



## EVALUATION OF THE INSTRUMENT « MOPLANT »

Moplant, manufactured by Hettich Benelux (Netherlands), is an instrument which allows the carrying out of some steps of the fat by extraction according to RG or SBR methods determination procedures in milk and dairy products.

This instrument combines a Mojonnier centrifuge (16 places), 2 compartments with heating plates for the evaporation of solvents, 2 drying chambers and 2 cooling chambers at room temperature. A vacuum system allows capture of vapours and removes them outside through an evacuation pipe put under a solvent fume chamber. A vacuum pump allows reduction of the pressure inside the chambers.

The objective of this study is to evaluate the possibility to replace the evaporation and drying (at constant weight) steps of the RG and SBR methods by the Moplant, becoming an alternative method.



### **The tests**

The evaluation tests were carried out in ACTALIA Cecalait physico-chemistry laboratory (reference and instrumental analyses) in October and November 2016. The repeatability and the accuracy of the alternative method were evaluated for the determination of fat in milk (according to ISO 1211), in cream (ISO 2450), in dried milk (ISO 1736) and in cheese (ISO 1735).

## **1-MATERIALS AND METHODS USED**

### **1.1- Material**

The material used for the reference method is in accordance with the ISO standards. The laboratory uses glass tubes for the extraction and the tests were performed using 90 x 30 mm aluminium dishes with lids to collect the solvent.

Any specific consumable is necessary for the « Mo Plant » method. The extractions were performed using glass tubes, so the Mojonnier centrifuge was not used for these tests.

### **1.2- Procedure**

General principle: Each sample was analysed in duplicate for each method (alternative and reference).

The 2 methods were performed in parallel for each sample: in the same set, 4 tubes for each sample; 2 tubes followed the end of the reference method procedure, and the 2 other one followed the alternative method procedure.

Please note, the beginning of the procedure (extraction and test portion) was the same for the both methods.

Evaporation process – drying of the alternative method using Mo-Plant:

- Place the empty dishes in the chamber at 110°C at reduced pressure (-0.8 bars) for 5 minutes.
- Place the dishes in the chamber at room temperature and let cool for 7 minutes.
- Weigh the dishes to the nearest 0.1mg.
- After transfer of the solvents in the dishes, place them on the heating plates at 110°C for the necessary time of complete evaporation of the solvent in the dish (about 10-15 mn). Proceed by progressive contact with the plate to avoid potential splashes. Proceed identically for the 3 extractions.
- Place the dishes in the chamber at 110°C at reduced pressure (-0.8 bars) for 5 minutes.
- Place the dishes in the chamber at temperature room and let cool for 7 minutes.
- Weigh the dishes to the nearest 0.1mg (1 blank sample per set was also performed according to this principle).

Calculate the fat content according to the following formula:

$$\text{Fat (\%)} = 100 \times [(M2_e - M0_e) - (M2_b - M0_b)] / M1$$

M0<sub>e</sub> and M0<sub>b</sub>: mass of the empty dish after respectively drying of the sample and the blank sample (to the nearest 0.1 mg)

M1: mass of the test portion (to the nearest 0.1 mg)

M2<sub>e</sub> and M2<sub>b</sub>: mass of the dish with the residue after respectively drying of the sample and the blank sample (to the nearest 0.1 mg).

**2-RESULTS**

The tests were performed on 8 samples of raw and UHT milk, 8 samples of raw and UHT cream, 9 samples of dried milk and 9 samples of cheese

