



29 May 2025



Call for Proposals: AOAC SEA Annual Conference and APMP Workshop

AOAC SEA warmly invites members and interested individuals to submit proposals for scientific topics and presentations for the 2025 AOAC SEA 4th Annual Conference themed "**Advancing Food Safety and Quality: Innovation, Standards, and Collaboration.**" It will be held at the Berkeley Hotel Pratunam, Bangkok, Thailand from 28 - 29 October 2025. You can get a glimpse of last year's conference through this [video](#).

In collaboration with the Asia Pacific Metrology Programme (APMP), we also invite stakeholders to submit training proposals for the APMP Workshop, scheduled for 30 October 2025.

The deadline for proposal submissions is **30 June 2025**.

Submit your proposals



AOAC & MICROVAL Method Validation Training - Session 1

AOAC SEA, in collaboration with AOAC INTERNATIONAL and MICROVAL, is pleased to present the virtual training workshop: **“AOAC & MICROVAL Method Validation Training – Microbial Method Validation and Global Regulatory Requirements.”** Delivered by global leaders in method validation and certification, this session brings valuable international expertise to the regional scientific community, aiming to strengthen capabilities in microbiological method validation.

This is the first session in a training series designed to equip laboratory professionals, method developers, and regulatory stakeholders with essential knowledge and practical guidance aligned with international standards. As global regulatory expectations continue to evolve, robust method validation is increasingly critical to ensuring data integrity, product safety, and regulatory compliance.

AOAC SEA members are eligible to attend the event free of charge using the discount code: MWG2025.

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International Workshop for MOSH MOAH Analysis

Mineral oil hydrocarbon (MOH) is an important emerging issue locally and globally. Having excellent miscibility with oils and fats, MOH contaminants could enter the supply chain from many sources and the detection of MOH is important for preventive and mitigation purposes.

Despite the potential health concern caused by Mineral Oil Aromatic Hydrocarbons (MOAH) and/or Mineral Oil Saturated Hydrocarbons (MOSH) and these had been regulated by European Commission, accurate quantitation of MOAH and MOSH is still a challenging task. This is especially critical for supply chain control of MOSH/MOAH and these can be transfer down from raw ingredients to final food products.

AOAC SEA, the Indonesian Food and Drug Authority, (Badan BPOM), and the Indonesian Pharmaceutical and Food Supervisors Professional Organization (PPfMI) recognized its importance and collaboratively organized this workshop to increase the state of knowledge on MOSH MOAH analysis for Southeast Asia region.

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DOST-FNRI has been a valuable AOAC SEA Organizational Member since 2024. Thank you for your dedication and commitment to AOAC SEA.

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.

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DOST-FNRI, an Organizational Member of AOAC SEA since 2024

The FNRI has its Service Laboratory, which is an accredited ISO/IEC 17025 laboratory that conducts testing on food, water and biological samples. As an accredited laboratory, we make use of AOAC standard methods; we are kept up to date the latest trends in food testing, measurement uncertainties, validation protocols, etc; thus we are keen to know more about how we can contribute to the region through AOAC SEA.

We believe that our membership to AOAC SEA will be beneficial not only for us but for the organization as we can contribute subject matter experts, when available. Our participation will also help to represent our country to the organization.

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