



*29 September 2025*



# Congratulations to the 2025 AOAC SEA Student Award Winners!

We are proud to recognize three outstanding young scientists whose work is shaping the future of food safety and quality across Southeast Asia:

 **Miral O. Sabry** – National University of Singapore / SIMTech, A\*STAR  
*Development of Peptide-Based Electrochemical Biosensors for Rapid Detection of Foodborne Pathogens*

 **Nur Hidayah Jamaludin** – Universiti Putra Malaysia / Food Safety and Quality Division, Ministry of Health Malaysia  
*From Exposure to Mitigation: An Integrated Monte Carlo Modelling Framework for Acrylamide*

 **Bryan E. Tanyag** – University of the Philippines Manila / National Fisheries Research and Development Institute  
*Isolation, Characterization, and Antimicrobial Susceptibility of *Vibrio parahaemolyticus* From Seafood Collected in Wet Markets and Landing Sites in Region III (Central Luzon), Philippines*

These winners will be presenting their research and receiving formal recognition at the AOAC SEA 4th Annual Conference, taking place on 28–29 October 2025 at the Berkeley Hotel Pratunam, Bangkok, Thailand.

Let's celebrate their achievements and commitment to advancing science in the region!

Conference agenda

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## Highlighted Conference Speaker: Dr. Thomas Gude

Dr. Thomas Gude is founder of the Consultancy Service “Thomas Gude GmbH”, specialized in food contact material, food and non-food Regulations, Chemical Analysis and Risk Assessments.

After studying food chemistry in Berlin, Germany, followed by a PhD at the Federal Health Service, Berlin, he has been working for an EU Reference Laboratory, for pharmaceutical and chemical industry (chemical analysis, toxicology, pharmacokinetic, QA).

The last 20 years he has scientifically directed a laboratory based in Switzerland. He also gives lectures at ETH Zürich University and other institutions (Food and analytical Chemistry) Currently, he is president of the Swiss Society for Food Chemistry (SFC) and president of the AOAC Europe section besides other mandates in several organisations.

Dr. Gude will deliver two contributions at the annual meeting:

### **1. Recent Developments in EU Food Contact Material Legislation.**

He will highlight the general food contact material principles in the European Union with respect to target and non-target testing incl. basic assessment principles will be highlighted.

### **2. PFAS Regulation and Testing**

Regulatory challenges in the European Union will be highlighted by giving examples and what is currently feasible to analyse in the field of PFAS testing will be summarized. The pros and cons of several methods will be discussed.

Furthermore, an overview will be given what can be expected next in terms of chemical analysis and regulatory changes.

Register for the conference



## 2025 AOAC SEA Conference

### 2025 AOAC SEA Annual Conference

#### Keynote Speeches

- Regulatory Requirements of Food Quality and Safety for Domestic Market and International Trade, *FDA THAI*
- Building Confidence in Food Testing: The Role of AOAC Standards in Thailand's Laboratory Accreditation, *Bureau of Laboratory Accreditation*
- What AOAC Can Offer in Kit Validation / Mycotoxins - Issues, Challenges and Latest Development in AOACI, *AOAC INTERNATIONAL*
- The Next Chapter in Allergen Labelling: Insights From the CODEX Update - Regulatory Requirement and Test Methods, *National Bureau of Agricultural Commodity and Food Standards*

#### Highlighted Topics

- Food contact materials: Intentionally Added Substances (IAS), Non-Intentionally Added Substances (NIAS), and contaminants
- PFAS in food and food contact materials
- Detection of meat adulteration and species verification: DNA measurement
- Thai herbs: Ensuring traceability, standards, and consumer confidence

- Banned substances: Validation of methods
- Halal testing & Halal food certification
- Novel food - Amino acid analysis / AOAC Initiative
- AOAC dairy protein hydrolysates program

### **Spotlight Sessions**

- Pesticide residues in spices and herbs
- Microbiology and emerging testing technologies
- AOAC SEA Student Awards Program

### **APMP-AOAC SEA Workshop**

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

**The conference is less than 30 days away. Register NOW!**

Register NOW

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## AOAC SEA at the 2025 ASEAN Food Conference

Davao City, Philippines — At the 18th ASEAN Food Conference (AFC) held on 23–25 September 2025 at the SMX Convention Center, SM Lanang, the booth of DOST OneLab and the AOAC Southeast Asia Section (AOAC SEA) stood out for the strong focus on advancing food safety and quality systems across the region.

Under the theme *Nourishing ASEAN: Innovating for Resilient and Sustainable Food Futures*, the 18th AFC brought together food scientists, industry leaders, and policymakers from across ASEAN to exchange knowledge, foster innovation, and strengthen partnerships for a safer and more sustainable food future.

At the 18th AFC, AOAC SEA emphasized the critical role of validated analytical methods, inter-laboratory collaboration, and capacity-building programs in ensuring reliable testing results that not only protect consumers but also facilitate regional and international trade.

The Section also showcased its expanding network and invited participants to join as members to support ongoing initiatives in method validation, training, and scientific engagement across Southeast Asia.

Become an AOAC SEA Organizational Member today and be part of shaping the region's food safety and quality landscape.

### Organizational Membership

## ***2025 AOAC SEA Conference Sponsors***

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