



SLOVENSKI STANDARD

SIST EN 13804:2002

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Foodstuffs - Determination of trace elements - Performance criteria, general considerations and sample preparation

Foodstuffs - Determination of trace elements - Performance criteria, general considerations and sample preparation

Lebensmittel - Bestimmung von Elementspuren - Leistungskriterien, allgemeine Festlegungen und Probenvorbereitung

Produits alimentaires - Dosage des éléments traces - Criteres de performance, généralités et préparation des échantillons

Ta slovenski standard je istoveten z: EN 13804:2002

ICS:

67.050	Splošne preskusne in analizne metode za živilske proizvode	General methods of tests and analysis for food products
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EUROPEAN STANDARD

EN 13804

NORME EUROPÉENNE

EUROPÄISCHE NORM

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ICS 67.050

English version

Foodstuffs - Determination of trace elements - Performance criteria, general considerations and sample preparation

Produits alimentaires - Dosage des éléments traces -
Critères de performance, généralités et préparation des
échantillons

Lebensmittel - Bestimmung von Elementspuren -
Leistungskriterien, allgemeine Festlegungen und
Probenvorbereitung

This European Standard was approved by CEN on 20 March 2002.

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 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 Management Centre has the same status as the official versions.

CEN members are the national standards bodies of Austria, Belgium, Czech Republic, Denmark, Finland, France, Germany, Greece, Iceland, Ireland, Italy, Luxembourg, Malta, Netherlands, Norway, Portugal, Spain, Sweden, Switzerland and United Kingdom.

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EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

Management Centre: rue de Stassart, 36 B-1050 Brussels

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Foreword

This document EN 13804:2002 has been prepared 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 November 2002, and conflicting national standards shall be withdrawn at the latest by November 2002.

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

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EN 13804:2002 (E)**Introduction**

The Working Group CEN/TC275/WG10 – Trace Elements (Heavy Metals) selects and elaborates methods of analysis of trace elements in foodstuffs.

There are many methods of analysis for the determination of trace elements in foodstuffs which have been validated and published; the analyst is often required to make a choice between several established methods all of which purport to be applicable to the same analyte/matrix combination. The Working Group decided to establish specific criteria to guide the analyst in the selection between several methods of analysis. As a general rule, analysts should give preference to methods of analysis which comply with the provisions given in clauses 1 and 2 of the annex to [1], with the Decision in [9], and with the General Principles for Methods of Analysis of the Codex Alimentarius Commission (CAC), as defined in the CAC Procedural Manual and further developed in the "criteria approach" to methods of analysis developed by the Codex Committee of Methods of Analysis and Sampling (CCMAS).

The performance criteria laid down in this European Standard are based on published data or collected from official reports on European interlaboratory studies. When these performance characteristics are absent or not available, the criteria were established based on the experience and opinions of the experts of CEN/TC275/WG10.

The criteria included in this European Standard have also been used as a guidance in the Working Group 10 for the selection of specific methods of analysis of trace elements to be standardised.

In addition, the Working Group 10 also decided to provide some general information on sample handling and sample preparation, laboratory equipment, apparatus, reagents, glassware, etc., which are applicable to the selected methods.

General sample preparation procedures are specified, as well as examples for some foodstuffs.

1 Scope

This European Standard specifies performance criteria for the selection of methods of analysis of trace elements in foodstuffs.

It provides general considerations about the special requirements on sample preparation, apparatus, equipment and reagents for trace elements analysis.

In selecting a method of analysis for a specific food matrix, the analyst should give preference to any method which has been developed by the appropriate vertical Technical Committee rather than using a method which has been developed by the horizontal Technical Committee CEN/TC 275/WG 10. However it is the responsibility of the analyst to determine whether an applicable vertical standard has been published.

2 Normative references

This European Standard incorporates by dated or undated reference, provisions from other publications. These normative references are cited at the appropriate places in the text, and the publications are listed hereafter. For dated references, subsequent amendments to or revisions of any of these publications apply to this European Standard only when incorporated in it by amendment or revision. For undated references the latest edition of the publication referred to applies (including amendments).

ISO 5725-1:1994, *Accuracy (trueness and precision) of measurement methods and results – Part 1: General principles and definitions*.

ISO 5725-2:1994, *Accuracy (trueness and precision) of measurement methods and results – Part 2: Basic method for the determination of repeatability and reproducibility of a standard measurement method.*

ISO/IEC 17025, *General requirements for the competence of testing and calibration laboratories.*

3 Terms and definitions

For the purposes of this European Standard, the following terms and definitions apply.

