



AFRIMETS
Intra-Africa Metrology System
Système Intra-Africain de Métrologie



An Overview of the Pan African Food Safety Testing Capacity Survey 2022

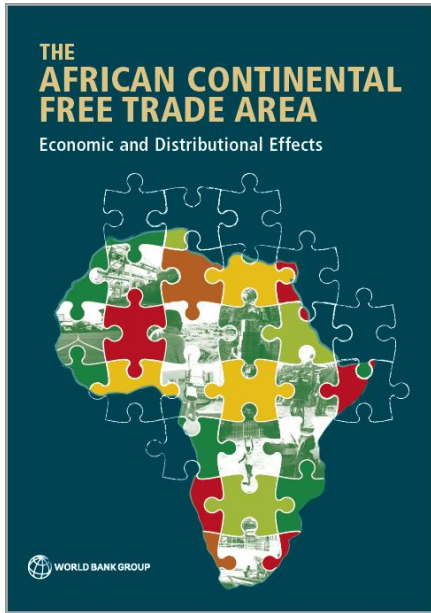
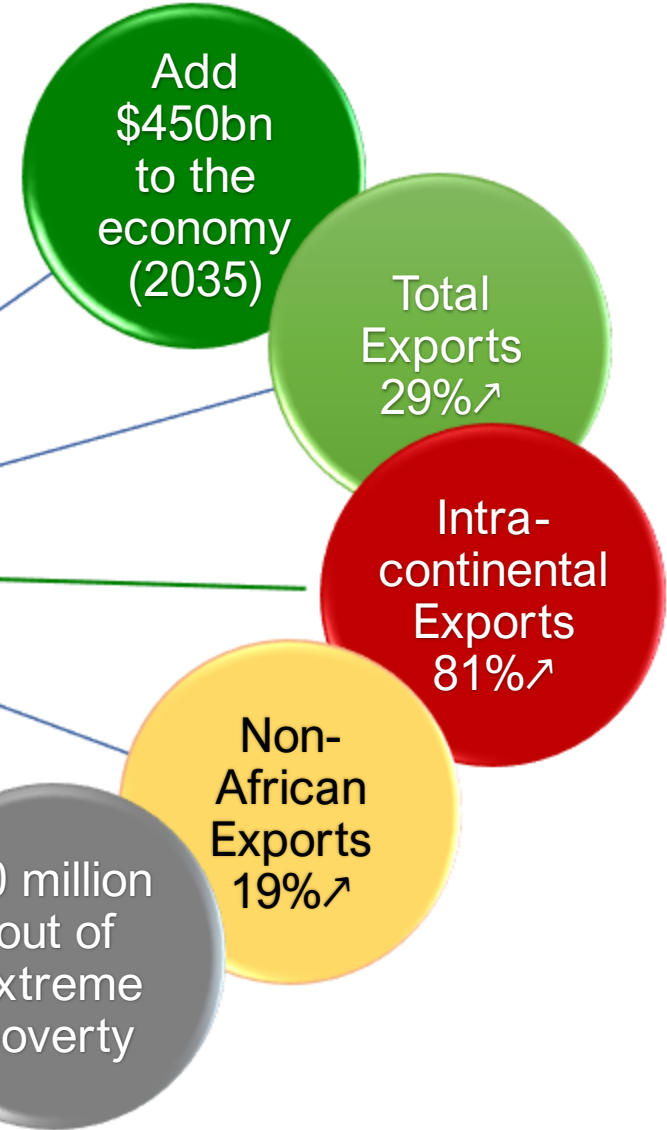
Maria Fernandes-Whaley

National Metrology Institute of South Africa (NMISA)

19 October 2023



Implementation began in 2020



55 member states



POPULATION:

1.2 billion (70% below age 30)



POTENTIAL MARKET SIZE:

\$ 3.4 trillion

(GDP, Tralac, 2020)



The Food Safety Strategy for Africa 2022-2036

Goal:

Contribute to improved public health, food and nutrition security, sustainable livelihoods and economic growth



Outcomes:

Enhanced consumer protection

Increased safe food trade

Strategic Objectives: Strengthen capacity to manage food safety risks along the food value chain

SO1:

Strengthen food safety policy, legal and institutional frameworks

SO2:

Strengthen the human and infrastructure capacity for food control systems

SO3:

Promote food safety culture, evidence-based advocacy, communication, information and knowledge sharing to raise consumer awareness and empowerment

SO4:

Improve trade and market access at national, regional, continental and global levels

SO5:

Strengthen research, innovation, technology development and transfer

SO6:

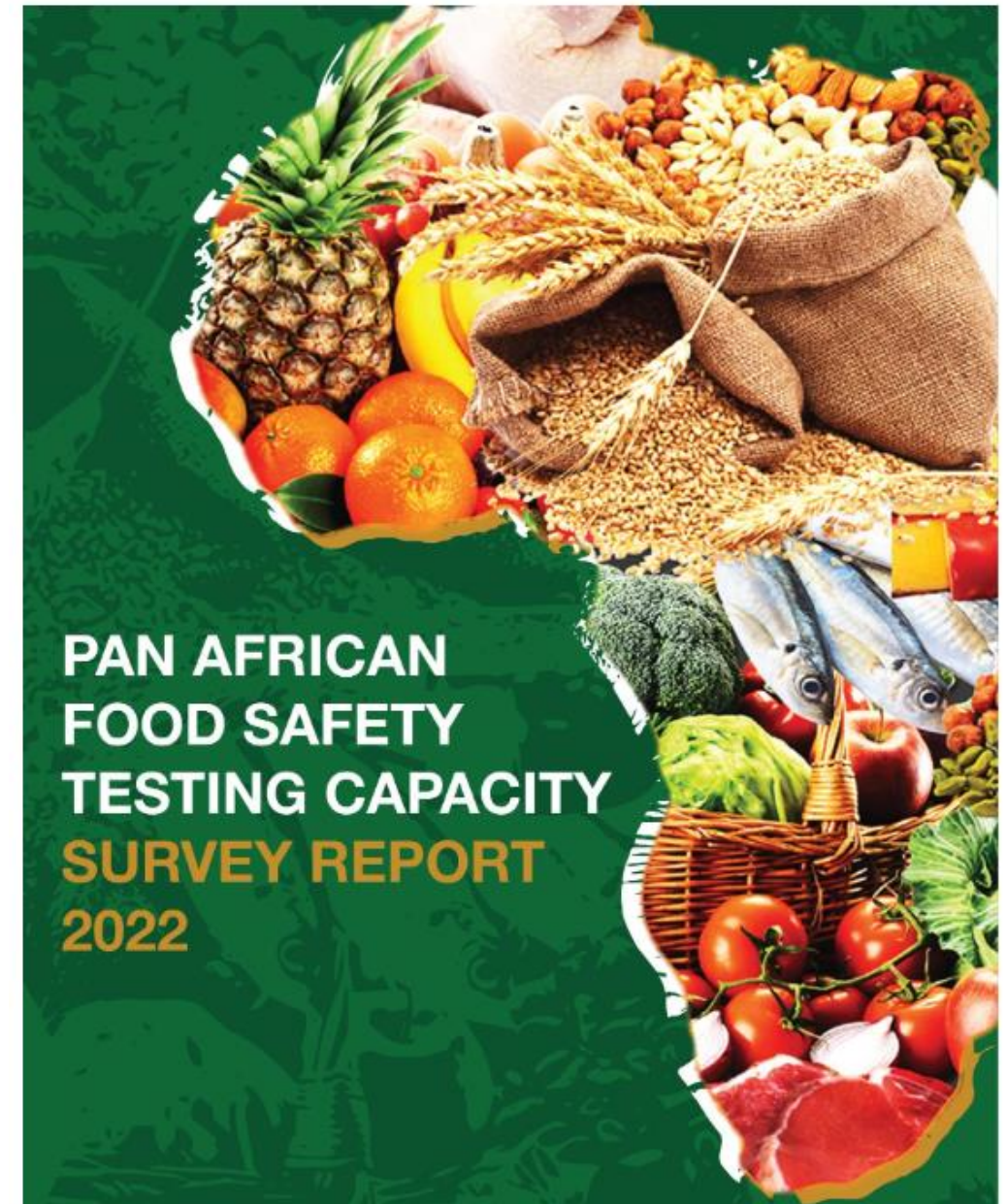
Establish and strengthen coordination mechanisms and enhance cooperation at national, regional, continental and global levels

The AFRIMETS initiative is supported by



- Within AfCFTA, the risk to the food supply chain will be increased through frictionless trade between countries, necessitating the strengthening of local testing capabilities.
- **2021:** AFRIMETS, proposed a food testing capacity-building project divided into 2 phases.
- **2022:** Phase 1: Pan African Survey to assess the food safety testing capacity within the AfCFTA, identify gaps and challenges
- **2023:** Phase 2: Training

AFRIMETS Survey Report is available at
<http://www.afrimets.org/SitePages/Home.aspx>



Survey Approach

- Coordinated by NMISA
- Training needs and staff qualification profiles
- Instrumentation, automation and LIMS
- Access to PT and reference materials
- Accreditation and Quality Systems
- General laboratory operational challenges
- Participation in food monitoring programmes
- Testing services (current/ planned)
- Foodstuff categories
- Volumes of samples analysed and client demographics
- Gap score; the difference between country need and the degree of implementation
- SurveyLab™, on-line platform used that allows for easy access by participants through desktop PCs or mobile phones, only requiring internet access
- Available in English, French and Portuguese



