Technical Specifications

TS1.6 - Sampling

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GMP+ International

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Welcome

This Feed Certification scheme document helps you to provide feed safety world-wide. By meeting the requirements set by GMP+ International together with our stakeholders, we aim to help you get the feed certification you need. Please read the information in this document carefully.

Let's make this work together!

1. Scope of this document

This document[1] establishes requirements for sampling in the framework of GMP+ Feed Safety Assurance. These requirements apply unless specified otherwise.

> *Helpful tip: This document mainly describes <u>how</u> to sample. It is the company's responsibility to determine <u>what</u> to sample to ensure properly the functioning of the feed safety management system, including compliance with relevant legislation. Think of:*
> - *feed products.*
> - *other products and substances which – because they come into contact with feed– can affect the feed safety. Think of water, processing aids, air intake, surfaces of equipment, etc.*

Not addressed in this document are:
- sample preparation in laboratories.
- sampling carried out for analysis of nutritional parameters.

[1] *To this document is referred to from R1.0 Feed Safety Management Systems Requirements, from § 8.3 about traceability and from § 8.5.3.2 about monitoring of CCPs. Also, there is reference to this document from TS1.7 'Monitoring'.*

2. Basic principles

In the framework of GMP+ feed safety assurance samples are taken as part of:

- the traceability system (retain samples): these samples can be used in case there is an incident or complaint about feed (ingredients).
- HACCP: to monitor the effectiveness of the control measures
- verification: to provide information about compliance with the applicable product standards

Correct sampling of feed is important. The sampling method must result in samples that represent the characteristics of the whole batch at an adequate level. Samples are used to analyse specific substances. Incorrect sampling might lead to unreliable analysis results, which can result in incorrect conclusions about

- effectiveness of the FSMS
- compliance of the batch with applicable product standards/limits

3. Common terms and definitions

Increment sample	Subsamples, in approximately equal sizes, taken to achieve representative sample(s) of the whole batch.
Aggregate sample / Bulk aggregate sample	The accumulation, combined and well mixed total of all the increment samples
Final sample	Sample from the aggregate sample reduced to quantities appropriate for analysis or to keep as retain sample.

4. Sampling requirements

Samples must be representative to the related batch.

The company must establish sampling protocols. The sampling protocols must address the following topics:

1. How to sample different type of products, including specific requirements for:
   - dry products (e.g. in bulk, bagged), wet products, liquid products (e.g. in tanks, cans), etc.
   - testing on substances which are heterogeneously / homogeneously distributed over the batch.
   - testing on microbiological parameters

2. Where to sample

3. Used equipment
   - All the parts of the sampling equipment (e.g. sample tools and sample bags or cans) must be clean, dry and free of remnants and odours foreign to the product.
   - Sterile, if necessary.
   - Sampling equipment and tools must not have any influence on the representativeness of the final sample(s) nor on any of the parameters likely to be analysed.

4. Numbers and size of increment samples, aggregate sample(s) and final sample(s)
   - The quantity of the final sample(s) is (are) sufficient to serve as retain sample and to carry out all necessary analyses, including any re-analysis.
   - Note that in some cases duplicate final samples can be required.

5. Labelling, Sealing & registration
   - The sample must be labelled and stored in such a way that it can be found in a timely manner and traced back to the corresponding batch.
   - For each sample the following information must be available:
     - date of sampling,
     - product identification,
     - batch identification,
     - supplier,
     - production unit where the sample was taken.
     - location

     Note: The above information does not necessarily have to be on the label but must be easily available (e.g. via bar code, QR-code, etc.).

- The sample must be sealed to ensure the integrity of the sample (e.g. tamper evident bags, sealing bag, etc.)

6. Storage

- The sample must be stored in such a way that damage to and deterioration is avoided.
- Retain samples must be stored for a period that at least matches the shelf life of the feed.

Commented [LQ1]: **What do you think about the store of the samples?**
a. Should a minimum period be required to store the samples?
b. Is it feasible to store a sample for the entire shelf life of the feed?

7. Sample taking

Sampling must demonstrably be performed in accordance with the established sampling protocols. The sample taker must be:

- trained to understand and properly execute the established sampling protocols. This includes knowledge of the products to be sampled and how to work with the sampling equipment
- able to sample the products in accordance with the established sampling protocols. This includes access to all places where samples are to be taken and free of influence that may affect the representativeness of the sample(s)

Samples are taken according to well-known and recognized industrial sampling protocols are accepted to be used as part of the GMP+ FSMS.

Helpful tip: The sampling protocols, which you need to establish, can be based on and consistent with already existing industry sampling protocols or methods. For example: GAFTA 124 (for dry feed materials), FOSFA, ISO5555 (for fats and oils), ISO6497, ISO24333, ISO13690, ISO6644, Regulation (EU) 691/2013.

The GMP+ certified company assures that relevant requirements and criteria, which are laid down in this document and not covered in the specific industrial sampling protocol are met.

Helpful tip: Think of minimum storage time

Where in legislation or in other parts of the GMP+ FC scheme (e.g. TS1.7 Monitoring) specific sampling is required, these requirements must be met. In case of conflict, they prevail above the requirements in this document.

The GMP+ participant may outsource the sampling and storage of the samples. A written agreement must include the applicable GMP+ requirements. The GMP+ participant must demonstrate that the necessary agreements about these outsourced activities are met.

Helpful tip: Think of

- *the samples are taken, sealed and labelled in accordance with the GMP+ requirements*
- *the storage period of the samples meets the GMP+ requirements*
- *the samples will be made available to the GMP+ participant on first request*

At GMP+ International, we believe everybody, no matter who they are or where they live, should have access to safe food.

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