

HIGHLIGHTED ACTIVITIES



AOAC & MICROVAL METHOD VALIDATION TRAINING



INTERNATIONAL WORKSHOP FOR MOSH MOAH ANALYSIS IN FOODS



ISO/IEC 17025:2017 — LABORATORY MANAGEMENT SYSTEM AWARENESS

Harmonization of Methods Sub-working Groups

- PESTICIDE MULTIRESIDUE ANALYSIS IN HERBS AND SPICES
- CYANIDE IN CASSAVA ANALYSIS
- HALAL FOOD TESTING

Training of Young Scientists Working Group

- STUDENT AWARDS PROGRAM
- STUDENT LAB TOUR
- UNIVERSITY ENGAGEMENT



AOAC INTERNATIONAL was founded 142 years ago in Washington, DC as the Association of Official Agricultural Chemists. It is now the Association of Official Analytical Collaboration with a vision of 'Global alignment for trusted analytical solutions.'

The Southeast Asia Section of AOAC INTERNATIONAL (AOAC SEA) was formed in June 2021, and now encompasses 11 countries:



The aim of AOAC SEA is to bring together government, industry, and academia to establish standard methods of analysis that ensure the safety and integrity of foods and other products that impact public health around the world. Our vision is to be a contributor in developing confidence through consensus based analytical solutions for food safety, food integrity and public health across Southeast Asia countries.

*Previous annual conferences were held in Singapore (2022), Vietnam (2023) and the Philippines (2024), each enabling over 200 delegates to attend in-person. The 4th Annual AOAC SEA Conference will be held at **Berkeley Hotel Pratunam** in Bangkok, Thailand on **28–29 October 2025**. The conference theme is **Advancing Food Safety and Quality: Innovation, Standards, and Collaboration**.*

AOAC SEA Conference: 28-29 Oct 2025
APMP Workshop: 30 Oct 2025
Berkeley Hotel Pratunam, Bangkok, Thailand

4th 2025 AOAC SEA ANNUAL CONFERENCE



**ADVANCING FOOD SAFETY &
QUALITY: INNOVATION,
STANDARDS, AND
COLLABORATION**



APMP

ASIA PACIFIC METROLOGY PROGRAMME

JOINT WORKSHOP WITH APMP

For the first time this year, the **Asia Pacific Metrology Programme (APMP)** partners with AOAC-SEA to jointly organize a workshop as an extension to the conference on 30 October 2025. The theme of the joint workshop is *Metrology Supporting Food Safety Measurement*.

APMP is a grouping of national metrology institutes (NMIs) from the Asia-Pacific region engaged in improving regional metrological capability through the sharing of expertise and exchange of technical services among Member laboratories.

- **Session 1:** Chemical Metrology Supporting Food Safety Measurement
- **Session 2:** Bio-Metrology Supporting Food Safety Measurement



2025 AOAC SEA Annual Conference

With the theme *"Advancing Food Safety and Quality: Innovation, Standards, and Collaboration,"* the conference will feature an international line-up of esteemed speakers and technical experts.

Key Focus Areas of the Upcoming Program

We are excited to share the core topics that will shape our upcoming agenda. Full details and the complete program will be announced soon.

- Regulatory and food safety considerations in the supply chain
- Methods of analysis for Halal certification and food authenticity
- PFAS and other contaminants from food packaging
- Food allergens
- Proficiency testing (PT), reference materials (RM), method validation (MV), and related topics

Spotlight Sessions:

1. Pesticide residues in spices and herbs
2. Microbiology and emerging testing technologies

AOAC SEA 4th Annual Conference 28-29 Oct 2025			Joint APMP Workshop 30 Oct
Category	Early bird Before 16 Sep	Regular 17 Sep - 24 Oct	TBA
AOAC SEA Student Member	S\$50.00	S\$100.00	TBA
AOAC SEA Indiv. Member	S\$200.00	S\$250.00	TBA
Non-member	S\$300.00	S\$400.00	TBA
<ul style="list-style-type: none">• Currency: Singapore Dollar (NET amount)• Payment: Credit/debit cards only• On-site Registration: Not available			

Conference website



2025 STUDENT AWARDS



The AOAC SEA Student Awards Program offers young scientists the opportunity to gain recognition, receive financial support, and present their research at the AOAC SEA Annual Conference.

Students from all 11 AOAC SEA countries are encouraged to apply, particularly those whose work involves collaboration with government, industry, or other academic institutions.

Submitted research should fall within key areas of food safety, food quality, and analytical science, including but not limited to:

- Adulteration
- Contamination
- Microbiology
- Ingredients
- Bioactive substances
- Genetic modification
- Alternative proteins

Studies with relations to toxicity on human health or environment, with implications on trade, are also welcome.

Submission deadline: 24 August 2025