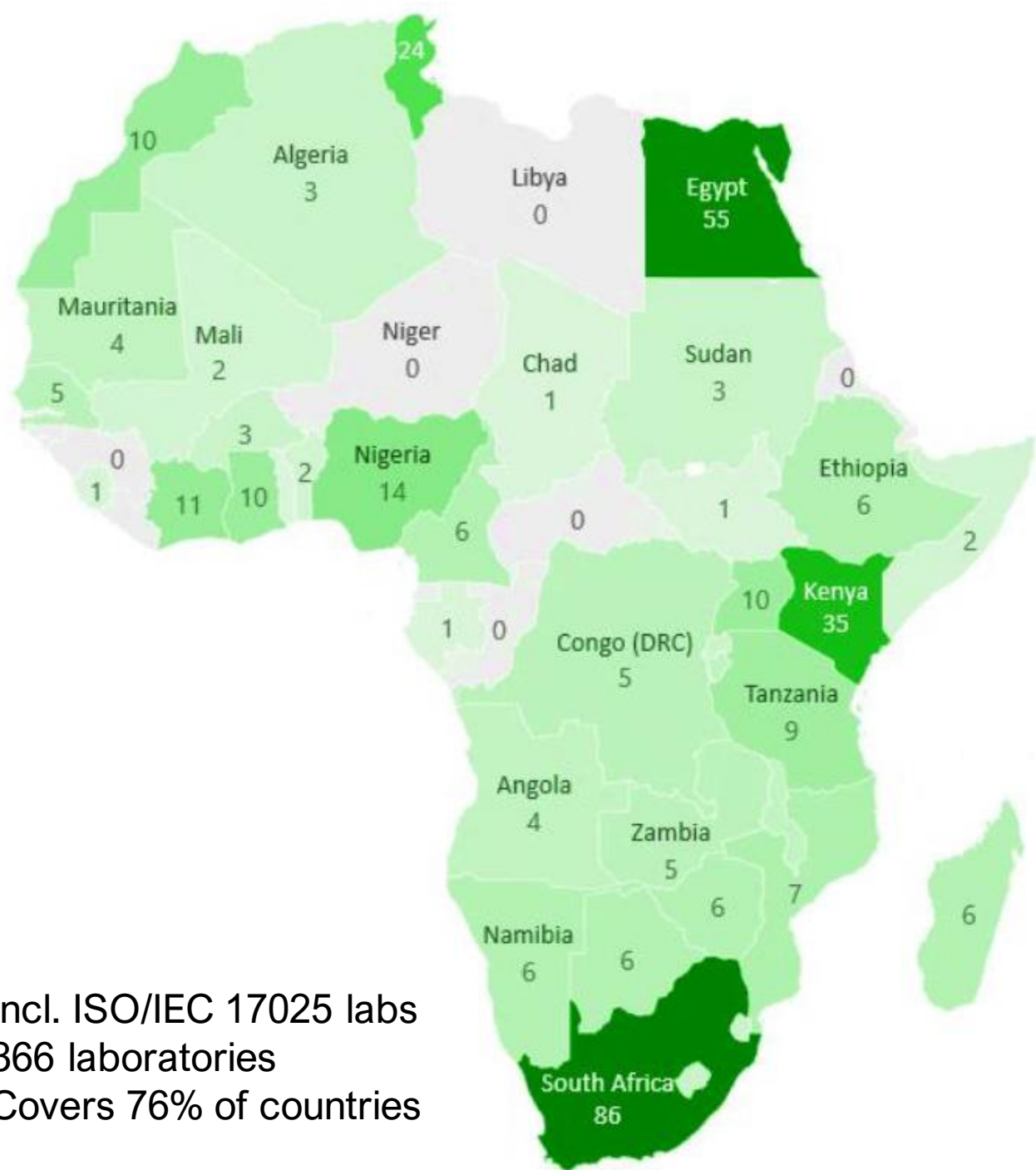
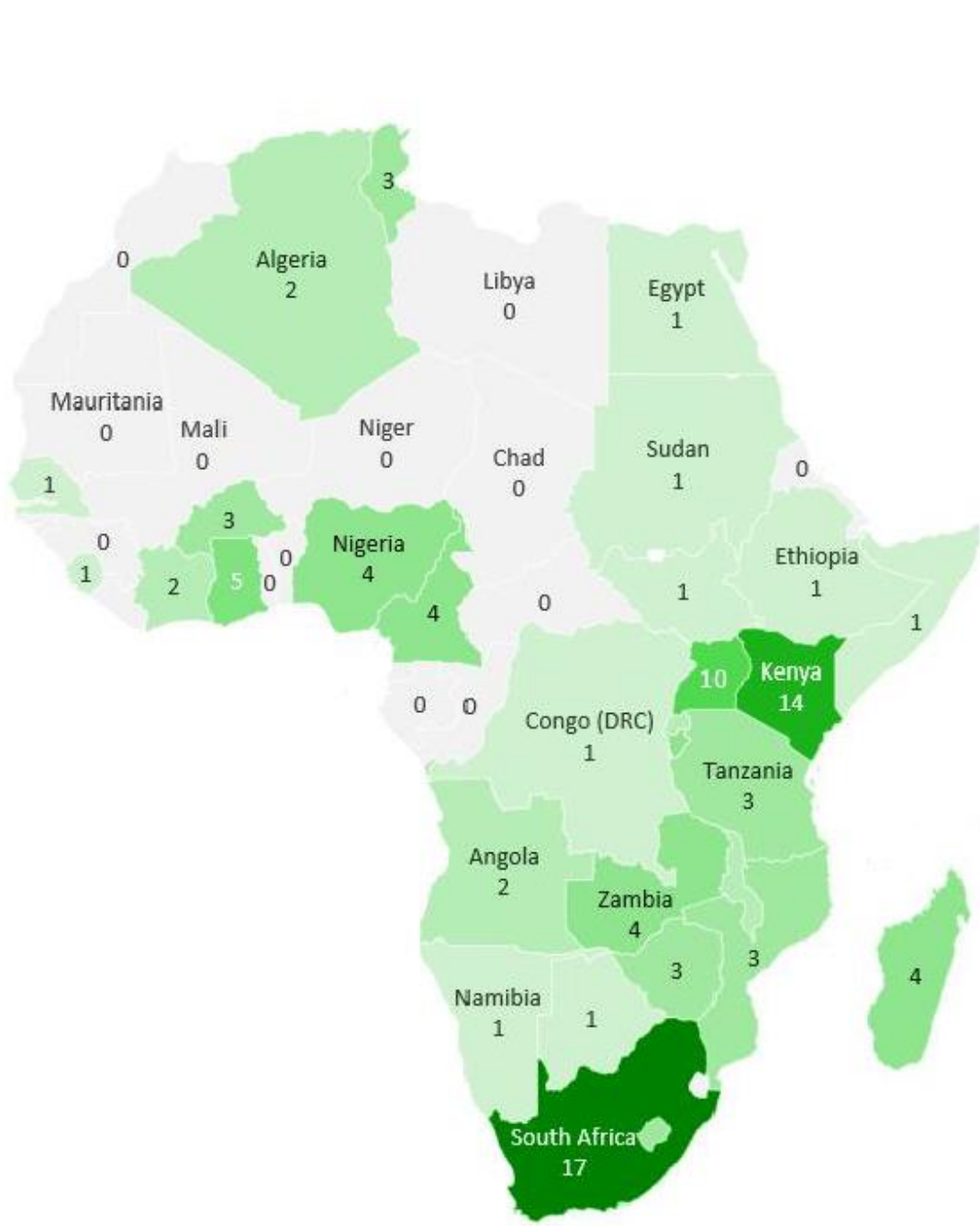
Welcome to our Pan African Food Safety Testing Capacity Survey.
Please select your preferred language.



Dear Food Safety Testing Partners,

We are conducting a survey aimed at determining the capacity and technical infrastructure needs of food testing laboratories within the Africa Continental Free Trade Area. Due to the comprehensive nature of this survey, we would prefer for it to be completed by the head of the laboratory or the QC manager.





