

WFSR: National and European Reference Laboratory

We are the Dutch National Reference Laboratory for all chemical residues and food born viruses and the European Reference laboratory for two tasks: (1) hormonal growth promoting compounds, sedatives and mycotoxins in food of animal origin and (2) mycotoxins and plant toxins in feed and food. One of our main goals is to assist laboratories, not only within The Netherlands but throughout the world, to maintain or even improve their quality level. Therefore, it is a logical objective to provide:

- proficiency tests
- reference materials
- reference analysis
- training courses

WFSR

Is part of the international knowledge organisation Wageningen University & Research. We carry out independent research into the safety and reliability of food. We specialise in the detection, identification, functionality and potentially harmful effects of substances contained in foodstuffs and animal feeds. Most of our work is commissioned by the Dutch government, but we also carry out assignments for the European Union, the European Food Safety Authority (EFSA), foreign governments, civil-society organisations and commercial businesses.

For safe and reliable food



To explore
the potential
of nature to
improve the
quality of life

Contact

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www.wur.eu/food-safety-research

Laboratory Quality Service



We help to improve the quality of your laboratory

- Training
- Proficiency testing





Wageningen Food Safety Research (WFSR) has extensive experience in assuring, supporting and improving the quality of food and feed laboratories. We do so by providing proficiency tests, reference analysis and materials. At WFSR we also organise training courses for improving your laboratory's expertise.

Proficiency tests

Participation in proficiency tests are essential to improve or maintain the quality of your laboratory. WFSR is an expert in organising these tests, and we have organised proficiency tests for many years in the field of contaminants and residues in food and feed. In 2006 we obtained accreditation for ISO 17043 (L013) from the Dutch Accreditation Council (www.rva.nl). This contains the organisation of proficiency tests in the field of (unauthorised) veterinary drugs in primary animal products, body fluids and excreta.

'Up to now, the most extensive multi-residue interlaboratory trial is annually organised by WFSR'

participant proficiency test

Why participate in a WFSR proficiency test?

The main goal of participating in a proficiency test is to evaluate or demonstrate the suitability and quality of your analytical procedures. This is a requirement for obtaining or maintaining ISO 17025 accreditation. Additionally, it is an important requirement of Regulation EU/2017/625 on official controls performed to ensure the application of the food and feed law.

Subjects are based on customer needs and topical matters. Participation in WFSR proficiency tests is open for every laboratory. We select subjects for proficiency tests based on customer needs and topical matters (i.e. parasiticides in salmon, dioxins in egg, hormones in urine). And, of course, your input is highly appreciated in determining relevant subjects. Some proficiency tests focus on screening approaches, whereas others focus on quantitative or confirmatory analyses. The up-to-date list of tests can be found on our website: www.wur.eu/food-safety-research. Search for proficiency test.

Every laboratory can benefit from a proficiency test that:

- is designed based on actual regulations (i.e. EU, Codex, AOAC).
- consists of several samples, often containing several compounds at relevant concentration levels.
- is extensively evaluated with a clear presentation of the results.
- is completely confidential towards participating laboratories.

Reference materials

For a list of our reference materials please check our website.

Interested?

We invite you to register for our mailings on newly organised proficiency tests. Just contact pt.wfsr@wur.nl and you will be included in the mailing list without any obligations.

