

# Diversified Laboratory News

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**National  
Renderer's  
Association  
Annual  
Conference**

## FEATURES

### New Protein Analyzer Increases Accuracy

As part of our on-going effort to provide the best service and most reliable results possible, Diversified Laboratories recently purchased a Perkin Elmer Protein Analyzer. The equipment is a combustion based analyzer that quickly provides highly accurate results, based on AOAC Method 990.03. The investment was in response to many of our customers seeking more accurate protein results than they are currently obtaining using NIR.

In addition to protein, we offer a wide range of other fat and feed quality tests including:

- FAP - Fatty Acid Profile
- MIU - Moisture, Insoluble and Unsaponifiable Matter
- FFA - Free Fatty Acids
- IV - Iodine Value
- AOM Stability (SEE BELOW!!!)
- Insoluble Impurities
- ME - Metabolizable Energy
- PV - Peroxide Value
- FAC Color

As always, we look forward to serving you. Contact us for more information!

### DLI Invests in New AOM Equipment

Additionally, in response to increasing customer demand, Diversified Laboratories has invested in new AOM (Active Oxygen Method) test equipment. This important test measures the resistance of a fat to oxidation. Renderers frequently use it to determine antioxidant levels and it is recommended as part of a routine testing program to examine the quality of feed grade fats and oils. The AOM Stability test helps insure the acceptability of the fat in feed for poultry, livestock, and companion animals.

We offer standard quick turnaround and next day results if needed. Call us for additional information !!

Diversified Laboratories is honored to be a sponsor of the NRA! We look forward to seeing many of our customers in October!

**Comments or Questions?  
Email or call!!**

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## WHAT'S NEW IN THE INDUSTRY

### Aldicarb Use to be Terminated

EPA and Bayer Crop Science, have reached an agreement to end use of the pesticide aldicarb in the United States. Recently submitted toxicity data indicates that it no longer meets EPA's food safety standards and may pose unacceptable dietary risks, especially to infants and young children.

The company will voluntarily phase out production of aldicarb by December 31, 2014. All remaining aldicarb uses will end no later than August 2018. Additionally, EPA plans to revoke the tolerances (legal pesticide residues allowed in food) associated with several commodities.

Based upon current toxicological studies, aldicarb at levels higher than those typically found in food has the potential to cause various effects such as sweating, nausea, dizziness and blurred vision, abdominal pain, vomiting, and diarrhea.

Aldicarb is registered for use as a systemic insecticide and nematicide on agricultural crops, and is sold under the trade name Temik.

You can find more information at:

[http://www.epa.gov/oppsrrd1/REDs/factsheets/aldicarb\\_fs.html](http://www.epa.gov/oppsrrd1/REDs/factsheets/aldicarb_fs.html)

### Inspector General Report Finds Weakness in Residue Testing

A report released by the Office of the US Inspector General (OIG) concluded that "the national residue program for beef safety is not accomplishing its mission of monitoring the food supply for harmful residues." Those harmful residues include veterinary drugs, pesticides and heavy metals. The National Cattleman's Beef Association agreed with the 14-point program that has been established to address the shortcomings.

The OIG report indicated that the three agencies involved in the residue program (FSIS, EPA, and FDA) need to:

1. Expand the substances they test for
2. Improve their methodology for sampling hazardous residues
3. Determine more efficient ways of approving newer methods of testing for drug residues
4. Collaborate to set tolerances for additional residues.

Earlier this year, Walmart announced new beef safety requirements for its suppliers. In a wise move Walmart and other proactive retailers are requiring their suppliers to have a program in place that will reduce the risk of harmful pathogens, especially in view of the recent egg contamination problem. However, it would be prudent that retailers also require their suppliers include in their program an approach to reduce the risk of chemical residue contamination. There are always added costs to implementing any food safety program, but the costs of a recall or the impact a recall can have on brand reputation far outweigh them. Walmart's plan is a good first step and an

indication its management wants to be proactive about food safety, but it is only one part of the multi-faceted food safety equation. Chemical contamination has to be considered a real threat to brand protection and consumer safety.

You can find more information at:

[www.usda.gov/oig/webdocs/24601-08-KC.pdf](http://www.usda.gov/oig/webdocs/24601-08-KC.pdf)

<http://beefmagazine.com/cowcalfweekly/0528-walmart-raises-food-safety/>