- Incl. ISO/IEC 17025 labs
- 366 laboratories
- Covers 76% of countries

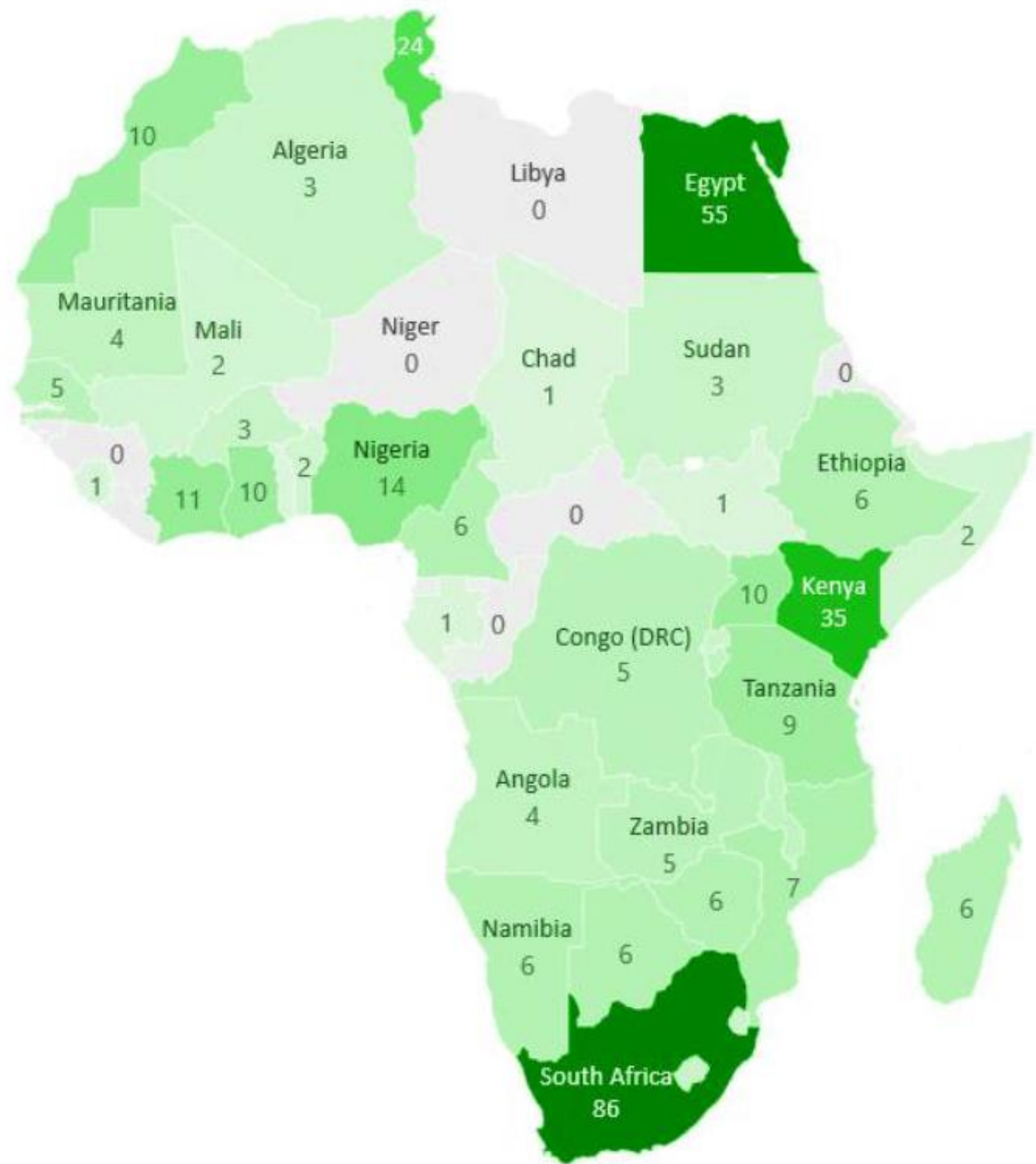
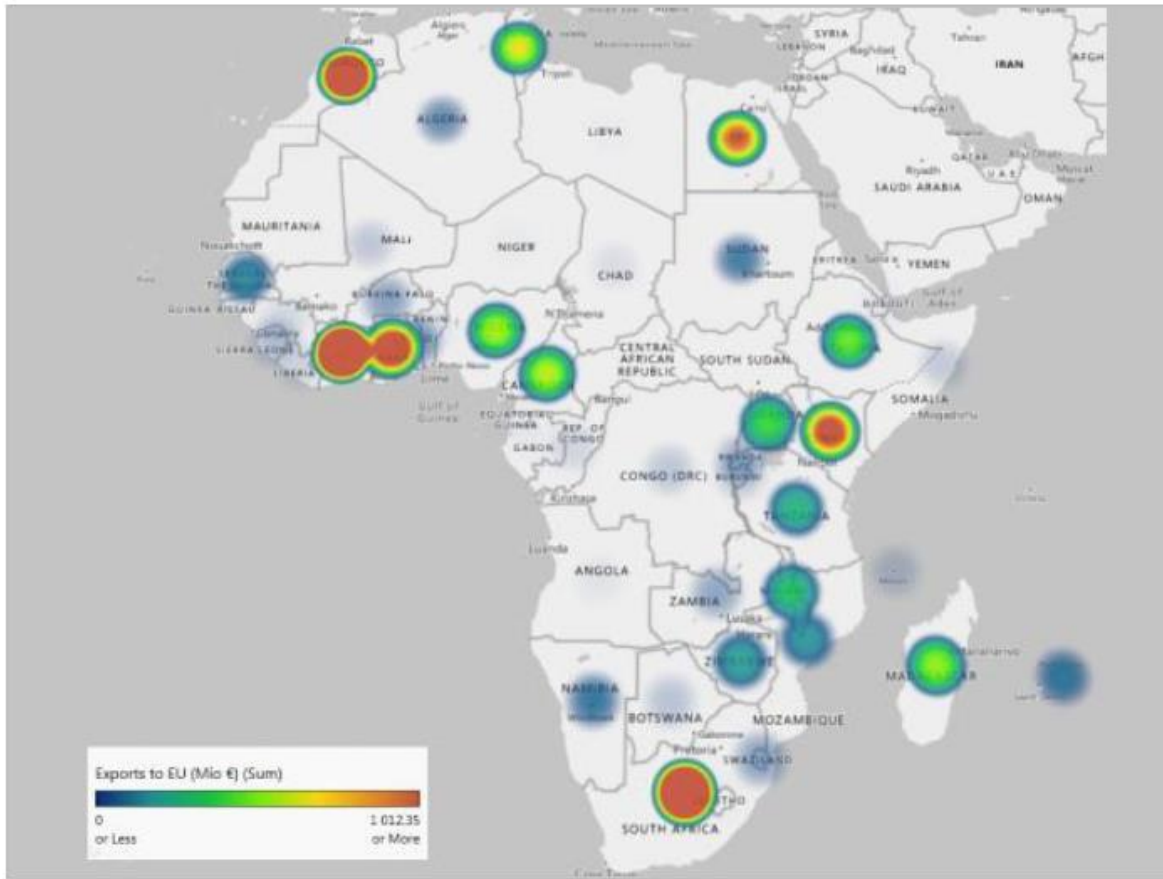
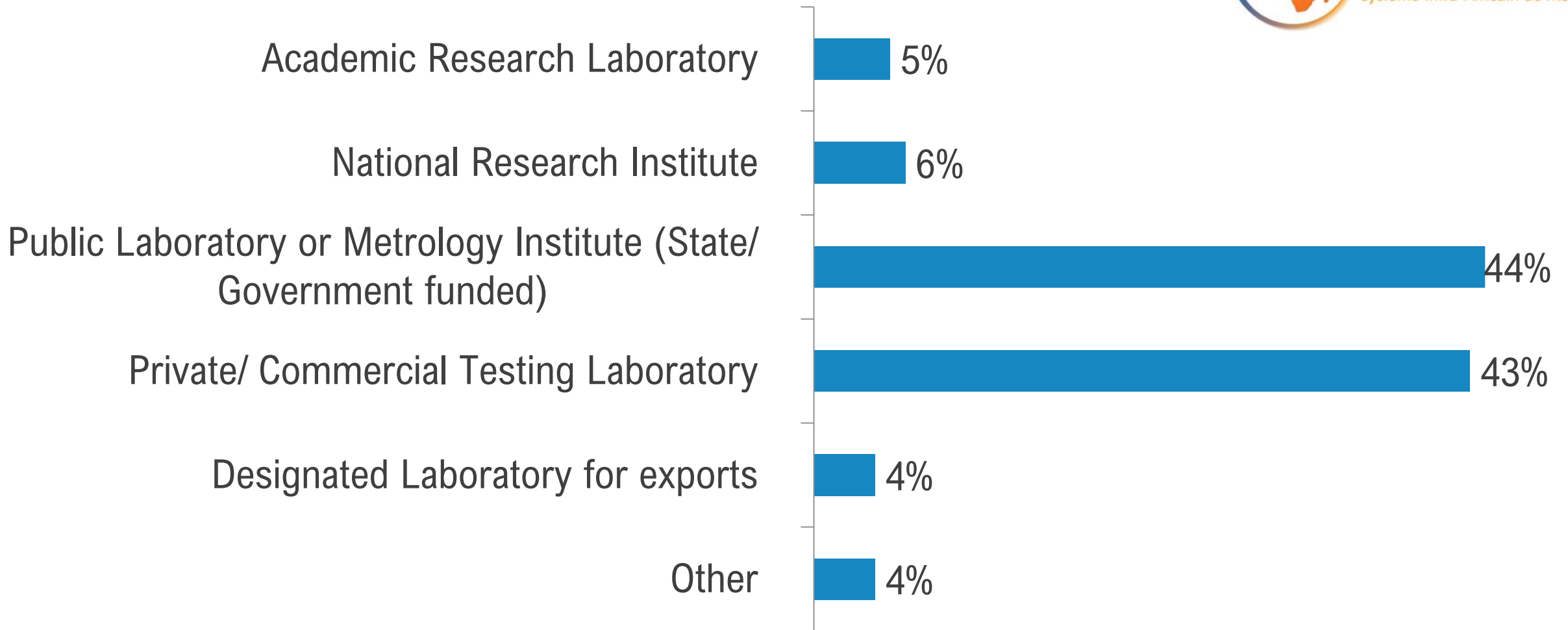
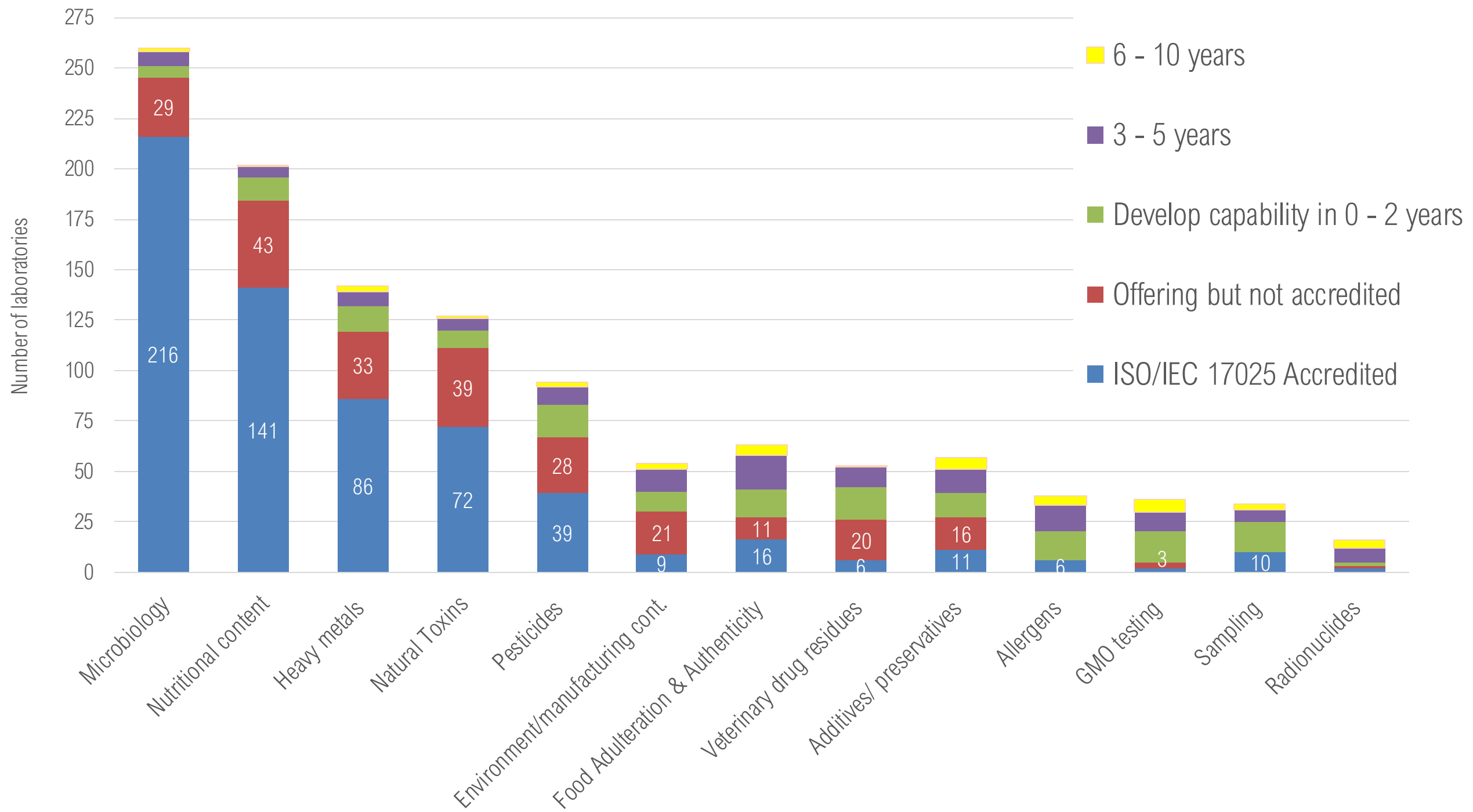


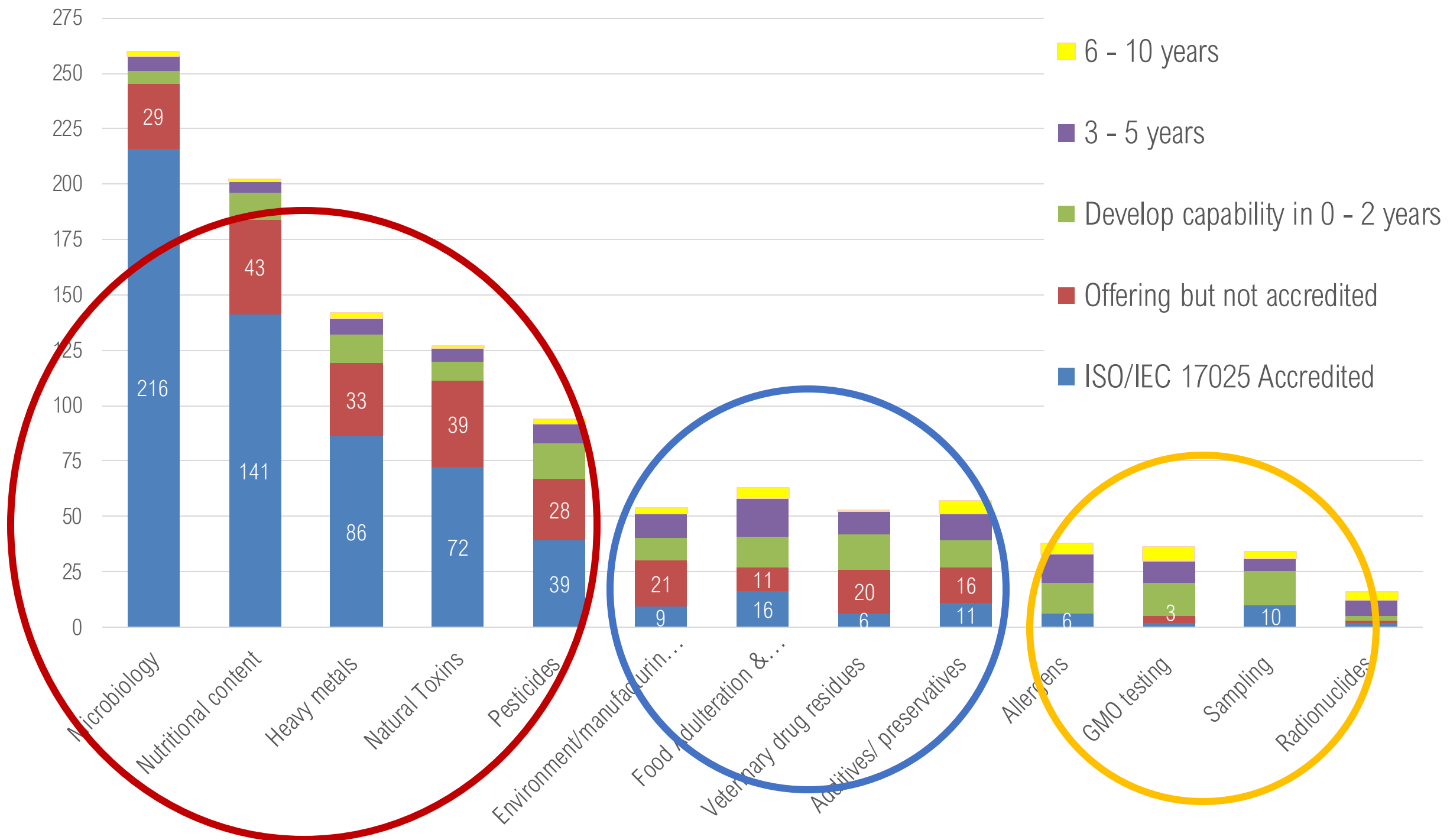
Figure 1 F: African exports to the European Union (Million Euros)

