Risk Prevention & Verification of Ingredients

Considerations for Testing Ingredients in a Challenging Supply Chain

Presented by:

Eurofins SF Analytical Laboratories, Inc.

New Berlin, WI

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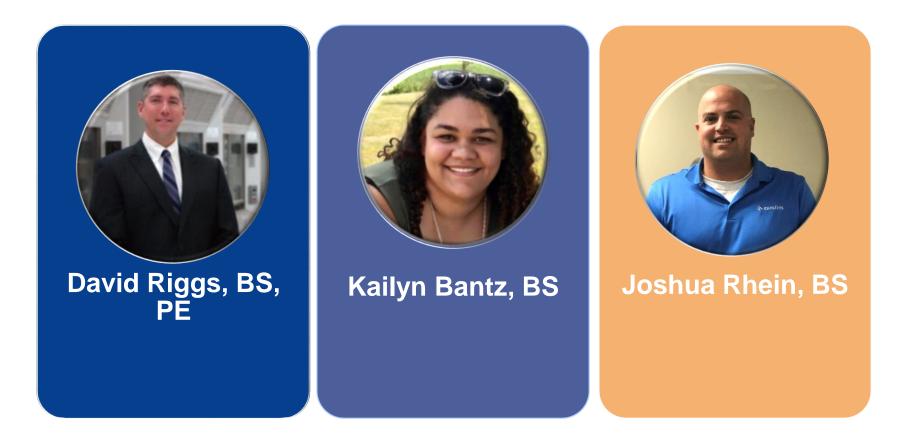
Overview

Introduction

- Understanding risk in your supply chain and why it is important to update and reconsider your current approach
- Verify your ingredients with testing to mitigate risks
- Considerations when choosing a lab provider









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About Us

• New Berlin, WI

- Founded in 1900
 - Problem solving & Investigation-based analysis since early 1970's.
- "The lab to call when you don't know who to call."



SFA Labs

Part of the Greater Eurofins Network of ISO 17025 Laboratories.



RAFFLE ALERT!

• Attendees today will be placed in a drawing for a \$25 gift card!

 5 Lucky winners will be selected and notified within 3 business days of our presentation.

Thank you for attending!



Risks in your Supply Chain



- Whenever you purchases ingredients which ultimately fulfill a product branded as your own, you inherent the risk!
- What does this mean?
 - It is your job to assess those risks and develop a program to mitigate them.
- This isn't new? Why are we talking about this?

• Our world is changing rapidly....



Identifying and Assessing Risk

- Risk is unavoidable, has always existed and is ever evolving due to a number of factors
 - Pandemic, climate change, regulatory updates, evolving consumer demands.
 - Leads to shortages of labor and supplies → More Risk…
- To start, identify your hazards.
- Three main types:
 - Physical (foreign materials plastics, glass, etc.)
 - o Chemical (allergens, heavy metals, etc.)
 - Biological (Salmonella, Listeria monocytogenes, etc.)







What are the Risks? What Could Happen?

- Food Fraud and Adulteration
 - Unknown materials, presence of pathogens, undeclared allergens, colorants, drugs, and other ingredients.
- Poor Quality
 - o Insufficient purity, high levels of contamination
- Packaging Failures
 - Spoilage and loss of product
- Product Rejections, Recalls, & Quarantines
- Harm to Consumers
 - Foodborne illness, physical harm from hard objects, reactions to adulterated ingredients, etc.
- Legal Action
 - o i.e. Prop 65
- Negative News
 - Social media and other media outlets

Loss of your business and trust in your brand.



Regulatory Drivers: Why Do We Care?

- Requirement under: Food Safety Modernization Act (FSMA), which requires that the Identify, Purity, and Safety.
 - o 21 CFR part 111 for Dietary Supplement Ingredients
 - o 21 CFR part 210/211 for OTC, Pharma, Excipients
- Generally states that one must verify the quality of the ingredients in terms of
 - o Identity, Purity, Strength, and Composition
 - Establish limits of contaminants (i.e. heavy metals, residual solvents).
- Increase quality, product performance, control over supply chain, confirm product label claims, enabling increased market share, improving your "bottom line".
- Critical to bolster product and brand stewardship including your Company's reputation.
- It's "The Right Thing to Do".







