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Summer 2011

Manufacturers, Suppliers Invited to Comment on Food Chemicals Codex Standards in the FCC Forum

New Standards for Infant Formula/Functional Food Ingredients, Sweeteners and Synthetic Food Dyes to Help Ensure Quality, Purity of Ingredients

The *FCC Forum* is the free-access online vehicle through which the United States Pharmacopeial Convention (USP)—the organization that publishes the *FCC*—accepts comments on proposed *FCC* standards. Food manufacturers and all other interested parties are invited to provide feedback on the latest proposed standards available on the *FCC Forum* during a 90-day comment period, which closes **September 30, 2011**. The *FCC Forum* is accessible at www.usp.org/fcc/fccForum.html. Highlights from the current *FCC Forum* include:

- Sodium Molybdate—A source of molybdenum (an essential trace element), this micronutrient source is used in formula designed for older infants and young children as a supplementary food when special dietary needs exist. These are the first known global specifications for this ingredient for use in food.
- Docosahexaenoic Acid (DHA) from Algal (*Ulkenia*) Oil—An essential omega-3 fatty acid present in fish, this ingredient is added to a variety of functional foods for its purported health benefits. The *FCC* contains quality standards for DHA from other sources, as well as a standard for arachidonic acid (ARA) oil, a source of the omega-6 fatty acid. These ingredients are commonly used in traditional and functional foods, and some can be used in infant formulas.
- Neohesperidin Dihydrochalcone (NHDC)—A plant-based sweetener roughly 340 times sweeter than sugar, this flavor enhancer is used in food and beverages, including soft drinks, chewing gum, dairy products and desserts, among others.
- Three Synthetic Red Color Additives—Standards for the food dyes Amaranth, Azorubine and Ponceau 4R join a host of synthetic and natural food colors with quality specifications in the *FCC*.

Participation in the *FCC Forum* is free and available to all interested parties; please go to <http://forum.foodchemicalscodex.org> to log in or to create a free account. For more information about the *FCC Forum* and the Food Standards development process, go to <http://www.usp.org/fcc/devProcess.html>.

USP Workshop on Adulteration of Food Ingredients and Dietary Supplements

November 16–17, 2011 - USP Meetings Center, Rockville, Maryland
Adulteration is a significant concern for food ingredients and dietary supplements. In this two-day workshop, participants will learn more about the risks and concerns regarding the adulteration of food ingredients and dietary supplements. USP and industry will talk about the types of compendial standards that should develop to best serve its stakeholders and promote public health.

Discussions will focus on the assessment of current aspects of production and distribution, analytical approaches for guarding against adulteration and fraud, and the proposal of specific case studies including: steroids in dietary supplements, weight loss products, traditional medicines, pomegranate juice, natural colorants, spices, essential oils from star anise, and skim milk powder.

[Preliminary Agenda](#)
[Registration Here](#)

Topics Include:

- Breadth of adulteration of food ingredients and dietary supplements
- Methods of analysis that combat adulteration including fingerprinting
- Non-targeted techniques in detecting adulteration using chromatographic, electrophoretic, and spectral techniques
- Compendial role in preventing adulteration
- Role of industry in the prevention of adulteration

This workshop is intended for all stakeholders (industry, regulators,

Events

Health Ingredients South America Summit
Location: Sao Paulo, Brazil

Date: Aug 10, 2011
Topics: *Food Chemicals Codex* – Introduction and Collaboration Opportunities for Brazilian Food Sector
– Food Authenticity: a compendial approach to prevent food adulteration and counterfeiting
Contact fcc@usp.org for more information.

Dietary Supplements Stakeholder Forum
Location: Rockville, MD
Date: August 16, 2011
[Click for Information](#)

Longhorn IFT Suppliers Night
Location: Frisco, TX
Date: September 29, 2011
www.longhorn-ift.org/

Writing Specifications for Dietary Ingredients and Dietary Supplements Using Public Standards - Education Module for Nutrition Track I at Supply Side West
Location: Las Vegas, NV
Date: October 11, 2011

USP Workshop on Adulteration of Food Ingredients and Dietary Supplements
Location: Rockville, MD
Date: November 16–17, 2011
www.usp.org/meetings

For questions about any of the above listed events, please contact us at fcc@usp.org

USP Links

[Food Chemicals Codex](#)
[FCC Resources](#)
[FCC Notices](#)
[FCC Revisions](#)
[Commentary Errata](#)
[FCC](#)
[Reference Standards Catalog](#)

adema, and associations) interested in combating adulteration of food and dietary supplement ingredients.
For additional information, email us at workshops@usp.org or call +1-301-816-8136.

