Irish Standard
I.S. EN ISO 16050:2011

Foodstuffs - Determination of aflatoxin B1, and the total content of aflatoxins B1, B2, G1 and G2 in cereals, nuts and derived products - High-performance liquid chromatographic method (ISO 16050:2003)

I.S. EN ISO 16050:2011

Incorporating amendments/corrigenda/National Annexes issued since publication:

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I.S. xxx: Irish Standard – national specification based on the consensus of an expert panel and subject to public consultation.

S.R. xxx: Standard Recommendation - recommendation based on the consensus of an expert panel and subject to public consultation.

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NSAI
1 Swift Square,
Northwood, Santry
Dublin 9

T +353 1 807 3800
F +353 1 807 3838
E standards@nsai.ie

W NSAI.ie

Sales:
T +353 1 857 6730
F +353 1 857 6729
W standards.ie

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EUROPEAN STANDARD

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EN ISO 16050

July 2011

ICS 67.060; 67.080.10

Supersedes EN 12955:1999

English Version

Foodstuffs - Determination of aflatoxin B1, and the total content of aflatoxins B1, B2, G1 and G2 in cereals, nuts and derived products - High-performance liquid chromatographic method (ISO 16050:2003)

Produits alimentaires - Dosage de l'aflatoxine B1 et détermination de la teneur totale en aflatoxines B1, B2, G1 et G2 dans les céréales, les fruits à coque et les produits dérivés - Méthode par chromatographie liquide à haute performance (ISO 16050:2003)

Lebensmittel - Bestimmung von Aflatoxin B1 und der Summe von Aflatoxin B1, B2, G1 und G2 in Getreiden, Nüssen und verwandten Produkten - Hochleistungsflüssigchromatographisches Verfahren (ISO 16050:2003)

This European Standard was approved by CEN on 17 June 2011.

CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration. Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the CEN-CENELEC Management Centre or to any CEN member.

This European Standard exists in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the CEN-CENELEC Management Centre has the same status as the official versions.

CEN members are the national standards bodies of Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland and United Kingdom.

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EUROPÄISCHES KOMITEE FÜR NORMUNG

Management Centre: Avenue Marnix 17, B-1000 Brussels

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Foreword

The text of ISO 16050:2003 has been prepared by Technical Committee ISO/TC 34 “Food products” of the International Organization for Standardization (ISO) and has been taken over as EN ISO 16050:2011 by Technical Committee CEN/TC 275 “Food analysis - Horizontal methods” the secretariat of which is held by DIN.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by January 2012, and conflicting national standards shall be withdrawn at the latest by January 2012.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN [and/or CENELEC] shall not be held responsible for identifying any or all such patent rights.

This document supersedes EN 12955:1999.

Originally, EN 12955:1999 "Foodstuffs - Determination of aflatoxin B_1, and the sum of aflatoxins B_1, B_2, G_1 and G_2 in cereals, shell-fruits and derived products - High performance liquid chromatographic method with post column derivatization and immunoaffinity column clean up" was the basis for ISO 16050. In order to avoid having two equal standards on CEN- and ISO-level on the same topic, it was decided to take over ISO 16050 as EN ISO 16050 and to withdraw EN 12955 as soon as EN ISO 16050 is published.

According to the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland and the United Kingdom.

Endorsement notice

The text of ISO 16050:2003 has been approved by CEN as a EN ISO 16050:2011 without any modification.

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I.S. EN ISO 16050:2011

INTERNATIONAL STANDARD

ISO 16050

First edition
2003-09-01

Foodstuffs — Determination of aflatoxin B_1, and the total content of aflatoxins B_1, B_2, G_1 and G_2 in cereals, nuts and derived products — High-performance liquid chromatographic method

Produits alimentaires — Dosage de l'aflatoxine B_1 et détermination de la teneur totale en aflatoxines B_1, B_2, G_1 et G_2 dans les céréales, les fruits à coque et les produits dérivés — Méthode par chromatographie liquide à haute performance

Reference number
ISO 16050:2003(E)

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Case postale 56 • CH-1211 Geneva 20
Tel. + 41 22 749 01 11
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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

ISO 16050 was prepared by Technical Committee ISO/TC 34, *Food products*. It is based on EN 12955:1999 elaborated by CEN/TC 275, *Food analysis — Horizontal methods*.

Foodstuffs — Determination of aflatoxin B_1, and the total content of aflatoxins B_1, B_2, G_1 and G_2 in cereals, nuts and derived products — High-performance liquid chromatographic method

WARNING — The use of this standard involves hazardous materials and operations. This standard does not purport to address all the safety problems associated with its use. It is the responsibility of the user of this standard to establish appropriate safety and health practice and to determine the applicability of regulatory limitations prior to use.

1 Scope

This International Standard specifies a reverse-phase high-performance liquid chromatographic method, with immunoaffinity column clean-up and post-column derivatization, for the determination of aflatoxins in cereals, nuts and derived products. The limit of quantification for aflatoxin B_1, and for the sum of aflatoxins B_1, B_2, G_1 and G_2, is 8 µg/kg.

The method has been validated for maize containing 24,5 µg/kg, for peanut butter containing 8,4 µg/kg, and for raw peanuts containing 16 µg/kg of total aflatoxins. It has also been shown that this method can be used for oilseed products, dried fruits and derived products.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 3696:1987, *Water for analytical laboratory use — Specification and test methods*

3 Principle

The test sample is extracted with a mixture of methanol and water. The sample extract is filtered, diluted with water, and applied to an affinity column containing antibodies specific for aflatoxins B_1, B_2, G_1 and G_2. The aflatoxins are isolated, purified and concentrated on the column then removed from the antibodies with methanol. The aflatoxins are quantified by reverse-phase high-performance liquid chromatography (HPLC) with fluorescence detection and post-column derivatization.

4 Reagents

Use only reagents recognized analytical grade, unless otherwise stated.

4.1 Water, according to grade 1 of ISO 3696:1987.

4.2 Sodium chloride.