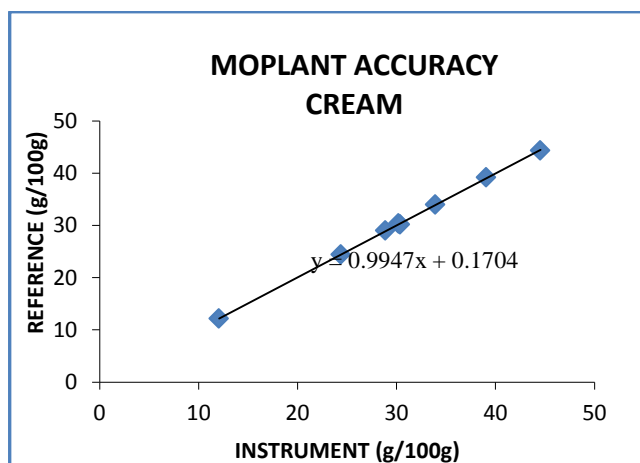
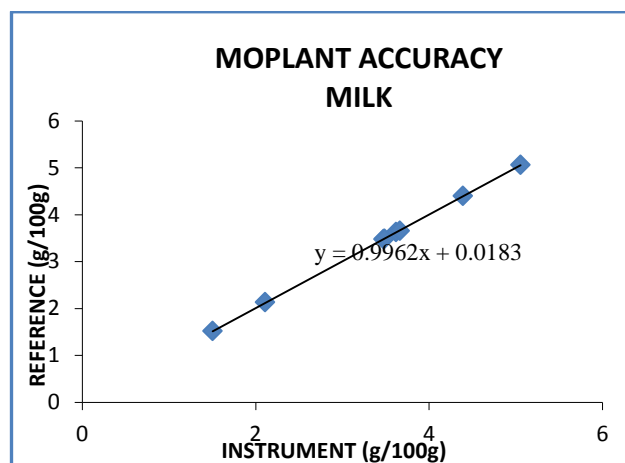
The following table presents the results obtained:

Criterion	MILK		CREAM		DRIED MILK		CHEESE	
	Instrument	Reference	Instrument	Reference	Instrument	Reference	Instrument	Reference
<b>n</b>	8		8		9		9	
<b>M (g/100g)</b>	3.41	3.42	30.43	30.44	16.47	16.49	22.34	22.14
<b>Sx (g/100g)</b>	1.14	1.14	9.73	9.68	10.18	10.22	11.35	11.35
<b>Sr (g/100g)</b>	0.007	0.009	0.23	0.23	0.05	0.08	0.08	0.06
<b>d (g/100g)</b>	-0.005*		-0.01*		-0.02*		0.20*	
<b>Sd (g/100g)</b>	0.009		0.15		0.07		0.13	

Table 1: Moplant repeatability and accuracy criteria in milk, cream, dried milk and cheese samples

*n*: number of results, *M* and *Sx*: mean and standard deviation of the results, *Sr*: standard deviation of repeatability, *d* and *Sd*: mean and standard deviation of deviations (instrumental vs reference).

\*Non significant difference within 5%



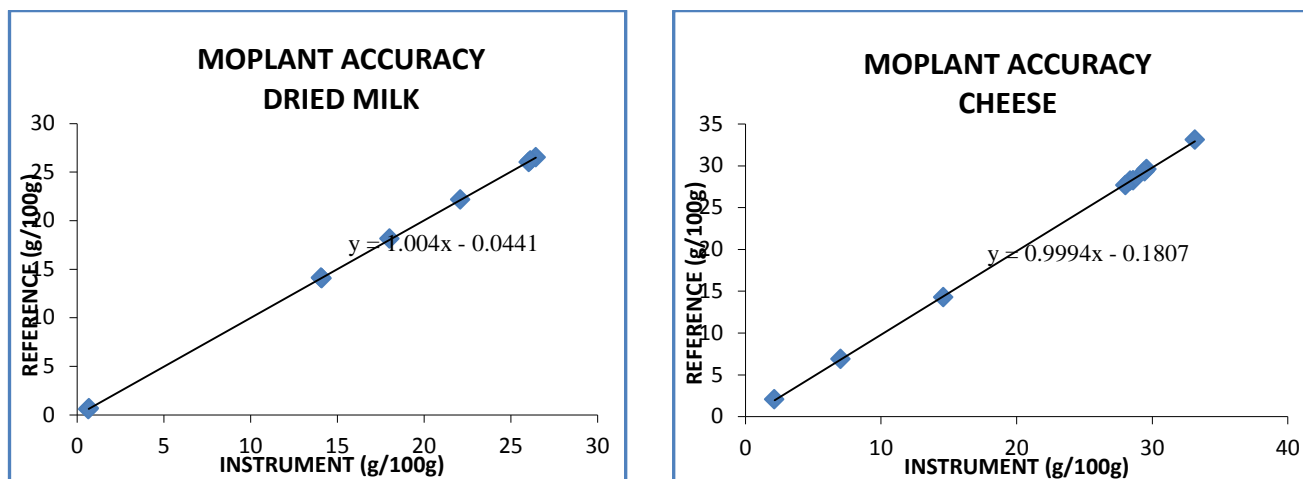


Figure 1: Relation between the « Moplant » and « reference » results on milk, cream, dried milk and cheese samples

For milk, the standard deviation of repeatability observed for the alternative method is lower than the ISO 1211 method limit value ( $S_r \leq 0.015$  g/100g). The mean deviation between the both sets of results is very weak (-0.005 g/100g) and non significant.

