



*5 Jan 2024*

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## **Have a very happy and fruitful 2024!**

Thank you everyone for supporting AOAC SEA thus far! We wish you and your families a very happy and fruitful year in 2024!

There are a lot of excitements coming up this year, which are the results of our dedicated volunteers working tirelessly to serve the vision and mission of the Association. We will release the good news along the way.

In the meantime, we are happy to confirm that the Philippines will be the destination for AOAC SEA 3rd Annual Conference, basing on the vote results. Have a wonderful New Year and we will see you again soon!



The **Food and Nutrition Research Institute (FNRI)** is an attached agency under the Department of Science and Technology (DOST). The FNRI Service Laboratory, which conducts analysis of food, water and biological samples, is one of the accredited government laboratories to ISO/IEC 17025:2017.

As an accredited laboratory, the DOST FNRI uses reference and validated methods (i.e. AOAC standard methods) and stays up to date with methods in food testing, measurement uncertainty, method validation protocols, etc through AOAC.

The DOST-FNRI as a representative of the Philippines will participate and contribute as an AOAC SEA Organizational Member and subject matter experts for the continuous development of the Southeast Asian laboratories.



**QUATEST 3** specializes in providing a wide range of technical services related to standards, metrology, quality, and productivity to serve state management activities as well as requirements of organizations, businesses, and individuals. Our Microbiology – GMO Testing Lab was designated as an ASEAN Food Reference Laboratory (AFRL).

As a member, we can approach and keep up with the latest trends in analytical methods, the latest AOAC standards, and internationally recognized scientific information.



It is such an honor for us to become part of AOAC Southeast Asia Section, which is in line with SIG's commitment to support the creation of a safer world.

SIG takes a role in regional and global efforts to improve the quality of food analysis. We continuously strengthen our contributions to maintaining the quality of the food industry by supporting the development of a sustainable and safe industry in the Southeast Asia region and beyond.

#### **Other AOAC SEA's Organizational Members**



## **Thank you for being our Organizational Members!**

2023 ended with DOST-FNRI (Philippines) being AOAC SEA's Organizational Member, the third new one since the completion of the 2023 AOAC SEA 2nd Annual Conference.

DOST-FNRI enthusiastically shared, *"The Food and Nutrition Research Institute (FNRI) is an attached agency under the Department of Science and Technology (DOST). The FNRI Service Laboratory, which conducts analysis of food, water and biological samples, is one of the accredited government laboratories to ISO/IEC 17025:2017.*



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The DOST-FNRI as a representative of the Philippines will participate and contribute as an AOAC SEA Organizational Member and subject matter experts for the continuous development of the Southeast Asian laboratories."

Thank you to ALL the Organizational Members for working with us towards developing confidence in consensus-based analytical solutions for food safety, food integrity and public health across Southeast Asia countries!



### AOAC virtual work session on pesticide residue analysis in herbs and spices



Past event  
Nov 2, 2023

**Speakers:**

- **Edna Callejas-Mijares**, President and CEO of Jefcor Laboratories, Philippines
- **Kaushik Banerjee, Ph.D.**, Director of National Research Centre for Grapes, Institute of Indian Council of Agricultural Research (ICAR NRC Grapes), India; AOAC India Chairman
- **Annabelle Briones, Ph.D.**, Director of Industrial Technology Development Institute, Department of Science and Technology (DOST-ITDI), Philippines; AOAC SEA HoMWG Chair
- **Xinping Hou, Ph.D.**, Manager at BV-AQ, Singapore; AOAC SEA President Chair
- **Kate Mastovska, Ph.D.**, Deputy Executive Director & Chief Science Officer of AOAC INTERNATIONAL, USA
- **Erik Konings, Ph.D.**, Expert at Nestlé Institute of Food Safety and Analytical Sciences, Switzerland; AOAC SEA Mentor; AOACI Past President



### AOAC virtual work session on the needs for standard development to measure cyanide in cassava, cassava products and other food materials



Past event  
Nov 30, 2023

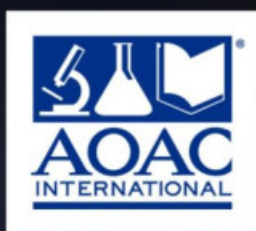
**Speakers:**

- **Deni Taleski, Ph.D.**, Technical Development Officer at National Measurement Institute, Australia
- **Patrick Mulder, Ph.D.**, Research Scientist at Wageningen Food Safety Research (WFSR), Netherlands; EURL on Mycotoxins & Plant Toxins
- **Tetsuhisa Goto, Ph.D.**, Technical Advisor at Central Science Commerce Inc, Japan; AOACI member since 1983; Chair for AOACI Method Committee D, 2004-2007
- **Emmanuel Kirwa**, Information Resource Officer at African Organisation for Standardisation (ARSO), Kenya
- **Stewart Jones**, Coordinator of Asia Pacific Food Analysis Network (APFAN), Australia; AOAC SEA CBWG Co-chair
- **Annabelle Briones, Ph.D.**
- **Xinping Hou, Ph.D.**
- **Kate Mastovska, Ph.D.**
- **Erik Konings, Ph.D.**

# Looking forward to a year of more growth, relations, and community support

As a regional section of AOAC INTERNATIONAL, AOAC SEA helps the Association identify emerging analytical challenges from around the globe and grow at an international level through standards development and methods alignment activities. Supported by AOAC INTERNATIONAL, AOAC SEA held 2 virtual work sessions on pesticide residues in herbs and spices and cyanide in cassava and other food materials.

The speakers kindly made their presentations available to interested stakeholders. To receive a copy, please email [strategic.engagement@aoac-sea.org](mailto:strategic.engagement@aoac-sea.org).



**FREE AOAC Student  
Membership**

## **FREE AOAC Student Membership**

To support the growth of the next generation of scientists, not only AOAC SEA's Student Membership is free but also AOAC INTERNATIONAL's.

AOAC's complimentary Student Membership program is designed to allow full-time undergraduate and graduate students in analytical chemistry, microbiology, food science, and or other related sciences to engage with AOAC INTERNATIONAL and leaders in the field to develop careers dedicated to analytical excellence. As Student Members, you will receive:

- Access to critical technical information - through AOAC's Official Methods of Analysis (OMA), world-renowned publications, the Association's website, and year-round app.
- Networking Opportunities—at AOAC meetings, workshops, regional Section events, and communities, students will have a chance to get to know AOAC members, build and expand professional contacts, and learn more about the career experiences of individuals working in all areas of the analytical sciences.
- Special Student Events—the AOAC INTERNATIONAL Annual Meeting and Exposition features student awards, specially designed student mentorship/career sessions and symposia, a student research poster session, a student/new member orientation and reception, and more.
- Student Member Discounts—student members qualify for a special reduced registration rate for the AOAC Annual Meeting and receive full member discounts on all AOAC publications, products, and services.
- A subscription to Inside Laboratory Management, AOAC's distinguished online magazine.

Please click on the link below for registration.

AOAC Student  
Membership

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