



CERTIFIED REFERENCE MATERIAL BCR[®] – 264

CERTIFICATE OF ANALYSIS

DEFATTED PEANUT MEAL			
Compound	Mass fraction ¹⁾		Number of accepted sets of results p
	Certified value ²⁾ [µg/kg]	Uncertainty ³⁾ [µg/kg]	
Aflatoxin B ₁	206	13	11

1) Expressed on material as supplied.
2) The certified value is the unweighted mean of the means of p sets of results. These sets of results were provided by different laboratories using HPLC and TLC with different separation and detection conditions. The certified value is traceable to the molar absorption coefficient of aflatoxin B₁ in chloroform ($\epsilon = 2230 \text{ m}^2/\text{mol}$ at the maximum near 363 nm; Annex B.3.12. of Commission Directive 92/95/EEC amending Commission Directive 76/372/EEC).
3) The uncertainty is taken as the half-width of the 95 % confidence interval of the mean value defined in 2).

This certificate is valid for one year after purchase.

Sales date:

The minimum amount of sample to be used is 20 g.

NOTE

This material has been certified by BCR (Community Bureau of Reference, the former reference materials programme of the European Commission). The certificate has been revised under the responsibility of IRMM.

Brussels, June 1993

Revised: April 2007

Signed: _____

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DESCRIPTION OF THE SAMPLE

The material is a finely ground defatted peanut meal. It is supplied in units of about 150 g in sachets sealed under vacuum.

ANALYTICAL METHOD USED FOR CERTIFICATION

The methods used for certification involved instrumental determination by high performance liquid chromatography using a variety of separating and detection conditions as well as by two-dimensional thin-layer chromatography. The methods also varied in their initial extraction and cleanup procedures. Details of the methods used are given in the certification report.

PARTICIPANTS

- Food Science Laboratories, MAFF, Norwich (GB)
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- Institut für Angewandte Botanik, Hamburg (DE)
- Istituto Superiore di Sanità, Roma (IT)
- Leatherhead Food R.A., Leatherhead, Surrey (GB)
- LUFA, Kiel (DE)
- Ministère de l'Economie, des Finances et du Budget – Direction Générale de la Concurrence, de la Consommation et de la Répression des Fraudes – Laboratoire Interrégional, Rennes (FR)
- National Food Agency of Denmark, Ministry of Health, Søborg (DK)
- RIKILT, Wageningen (NL)
- RIVM, Bilthoven (NL)
- Royal Veterinary and Agricultural University, Copenhagen (DK)
- State Laboratory, Dublin (IE)
- Technische Universität München, Bayerische Hauptversuchsanstalt für Landwirtschaft, Freising (DE)
- TNO Biotechnology and Chemistry Institute, Zeist (NL)

SAFETY INFORMATION

The usual laboratory safety precautions apply.

INSTRUCTIONS FOR USE

The material is intended:

- a) to establish or confirm a calibration curve.
- b) to check the performance of a method.

A deep-frozen sachet should be allowed to warm to room temperature (e.g. overnight) before opening to avoid water condensation. The contents should be thoroughly mixed before sub-samples are taken. After opening, the material should be used on the same day.

STORAGE

The material should be stored unopened at – 18 °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.

LEGAL NOTICE

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NOTE

A technical report on the production of BCR-264 is available on the internet (<http://www.irmm.jrc.be>). A paper copy can be obtained from IRMM on request.