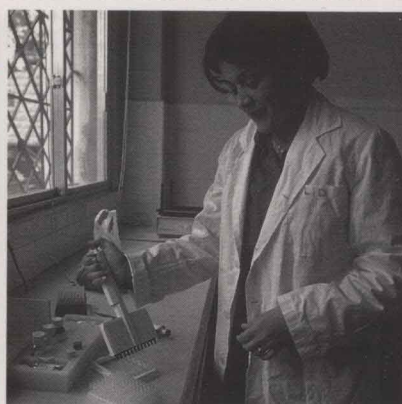
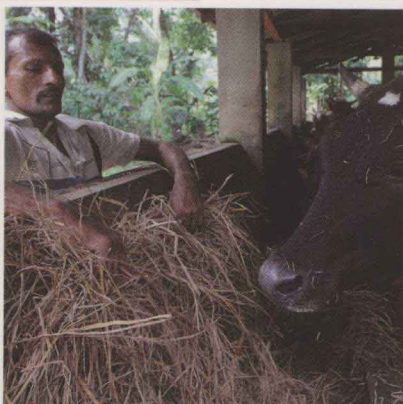


FAO ANIMAL PRODUCTION AND HEALTH



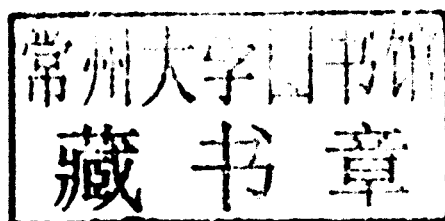
manual

QUALITY ASSURANCE FOR
ANIMAL FEED
ANALYSIS LABORATORIES



QUALITY ASSURANCE FOR ANIMAL FEED ANALYSIS LABORATORIES

Jim Balthrop, Benedikt Brand, Richard A. Cowie,
Jürgen Danier, Johan De Boever, Leon de Jonge,
Felicity Jackson, Harinder P.S. Makkar and Chris Piotrowski



Information for users of this Manual

Should you face any problem in using methods described in this manual or have a query regarding a method, you may contact experts listed in the FAO Network of Experts:

http://www.fao.org/ag/againfo/home/documents/Network_Quality-control.pdf

Recommended citation

FAO. 2011. *Quality assurance for animal feed analysis laboratories*. FAO Animal Production and Health Manual No. 14. Rome.

The designations employed and the presentation of material in this information product do not imply the expression of any opinion whatsoever on the part of the Food and Agriculture Organization of the United Nations (FAO) concerning the legal or development status of any country, territory, city or area or of its authorities, or concerning the delimitation of its frontiers or boundaries. The mention of specific companies or products of manufacturers, whether or not these have been patented, does not imply that these have been endorsed or recommended by FAO in preference to others of a similar nature that are not mentioned.

The views expressed in this information product are those of the author(s) and do not necessarily reflect the views of FAO.

ISBN 978-92-5-107050-5

All rights reserved. FAO encourages reproduction and dissemination of material in this information product. Non-commercial uses will be authorized free of charge, upon request. Reproduction for resale or other commercial purposes, including educational purposes, may incur fees. Applications for permission to reproduce or disseminate FAO copyright materials, and all queries concerning rights and licences, should be addressed by e-mail to copyright@fao.org or to the Chief, Publishing Policy and Support Branch, Office of Knowledge Exchange, Research and Extension, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy.

Cover photographs:

Left image: ©FAO/Giuseppe Bizzarri

Centre: ©FAO/Ishara Kodikara

Right image: ©FAO/Jon Spaul

Foreword

Animal feeding impacts on many areas of agriculture: productivity, environmental emissions, water pollution, land use, animal health, product safety, product quality and animal welfare.

Every sector of the livestock industry, the associated services and the wellbeing of both animals and humans are influenced by animal feeding. Proper animal feeding is the supply of a diet balanced in all nutrients and free from deleterious components, at a level that meets the production objective, considering the animal's physiological state, and generates animal products that are safe for human consumption. The availability of accurate, reliable and reproducible analytical data is imperative for proper feed formulation. Also only reliable data can lead to the generation of sound scientific data.

Reports received from international experts visiting animal nutrition laboratories, engaged in analysing feeds and feed ingredients in developing countries, highlight the need to strengthen quality assurance systems in these laboratories. As suitable quality assurance systems are not in place, the laboratory personnel are unable to evaluate the quality of the data being generated. Various ring tests conducted in developed countries have shown an unacceptable variation for some analytes being routinely determined in feed analysis laboratories. Similarly evidence received from the feed industries in developing countries on the reliability of feed analysis data suggests this is inconsistent, therefore, an urgent need to produce a document covering quality assurance systems was realised.

