



Method validation and verification

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Method Validation

- What is it?
- When is it required?
- Why is it necessary?
- **What are required?**
- How much is adequate?
- **How should it be done?**

Method Validation – what are required

Validation of methods (cl. 5.4.5.3)

The **range** and **accuracy** of the values obtainable from validated methods (e.g.

- **Uncertainty of results**
- **Detection limit**
- Selectivity
- Linearity
- Repeatability
- Reproducibility
- Robustness/cross-sensitivity

HOKLAS SC No. 37 “Food” Test Category – Chemical Testing

- Being commented by AAB WP on Food (today is the last day for comment)
- Will be published very soon
- Contains criteria specific to food testing
- With a view to assist labs
- In particular, method validation and sample preparation

HOKLAS SC No. 37 *Section 5.3 Validation of methods*

- Screening methods: <5% false compliant rate at level of interest
- More stringent may be required for some applications

Confirmation of identity

- Mass spectrometric detection

Relative intensity (% of base peak)	EI-GC-MS (relative)	CI-GC-MS, GC- MS ⁿ , LC-MS, LC-MS ⁿ
>50%	<u>±</u> 10%	<u>±</u> 20%
>20% to 50%	<u>±</u> 15%	<u>±</u> 25%
>10% to 20%	<u>±</u> 20%	<u>±</u> 30%
<10% %	<u>±</u> 50%	<u>±</u> 50%

Limit of Detection

$$x_{LD} = 3s_O + x_{Bl}$$

Where

x_{LD} is the limit of detection

s_O is the SD of the **outlier free** result of a matrix blank sample. should be based on at least 10 independent **complete** determinations of analytes concentration in a typical matrix blank or low-level material, **with no censoring of zero or negative results.**

x_{Bl} is the mean concentration of the matrix blank

Limit of Quantification

The limit of quantification represents a concentration of the determinand that can reasonably be determined with an acceptable level of accuracy. Usually it is arbitrarily taken as a fixed multiple of the detection limit.

Limit of Quantification

Estimated by:

$$x_{LQ} = 3x_{LD}$$

The factor $k=3$ corresponds to a relative result uncertainty of approximately 33%.

Limit of Quantification

AOAC

- smallest amount of analyte in a test sample that can be quantitatively determined with suitable precision and accuracy under previously established **method** conditions.
- It is often taken as the blank value plus 10 times the std dev.

Reporting limits

- Set at a level at which quantitative results may be obtained with a specified degree of confidence
- Limits of detection and reporting shall be verified.

Reporting limits

ISO/TS 13530:2009

- RL is a specific concentration **at or above the limit of quantification** that is reported to the client with a certain degree of confidence. It is often defined on a project-specific basis. If the RL is set below the limit of quantification by the client, method modification is required.

Reporting limits

ISO/TS 13530:2009

- For verification of limit of detection and limit of quantification, spiked blank matrix samples at these concentration levels and blank matrix samples shall be analysed in the **same manner as real samples.**

Reporting limits

ISO/TS 13530:2009

- If the uncertainty of results for the samples spiked at the limit of quantification level is smaller than or equal to the relative precision corresponding to the factor k , the limit of quantification is verified.

Reporting limits

ISO/TS 13530:2009

$$\frac{x}{x_{LQ}} = \frac{1}{k}$$

where

$$x = t \cdot s / n$$

k is the factor for calculating the limit of quantification as a multiple of detection, here: $k=3$

Reporting limits

- *In essence, the laboratory needs to provide supporting data that, at the reporting limit, the measurement uncertainty (including bias and precision) meets the acceptance criteria.*
- *The direct method is to find the recovery and RSD at the reporting limit and compare them with the acceptance criteria.*

Recommended LOD and LOQ

LOD	For ML ≥ 0.1 mg/kg, LOD	ML X 1/10
	For ML < 0.1 mg/kg, LOD	ML X 1/5
LOQ	For ML ≥ 0.1 mg/kg, LOD	ML X 1/5
	For ML < 0.1 mg/kg, LOD	ML X 2/5

ML= specified maximum and/or minimum level

Recommended Recovery

	Unit	Recovery (%)
Recovery (R)	100% (100g/100g)	98-102
	10% (10g/100g)	98-102
	1% (1g/100g)	97-103
	0.1% (1mg/g)	95-105
	100mg/kg	90-107
	10mg/kg	80-110
	1mg/kg	80-110
	100µg/kg	80-110
	10µg/kg	60-115
	1µg/kg	40-120

Precision

AOAC Official Methods of Analysis (2005)
 Appendix E: Laboratory Quality Assurance
 Common values of within lab precision