For cream, the relative standard deviation of repeatability observed for the alternative method is lower than the ISO 2450 method limit value ( $S_r \leq 0.5$  %). The mean deviation between the both sets of results is very weak (-0.01 g/100g) and non significant.

For dried milk, the standard deviation of repeatability observed for the alternative method is lower than the ISO 1736 method limit value ( $S_r \leq 0.20$  g/100g). The mean deviation between the both sets of results is very weak (-0.02 g/100g) and non significant.

For cheese, the standard deviation of repeatability observed for the alternative method is lower than ISO 1735 method limit value ( $S_r \leq 0.30$  g/100g). The mean deviation between the both sets of results is of 0.20 g/100g (no significant difference at 5 % threshold).

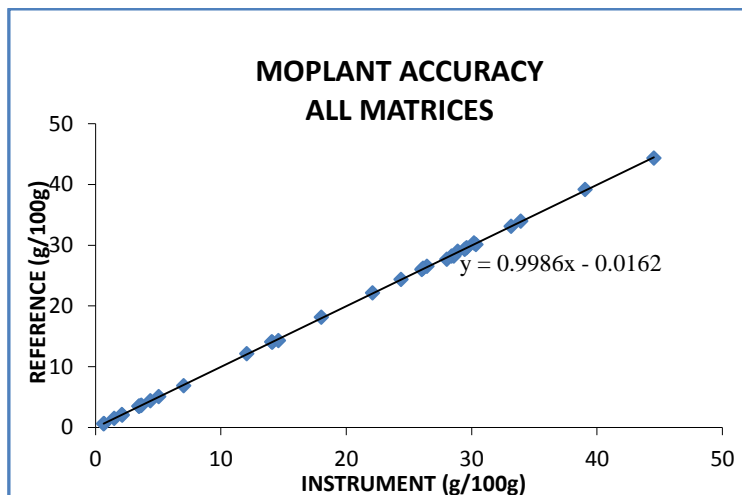
**Overall treatment**

The following table presents the results obtained for all matrices dropped:

Criterion	Instrument	Reference
n	34	
M (g/100g)	18.24	18.19
Sx (g/100g)	13.09	13.08
d (g/100g)	0.04	
Sd (g/100g)	0.14	
Sy,x (g/100g)	0.14	
Sy,x (%)	0.75	

Table 2: Moplant accuracy criteria in milk and dairy products

n: number of results, M and Sx: mean and standard deviation of the results, Sr: standard deviation of repeatability, d and Sd: mean and standard deviation of deviations (instrumental-reference), Sy,x and Sy,x(%): absolute and relative residual standard deviation of the reference linear regression = f(instrument).



**Figure 2:** Relation between the « Moplant » and « reference » results in milk and dairy products samples.

It can be noted that the mean and the standard deviation of deviations are respectively 0.04 and 0.14 g/100g. The slope (0.999) and the intercept (-0.02) of regression are respectively not significantly different from 1 and 0 (P=5%). The residual standard deviation is 0.14 g/100g.

## CONCLUSION

We can conclude that the results obtained for the tests performed in milk, cream, dried milk and cheese are not significantly different from the reference values obtained using the standardised methods.

This alternative method gives equivalent results compared to reference methods on milk and dairy products.

The use of Moplant can be an interesting possibility to gain time thanks to the dishes drying and the solvent evaporation steps.

For safety reason, the Moplants exhaust pipe must be placed either in a fume cupboard or through an external window.

