

**MINUTES
TCJJP SPRING 2002 MEETING
MAY 2, 2002
ARLINGTON, VA**

I. INTRODUCTION

Chairman Martin Stutsman called the meeting to order. The minutes of the September 2001 Kansas City meeting were approved.

II. SECRETARY-TREASURER REPORT

Secretary-Treasurer Kristen Gunter reported that the balance of the TCJJP account was \$15,688.81 as of April 29, 2002, and \$1,650 had been received in member dues this fiscal year, representing 20 paid members. (Treasurer's Report is attached to these minutes, as well as an updated membership list). The report was accepted. It was suggested that the dues notice show the term "Invoice" on its face, as some company's accounting departments paid only pursuant to invoice. It was also discussed that new members should be encouraged to join by current TCJJP members. TCJJP obtained its letter of determination of 501(3)(c) status with the IRS, and this fact must be reported [together with Form 990] on the website. Action: Gunter to contact Wilhelmsen.

III. UPDATE ON RESEARCH GRANTS

- A. It was reported that Dr. N. Low has made no new progress on the BMIS by HPLC-PAD Project. Dr. Low has a new graduate student that will be working on this project this summer. No action.
- B. Total Anthocyanin Summary. It was reported that Dr. Wrolstad has submitted the protocol to AOAC and it appears to be progressing. David Hammond is the General Referee. No action.

IV. FDA'S FINAL RULE ON MANDATORY JUICE HACCP

Donald Kautter, Jr., Consumer Safety Officer for FDA, gave a very informative report on the status of the juice HACCP rule which became effective January 22, 2002 (except for small businesses). (An electronic copy of the presentation will be available on the TCJJP website). Noteworthy are the following comments:

. A company (i.e. brand) that is not a small business, but which uses small businesses to package product (contract packers) is subject to the rule effective January 22, 2002 (including its small business contract packers).

. SSOPs required by rule need not be in writing, but it is advisable. Monitoring records and corrective actions must be in writing.

. Additional industry guidance with 70 new Q&A points will be published by FDA soon.

. While the Hazard Analysis must be in writing, it can be concise (even a one page summary table) as long as the rationale can be documented.

. The HACCP Plan must be in writing.

. Only trained persons can develop the Hazard Analysis and the HACCP plan; verify or modify the HACCP plan and perform a record review.

. The HACCP Training Manual prepared by the Juice HACCP Alliance will be available online very soon.

Importer Requirements: Because there are no Memorandums of Understanding (MOUs) with FDA regarding juice HACCP, all juice importers must have written procedures to ensure that juice received for import was processed in accordance with the HACCP rules and are not adulterated. Import enforcement strategy is being prepared by Judy Gushee of FDA (Don Kautter's office).

FDA is hiring 300 new inspectors and juice plants will be inspected, particularly in response to threats of bioterrorism. There will be some limited inspection of foreign suppliers.

Juice Hazard Control Guidance should be published by early summer 2002.

Training materials for regulators/inspectors is scheduled for October 30, 2002. FDA is preparing a training video.

The second edition of the Juice Hazard Control Guidance document will contain the transportation as a CCP guidance, which is currently being developed by the FDA as a stand-alone guidance white paper.

Only fresh citrus juices must analyze/test finished product for pathogenic organisms.

V. UPDATES ON COLLABORATIVE AND OTHER RESEARCH

- A. Rapid Sugar Analysis in Fruit Juices By Courier Transform Near Infra Red ("FT- NIR"). Luis Rodriguez-Saona of JIFAN reported that an FT-NIR method can determine the levels of individual sugars (sucrose, glucose, fructose) in fruit juices and had comparable results to both enzymatic and chromatographic methods. Benefits of the method were that measurement could take place in 30 seconds. He reported that the method also showed promise for other applications such as to identify microorganisms. The method for micro analysis relies on developing a "library" of spectra in order to predict and discriminate between strains. Presently, detection levels are such that use of FT-NIR as a screening technique for microorganisms would be limited to detecting catastrophic failures and contamination. However, work is continuing to improve the sensitivity. The Perkin Elmer Spectrum Identichack FT-NIR equipment costs approximately \$30,000. It can have an autosampler incorporated. No action.
- B. CAP-GC heat v. beet - no new work on this method reported.
- C. Phlorin, Didymin and Narirutin by CZE and HPLC - Paul Cancalon reported that he was beginning a collaborative study for the method.
- D. Anthocyanins - no report from Ron Wrolstad.
- E. Limonin by HPLC - Martin Stutsman reported for Dave Hammond, that the ring test results showed excessive inter laboratory variability. Additional method development will be required and the collaborative study will need to be repeated.
- F. Polyphenols - Steve Cockram requested advice on whether members checked polyphenols and which methods were used. Response was positive, and that the method used was primarily HPLC by Sanford Kirksey's method. Original Polyphenol work from NFPA still has not been located, and Sue Martin will continue to work with NFPA and I-Pin Ho to reconstruct Roy Lyon's poster work presented to AOAC.
- G. CZE for Acid (Peer Validated Method) Steve Kupina served as associate referee and reported that due to volunteer labs dropping out and other problems, he was not interested in pursuing the method further. Susan Martin agreed to investigate Capillary Electrophoresis (CAP-CE) in lieu of CZE to analyze organic acids and report back. Action: Martin to report back.