Concentration	RSD _r
100%	1
1%	2
0.01%	5
1ppm	10
10ppb	20

Estimation of standard deviation by mean range

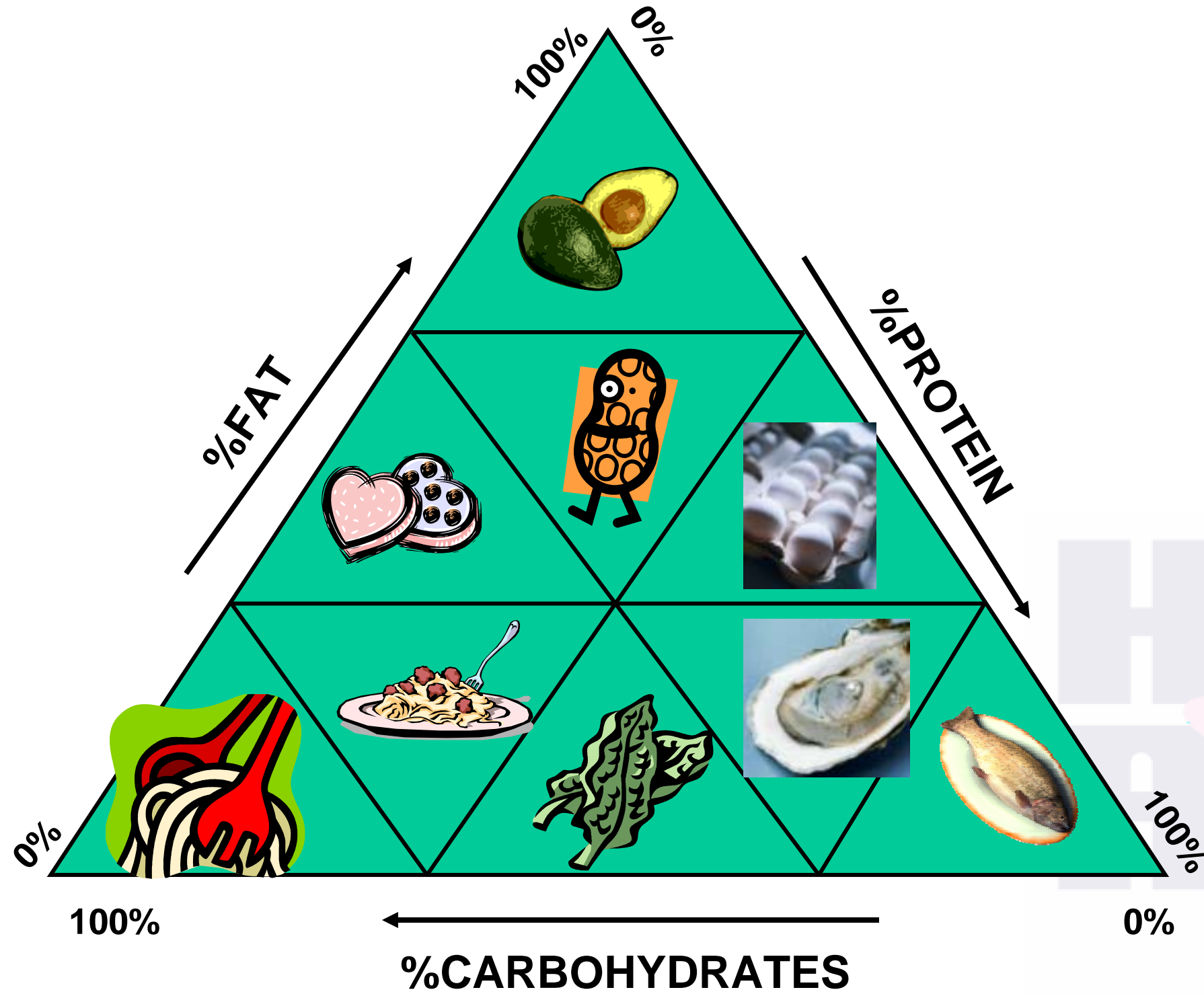
$$s = R/d_2$$

d_2 is 1.128 for duplicate

R is the mean range of the duplicates

Range of food matrices

- If a method is to be accredited under “general foodstuffs”, satisfactory validation data shall be obtained for at least five different food matrices (protein, carbohydrate, oil, dietary fibre and water) with at least three food types representative of each food matrix.



Annex I.
Selection of representative matrices²

Vegetables, fruits and cereals

Commodity Categories	Commodities included in this category	Typical representative commodities
High water content	Pome fruit Stone fruit Bulb vegetables Fruiting vegetables/cucurbits Brassica vegetables Leafy vegetables and fresh herbs Stem and stalk vegetables Forage/fodder crops Fresh legume vegetables Leaves of root and tuber vegetables Sugar cane Fresh green tea Fungi	Apples, pears Apricots, cherries, peaches, Bulb onion Tomatoes, peppers, cucumber, melon Cauliflower, Brussels sprout, cabbage, broccoli Lettuce, spinach Leek, celery, asparagus Wheat and barley forage, alfalfa Fresh peas with pods, petit pois, mange tout, broad bean, runner bean, dwarf French bean Sugar beet and fodder beet tops
High oil content	Tree nuts Oil seeds Oil Olives Avocados Hops Cacao beans Coffee beans Spices	Walnut, hazelnut, chestnut Oilseed rape, sunflower, cotton, soybean, peanut
High protein content or high starch content	Dry legume vegetables/Pulses Cereal grain Roots of root and tuber vegetables Starchy root crops Bread Confectionary products pasta	Field bean, dried broad bean, dried haricot bean (yellow, white/navy, brown, speckled) Wheat, rye, barley and oat grain; maize, rice Sugar beet and fodder beet roots, carrot Potato, sweet potato Wholemeal white, crackers Cakes, biscuits, breakfast cereals Spaghetti, etc.
High acid content	Citrus fruit Berries Currants	Lemon, mandarin, tangerine, orange Strawberry, blueberry,