CALL FOR VOLUNTEERS TO ASSESS ADULTERATION VULNERABILITY OF FCC MONOGRAPHS

Under the Direction of the President's Food Safety Working Group, the National Center for Food Protection and Defense (NCFPD) is leading a massive effort to review industry standard quality assurance methods in terms of their adulteration vulnerability. This will primarily be accomplished by reviewing each of the approximately 1,100 monographs in the *Food Chemicals Codex (FCC)*, owned by USP.

To avoid biases in the review process, the NCFPD would like to reach out to a larger community of food and analytical chemists in academia, industry, and government and request their help in reviewing the FCC monographs. The effort requested is minimal; each reviewer is sent a link in the email that opens up the monograph and associated online review questionnaire. The brief questionnaire asks the responder to read the information provided in the monograph for an ingredient, and based on that information, assess the ingredient in terms of its composition complexity, variability, selectivity/specificity of the associated identification and assay test, and usefulness of the specific tests in informing about adulteration vulnerability. All responses entered online are saved automatically, and all reviewers and their effort would be duly acknowledged in the final report of the project.

We strongly hope that you would join this nationwide effort in identifying vulnerabilities in QA systems in food so that public health and economic consequences arising out of food adulteration events can be mitigated. The benefit of this endeavor is relevant not only for the protection of all consumers but for also for industry and the government. If you would like to volunteer to be a monograph reviewer, please use the following link to provide NCFPD with your name, and email address. Once you [sign up for the effort](#), NCFPD will email you the link for monograph and the review questionnaire.

You are invited to attend the first Dietary Supplements Open Stakeholder Forum

As a *Dietary Supplements Compendium* and/or a *Food Chemicals Codex* purchaser, you are invited to the first Dietary Supplements Open Stakeholder Forum hosted by USP. This event is free to you and will take place on August 16, 2011, at the USP headquarters in Rockville, MD.

Stakeholder Forums are formed to enable an open exchange of information and perspectives, with the ultimate goal of improving USP standards and information. The Dietary Supplements Open Stakeholder Forum provides an opportunity to discuss compendial issues specifically related to dietary supplements.

As part of an effort by USP to broaden participation in its Stakeholder Forums, you can register as a representative of an organization, company, and service provider. Key discussion topics will include elemental impurities in dietary supplements, dissolution of soft gel capsules, and economically-motivated adulteration of dietary supplements.

To review agenda or to register, [click here](#)

New USP Reference Standards

[5 New Reference Standards for FCC!](#)



1539803	Maritime Pine Extract (2 g)
1623659	Sucromalt (200 mg)
1048288	Beta Glucan (1 g) Beta Glucan from Baker's Yeast (<i>Saccharomyces cerevisiae</i>)
1356945	Lauroyl Arginine (100 mg)
1696153	Triticosanoin (50 mg)

A table of FCC Reference Standards can be found at www.usp.org/goto/fccRS.

Can't find a Reference Standard for a food ingredient when you search at www.uspcatalog.com? You can suggest it as a new Reference Standard idea at www.usp.org/referenceStandards/industryParticipation/newIdeas.html. Or, did you see a Reference Standard in the *FCC Forum* and wonder when it will be released? We can send you an email when it is available. Go to www.usp.org/referenceStandards/notificationProgram.html and fill in the form with your email address and the Reference Standard that you are seeking.

New USP Webinars and Tutorials for Food and Dietary Supplement Standards

Food Chemicals Codex (FCC) Access and Capability

Learn how to access the FCC by viewing this tutorial instantly! This 5-minute tutorial is made available to answer common questions and to further direct you to the experts you seek. To access, [click here](#).

Contact: fcc@usp.org

ON-DEMAND Webinar: Standards for Food Ingredients and Dietary Supplements

Remote

This 17-minute OnDemand webinar will brief the viewer about the Food Chemicals Codex and Dietary Supplement Compendium, USP's public standards of the authenticity of food ingredients and dietary supplements. It will give an overview about their content, legal status and give a brief introduction of USP's processes for developing these standards. To register, [click here](#).

Contact: fcc@usp.org

LIVE WEBINAR: Dietary Supplement GMPs from the FDA and

USP Perspectives

Remote

Thursday 09/15/11

ET 1:00 - 2:30 p.m.

REG: US \$150

This webinar will provide an overview of both the FDA GMPs and USP GMPs, including the differences between them. Key elements of the following GMP topics will be covered for personnel, physical plants and grounds, equipment and utensils, production and process control system, quality control, packaging and labeling, master and executed manufacturing batch records, laboratory operations, manufacturing operations, packaging and labeling operations, holding and distributing, returned goods, product complaints and records and record keeping. Emphasis will be placed on the topics of good documentation and record keeping practices and setting and meeting specifications. To register, [click here](#).

Contact: pharmed@usp.org

Questions or comments about the *FCC e-Newsletter*?

Please email us at FCCmarketing@usp.org.

If you would like to sign up for the *FCC e-Newsletter*, visit our Web site at www.usp.org/qoto/enews.

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