The current document has been developed and prepared by a panel of nine experts. The emphasis is on the basic analysis used for determining the nutritional value of feeds and feed ingredients. The document gives a comprehensive account of good laboratory practices, quality assurance procedures and examples of standard operating procedures as used in individual specialist laboratories. The adoption of these practices and procedures will assist laboratories in acquiring the recognition of competence required for certification or accreditation and will also enhance the quality of the data reported by feed analysis laboratories. In addition, ensuring good laboratory practices presented in the document will enhance the safety of the laboratory workers, protect the environment from laboratory-discharged pollutants and increase the efficiency of laboratories. The document will also provide a strong base for laboratories on which they can develop a system which will meet the requirements of international standards. It will be useful for Laboratory Analysts, Laboratory Managers, research students and teachers and it is hoped that it will enable workers in animal industry, including the aquaculture industry, to appreciate the importance of proven reliable data and the associated quality assurance approaches. This document, through increasing skills and knowledge of laboratory personnel and researchers, will also result in quality assurance systems becoming an integral part of the functioning of a feed analysis laboratory. It will assist countries to initiate the process of getting their feed analysis laboratories accredited to international standards.

An additional effect of implementing and adopting these quality control/assurance approaches will be strengthening of the research and education capabilities of students graduating from R&D institutions and promotion of a better trading environment between

developing and developed economies. This will have long-term benefits and will promote investment in both feed industries and R&D institutions.

This document will also serve as a basis for developing a self-learning e-module and for organising training workshops aimed at Laboratory Managers and Technical Analysts on quality control/assurance approaches. Based on the feedback from users, the document will be expanded in future by including important techniques for feed additives, microbiology, drug residues and other undesirables.



Berhe G. Tekola

Director

*Animal Production and Health Division
Food and Agriculture Organization
of the United Nation*

Authors

Jim Balthrop

Office of the Texas State Chemist
Quality Assurance Manager
P.O. Box 3160
College Station, Texas 77841, USA

Benedikt Brand

Staatliches Veterinäruntersuchungsamt
Arnsberg
Dez. 43: Verbraucherschutz, Futtermittel
Zur Taubeneiche 10-12
59821 Arnsberg
Germany

Richard A Cowie

Senior Quality Assurance Manager
SAC
Ferguson Building
Craibstone Estate
Aberdeen
AB21 9YA
Scotland

Jürgen Danier

c/o Bioanalytic Weißenstephan Unit
Research Center for Nutrition and Food
Science, Technische Universität München
Alte Akademie 10, 85354 Freising
Germany

Johan De Boever

Institute for Agricultural and Fisheries
Research
Animal Sciences Unit Scheldeweg 68
9090 Melle
Belgium

Leon de Jonge

Animal Nutrition Group
Wageningen University PO Box 338
6700 AH Wageningen
The Netherlands

Felicity Jackson

Manager, Nutrition Laboratory
Institute of Food, Nutrition &
Human Health
Private Bag 11222, Riddet Rd
Massey University Palmerston North 4474
New Zealand

Harinder P.S. Makkar

Animal Production Officer
Animal Production and Health Division
Food and Agriculture Organization of the
United Nations
Viale delle Terme di Caracalla
00153, Rome, Italy

Chris Piotrowski

Director, Aunir
Aunir - a division of AB Agri
The Byre, Pury Hill Business Park
Alderton, Nr Towcester
Northants, NN12 7LS
England

Acknowledgements

We thank Dr. Jim Balthrop for preparing the initial draft. Special thanks are also due to Ms. Felicity Jackson and Mr. Leon de Jonge for their untiring efforts to collate the information from other contributors and to bring the contents to a uniform format. We are also grateful to Prof. Tim Herrman for his suggestions during the initial phase of the manual preparation. Excellent support provided by Mr. Simon Mack, former Chief of Livestock Production Systems Branch (AGAS); Philippe Anker, Current Chief of AGAS and Samuel Jutzi, former Director of Animal Production and Health Division is highly appreciated.

Glossary of Terms

Accuracy. The difference between an observed or measured value and the accepted or “true value”. Since accuracy is affected by both random and systematic errors, accuracy can also be defined as the sum of systematic plus random error.

Blank. A sample containing no added analyte or a sample treated in such a manner that the desired reaction does not take place, e.g. one of the reagents used to produce a reaction is omitted.