² OECD Environment, Health and Safety Publications, Series on Testing and Assessment, No72 and Series on Pesticides No. 39

Commodity Categories	Commodities included in this category	Typical representative commodities
	Grapes Kiwifruit Pineapple Rhubarb	raspberry Black currant, red currant, white currant
“Difficult or unique commodities” *		Hops Fermented cacao, coffee and Tea Spices

**“Difficult commodities” should only be fully validated if they are frequently analysed. If they are only analysed occasionally, validation may be reduced to just checking the reporting levels using spiked blank extracts.

Products of animal origin

Commodity Categories	Commodities included in this category	Typical representative commodities
Meat	Red meat White meat Fish Offal ^{*)} fat from meat	Beef, pork, lamb, game, horse Chicken, duck, turkey Cod, haddock, salmon, trout, Liver, kidney
Milk and milk products	Milk Cheese Yogurt Cream Butter	Cow, goat and buffalo milk Cow, goat cheese
Eggs	Eggs	Chicken, duck, quail, goose eggs
Honey	Honey	

^{*)} Offal (liver, kidney) should be validated separately, if necessary

Range of food matrices

- The range of matrices shall also in line with those listed in relevant regulations. Due consideration shall also be taken for the food matrices with potential interferences, e.g. high chloride effect on the ICP-MS determination.

Range of food matrices

- “General foodstuffs” all foods
- Test procedure shall document the food matrices used in the validation studies
- Labs need to assess and determine the applicability of their methods to the food samples received.

Method verification

- Released early 2008
- http://www.aoac.org/alacc_guide_2008.pdf



How should it be done?

The following are some examples of useful references

- *Harmonised guidelines for single-laboratory **validation** of method of analysis* (IUPAC Technical Report), 2002
- *How to meet ISO 17025 Requirements for Method **Verification***, AOAC, 2007
- **ISO/TS 21748:2004** *Guidance for the use of repeatability, reproducibility and trueness estimates in **measurement uncertainty** estimation*

How should it be done?

CRMs

- *How many replicate results are required for proper comparison of the certified reference value and the actual analysis result?*
- *Is it necessary for the mean of test result for a CRM to lie within the uncertainty range of the certified value?*
- *Is a result outside the uncertainty range acceptable ?*

How should it be done?

Useful references

- **ISO Guide 33: 2000**

Uses of certified reference materials

How should it be done?

comparison of results with other methods

(ISO 5725-6:1994 clause 8)

- comparison of precision of the two methods

$$F = \frac{S_r^2 B}{S_r^2 A}$$

where $S_r^2 B$ = repeatability standard deviation of method B

$S_r^2 A$ = repeatability standard deviation of method A

if $F < F(95\%) (v_r A, v_r B)$: statistically no significant difference

How should it be done?

Comparison of results with another laboratory
(ISO 5725-6:1994 clause 7.2.4.3)

- the means of the two laboratories are compared

$$\text{if } \left| \bar{y}_1 - \bar{y}_2 \right| \leq 2\sqrt{2} \sqrt{\delta_R^2 - \frac{\delta_r^2}{2}} ,$$

then statistically no significant difference

where δ_r^2 = repeatability standard deviation

δ_R^2 = reproducibility standard deviation

How should it be done - verification

Worked examples of method verification are available from AOAC

- *Determination of Total, Saturated, and Monosaturated Fats In Foodstuffs by Hydrolytic Extraction and Gas Chromatographic Quantitation: Collaborative Study*
- *Determination of Low-Level Glucose and Fructose in Raw and Refined Crystalline Sugar by High-Performance Anion Exchange Chromatography*

Common deficiencies

- Number of food matrices used not adequate
- Number of food types for each matrix not adequate
- Concentration levels used not adequate
- Reporting limits estimated but not verified
- Food samples chosen not representative of the food matrices

Common deficiencies

- Confirmation of identity technique not available or adequate
- Validation/verification data analyses not done correctly
- Measurement uncertainty not available/not estimated correctly
- Equipment and/or test procedures not conforming to the test std requirements

Common deficiencies

- Lack of or inappropriate sampling procedure
- QC plan acceptance limits not appropriate



Thank you