Economically-Motivated Food Fraud

• What Products are Targeted?

 Anything where a products functionality can be reproduced by a cheaper means.

• What You See

o Artificial colorants used in spices and oleoresins.

- Claiming "Organic", but using conventionally sourced ingredients.
- Undisclosed contaminants like antibiotics
- Dilution with similar cheaper materials
- And many more.



10 2	seving See 2 Tablets • Servings Per Container 50	-
	Some and a second	Daily V.
	ter Catchydrates	
		Trees of
	Panit C (as ascerbic acid)	K 7
1		
S	Rann III jas cholecalciferol). 400 IU	5-10
1	Rann 02 (as chorecalcifero)	%_10 %_10
X	tani Di jis chiceaciterol). teroli i i schiceaciterol teroli i i schiceaciterol teroli i schiceaciterol teroli i schiceaciterol teroli i schiceac	%_10 %_10



Food Fraud Example

- Background
 - o 15 year est. Pet Food Company
- Problem
 - Consistent suppliers utilized for fortification raw materials, however supplier short on raw material (Taurine).
 - Supplier found alternate source, manufacturer not notified and therefore no qualification performed on new materials for contaminants.

Result

- FDA audit found melamine
- Adulteration
- Recall lost 4K lb of product & multiple SKUs







What to Do?

- It is not about removing risk, but managing, reducing, and potentially preventing through a robust Quality Management System.
- What preventative tools and procedures do you have in place to assess and prevent risk to your ingredients?



Verifying your suppliers routinely and strategically through proper change management is a key component to managing risk.



Verify Through Testing!





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What is Chemical & Ingredient Verification Testing?

 Testing to ensure/verify that raw materials meet the specifications they are intended to meet (CoA or compendia).

• Why is it performed? Confirms:

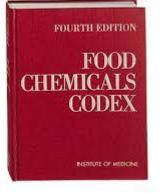
- o Quality & Safety
- Typically, identity, purity, physical testing characteristics (such as pH)
- Contaminants and impurities
- o Release

Ingredient Verification Testing

Typically Two Types of Testing:
 Compendial (i.e. "standard" methods) – according to a recognized method

- USP/NF, FCC, EP, JP, BP, ACS, AOAC
- Dissolution
- Stability











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SUNFL	OWER LECI	THIN -	LIQUID	NON-GMO	
	CERTIFIC	ATE OF AL	NALYSIS		
	L	OT: 210300)1		
	2.		•		
Date of Production: March, 2	021				
Expiration Date: March, 2	024				
Allergens: Contains seeds (sunflow	ver)				
Parameter	Units	Ti	mits	Results	Method
Falalletel	CHIIS	Min	Max	10EStatis	Memor
Viscosity @ 25 degrees C			140	102	Internal Method
Gardner color	Solution 10%	11		11+	AOCS Ja 9-87
Moisture	%		1.0	0.23	AOCS Ca 2c-25
Acid Value	mg KOH/g		35	22.35	AOCS Ca 5a-40
Peroxide Value	meq O2 kg		6	0.10	AOCS Cd 8b-90
Phosphatides (as acetone insoluble)	%	60		61.79	AOCS Ja 4-46
Hexane Insoluble	%		0.3	0.21	AOCS Ja 3-87
Microbiological Analysis					
Microsofogical Allarysis					
Total Plate count	cfu/g		3000	65	USP_61
Yeasts & Molds	cfu/g		300	<10	USP_61
E. Coli	(NMP/g)			Absent	USP_62
Enterobacteriaceae	cfu/g			Absent	USP_62
Salmonellas	25g			Negative in 25g	USP_62

CERTIFICATE OF ANALYSIS

Ingredient Verification Testing

- Non-Compendial according to a client, industry, or custom developed method
 - Method validations, verifications, transfers
 - Foreign Material ID/contaminants
 - Investigative problem solving
 - Often used for new novel ingredients