## STANDARDS - REGULATIONS

### STANDARDS, DRAFT STANDARDS

Classification in alphabetical order by theme

#### ISO standards under development

INFANT FORMULA AND ADULT NUTRITIONALS	
ISO/DIS 20635 March 2017	INFANT FORMULA AND ADULT NUTRITIONALS Determination of vitamin C by (ultra) high performance liquid chromatography with ultraviolet detection ((U)HPLC-UV)
QUALITY ASSURANCE	
ISO/IEC DIS 17025 March 2017	General requirements for the competence of testing and calibration laboratories

#### ISO published standards

MICROBIOLOGY OF THE FOOD CHAIN	
ISO 18465 January 2017	MICROBIOLOGY OF THE FOOD CHAIN Quantitative determination of emetic toxin (Cereulide) using LC-MS/MS
SENSORY ANALYSIS	
ISO 5492/Amd 1 December 2016	SENSORY ANALYSIS Vocabulary - Amendment 1

### NEW EU REGULATIONS

Classification is established in alphabetical order of the first keyword

CONTAMINANTS
<b>O.J.E.U. L 327, December 2<sup>nd</sup>, 2016</b> – Commission Recommendation (EU) 2016/2115 of 1 December 2016 on the monitoring of the presence of $\Delta^9$ -tetrahydrocannabinol, its precursors and other cannabinoids in food <a href="http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2016.327.01.0103.01.ENG">http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2016.327.01.0103.01.ENG</a>
HYGIENE RULES
<b>O.J.E.U. L 29, February 3<sup>rd</sup>, 2017</b> – Commission Regulation (EU) 2017/185 of 2 February 2017 laying down transitional measures for the application of certain provisions of Regulation (EC) No 853/2004 and (EC) No 854/2004 of the European Parliament and of the Council <a href="http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2017.029.01.0021.01.ENG">http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2017.029.01.0021.01.ENG</a>
PESTICIDES
<b>O.J.E.U. L 30, February 3<sup>rd</sup>, 2017</b> – Commission Regulation (EU) 2017/170 of 30 January 2017 amending Annexes II, III and V to Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards maximum residue levels for bifenthrin, carbetamide, cinifon ethyl, fenpropimorph and triflusaluron in or on certain products <a href="http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2017.030.01.0001.01.ENG">http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2017.030.01.0001.01.ENG</a>
<b>O.J.E.U. L 30, February 3<sup>rd</sup>, 2017</b> – Commission Regulation (EU) 2017/171 of 30 January 2017 amending Annexes II, III and IV to Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards maximum residue levels for aminopyralid, azoxystrobin, cyantraniliprole, cyflufenamid, cyproconazole, diethofencarb, dithiocarbamates, fluazifop-P, fluopyram, haloxyfop, isofetamid, metalaxyl, prohexadione, propaquizafop, pyrimethanil, <i>Trichoderma atroviride</i> strain SC1 and zoxamide in or on certain products <a href="http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2017.030.01.0045.01.ENG">http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2017.030.01.0045.01.ENG</a>

**P.D.O. / P.G.I.**

**O.J.E.U. L 327, December 2<sup>nd</sup>, 2016** – Commission Implementing Regulation (EU) 2016/2103 of 21 November 2016 entering a name in the register of protected designations of origin and protected geographical indications [Burrata di Andria (PGI) (cheese)]

[http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L\\_.2016.327.01.0016.01.ENG](http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2016.327.01.0016.01.ENG)

**O.J.E.U. L 15, January 19<sup>th</sup>, 2017** – Commission Implementing Regulation (EU) 2016/2103 of 21 November 2016 entering a name in the register of protected designations of origin and protected geographical indications [Brillat-Savarin (PGI) (cheese)]

[http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L\\_.2017.015.01.0036.01.ENG](http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2017.015.01.0036.01.ENG)

**O.J.E.U. C 25, January 25<sup>th</sup>, 2017** – Publication of an amendment application pursuant to Article 50(2)(a) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council on quality schemes for agricultural products and foodstuffs [Picodon (PDO) (cheese)]

[http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.C\\_.2017.025.01.0005.01.ENG](http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.C_.2017.025.01.0005.01.ENG)

**O.J.E.U. L 22, January 27<sup>th</sup>, 2017** – Commission Implementing Regulation (EU) 2017/136 of 16 January 2017 approving non- minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications [Ossau-Iraty (PDO) (cheese)]