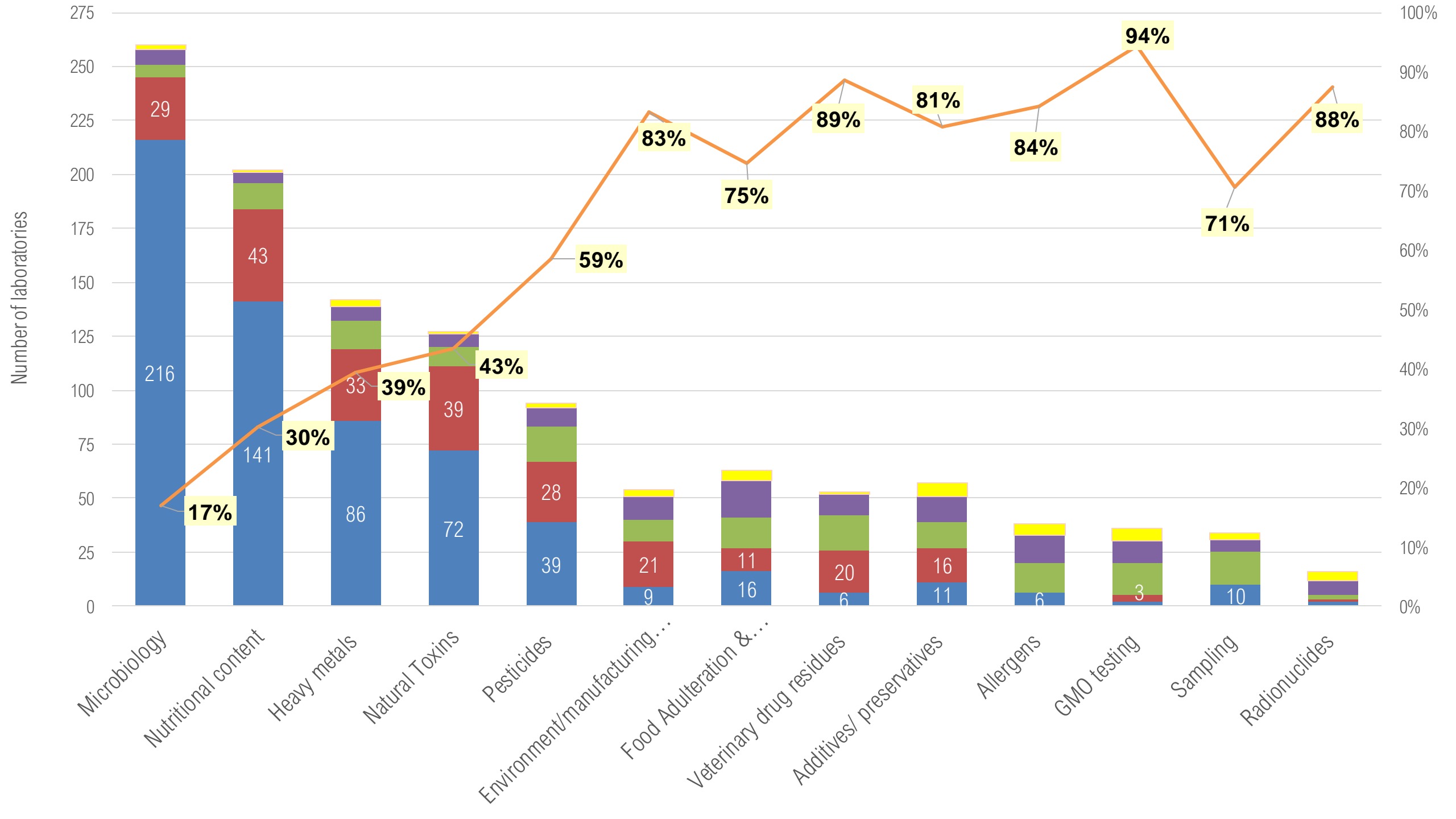


Laboratory categories of respondents including ISO/IEC 17025 accredited laboratories.
Some respondents may have selected more than one category

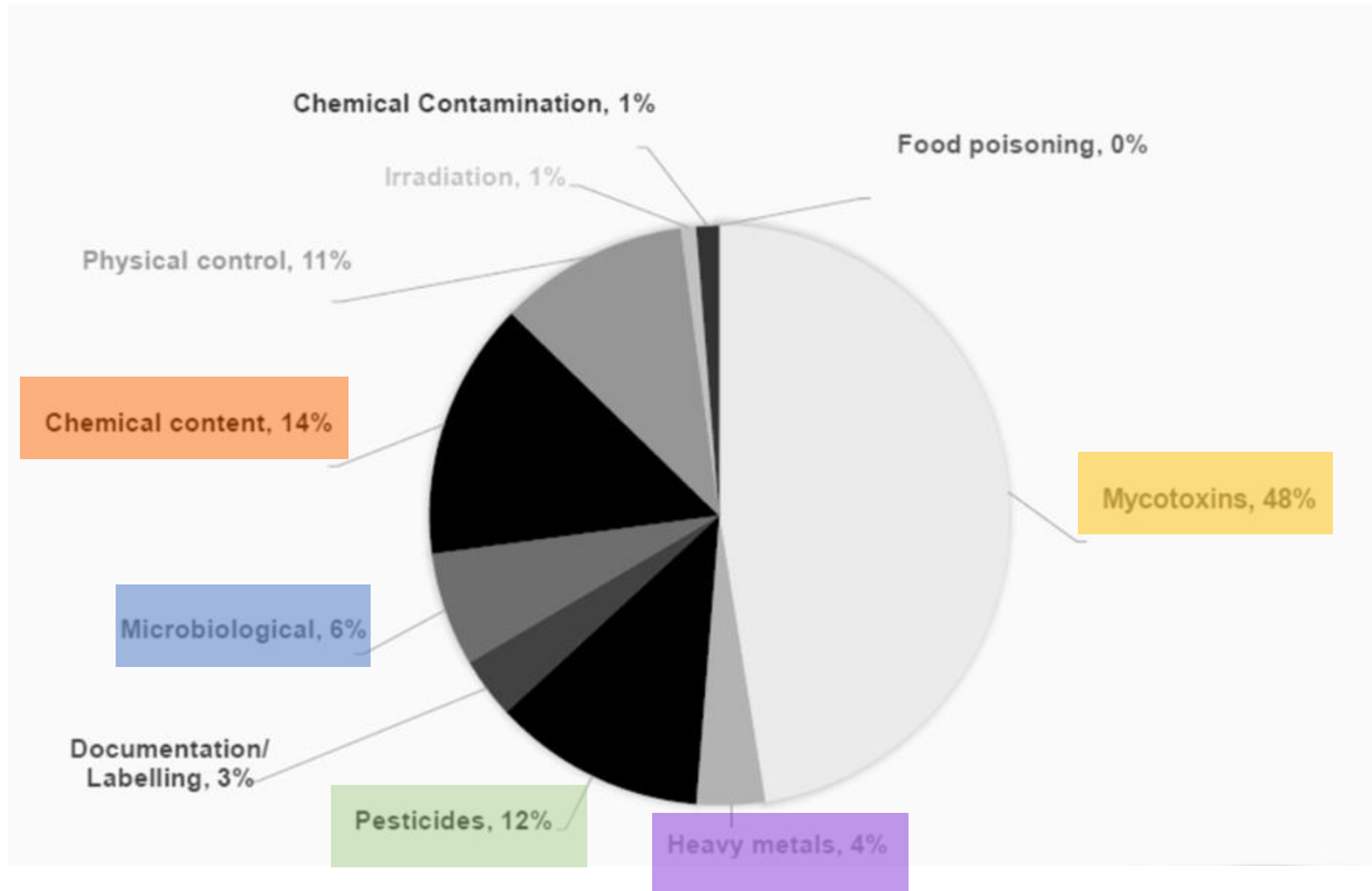


Number of laboratories





Notifications, alerts and border rejections received by Africa during 2019 from the European Rapid Alert System for Food and Feed (EU-RASFF)





Matrices tested for each food testing category

Matrix		Microbiological	Nutritional content	Toxic elements/ heavy metals	Natural toxins	Pesticide residues	Radionuclides	Additives/ preservatives	Food adulteration/authenticity	Environmental/ manufacturing	GMO testing
	%	27%	21%	19%	11%	10%	4.4%	4.2%	2.7%	0.9%	0.2%
Cereals/ Grains (Maize, wheat, rice, oats, barley, rye, millet, sorghum)	8.0%	57	58	49	57	32	16	7	7	3	3
Nuts, nut products and seeds	5.7%	37	45	39	42	23	9	7	3	1	1
Milk and milk products (cheese, cream, yoghurt)	5.7%	53	43	34	31	17	7	8	9	3	0
Fruits and vegetables	5.3%	45	40	34	18	34	8	8	2	2	1
Water (for human consumption, mineral water)	5.1%	53	31	45	10	18	13	6	3	3	0
Processed fruits and vegetables	4.9%	45	38	33	15	24	6	9	5	2	1
Fish and Fish products	4.5%	44	34	33	9	16	15	6	2	3	0
Animal Feed and Pet food	4.4%	39	37	27	31	12	5	4	3	2	0
Meat and meat products	4.3%	45	35	31	10	11	7	8	6	1	0
Infant foods	4.2%	37	34	25	25	13	4	11	3	1	0
Fats and oils	3.9%	38	32	26	12	12	4	9	8	1	0
Non-alcoholic beverages	3.9%	43	33	23	11	5	4	11	9	1	0
Poultry meat and poultry meat products	3.8%	42	29	24	10	13	6	7	5	1	0
Herbs and spices	3.8%	37	25	25	18	18	5	5	4	0	0

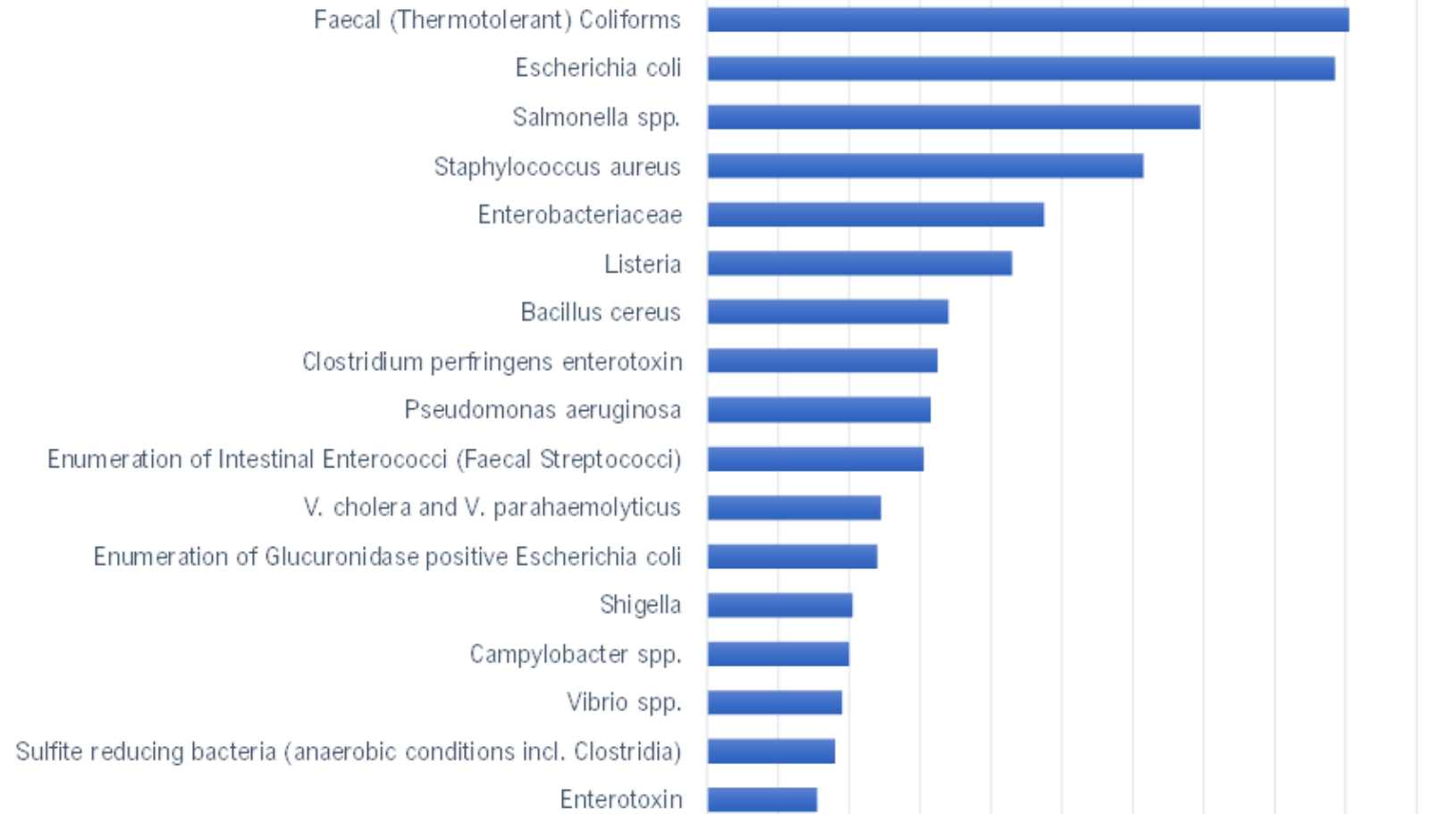
Veterinary drug residues and allergens are not included.