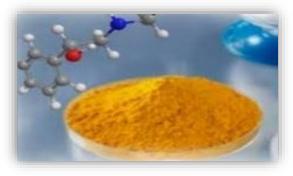
NAME OF THE PRODUC	Т	ORGANIC PSYLLIUM HUSK POWDER 95%		
BOTANICAL NAME		PLANTAGO OVATA		
PLANT PARTS USED		CLEANED DRIED SEEDS		
COUNTRY OF ORIGIN		INDIA		
LOT NO.		17225 GF/OPHP/3881/21 JULY - 2021		
MFG. LOT NO.				
MFG. DATE				
STERILIZATION METHO	DD	STEAM STERILIZE		
PARAMETERS	SPE	CIFICATION	RESULT	
BOTANICAL IDENTITY				
Macroscopic Plan		ago Ovata FORSSK	Passes The Test	
Microscopic Planta		ago Ovata FORSSK	Passes The Test	
Color	Light	Brown to White	Off White	
Taste	Blanc	l, mucilaginous	Passes The Test	
PHYSICAL ANALYSIS				
Purity	NLT	95.0%	95,74%	
Light Extraneous Matter	NMT	4.0%	3.59%	
Heavy Extraneous Matter	NMT	1.0%	0.67%	
Total Ash	NMT	4.0%	1.51%	
Acid Insoluble Ash	NMT	1.0%	0.44%	
Moisture	isture NMT		6.41%	
Swell Volume NLT 4		40 ml per gm	52 mł/gm	
		95% pass through 60 mesh	98.47%	
HEAVY METAL			1.100	
Lead	Less t	han 2 ppm	Complies	
Arsenic	Less th	ian 2 ppm	Complies	
Cadmium		nan 2 ppm	Complies	
Mercury	Less th	ая 2 ррп	Complies	
MICROBIAL ANALYSIS				
Total Plate count	Less th	an 50,000cfu/gm	4813 cfu/gm	
Yeast & Mold	Less th	an 3,000 cfu/gm	426 cfu/gm	
E. Coli	Absent	~~~	Absent	
Salmonetla	Absent	in 25 gm	Absent	
Listeria Monocyclogenes	Absent		Absent	



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Ingredient Verification Testing

commodities	fine chemicals	specialities	
single pure chemical substances	single pure chemical substances	mixtures	
produced in dedicated plants	produced in multi- purpose plants	formulated	
high volume / low price	low vol. (< 1000 mtpa) high price (> \$ 10/kg)	undifferentiated	
many applications	few applications	undifferentiated	
sold on specifications	sold on specifications "what they are"	sold on performance "what they can do"	





• What is Testing Performed on?

• Raw Material Ingredients, may include APIs and excipients

- Premises
- Finished Products (supplement blends)
- Personal Care Products (esp. Cosmetics)
- o OTCs (Over The Counter products)
- Food & Beverage Ingredients
- Who does it?
 - Ingredient/supplement manufacturers
 - Chemical manufacturers and distributors
 - Pharmaceutical companies
 - Co-packers, distributers
 - Ingredient exporters and imports

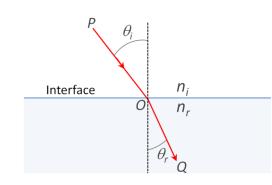


Common Tests Performed

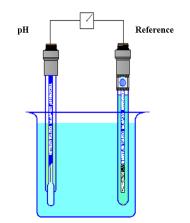
- Loss on drying (LOD)
- Residue on ignition (ROI)
- Color
- Sulfated Ash
- Water determination (Karl Fischer)
- Minerals
- Heavy metals
- Clarity of solution
- pH, conductivity
- Specific rotation
- Identification
- Assay/Strength
- Related compounds
- Allergens

