



Introduction - Workshop on the evaluation and assessment of jelly mini-cups

Selvarani Elahi

13 March 2019



Content

1. Joint Knowledge Transfer Project
2. Jelly mini-cups workshop agenda



Joint Knowledge Transfer Project



- **Cross government**

- BEIS
- Defra
- FSA
- FSS

- **Pooling funds for greater impact**

- £20K + £20K + £20K + £20K = £80K per annum
- 3 year project: FY17 – FY20



Department for
Business, Energy
& Industrial Strategy

FUNDED BY BEIS



Department
for Environment
Food & Rural Affairs



Food
Standards
Agency
food.gov.uk

Food
Standards
Scotland
For safe food and
healthy eating



Objectives



- Promote and disseminate the outputs of:
 - Defra food authenticity research
 - Food Standards Agency research
 - Food Standards Scotland research
 - Government Chemist programme
- Audience
 - Public Analysts
 - Open to all stakeholders

Scope

- Safety
- Authenticity
- Hygiene
- Quality
- Format of training
 - Technical training
 - Other training needs (Data interpretation, Statistics, Scientific training for non-scientists etc..)
 - Workshops
 - Seminars
 - E-Seminars
 - Guidance
 - Case studies



Process



- LGC to coordinate project
- Project team to meet biannually
 - Agree priorities for the year
 - Agree form of training
 - Agree output of training e.g. e-Seminar on food authenticity network
 - 6 month review meeting
- Annual report for FY17 completed
- FY18 programme completing this month
- FY19 programme priorities - April 2019
 - Ideas on feedback forms

FY17 Outputs



1. Workshop on Allergen Detection in Spices, 28 February 2018
2. e-Seminar 1: Advanced DNA Techniques: An introduction to dPCR
3. e-Seminar 2: Advanced DNA Assays: An introduction to advanced qPCR assay design and optimisation

E-Seminars & workshop material uploaded to www.foodauthenticity.uk/training

The screenshot shows the FoodAuthenticity website interface. At the top left is the logo: a green circle with blue dots and the text 'FoodAuthenticity A Virtual Network for Food Authenticity Analysis'. To the right is a navigation menu with buttons for 'Home', 'About us', 'Organisations', 'News', 'Events', 'Discussions', and 'Policy & Law'. Below this is a secondary menu with 'Centres of Expertise', 'Research', 'Methods', 'Quality', 'Training', and 'My Page'. A 'Food Fraud Mitigation' button is also visible. The main content area is titled 'e-Seminars' in large blue text, with a sub-section 'e-Seminars' in green. A list of topics is shown: 'Quantitation of Equine DNA' (highlighted with a green underline), 'DNA Extraction', 'DNA Sequencing', 'Digital PCR', and 'Designing PCR assays'. Below the list, a paragraph states: 'This is the first in a series of e-seminars which have been designed to disseminate best measurement practice guidance on the application of DNA-based methods for food authenticity testing, has been uploaded to the Food Authenticity Website.'



FY18 programme



1. E-seminars on:
 - DNA-melting curve analysis
 - Optimisation of quantitative real-time PCR assays
 - Using service providers to undertake NGS analysis
2. Work instructions for the detection and identification of DNA from species of the genus *Prunus* in samples of herbs and spices
3. Workshop on the evaluation and assessment of jelly mini-cups – today....

Agenda for today



- Introduction to the issue (Michael Walker)
- Choking safety (Ian Axford)
- Break
- Split into groups for lab demonstrations:

Group 1

Laboratory demonstration of solubility tests
(Michael Walker)

Group 2

Laboratory demonstration of compression and bite tests
(Kirstin Gray)