Microbiological pathogens

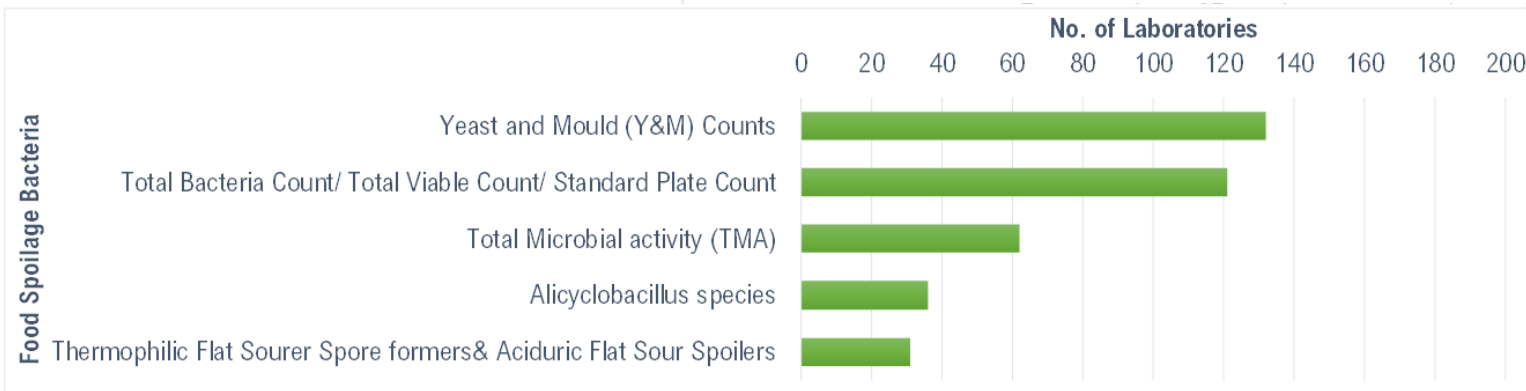


- Standard ISO methods
- Of 113 responses received only 4 labs applying real time PCR

Food Poisoning Bacteria



Food Spoilage Bacteria



263 laboratories

Toxic and nutritional elements

Heavy metals (Arsenic, Chromium, Cadmium, Lead, Mercury, Methylmercury, Tin)

98%

Toxic trace elements

40%

Speciation analysis

3%

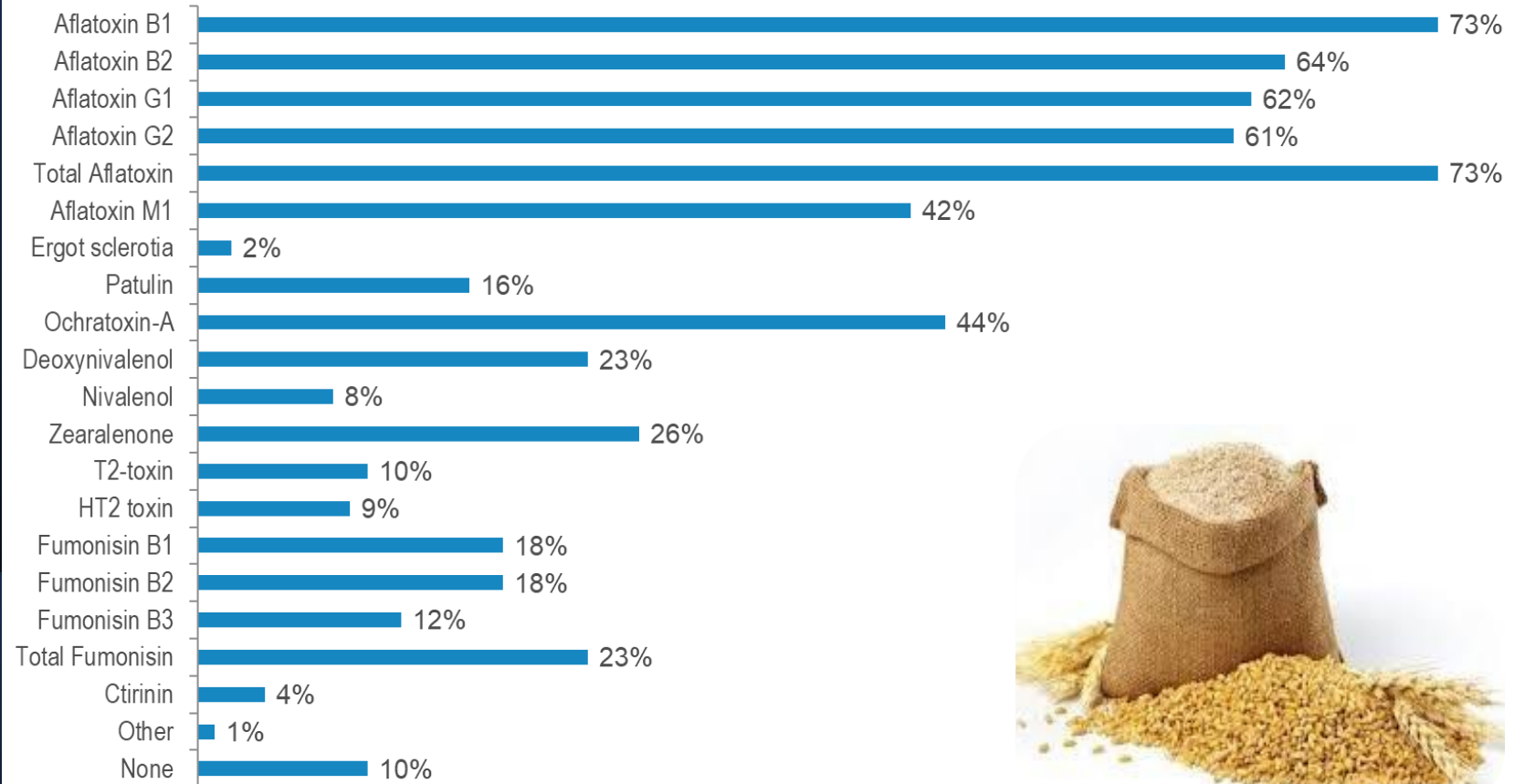
Other

2%



121 laboratories

Natural Toxins: Mycotoxins



113 laboratories

Natural Toxins: Algal/ phycotoxins



Ciguatoxins (gempylotoxin, tetrodotoxin, tetramine)

0%

Shellfish Toxins (Paralytic shellfish poisoning, Neurotoxic shellfish poisoning, Diarrhetic shellfish poisoning, Amnesic Shellfish Poisoning)

15%

Histamine (Scombrototoxin)

62%

Other (okadaic acid (OA), azaspiracids (AZA), yessotoxins (YTX), pectenotoxins (PTX))

3%

Cyanogenic glycosides, Lectins, Furocoumarins, Pyrrolizidine alkaloids, Tropane alkaloids, Solanines and chaconine

18%

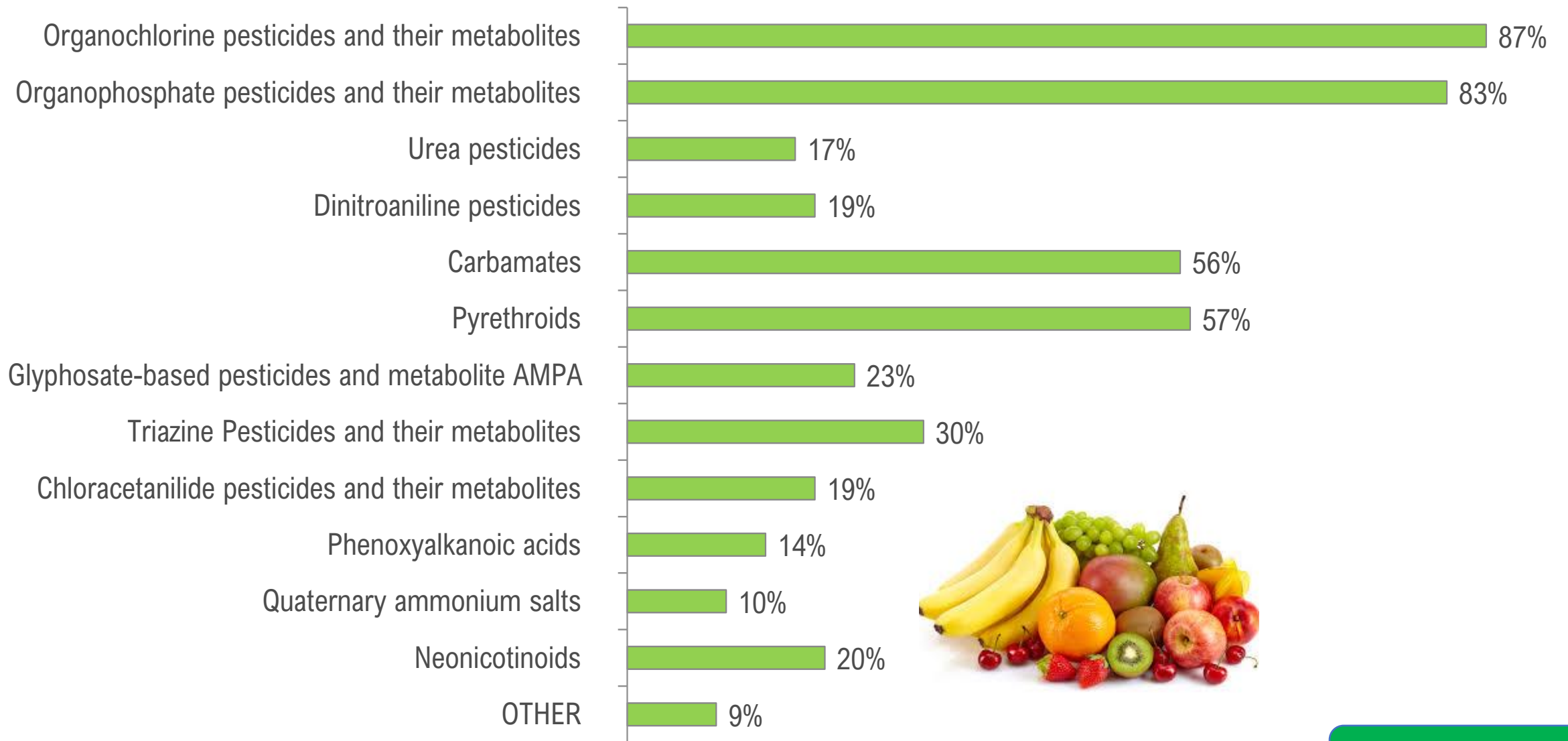
Toxin hypoglycin A.