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Microbiology

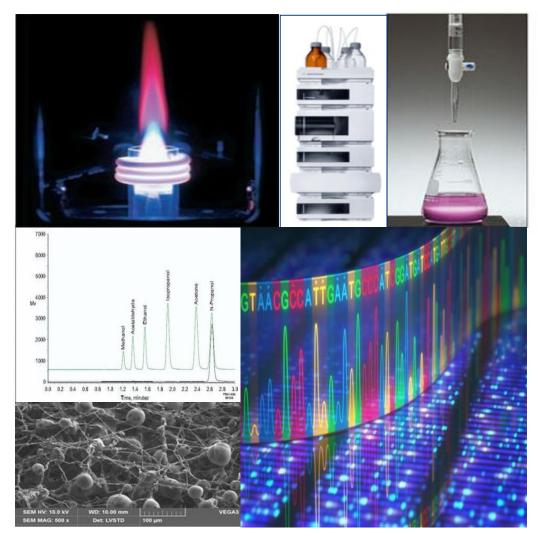


- Reducing substances
- Peroxides
- Appearance of solution
- Viscosity
- Aldehydes
- Melting point
- Residue on evaporation
- Reducing sugars
- Sulfur dioxide
- Insoluble substances
- Acid-insoluble substances
- Limit of specific contaminants
- Residual Solvents
- Pesticide Residues
- Microscopic Residue
- Many, Many, More.....



A World of Techniques

- Titration: Potentiometric, Karl Fischer, Colorimetric, Oxidation/Reduction (redox)
- Gas Chromatography (GC)
- Mass Spectrometry (MS)
- Liquid Chromatography (HPLC)
- Ultraviolet/Visible Spectrum (UV-Vis)
- Fluorescence
- Enzyme-Linked Immunosorbent Assay (ELISA)
- Real-Time PCR (RT-PCR)
- Scanning Electron Microscopy (SEM)
- And Many Others!



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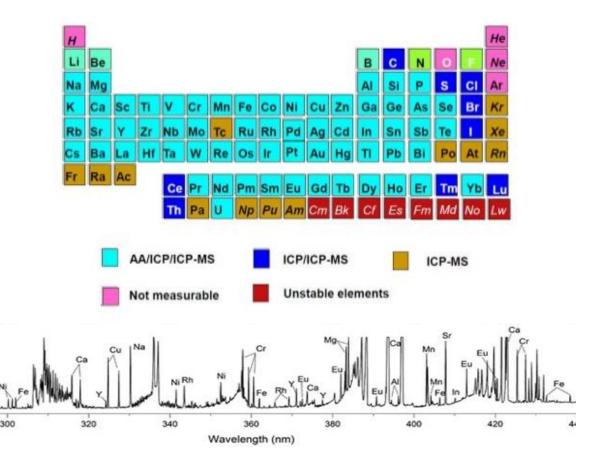
A World of Techniques

- Inductively Couple Plasma with Mass Spec and/or ICP-OES (optical emission spectroscopy)
- Energy Dispersion Xray Analysis EDXA (also called EDS) – useful for semi-quant screening
- Colorimetry (Discreet Analysis also Titrations)
- Ion Selective Electrode
- FAAS, GFAAS
- Ion Chromatography
- Combustion Analysis (CHN) (LECO®)

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Elements analyzing using ICP/MS



Considerations for Selecting a Testing Partner

Your testing laboratory is your partner and key to your success.



Help support you to bring safe and high quality products to market!



Accreditations, Certifications, Licenses

 ISO 107025, cGMP/GLP, DEA, USDA, etc.
 Ask who accredited and which methods are accredited.
 What quality standards does that lab meet?





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Technical & Regulatory Expertise

- Support for problem solving and answering those tough questions when issues arise (and they will arise).
- Do they understand your product matrix and its unique challenges?
- Do they run scientifically valid methods providing accurate and defensible data?
- Can they help you when an OOS arises?
- Do you have access to speak with technical scientists?





Responsive Customer Support





- Do they provide helpful and timely feedback?
- Are they a solution-driven team?
- Do they provide local support or time zone friendly support?
- o Can they provide last minute rush services?
- Is the lab an extension of your quality assurance, quality control, offer product support, bolster your confidence in your brand?
- o IF the Answer is NO, you may have the Wrong Partner



Responsive Customer Support

• Having access to a team who provides timely feedback is essential.



- Do they provide helpful and timely feedback?
- Are they a solution-driven team?
- Do they provide local support or time zone friendly support?
- o Can they provide last minute rush services?

Comprehensive Solutions

- The more labs you use, the more relationships you have to manage.
- Do they offer a comprehensive portfolio of services and project-based solutions?
- o Do they offer a comprehensive list of methods?



Key Takeaways

- Above all, visit and audit regularly!
- Risk is unfortunately inevitable and ever evolving.
- Verify not just your ingredients and suppliers, but also your laboratory testing partners.





Thank You!

Questions?



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