[http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L\\_.2017.022.01.0004.01.ENG](http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2017.022.01.0004.01.ENG)

**O.J.E.U. L 22, January 27<sup>th</sup>, 2017** – Commission Implementing Regulation (EU) 2017/138 of 16 January 2017 entering a name in the register of protected designations of origin and protected geographical indications [Raclette de Savoie (PGI) (cheese)]

[http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L\\_.2017.022.01.0006.01.ENG](http://eur-lex.europa.eu/legal-content/FR/TXT/?uri=uriserv:OJ.L_.2017.022.01.0006.01.ENG)

**AFNOR VALIDATIONS**

During its November 2016 and January 2017 meetings  
the Technical Committee of NF VALIDATION approved by vote:

Commercial name	Date	Certificate	Description
<b>NEW VALIDATIONS</b>			
<b>3M™ MOLECULAR DETECTION ASSAY 2-SALMONELLA</b>	Validation date: 25 Nov 2016 <b>End of validity:</b> <b>25 Nov 2020</b>	<b>3M-01/16-11/16</b>	<b>Detection of <i>Salmonella</i> spp.</b> All human food products and production environmental samples
<b>3M™ PETRIFILM™ RAPID AEROBIC COUNT PLATE</b>	Validation date: 25 Nov 2016 <b>End of validity:</b> <b>25 Nov 2020</b>	<b>3M-01/17-11/16</b>	<b>Enumeration of mesophilic aerobic flora</b> Milk powders and dairy products
<b>GENE-UP LISTERIA MONOCYTOGENES</b>	Validation date: 25 Nov 2016 <b>End of validity:</b> <b>25 Nov 2020</b>	<b>BIO-12/40-11/16</b>	<b>Detection of <i>Listeria monocytogenes</i></b> Meat products and dairy products
<b>BACGENE LISTERIA MONOCYTOGENES + BACGENE LISTERIA MULTIPLEX</b>	Validation date: 25 Jan 2017 <b>End of validity:</b> <b>26 Jan 2021</b>	<b>EGS-38/03-01/17</b>	<b>Detection of <i>Listeria monocytogenes</i></b> All human food products and production environment samples
<b>BACSPEC LISTERIA</b>	Validation date: 25 Jan 2017 <b>End of validity:</b> <b>26 Jan 2021</b>	<b>EGS-38/04-01/17</b>	<b>Detection of <i>Listeria</i> spp.</b> All human food products and production environment samples
<b>BACGENE LISTERIA SPP. + BACGENE LISTERIA MULTIPLEX</b>	Validation date: 25 Jan 2017 <b>End of validity:</b> <b>26 Jan 2021</b>	<b>EGS-38/02-01/17</b>	<b>Detection of <i>Listeria</i> spp.</b> All human food products and production environment samples
<b>RENEWALS OF VALIDATIONS</b>			
<b>GENEDISC <i>E. COLI</i> O157:H7</b>	Validation date: 28 Nov 2008 Extension: 27 Jan 2009, 4 Feb .2010, 20 Mar 2014 and 14 Oct 2015 Renewal: 23 May 2013 and 24 Nov 2016 <b>End of validity:</b> <b>28 Nov 2020</b>	<b>GEN-25/06-11/08</b>	<b>Detection of <i>E. coli</i> O157:H7</b> Meats, dairy products and vegetables
<b>TEMPO EC</b>	Validation date: 4 Feb 2005 Renewal: 26 Jan 2009, 30 Nov 2012 & 27 Jan 2017 <b>End of validity:</b> <b>4 Feb 2021</b>	<b>BIO-12/13-02/05</b>	<b>Enumeration of <i>E. coli</i></b> All human food and pet food products (except beverages and cattle food)