3.1

method validation

process of acquiring a set of data indicating the accuracy and precision that a method is capable of producing for specified analytes and sample types

3.2

precision

closeness of agreement between independent test results obtained under stipulated conditions [ISO 5725-1:1994]

3.3

repeatability

precision under repeatability conditions [ISO 5725-1:1994]

3.4

repeatability conditions

conditions where independent tests results are obtained with the same method on identical test items, in the same laboratory, by the same operator, using the same equipment within short intervals of time [ISO 5725-1:1994]

3.5

reproducibility

precision under reproducibility conditions [ISO 5725-1:1994]

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3.6

reproducibility conditions

conditions where tests results are obtained with the same method on identical test items in different laboratories with different operators using different equipment [ISO 5725-1:1994]

3.7

RSD_r

(relative within laboratory standard deviation): precision characteristic which relates to the within laboratory variability of a method. It is the standard deviation, expressed as a percentage of the mean, obtained under repeatability conditions. It is given by the following formula:

$$RSD_r = \frac{s_r}{x} \times 100 \% \quad (1)$$

3.8

RSD_R

(relative between laboratory standard deviation): precision characteristic which relates to the between laboratory variability of a method. It is the standard deviation, expressed as a percentage of the mean, obtained under reproducibility conditions. It is given by the following formula:

$$RSD_R = \frac{s_R}{x} \times 100 \% \quad (2)$$

3.9

Ho_r

(Horrat index for repeatability): the observed RSD_r divided by the RSD_R estimated from the Horwitz equation using the assumption $r = 0,66 R$

EN 13804:2002 (E)**3.10** **H_{oR}**

(Horrat index for reproducibility): the observed RSD_R , divided by the RSD_R calculated by the Horwitz equation

3.11**trueness**

closeness of agreement between the average value obtained from a large series of test results and an accepted reference value [ISO 5725-1:1994]

3.12**practicability**

non-standard characteristic of an analytical procedure. It is dependent of the scope of the method, and is determined by requirements such as sample throughput and costs [9]

3.13**applicability**

list of the commodities for which the candidate method can be applied as presented or with minor modifications [9]

3.14**specificity**

ability of the method to distinguish between the analyte of interest and other substances present in the sample [9]

3.15**limit of detection**

smallest measured content, from which it is possible to deduce the presence of the analyte with reasonable statistical certainty. The limit of detection is numerically equal to three times the standard deviation of the mean of blank determinations ($n > 20$) [9]

3.16**limit of quantification**

lowest content of the analyte which can be measured with reasonable statistical certainty. If both accuracy and precision are constant over a concentration range around the limit of detection, then the limit of quantification is numerically equal to six times the standard deviation of the mean of blank determinations ($n > 20$) [9]

3.17**reference material (RM)**

material or substance one or more of whose properties are sufficiently homogeneous and well established to be used for the calibration of an apparatus, the assessment of a measurement method, or for assigning values to the materials [4]

3.18**certified reference material (CRM)**

reference material, accompanied by a certificate, one or more of whose property values are certified by a procedure which establishes its traceability to an accurate realisation of the unit in which the property values are expressed, and for which each certified value is accompanied by an uncertainty at a stated level of confidence [4]

3.19**blank**

solution resulting of executing the analytical procedure in all respects apart from the addition of the test portion [4]

3.20**laboratory sample**

specific quantity of a product in the condition in which it was received at the laboratory for analysis

3.21**test sample**

part taken from the laboratory sample that is representative in composition of the laboratory sample and has been prepared in such a way that the eventual analysis can be carried out with a part of it

3.22**test portion**

representative quantity of the test sample used for the final analysis

3.23**sample preparation**

operations carried out on the laboratory sample in order to obtain the test sample. For example, domestic preparation and separation of the edible part (washing, peeling, de-stoning, grinding), and if necessary, homogenisation, drying or freeze drying

4 Performance characteristics

The following performance characteristics given in Table 1 are intended to be used as guidelines to help the analyst to select what is appropriate for his purpose. It is the responsibility of the analyst to undertake the selection. The analyst should select a method which has been fully validated, i.e. with its performance characteristics based on published data collected from official reports on interlaboratory studies on trace elements, which have been carried out according to ISO 5725-1 and ISO 5725-2 or [8].

Table 1 — Performance characteristics

Parameter	Value/Comment
Applicability	As comprehensive and representative group of foodstuffs as possible
Precision	Horrat r and Horrat R index ≤ 2 in the validation collaborative trial (Some organisations may specify Horrat index < 2)
Specificity	No significant cross interference permitted
Trueness	Estimated by analysing CRM. The found mean should fall within the certified interval (excellent) or the two confidence interval should overlap (acceptable)
Limit of quantification	Adequate to measure at the specification value

5 Sampling

Sampling methods are not included in this European Standard. Samples shall be representative of the parent population. The procedures used for the acquisition, reduction and preservation of the sample all influence the reliability of analytical results. The sampling of foodstuffs for trace elements analysis requires specific precautions in order to avoid contamination or losses during handling and transport to the laboratory.

6 Sample preparation**6.1 General**

Prepare sufficiently homogeneous samples in a way as usual for the preparation of foodstuffs in the normal household. Avoid contamination with elements to be determined, e.g. during operations such as grinding and cutting, to the greatest possible extent.

6.2 Reagents, apparatus and equipment

No reagents and chemicals other than water shall be used in sample preparation. Ordinary tap water may be used for washing some samples, e.g. vegetables. However, depending on the purposes of the analysis and the element to be determined, it may be necessary to use purified water (see 7.1). Examples of apparatus required for sample preparation are listed below:

- stainless steel or iron kitchen utensils (e.g. bread knife, meat knife, can opener, scissors, and also plastic items as spoons);