- G. Stability of Apple Juice Concentrate Discussion of this topic was deferred to the next meeting for presentation by Tom Eisle.

VI. **PROPOSED AOAC FEE STRUCTURE FOR METHOD VALIDATION**

TCJJP members were advised of plans within AOAC to begin charging for method validation, with costs predicted between \$30-50k. Lars Reimann of Eurofins agreed to track the issue and report back to TCJJP. Action: Reimann to report back.

VII. **PAI UPDATE**

Lynn Hageman and Steve Cockram reported briefly on PAI Technical Committee activities. There was some discussion about the possibility of adapting the FT-NIR Spectroscopy Method to detect alicyclobacillus in apple juice. PAI is concerned about future Codex efforts to set a patulin limit at 25 ppm. No action.

VIII. **NEW METHOD**

Steve Kupina has found a new CAP-CE method to run sugars, organic acids, cellibiose, arabinose and others for use in wine and juices. He will send the method for attachment to these minutes and website. Action: Kupina to send method to Gunter.

IX. **CODEX UPDATE**

Members were updated by Martin Stutsman and Kristen Gunter on the recent meeting of the Codex task force on fruit and vegetable juices in Rio de Janeiro, Brazil. They were advised of the major points of controversy that prevented the document from progressing from Step 3. No action.

X. **TCJJP DATABASE**

The membership voted in favor of requesting Eric Wilhelmsen to remove company names and publish the database on the TCJJP website, for access without a passcode. No additions would be added for the time being. Kristen Gunter will supply disclaimer language when this information is ready to be released to the public. Action: Gunter to contact Wilhelmsen.

XI. **BOARD MEETING ON "TCJJP VISION" AND LAB PROFICIENCY TESTING**

A lunchtime meeting of the board resulted in discussions that resulted in a request to Sue Martin and Greg Joseph to investigate whether there is a need for laboratory proficiency testing and whether TCJJP should be involved in providing this service. There was some discussion about whether this type activity would be within TCJJP's vision/mission. Action: Martin and Joseph to report back.

WORKSHOP IN SPRING 2003

A workshop was discussed for Spring 2003, to be conducted in conjunction with another professional meeting, such as PITCON or ACS. Lars Reiman volunteered to serve as the Marketing Chair, and Steve Cockram the Program Chair of such a workshop. Preliminary suggestions for the workshop program included demonstrations of FT-NIR, CAP-GC and microtesting. Action: Reiman and Cockram to report back and coordinate with Stutsman over the next couple of months.

XII. **TRACE MINERAL ANALYSIS**

A representative from U.S. Customs will be invited to the next meeting of TCJJP to inform of their trace mineral analysis project. Action: Stutsman to call Carson Watts of U.S. Customs.

Michele Lees reported that the EC will be funding a study, to be coordinated by SCF, on apple juice, orange juice and pineapple juice. Geographic origin is expected to be one component of this study which will also investigate

isotopic methods to detect the addition of water and sugars to juices). Some members expressed concern about how the study results will be used (AIJN C.O.P. and regulations) and the transparency of the project Michele Lees agreed to report back on the details of the project. Action: Lees to report back.

XIII. **AIJN TBZ WORK GROUP**

Kristen Gunter reported that the AIJN formed a work group on TBZ and will be investigating the transfer of TBZ from raw fruit into juice. This information was being developed for possible use in the recommendation of MRIs for TBZ in finished juice products. No action.

XIV. **NEXT MEETING**

Was announced for September 22-24 in conjunction with the AOAC meeting in Los Angeles, California:

The Millennium Biltmore Hotel
506 Grand Avenue
Los Angeles, CA 90071
USA Phone 1-800-245-8673, or +1-213-624-1011
Fax +1 213-612-1545
Website <http://www.millennium-hotels.com>.

Action: Martin Stutsman will contact AOAC about securing a meeting room at the AOAC convention site or nearby hotel.

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