## AFNOR VALIDATIONS

<p><b>GENEDISC SALMONELLA SPP.</b></p>	<p>Validation date: 28 Nov 2008</p> <p>Extension: 27 Jan 2009, 4 Feb 2010, 20 Mar 2014 and 14 Oct 2015</p> <p>Renewal: 23.05.2013 and 24.11.2016</p> <p><b>End of validity: 28 Nov 2020</b></p>	<p><b>GEN-25/05-11/08</b></p>	<p><b>Detection of <i>Salmonella</i> spp.</b> All human food products and animal feed</p>
<p><b>TRANSIA PLATE SALMONELLA GOLD</b></p>	<p>Validation date: 23 Mar 2001</p> <p>Extension: 12 May 2011 and 18 Mar 2016</p> <p>Renewal: 3 Feb 2005, 2 Jul 2009, 29 Nov 2012 and 25 Jan 2017</p> <p><b>End of validity: 3 Feb 2021</b></p>	<p><b>TRA-02/08-03/01</b></p>	<p><b>Detection of <i>Salmonella</i> spp.</b> All human and animal food products and production environment samples (except primary production stage environment)</p>
<p><b>IQ-CHECK CRONOBACTER SPP.</b></p>	<p>Validation date: 31 Jan 2013</p> <p>Extension: 3 Oct 2013</p> <p>Renewal: 27 Jan 2017</p> <p><b>End of validity: 31 Jan 2021</b></p>	<p><b>BRD-07/23-01/13</b></p>	<p><b>Detection of <i>Cronobacter</i> spp.</b> Powdered infant formula and production environment samples</p>
<b>EXTENSIONS OF VALIDATIONS</b>			
<p><b>GENE-UP LISTERIA SPP.</b></p>	<p>Validation date: 29 Sep 2016</p> <p>Extension: 24 Nov 2016</p> <p><b>End of validity: 29 Sep 2020</b></p>	<p><b>BIO-12/39-09/16</b></p>	<p><b>Detection of <i>Listeria</i> spp. (except <i>Listeria grayi</i>)</b> All human food products and production environment samples</p>
<p><b>GENE-UP LISTERIA MONOCYTOGENES</b></p>	<p>Validation date: 24 Nov 2016</p> <p>Extension: 27 Jan 2017</p> <p><b>End of validity: 24 Nov 2020</b></p>	<p><b>BIO-12/40-11/16</b></p>	<p><b>Detection of <i>Listeria monocytogenes</i></b> All human food products and production environment samples</p>
<b>VALIDITY EXTENSIONS OF VALIDATIONS</b>			
<p><b>RAPID' E. COLI 2</b></p>	<p>Validation date: 19 Nov 1997</p> <p>Renewal: 7 Mar 2002, 2 Dec 2004, 28 Nov 2008 and 29 Nov 2012</p> <p><b>End of validity: 2 Dec .2016</b></p> <p><b>Validity extented till: 2 Jun 2017</b></p>	<p><b>BRD-07/01-07/93</b></p>	<p><b>Enumeration of <i>E. coli</i> at 44 °C</b> All human food products</p>

**AFNOR VALIDATIONS**

<p><b>RAPID' E. COLI 2</b></p>	<p>Validation date: 2 Dec 2004 Renewal: 28 Nov 2008 and 29 Nov 2012 <b>End of validity: 2 Dec 2016</b> <b>Validity extended till: 2 Jun 2017</b></p>	<p><b>BRD-07/07-12/04</b></p>	<p><b>Enumeration of <i>E. coli</i> at 37 °C</b> All human food products</p>
<p><b>RAPID' E. COLI 2</b></p>	<p>Validation date: 2 Dec 2004 Renewal: 28 Nov 2008 and 29 Nov 2012 <b>End of validity: 2 Dec 2016</b> <b>Validity extended till: 2 Jun 2017</b></p>	<p><b>BRD-07/08-12/04</b></p>	<p><b>Enumeration of coliforms at 37 °C</b> All human food products</p>
<p><b>LUMIPROBE 24 SALMONELLA</b></p>	<p>Validation date: 29 Nov 2000 Extension: 7 Mar 2002 Renewal: 8 Apr 2005, 18 May 2009 &amp; 29 Nov 2012 <b>End of validity: 29 Nov 2016</b> <b>Validity extended till: 29 May 2017</b></p>	<p><b>EUR-15/02-11/00</b></p>	<p><b>Detection of <i>Salmonella</i> spp.</b> All human and animal food products</p>
<p><b>ASSURANCE GDS SALMONELLA</b></p>	<p>Validation date: 26 Jan 2009 Renewal: 29 Nov 2012 <b>End of validity: 26 Jan 2017</b> <b>Validity extended till: 26 May 2017</b></p>	<p><b>TRA-02/12-01/09</b></p>	<p><b>Detection of <i>Salmonella</i> spp.</b> All human and animal food products and production environment samples (excluding primary production samples environment)</p>
<p><b>RAPID' STAPH</b></p>	<p>Validation date: 4 Feb 2005 Renewal: 27 Jan 2009 and 31 Jan 2013 <b>End of validity: 4 Feb 2017</b> <b>Validity extended till: 30 Sep 2017</b></p>	<p><b>BRD-07/09-02/05</b></p>	<p><b>Enumeration of coagulase positive <i>Staphylococcus</i></b> All human food products and production environment samples</p>
<p><b>AL/GELOSE DETECTION</b></p>	<p>Validation date: 26 Jan 2009 Renewal: 29 Nov 2012 Extension: 2 Feb 2012 <b>End of validity: 26 Jan 2017</b> <b>Validity extended till: 26 May 2017</b></p>	<p><b>BRD-07/16-01/09</b></p>	<p><b>Detection of <i>Listeria monocytogenes</i> and <i>Listeria</i> spp.</b> All human food products and production environment samples</p>