3%



34 laboratories

Pesticides



70 laboratories

Pesticides



AFRIMETS.QM-S1

Mass fraction of Polar to Non-Polar Pesticides in Plum Sl

Supplementary Comparison

Study Protocol

September 2023

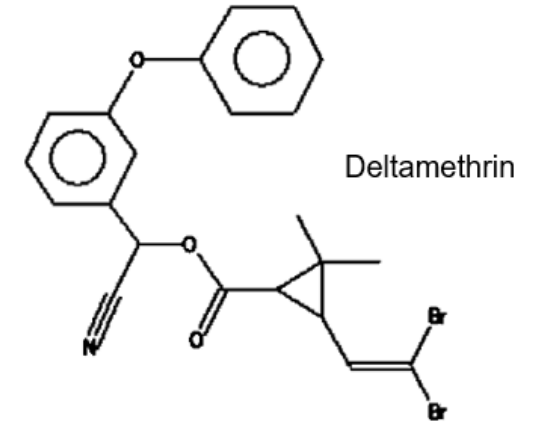
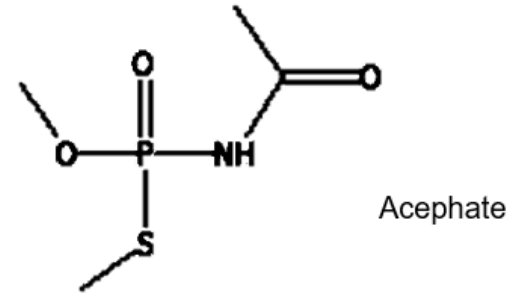


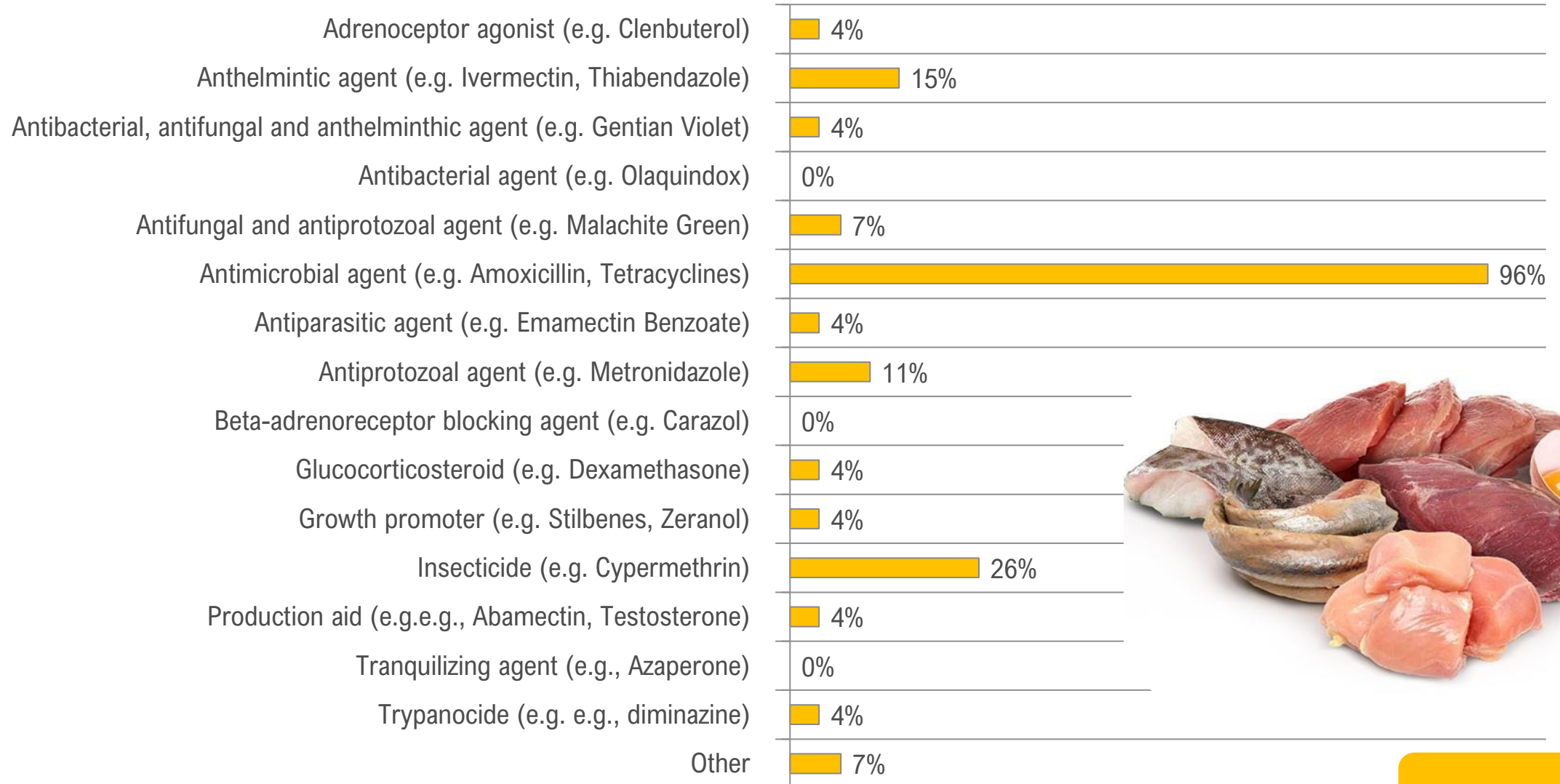
Figure 1: Structure of Acephate and Deltamethrin

Table 2: Compound information

Measurand	<u>Acephate</u>	Deltamethrin [#]
CAS Number	30560-19-1	52918-63-5
Substance group	Organophosphate	Pyrethroid
Molecular Formula	C ₄ H ₁₀ NO ₃ PS	C ₂₂ H ₁₉ <u>Br</u> ₂ NO ₃
Molecular mass	183.17	505.2
<i>pK_{ow}</i>	0.82	-6.2
Isomerism	Chiral molecule	Chiral molecule

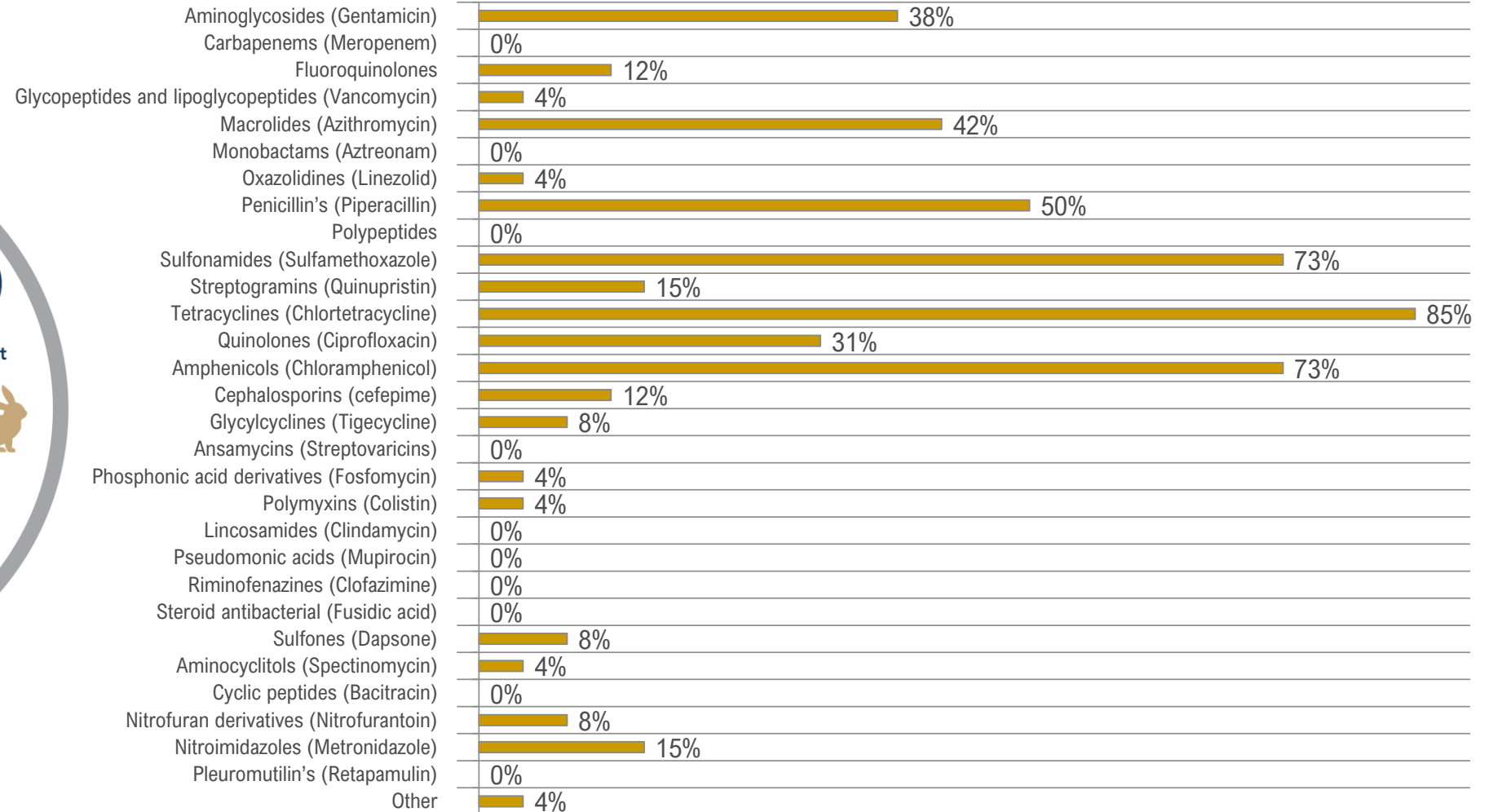
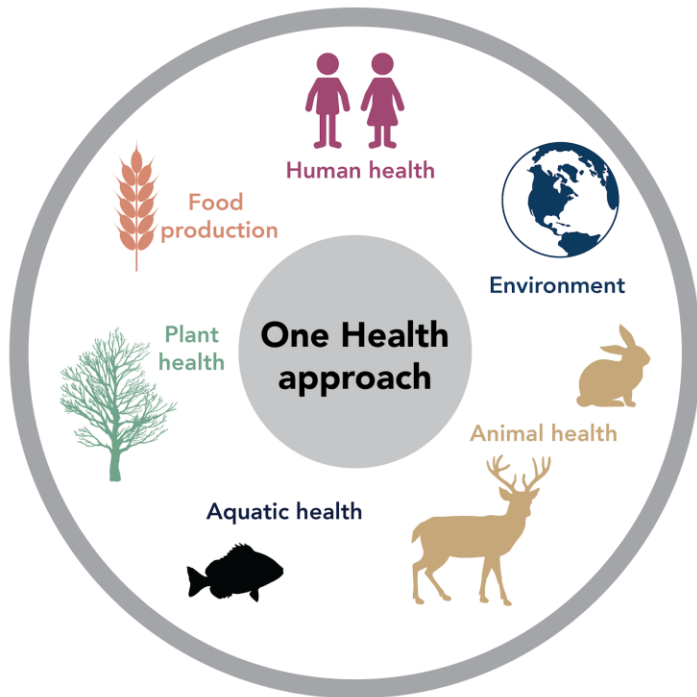
[#]Deltamethrin is the sum of *Cis*-deltamethrin its α -R- and *Trans*-isomers.

