GFRSS LEARNING

Food Safety Laboratory Capacity Building

Module 1 Quiz

1. For each type of product listed below, identify a type of food contaminants that could potentially be present in it:

(a) Milk

(b) Wheat flour

(c) Salmon

(d) Margarine

(e) Rice

(f) Potatoes

(g) Wine

(h) Lamb meat

(i) cereal bar

(j) Banana

2. Our colleague does not understand the difference between hazard and risk. Explain using your own words.

3. Codex standard (CXS 193) proposes Maximal levels for several food contaminants. Find this level for the following food contaminants for the given products:

a. Arsenic in Rice

b. Tin in corned Beef

c. Aflatoxins (Total) in Hazelnuts

d. Ochratoxin A in Rye

e. Melamine in Powdered infant formula

4. Your colleague does not understand why the Maximal residue levels for a particular pesticide are different in cow's milk and in sushi. Explain with your own words.

5. The Codex pesticides database proposes Maximal residue levels for more the 4000 couples pesticide/commodity. Find this level for the following couples:

a. Imidacloprid in apple

b. Dinocap in grapes

c. Pyriproxyfen in cucumber

d. Carbendazim in Eggs

e. Dicamba in Camel milk

6. Method A to quantitate a particular food contaminant was reported to be more specific and accurate than Method B, but Method A had lower precision. Explain what this means.

7. You are considering the use of a new method to measure compound X in a food product. List six factors you will consider before adopting this new method in your laboratory.

8. For each of the problems identified below that can be associated with collection and preparation of samples for analysis, state one solution for how the problem can be overcome:

a. Sample bias

b. Change in composition during storage of sample prior to analysis

c. Metal contamination in grinding

d. Presence of external matters in the analytical sample