
- S2007, NOS Terminator (screening)
- S2021, MON810 corn

The SureFood® PATHOGEN PCR-ELISA kits for the detection of salmonella (S5001), campylobacter (S5002) and listeria (S5003) will be discontinued too at the end of 2007.

SureFood® real-time PCR:

The development of real-time PCR technology has opened the door to a great number of opportunities within the food analysis sector. Many PCR systems have internal amplification controls included in the kits, which save the analyst time and money. In order to bring the range of SureFood® kits up to date with changing technology, Congen will be replacing the following kits with new SureFood® PLUS kits which will now include an internal amplification control.

SureFood® PATHOGEN real-time PCR:

- C5101, salmonella
- C5102, campylobacter
- C5103, listeria monocytogenes

By providing these kits with internal amplification control, the detection of the target DNA and exclusion of inhibitory effects is facilitated in one PCR procedure. These kits are now available.



New Application Note

A new application note for Ochratoxin A detection in liver and kidney samples with the RIDASCREEN® Ochratoxin A 30/15 test (R1311) is available upon request.

All the application notes available for this test are listed below:

- **Ochratoxin A in liver and kidney**
- **Ochratoxin A in raw and roasted coffee** in combination with RIDA® Ochratoxin A column

- **Ochratoxin A in wine** in combination with RIDA® Ochratoxin A column
- **Ochratoxin A in dried fruits** in combination with RIDA® Ochratoxin A column
- **Ochratoxin A in paprika** in combination with Ochraprep® immunoaffinity column

Information from R-Biopharm Rhône (RBR), Scotland

Good results in FAPAS® Rounds

Since 1998, R-Biopharm Rhône Ltd. has been a regular participant in the FAPAS® proficiency test rounds. These tests are an essential element of laboratory quality assurance and allow laboratories to have their routine procedures and analytical results compared with those from other labs. Over the years, the FAPAS® rounds have been used to analyse many different types of matrices for a wide range of residues including mycotoxins.

So far this year, R-Biopharm Rhône has taken part in 7 rounds focusing on the analysis of aflatoxin, Ochratoxin A, deoxynivalenol, zearalenone and fumonisin. The results in all cases were found to be acceptable and were within the specified range of z-scores. RBR also plan to take part in a further 19 mycotoxin FAPAS® rounds before the end of 2007.

Request for comments on proposed mycotoxin limits

A letter was issued by the Food Standards Agency in June 2007 contained information on ongoing and forthcoming issues relating to agricultural, industrial and environmental contaminants in food. They also requested that the industry give their views and opinions on a range of matters.

For mycotoxins, the Commission has requested comments on the setting of maximum limits for Ochratoxin A in various foodstuffs and on proposals for maximum limits for fusarium toxins in maize and maize products.

Setting of Maximum Levels for Ochratoxin A in various foodstuffs

Comments were requested in June of last year with regards to setting limits for Ochratoxin A in various commodities including liquorice and spices. Based on this information, the Commission has agreed

not to change the limits currently in place for Ochratoxin A and no limits will be set for green coffee, cocoa beans, meat, offal, liquor wines, beer and other dried fruit other than dried vine fruits.

However they have produced draft regulations setting limits of 20 ppb for Ochratoxin A in liquorice root and 80 ppb for liquorice extracts. In addition two possible options for setting maximum limits for Ochratoxin A in certain spices is still under discussion:

option 1 for Ochratoxin A in spices:

maximum limits of 30 ppb from 1st Jan 2008 (until Dec 2009) then maximum limits of 15 ppb from 1st Jan 2010

option 2 for Ochratoxin A in spices:

the maximum limit of 15 ppb from 1st Jan 2009

Discussions on Fusarium Toxins in Maize and Maize products

Following comments from the industry, the distribution of fusarium toxins in different milling fractions were discussed and different limits for fraction sizes above and below 500 µm are being considered. A limit of 400 ppb is also under discussion for baby food.

A limit of 1000 ppb for fumonisins in maize based products, maize oil and maize intended for direct human consumption is under consideration along with a separate limit of 800 ppb for breakfast cereals. The Food Standards Agency also requested any data on the occurrence of aflatoxins in nuts in order to assess consumer risk, particularly for "ready-to-eat" almonds, hazelnuts and pistachios.

A complete copy of this document is available from the Food Standards Agency and any comments should be sent to: wendy.matthews@foodstandards.gsi.gov.uk

International Cereal Conference – Glasgow, 2nd – 5th September 2007

The R-Biopharm group will be a platinum sponsor at this years ICC workshop to be held in the Glasgow Marriot hotel. This 3 day international conference is organized by the International Association for Cereal Science and Technology and aims to provide an overview of safety in animal feed and its contribution to the human food chain.

The workshop will examine the analytical methods, which can be applied to ensure the safety of animal feed using a series of presentations by analytical test kits suppliers and key workers in the areas of animal feed production.