Coefficient of Variation (Relative Standard Deviation). The standard deviation divided by the mean and multiplied by 100.

Control Chart. A graphical method for recording measured values which, by using control limits, helps determine whether a process is steady and ‘on target’. All control charts have three basic components:

A centreline, usually the mathematical average of all the samples plotted. An upper and lower statistical control limit that define the constraints of common cause variations, and the performance data plotted over time. The use of statistical process control charts allows for the monitoring of variation in laboratory analyses, over a specified time period.

Document. A controlled written policy, procedure, or work instruction that defines what people do and how to do it. Controlled means that the document states who wrote or authorised the policy or procedure, when it was issued and states any version number to avoid the use of a document that is no longer valid. Control of documentation will normally be the responsibility of the Quality Assurance Manager.

Limit of Detection (LOD). The lowest perceivable signal above the background for a particular procedure. The LOD is defined as the mean of the blank plus three standard deviations of the mean of the blank.

Limit of Quantification (LOQ). The lowest experimentally measurable signal obtained for the actual analyte using a particular procedure. The LOQ is defined as the average mean of the blank plus ten standard deviations of the mean of the blank.

Linearity. Where a series of points show less than 3% deviation from a straight line.

Outlier. An observation which deviates so much from other observations as to arouse suspicions that it was generated by a different or erroneous procedure.

Precision. A measure of the scatter of the data around the average.

Proficiency Sample (External Quality Assurance Sample). Samples provided by external source in order to compare laboratory results between laboratories and may be used as an internal quality control sample.

Quality Assurance. Planned and systematic activities implemented within the laboratory that provide confidence in the accuracy and reliability of results generated.

Quality Control. Activities used to monitor a process or to check a result and provide assurance that all activities are performing within pre-determined limits set by the laboratory.

Records. Can be electronic or paper. Examples include chain of custody paperwork, sample results, QA/QC data, audit results, calibration records, etc.

Standard Operating Procedure (SOP). Document describing specified steps taken in a method. This method can be a specific analytical procedure or a policy controlling a more generic aspect of the work performed (e.g. training records, handling complaints or using balances).

Traceability. The property of the result of a measurement whereby it can be related to stated references usually international standards through an unbroken chain of comparisons.

Working control. An internal quality control sample, of known value, analysed with each group of samples in order to monitor the performance of the method and analyst (see Table 2).

Contents

Foreword	v
Authors	vii
Acknowledgements	viii
Glossary of Terms	ix
Introduction	1
PART I	
Quality assurance procedures and good laboratory practices	3
Setting up a quality laboratory system	5
Quality and quality control systems	5
Quality assurance purpose and guidelines	6
Laboratory organization and responsibilities	7
Personnel training and qualification	8
Analytical procedures – Selection and verification	8
Standard Operating Procedures (SOPs)	9
Equipment maintenance and service	10
Reporting analytical data	11
Accuracy and reference samples	12
Precision and blind double samples	12
Traceability of results	14
Proficiency testing (external quality assurance)	14
Controls charts – Statistical process control	15
Documentation and control of documents	16
Laboratory safety	18
Audits/Corrective actions/Management reviews	18
Quality procedures	21
Validating new methods	21
Qualifying (training) laboratory analysts	27
Reagents and chemicals	29
Outlier test	31
Laboratory quality audit checklist	32
Receiving laboratory samples	40
Handling and preparation of feed samples	42
Use of balances	47

Use of pipettes	51
Operation of pH meter	54
Operation of spectrophotometer	55
Laboratory water	57
Laboratory glassware cleaning procedures	58
Laboratory safety	61
General procedures – Correct use of laboratory equipment	68
 PART II	
Analytical section	79
Analytical procedures	81
Introduction	81
Dry matter	83
Crude ash	86
Ash insoluble in hydrochloric acid	88
Nitrogen and calculation of crude protein – Kjeldahl	90
Nitrogen and calculation of crude protein – Combustion	93
Crude fat – Ether extract	96
Crude fibre – Filtration method	98
Neutral Detergent Fibre (NDF) – Filtration method	101
Acid Detergent Fibre (ADF) and Lignin (ADL) – Filtration method	103
Starch – Enzymatic	106
Reducing sugar – Luff schoorl method	110
Gross energy	115
Volatile Fatty Acids (VFA) in silage – Gas chromatography	118
Lactic acid in silages – Enzymatic method	121
Urea – Spectrophotometric method	123
Elements – AAS	125
Calcium – Spectrophotometric method	130
Phosphorus – Spectrophotometric method	132
Chlorine – Titration method	134
Aflatoxins – HPLC method	137
Fumonisin – HPLC method	144
Zearalenone (ZON) – HPLC method	154
Deoxynivalenol (DON) – HPLC method	161
Dry matter digestibility – <i>in vitro</i> using rumen liquor	167
NIR analysis	172

Introduction

Availability of animal feed and efficient feeding are the foundations of successful livestock production. The feeding of a balanced ration and correct feed formulation increases animal productivity, quality of product and animal welfare. Also to decrease livestock associated pollution of the environment, feeding of a diet that matches the physiological status of the animal is essential.