Veterinary Drug Residues

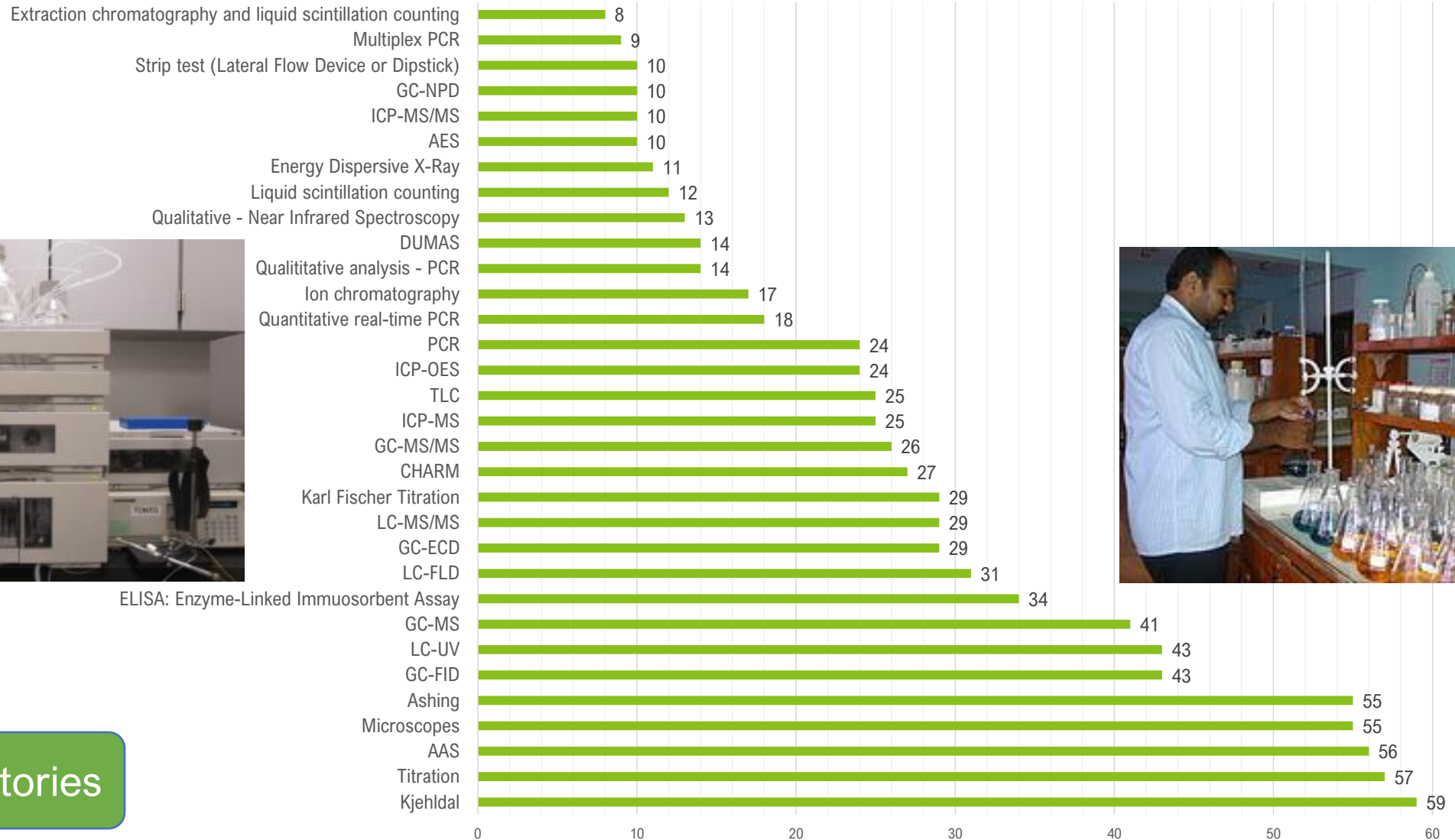


27 laboratories

Antimicrobials

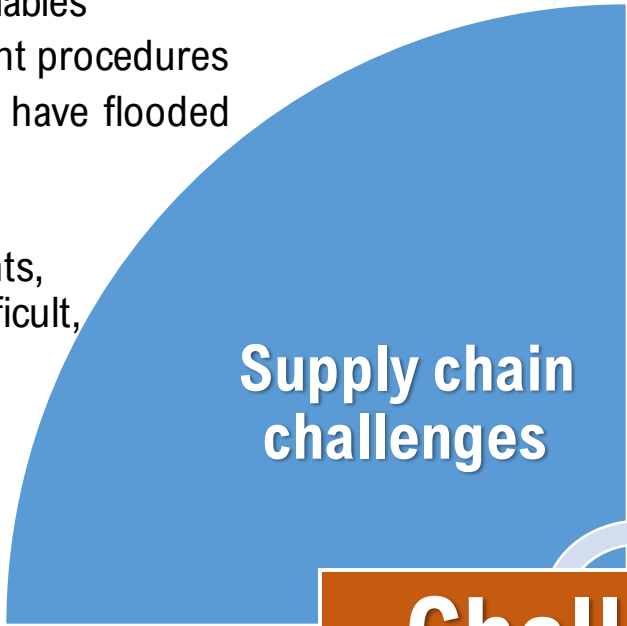


Instrumentation and equipment in participant laboratories



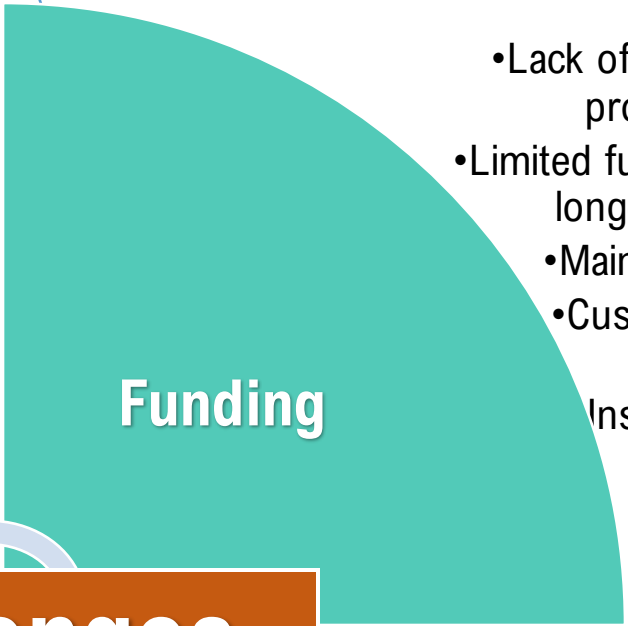
113 laboratories

Challenges



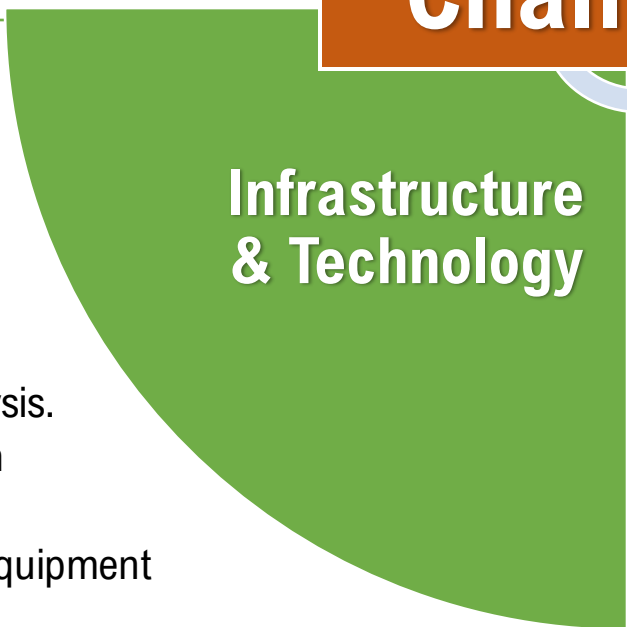
Supply chain challenges

- Lead times for delivery of consumables
- Restricted budget and procurement procedures
- Sub-standard laboratory materials have flooded the market
- Import of CRMs and chemicals
- Availability of suppliers, local agents, maintenance and repairs most difficult,
- Difficult to renew old materials
- Calibration services



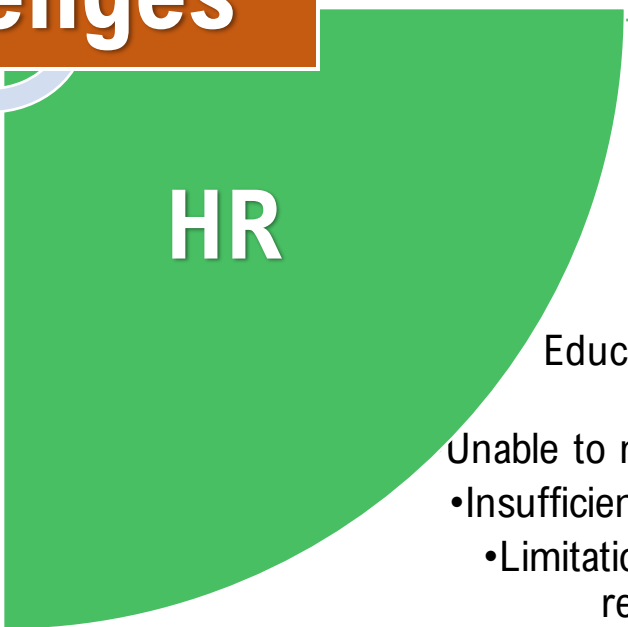
Funding

- Lack of commitment of top management in providing resources and infrastructure.
- Limited funding to replace old instrument (no longer serviced by instrument suppliers)
- Maintenance of laboratory infrastructure
- Customers do not accept analysis costs (quotes)
- Instrument support services too costly
- Low customer demand
- Insufficient equipment
- Underfunding



Infrastructure & Technology

- Not enough space
- Risk Analysis Systems (RAS)
- Lack of general database for analysis.
- Automation of result interpretation
- Non access to the instruments
- Obsolete and redundancy of lab equipment
- Laboratory not well equipped



HR

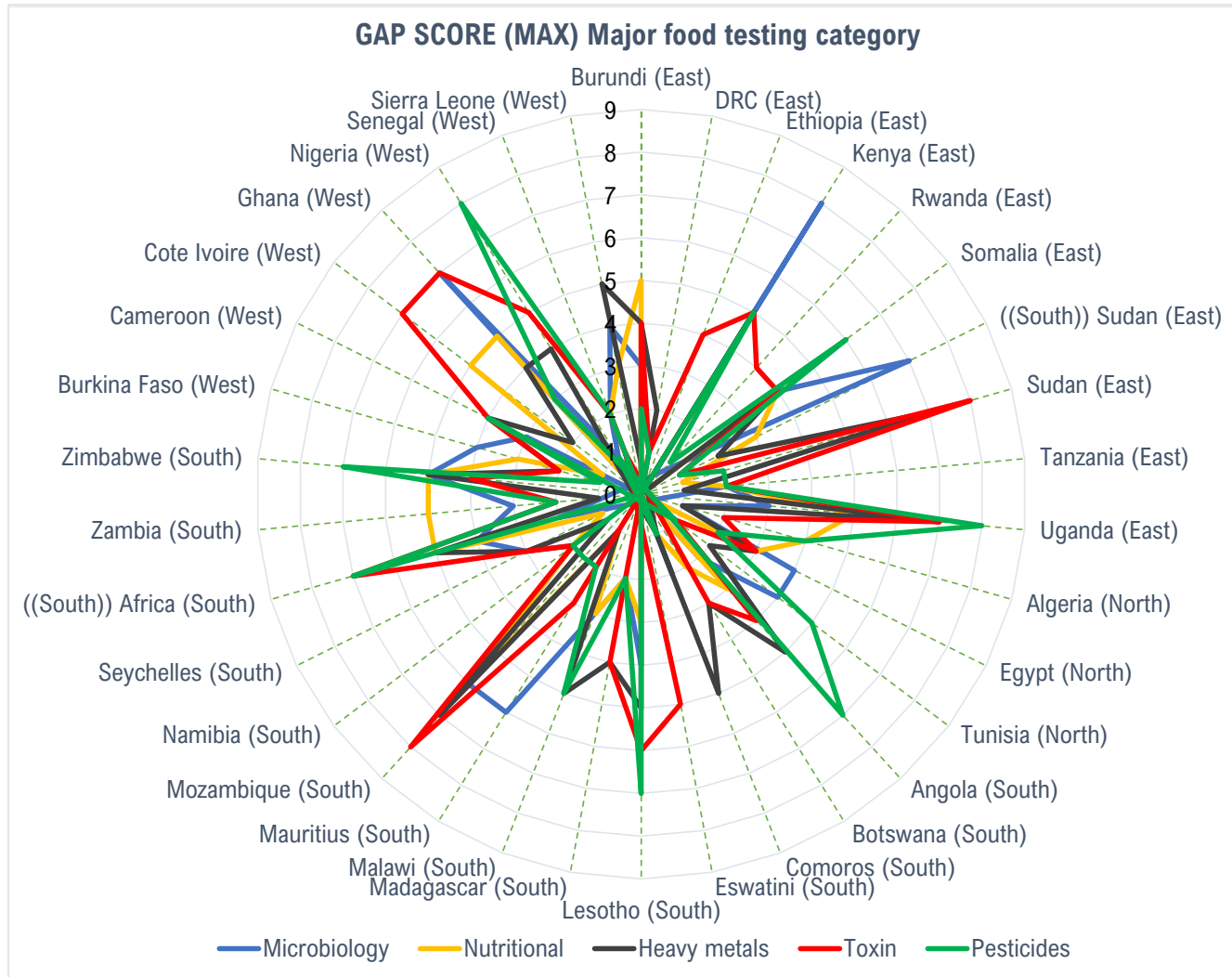
- Limited HR/ staff
- Staff demotivated, poor salaries
- Education, shortage of skilled manpower, low skill level of analysts
- Unable to meet PT result submission deadlines
- Insufficient knowledge in result interpretation.
- Limitation on amount of staff employed and replacement of retiring staff members