Topics to be covered include:

- the potential risks associated with animal feed
- the detection of mycotoxins and other undesirable contaminants in animal feed
- the impact of mycotoxins and other contaminants on companion animals development
- the safe storage and processing of animal feeds
- links between animal feed and human nutrition



The first two full days will offer lectures and round table discussions, networking opportunities in the product and services exhibition area and poster presentations. The social event in the evening after the first day will give ample opportunity to strengthen business contacts and establish new colla-

borations. Delegates will attend a technical tour and practical training workshop at the R-Biopharm Rhône Ltd. site in Glasgow on the final day, which will give an insight into the production scheme and research program of a major test kit provider for mycotoxin analysis.

If you are interested in our products,
please contact your local distributor.

Events in Austria

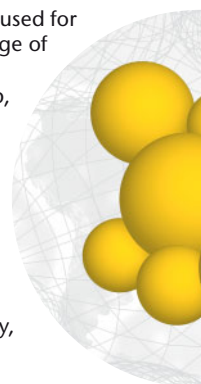


Workshop: Enzymatic BioAnalysis

Today Enzymatic BioAnalysis represents a recognised method of analysis and is used for verifying diverse process steps, as well as in quality monitoring of a diverse range of products.

We are pleased to invite you to our one-day 'Enzymatic BioAnalysis' workshop, which will contain a theoretical introduction into the basic principles of enzymatics and application examples, as well as allowing participants to have the opportunity to practice performing test combinations. We hope that the workshop will help to expand your knowledge of this type of method, whilst providing you with numerous tips and making you aware of potential pitfalls.

- Organiser:** R-Biopharm AG in collaboration with ANALYTICUM Laboratory for Food Testing – University Professor Dr. Werner Pfannhauser GmbH, the GÖCH Task Force on Food Chemistry, Cosmetics & Tensides and the Technical University of Graz – Institute of Food Chemistry and Technology
- When:** Wednesday 3 October 2007 from 9.00 am – around 5.00 pm
- Venue:** Seminar center Grambach, Teslastraße 2, A-8074 Grambach
- Attendance fee:** 150.00 €
- Information and registration:** Christine M. Gutschelhofer
e-mail: c.gutschelhofer@r-biopharm.de
Mobile: +43 (0) 664 - 135 21 22

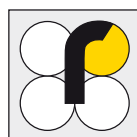


Workshop: Food allergens – Analysis and Legal Requirements

This seminar sheds light on the legal requirements and practical measures for quality assurance in companies. Competent and practical training will also be given on the basic principles and the use of the most common methods of detection of food allergens as part of a mandatory quality assurance system.

- Organiser:** ICC in collaboration with the AGES, the AGES Academy and R-Biopharm AG
- When:** Wednesday 21 and Thursday 22 November 2007 from 8.30 am – around 5.00 pm
- Venue:** AGES CC Biochemie, Spargelfeldstrasse 191, A-1226 Vienna
- Attendance fee:** **One day: (21 November 2007)**
160.00 € (plus 20% VAT.) for non-members
130.00 € (plus 20% VAT.) for members of the ICC Austria
Both days: (21 and 22 November 2007)
290.00 € (plus 20% VAT.) for non-members
250.00 € (plus 20% VAT.) for members of the ICC Austria
- Information and registration:** Anita Habershuber
e-mail: anita.habershuber@icc.or.at
Tel.: +43 (0) 1 - 707 72 02

r-biopharm



Conference: Microbiological Self-monitoring and Detection of SRM Contamination in Meat Production Environments

Organiser: University for Veterinary Medicine Vienna – Institute for Meat Hygiene in collaboration with the ÖGFWT, the “Food of animal origin” section of the Austrian Society of Veterinary Surgeons and R-Biopharm AG

When: Tuesday 16 October 2007 from 1.30 pm – around 5.00 pm

Venue: University for Veterinary Medicine, Seminar room at the Institute for Meat Hygiene, Veterinärplatz 1, A-1210 Vienna

Attendance is free of charge, but registration is requested.

Information and registration: Dr. Peter Paulsen
e-mail: peter.paulsen@vu-wien.ac.at
Tel.: +43 (0) 1 - 250 77 - 3318

Fairs and conferences



25.09. – 28.09.2007	48th Working Conference on Food Hygiene of the German Veterinary Medicine Society (DVG) in Garmisch-Partenkirchen, Germany Representative: R-Biopharm AG
07.10. – 10.10.2007	AACC International Annual Meeting in San Antonio, USA Representative: R-Biopharm AG
30.10. – 02.11.2007	World Food / Ingredients 2007 in Almaty, Kazakhstan Representative: R-Biopharm AG
07.11. – 09.11.2007	3rd International Symposium Recent Advances in Food Analyses in Prague, Czech Republic Representative: R-Biopharm AG

The next R-Biopharm^{news} will be published during the IV. quarter 2007

R-Biopharm^{news} is edited by

R-Biopharm AG
Landwehrstrasse 54, 64293 Darmstadt
Germany
Phone: +49 61 51 - 81 02-0
Fax: +49 61 51 - 81 02-40

r-biopharm