For the best health protection of both the animal and human population and to facilitate trade between developing and undeveloped countries, the harmonising of Quality Assurance approaches is imperative.

A robust Quality Management System provides the mechanism to ensure that all these criteria are met and provides a system to constantly monitor laboratory results and identify opportunities for improvement.

A Quality Management System provides management, staff and customers with confidence that all technical, administrative and human factors that influence the quality of the results being generated are under continuous supervision with the aim to prevent non conformity and identify opportunities for improvement.

This manual has been prepared to describe a Quality Management System that may be used by animal nutrition/feed analysis laboratories and serve as a reference source which specific laboratories can use to implement protocols appropriate to their specific situations. However the principles laid down are generalised and may not apply to every laboratory situation.

The Quality Management System described in this manual is based on ISO 17025:2005 principles and is intended to help laboratory personnel maintain the standards expected while providing a consistent, reliable, efficient and professional service with the level of quality required by the laboratory's customers. This policy is achieved through the commitment of management and staff at all levels to apply laboratory practices that ensure the quality of testing services and of the results produced.

Since the work in individual laboratories varies greatly it is essential to have a flexible yet detailed Quality Management System. The laboratory personnel must have an understanding of the principles underlying quality assurance and must apply them in all areas of their work. Only in this way can they maintain credibility, which is the most important attribute of any laboratory. This manual provides a strong foundation for laboratories on which they can develop a Quality Management System which will meet the requirements of the international standard.

The manual has been divided in two main sections. Part I presents general aspects of quality assurance procedures and good laboratory practices that must be put in place in the feed analysis laboratory. Part II contains some basic procedures for determination of nutrients and mycotoxins. The methods described for various analytes have been taken from official recognised methods as well as from the laboratories whose representatives

contributed to the production of this document. The analysts in these laboratories have been using these methods for many years and the methods have proved reliable. However, other methods or variants of the methods presented in this manual may also be used.

It is planned to include a number of important techniques for feed additives, microbiological agents, drug residues and other undesirables and associated quality assurance approaches in the next edition of the manual.

PART I

Quality assurance procedures and good laboratory practices

Setting up a quality laboratory system

QUALITY AND QUALITY CONTROL SYSTEMS

This section explains what is meant by Quality and Quality Management System and how this will impact on and improve working in a laboratory.

What does Quality mean?

Quality is not easy to define but it needs to be defined by an accredited laboratory. It can mean different things to different people. However, in all aspects of business 'Quality' has become very important. Whether it is a manufacturing or a multi-disciplinary organisation, all successful organisations want to be associated with the word 'Quality'.

So what is Quality? A textbook definition is: *Quality is fitness for purpose.*

The International Standards Organisation (ISO) has produced a document entitled 'Quality Management Systems – Fundamentals and Vocabulary', in which the word 'Quality' is defined as: *Degree to which a set of inherent characteristics fulfils requirements.*

This clearly indicates that achieving quality means fulfilling requirements. The requirements may come from customers and in some cases from regulatory authorities.

How can Quality be achieved?

Quality is everyone's responsibility; it must be built in at every stage of the process, from identifying the customer's needs, through planning and implementation right up to the point of reporting analytical results.

In some cases, quality needs to be checked even beyond delivery to the customer since customer satisfaction can have an enormous impact on quality as perceived by them.

Making it happen!

It must be understood that quality does not occur by accident. The starting point is identifying the customer's needs and from that a plan must be considered for the processes and resources and application of monitoring controls. The analyst needs to be continually assessing his/her performance against his/her own objectives and standards to strive for improvement. Since quality does not occur by accident there is a need to establish an effective Quality Management System in order to ensure that requirements are fulfilled efficiently and effectively. This manual is a start to achieving this.

Quality Management System

A Quality Management System directs and controls an organisation with regard to quality by putting in place standard operating procedures (SOPs) to which everyone operates in a