Ranked laboratory challenges

Weighted ranked difficulties (1 being least difficult and 5 most difficult)	1	2	3	4	5
Delays caused by importing chemicals, reagents and equipment, instrument spares/ repairs	5	10	34	34	118
Lack of instrument supplier's maintenance and training support	13	22	34	52	96
Operational expenses are too high	7	14	52	34	92
OTHER	50	16	16	22	72
Technology and digitalisation limitations	9	20	58	66	64
Training and retaining of analysts	6	30	54	68	62
Lack of access to relevant PT schemes, reference materials	15	34	66	46	50

1 = least challenging; 5 = most challenging

Key recommendations



1. Prioritize National Needs:
prioritize gaps identified according to country GAP scores.

COUNTRY NEED:
1 is not important
10 is very important

IMPLEMENTATION:
1 indicates not yet implemented
10 indicates fully implemented

GAP SCORE = **COUNTRY NEED (IMPORTANCE)** – **LABORATORY IMPLEMENTATION**

Key recommendations



1. Prioritize National Needs: prioritize gaps identified according to country GAP scores.

2. Instrument Training: for routine operation, maintenance, and troubleshooting.

3. Training Support: For monitoring + inspection labs to obtain ISO/IEC 17025 accreditation, implement QMS, and address technical elements within the standard, such as method validation, metrological traceability and the use of standard methods of analysis (ISO, AOAC, etc).

Key recommendations

Testing of Staple Commodities: Focus on testing cereals and regionally boosted cereal commodities for mycotoxins, heavy metal contamination, pesticides, and mandatory fortification of vitamins and macro/micronutrients.

Microbiological Testing: Address the challenges in microbiological testing and support labs in becoming accredited in this category within the AfCFTA.

Molecular Biology Platforms: Provide support for labs interested in implementing molecular biology platforms for microbiological testing (strain identification).

Key recommendations

Testing of Fruits and Vegetables: Conduct testing of pesticides in regionally relevant fruits and vegetables for intra-regional trade, including those at risk of trade bans.

Testing of Animal and Animal Products: Support the supply of reference materials and proficiency testing schemes for sectors such as fish, poultry, and meat. Address issues related to importing and clearing animal products.

Veterinary Drug Residues: Address concerns about antimicrobial resistance (AMR) and uncontrolled drug use in the animal and fish production industry.

Key recommendations

Fats and Oils Testing: Enhance testing for fats and oils, including associated parameters for edible oils, where limited quality control materials are available.

Centralized Training Hub: Consider establishing a centralized AfCFTA training hub and reference laboratory for food fraud and adulteration testing, as well as reference methods for emerging contaminants, such as microplastics.

2023-2024 Training courses

Instrument Maintenance Operation Troubleshooting*

- GC & GC-MS
- LC & LC-MS
- ICP-OES & MS



ON-SITE* Summer schools

- Mycotoxin
- Pesticides
- Toxic elements
- Nutritional

- Develop & validate methods. Report



Interactive on-line sessions with practical

- Chemical metrology
- Traceability, UoM, method validation
- Practical sample analysis & assessment
- Workshop



Proficiency Testing Schemes

- Mycotoxins
- Pesticides
- Toxic elements
- Vet drugs

- Continued competence



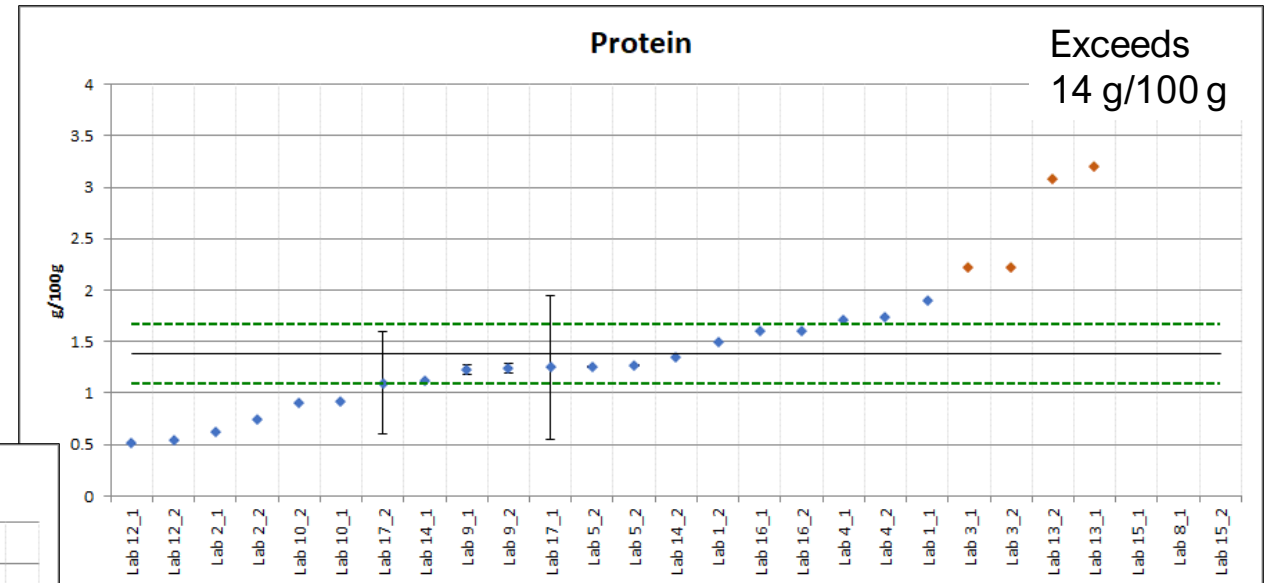
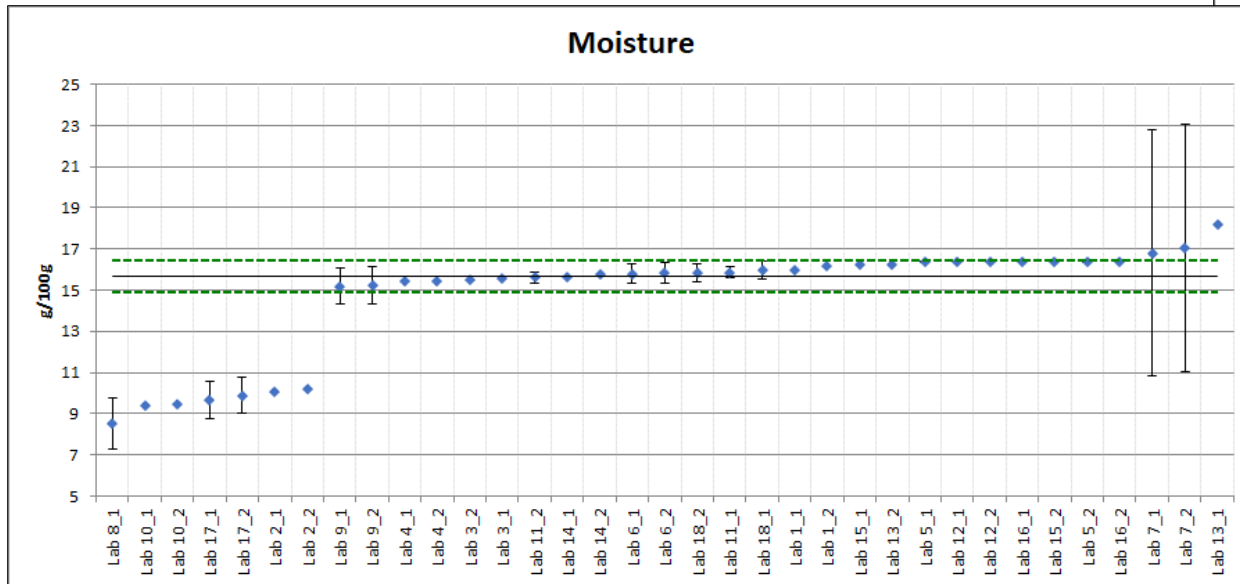
Cassava Project

- Staple food for both humans and domesticated animals throughout Africa.
- Although 54 to 61% of all cassava is produced in only four countries, it is traded across many African countries.
- Ideal case study for the African Quality Infrastructure, specifically looking at laboratory readiness in assessing basic food safety parameters:
- Toxic metals; pesticides; mycotoxins; and for cassava specifically, hydrogen cyanide (HCN).
- These food safety parameters are required to comply with CODEX Africa and REC standards, for intra-Africa trade but also for exports outside the African region.
- 20 Laboratories participating in custom NMISA Cassava PTs, followed by workshops



Cassava Project

Broadly, better agreement in the results reported for moisture may be attributed to the relative simplicity of the measurement as well as the prescribed method for moisture (although not used by all laboratories)



The low protein content in cassava presents a more challenging measurement and may have contributed to the increased spread for this parameter.



Cassava Project

	Assigned Value mg/kg	δp	%RSD PT	%RSD participants	total no. z-scores	% z-scores $ z < 2$		Assigned Value mg/kg	δp	%RSD PT	%RSD participants	total no. z-scores	% z-scores $ z < 2$
Cadmium (Cd)	0.0157	0.0034	22	271	16	25	Nickel (Ni)	0.058	0.013	22	120	13	0
Calcium (Ca)	222	16	7.1	161	21	19	Phosphorus (P)	1177	65	5.5	63	13	38
Chromium (Cr)	0.0307	0.0068	22	187	15	0	Potassium (K)	1636	86	5.3	45	15	20
Copper (Cu)	1.29	0.20	15	103	18	39	Sodium (Na)	7.63	0.90	12	149	17	12
Iron (Fe)	10.5	1.2	11	136	26	31	Sulphur (S)	1243	68	5.5	75	6	67
Lead (Pb)	0.00207	0.00045	22	161	13	7.7	Zinc (Zn)	7.90	0.93	12	73	24	54
Manganese (Mn)	6.69	0.80	12	43	14	43	% Moisture	13.72	1.48	11	21	21	52

PTs currently underway for:
 Pesticides, mycotoxins and HCN in cassava, ending March 2024
 Second rounds requested for improvement



AFRIMETS
Intra-Africa Metrology System
Système Intra-Africain de Métrologie



NMI/DI
representatives from
Egypt, Kenya, Tunisia,
Uganda, Eswatini,
Rwanda, Tanzania,
Zambia, and
Zimbabwe

NMISA Team

Support:

- AFRIMETS Secretariat
- PTB – German Cooperation
- IAEA-FAO Africa Food Safety Network
- AOAC Africa
- SA NLA, US-FAS
- PAQI

Thank you