



CERTIFIED REFERENCE MATERIAL BCR[®] – 401R

CERTIFICATE OF ANALYSIS

Peanut butter	
	Mass Fraction
	Certified value [µg/kg]
Aflatoxin B ₁	< 0.2 ¹⁾
Aflatoxin B ₂	< 0.2 ²⁾
Aflatoxin G ₁	< 0.2 ²⁾
Aflatoxin G ₂	< 0.2 ²⁾
<p>1) This value is the mass fractions based on the limits of quantification of the methods used and the highest found level of accepted sets of results. With a 80% probability the analyte content is below this level.</p> <p>2) These values are the mass fractions based on the limits of quantification of the methods used and the highest found level of accepted sets of results. With a 95% probability the analyte content is below this level.</p>	

This certificate is valid for one year after purchase.

Sales date:

The minimum amount of sample to be used is 10 g.

Geel, October 2008

Signed: _____

Prof. Dr. Hendrik Emons
Unit for Reference Materials
EC-JRC-IRMM
Retieseweg 111
2440 Geel, Belgium

DESCRIPTION OF THE SAMPLE

100 g of peanut butter stabilised with lecithin, contained in aluminium cans.

ANALYTICAL METHOD USED FOR CERTIFICATION

All results were obtained employing an immunoaffinity column clean up and reversed phase high performance liquid chromatography with post column derivatisation (either electrochemical bromination with potassium bromide or bromination with pyridinium hydrobromide perbromide) and fluorescence detection. Different solvents and techniques were used for extraction.

PARTICIPANTS

Central Science Laboratory (GB)

(accredited to ISO 17025 for measurement of aflatoxins in food; UKAS 1642)

Finnish Customs Laboratory (FI)

(accredited to ISO 17025 for measurement of aflatoxins in food and feed; FINAS T006)

Instituto Nacional de Engenharia e Tecnologia (INETI-LIA) (PT)

(accredited to ISO 17025 for measurement of aflatoxins B1 in feed; IPAC L0094)

Laboratorio Normativo de Salud Pública de Bilbao (ES)

(accredited to ISO 17025 for measurement of aflatoxins in food; ENAC 132/LE326)

LGC Ltd. (GB)

(accredited to ISO 17025 for measurement of aflatoxins in food and feed; UKAS 0003)

Nederlandse Organisatie voor toegepast-natuurwetenschappelijk onderzoek (TNO) (NL)

(accredited to ISO 17025 for measurement of aflatoxins in food and feed; RvA L027)

PhytoLab GmbH & Co. KG (DE)

(accredited to ISO 17025 for measurement of contaminants by high performance liquid chromatography; SAL-BY-G037-01-05)

Wiertz-Eggert-Joerissen (DE)

(accredited to ISO 17025 for measurement of aflatoxins in food and feed; DAP-PL-1453.99)

SAFETY INFORMATION

The usual laboratory safety precautions apply.

INSTRUCTIONS FOR USE

This material is intended to be used for method performance control and validation purposes. Samples should be allowed to warm to ambient temperature (e.g. overnight) before opening to avoid water condensation. The contents should be thoroughly mixed before sub-samples are taken. The peanut meal should be weighed out immediately after opening the can and the mass fraction of the aflatoxins calculated based on this mass.

STORAGE

The materials should be stored at or below - 20 °C.

However, the European Commission cannot be held responsible for changes that happen during storage of the material at the customer's premises, especially of opened samples.

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NOTE

A technical report on the production of BCR[®]-401R is available on the internet (<http://www.irmm.jrc.be>). A paper copy can be obtained from IRMM on request.