**AFNOR VALIDATIONS**

<b>AL/GELOSE ENUMERATION</b>	Validation date: 26 Jan 2009 Renewal: 29 Nov 2012 <b>End of validity: 26 Jan 2017</b> <b>Validity extended till: 26 May 2017</b>	<b>BRD-07/17-01/09</b>	<b>Enumeration of <i>Listeria monocytogenes</i></b> All human food products and production environment samples
<b>QIAGEN MERICON SALMONELLA SPP.</b>	Validation date: 1 Jan 2013 <b>End of validity: 1 Feb 2017</b> <b>Validity extended till: 24 Mar 2017</b>	<b>QIA-36/01-02/13</b>	<b>Detection of <i>Salmonella</i> spp.</b> All human food and animal feeding stuffs and environmental samples (except primary production stage environment)

The validation certificates and the recapitulative list are available at the following website address:  
<http://www.afnor-validation.com/afnor-validation-validated-methods/validated-methods.html>

## **IN THE PRESS – ON THE WEB**

Classification in alphabetical order of keywords

### **ADDITIVES**

#### **Re-evaluation of karaya gum (E 416) as a food additive**

<http://www.efsa.europa.eu/en/efsajournal/pub/4598>

► Following a request from the European Commission, the EFSA panel on food additives was asked to deliver a scientific opinion on the re-evaluation of karaya gum (E 416) as a food additive, in particular in fermented dairy products. The Panel concluded that there is no safety concern at the refined exposure assessment for the use of this food additive.

#### **Re-evaluation of agar (E 406) as a food additive**

<http://www.efsa.europa.eu/en/efsajournal/pub/4645>

► Following a request from the European Commission, the EFSA panel on food additives was asked to deliver a scientific opinion on the re-evaluation of agar (E 406) as a food additive. The Panel concluded that there is no need for a numerical ADI for agar and that there is no safety concern for the general population at the refined exposure assessment for the reported uses of agar as a food additive.

#### **Re-evaluation of locust bean gum (E 410) as a food additive**

<http://www.efsa.europa.eu/en/efsajournal/pub/4646>

► Following a request from the European Commission, the EFSA panel on food additives was asked to deliver a scientific opinion on the re-evaluation of locust bean gum (E 410) as a food additive. The Panel concluded that there is no need for a numerical ADI for locust bean gum and that there is no safety concern for the general population at the refined exposure assessment for the reported uses of agar as a food additive. However, the available data do not allow an adequate assessment of the safety of locust bean gum (E 410) in the food for infants and young children.

### **PESTICIDES**

#### **Review of the existing maximum residue levels for lufenuron according to Article 12 of Regulation (EC) No 396/2005**

<http://www.efsa.europa.eu/en/efsajournal/pub/4652>

► According to Article 12 of Regulation (EC) No 396/2005, EFSA has reviewed the maximum residue levels (MRLs) currently established at the European level for the pesticide active substance lufenuron. No apparent risk to consumers was identified but some information required by the regulatory framework was missing. Hence, the consumer risk assessment is considered indicative only and some MRL proposals derived by EFSA still require consideration by risk managers.

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