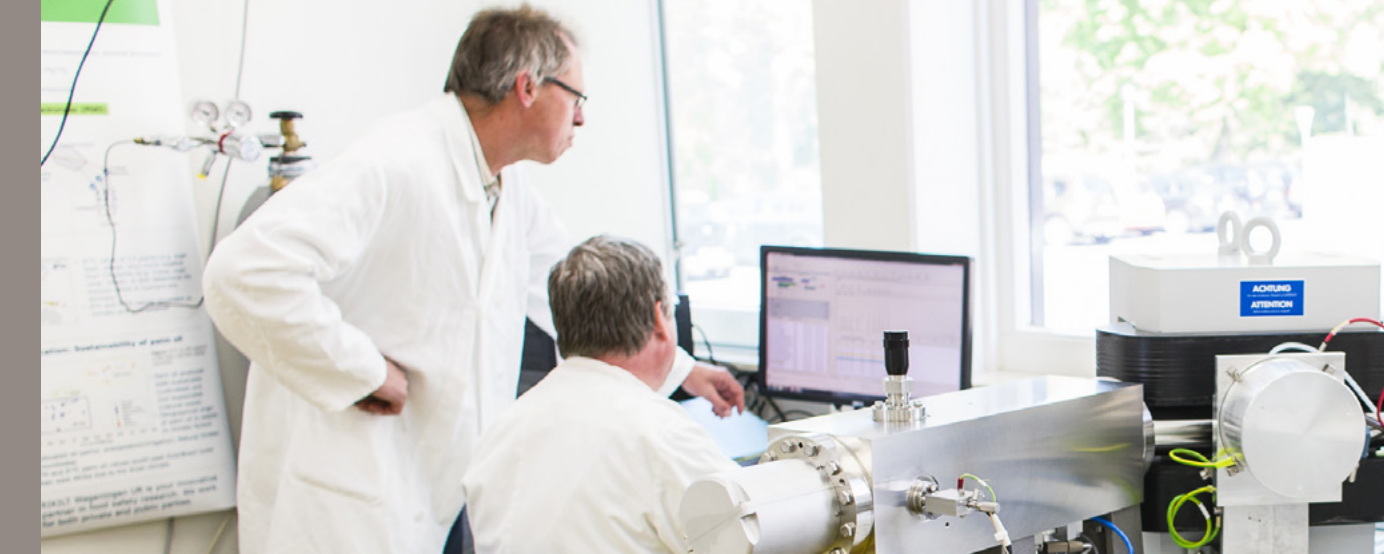


Training

Besides proficiency testing we also have extensive experience in providing tailored training courses in the field of food quality and safety. Our trainings will help you to improve the performance of your laboratory and the analytical methods you employ.

We can train you in:

- set up new analytical methods for food quality and safety;
- increasing the performance of analytical methods already running in your laboratory;
- implementation of a quality assurance system in a laboratory;
- laboratory management and laboratory safety;
- setting up a national laboratory system.



Why train with us?

State-of-the art laboratories

We offer a range of training courses in our state-of-the art laboratories using first class analytical equipment. Many of the current detection approaches are mass spectrometry based.

Highly qualified staff

The trainings we deliver are done by a highly qualified staff. If necessary we hire guest teachers from universities, research bodies and business.

Up to date knowledge

As a national and international reference laboratory WFSR has links with national and European policymakers and regulators. That enables us to maintain up-to-date knowledge of current issues in food safety and authenticity.

Open for everyone

Our training courses are open to participants from different countries and organizations. The high level of interaction helps to share experiences and tips and tricks with the other trainees

Interested: please contact us: training.wfsr@wur.nl

Types of courses

WFSR offers you different types of training courses. We can advise you in making the right choice.

Technical courses

Technical analytical courses at WFSR typically take 3-5 days.

During a course, trainees are trained in

- the latest developments on legislation;
- latest developments on analytical methods
- hands-on sample extraction and clean-up;
- hands-on identification and detection by state-of-the art instruments
- cost effective validation and QA/QC of analytical methods.

Tailor made in-company courses

In-company courses can be shaped to the needs of the customer. A well-balanced program will be made in consultation with the customer to ensure that the emphasis of the training is put where it needs to be. In-company courses can be provided at the WFSR laboratories. A cost-effective alternative may be to perform the training on-site at the customer's laboratories. WFSR teachers will visit your laboratory and perform the training using your laboratory facilities. Using also the customer's equipment facilitates also the uptake and application of the gained knowledge.

'I thought the workshop was very well presented and the mixture of hands-on laboratory work with the theory worked well. All my questions were fully discussed'

participant training course