



## European Food Safety Authority

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### **DETAILED DESCRIPTION ON HOW TO FILL IN REQUESTED FURAN DATA**

#### **Template**

A spreadsheet template for data submission is available and is the preferred method of data transfer. As an alternative a comma delimited (csv) or an xml file extracted from available databases and following a similar structure to the spreadsheet described below can be used. The template covers the following groups of information in four different tabs:

- ✓ A = General information
- ✓ B = Analytical method
- ✓ C = Results entry form
- ✓ D = Expanded description

Entries to be filled in are in this document marked with either:

[C] = Compulsory

[A] = When available/applicable

[H] = To be filled in by EFSA

#### **Contact**

For enquiries:

Dr. Caroline Merten, Scientific Officer, Data Collection and Exposure unit,  
European Food Safety Authority

Tel: +39-0521-036 546

Fax: +39-0521-0360546

Send submissions to:

E-mail: [contaminants@efsa.europa.eu](mailto:contaminants@efsa.europa.eu)

#### **Description**

##### A. GENERAL INFORMATION

1. Name and address of analytical laboratory [C]  
Please supply details, name and address of the laboratory that carried out the analysis [This information will remain confidential to EFSA and the Commission]
2. Analytical Laboratory accreditation status [C]  
Is the laboratory accredited with a national/international scheme? Yes-No.
3. Analytical laboratory proficiency testing schemes [C]

- Does the laboratory participate in proficiency testing schemes? Yes-No. If yes please provide details (organiser, round, z-score – has to be defined for which analyte(s))
4. Additional information on the provider if not equal to 1 [A]  
Please supply details, name and address. [This information will remain confidential to EFSA and the Commission]

## B. ANALYTICAL METHOD

1. Sample preparation [C]
- 1.1. Homogenisation (please select appropriate boxes)
- Pre-cooled before homogenisation
  - Homogenisation at room temperature
  - Homogenisation under chilling condition
  - Open system
  - Closed system
  - Others (please specify)
- 1.2. Test portion
- Please provide test portion in gram
- 1.3. Sample preparation (please select appropriate box)
- static headspace analysis
  - micro distillation
  - SPME
  - Others (please specify)
- 1.4. Incubation temperature (please select appropriate box)
- Less than 40°C
  - Between 40-50°C
  - Between 51-60°C
  - Between 61-70°C
  - Between 71-80°C
  - Above 80°C
- 1.5. Incubation time (please select appropriate box)
- Less than 20 minutes
  - between 20-30 minutes
  - above 30 minutes
- 1.6. pH adjustment and/or adding salt
- Yes (please specify)
  - No
2. Instrumental Analysis [C]  
Specify method used, by selecting appropriate box
- GC-MS
  - GC-FID
  - Others (Please specify)
3. Calibration [C]  
Please specify calibration by selecting one or more boxes
- internal standardisation (ISTD)

- external standardisation (ESTD)
  - standard addition (STAD) method
4. Method performance characteristics [C]  
Please specify here or if different for different samples to be entered in the same sheet specify under the next tab.
- LOD ( $\mu\text{g}/\text{kg}$ )
  - LOQ ( $\mu\text{g}/\text{kg}$ )
  - Recovery (%)
  - Measurement uncertainty in per cent. Please provide range
5. Reference(s) [A]  
Please provide any reference(s) as applicable (e.g. related standard methods).

### C. SAMPLE DESCRIPTION AND LEVELS OF FURAN

B.4 from above can be entered here as an alternative for individual samples.

1. Food type (please select appropriate entry)
  - Commercial food - in this context commercial foods include: foodstuff analysed as purchased, disregarding any further preparation (e.g. coffee powder, juices, tomato sauce in a can not heated), food stuff sold and analysed after further preparation (e.g. brewed coffee, tomato sauce heated). If available, preparation should follow label instructions.
  - Freshly prepared food - in this context freshly prepared food refers to foodstuffs which are cooked at home on the basis of fresh ingredients (e.g. homemade Irish stew).
2. Sample number [C]  
Please provide original sample number for each sample as provided by the testing laboratory.
3. Food group  
Please specify food group according to the food categorization system for the General Standard for Food Additives (see choices in spreadsheet).
4. Description of product analysed [C]  
Specify type of product. Be as specific as possible, e.g. ground coffee (powder).
5. Main ingredients of food [C]  
Please specify based on the label or other information (for extensive information please use tab 4 and put a linking reference in this box).
6. Producer of product [A]  
Please provide name.
7. Sampling purpose [C]  
Specify type of project for this analysis
  - Random/representative sampling
  - Targeted suspicious samples
8. Project data
  - Monitoring/survey data
  - Inspection
  - Industry data
  - Research data

- Others (please specify)
9. Date of sampling [C]  
Please provide the date of sampling in the following format: dd/mm/yyyy.
10. Sample status [C]  
Please select appropriate box and describe further in the next box if needed
- Analysed as purchased, disregarding any further preparation
  - Analysed after preparation according to the label instructions (please specify)
  - Analysed after preparation for consumption (please specify)
11. Date of analysis [C]  
Please provide the date of analysis in the following format: dd/mm/yyyy.
12. Timing of analysis in relation to preparation [C]
- Yes for immediate analysis
  - No (if no please specify)
13. Best before date [S]  
Please provide expiry/production or other date of product.  
Specify day, month and year (dd/mm/yyyy)
- Expiry date
  - Production date
  - Other date (please specify)
14. Country of sale [C]  
Specify country of sale from choices in spreadsheet; the following choices are available.

<b>Country</b>	<b>Code</b>	<b>Country</b>	<b>Code</b>
Austria	AT	Lithuania	LT
Belgium	BE	Luxembourg	LU
Bulgaria	BL	Malta	MT
Cyprus	CY	The Netherlands	NL
Czech Republic	CZ	Norway	NO
Denmark	DK	Poland	PL
Finland	FI	Portugal	PT
France	FR	Romania	RO
Germany	DE	Slovakia	SK
Greece	GR	Slovenia	SI
Estonia	EE	Spain	ES
Hungary	HU	Sweden	SE
Ireland	IE	United Kingdom	UK
Iceland	IS	Others – please specify	Put in clear
Italy	IT	Unknown	?
Latvia	LV		

15. Storage information [A]  
Please select appropriate box
- Frozen
  - Chilled
  - Room temperature and above

16. Packaging information of the product [A]

Please select appropriate box

- not packed
- glass
- plastic
- metal
- paper
- others
- unknown

17. Other comments [A]

Please provide any extra information that may be of use and does not fit easily into any of the other fields. For extensive information please enter reference link here and provide the information on tab 4.

18. Furan levels [C]

Values in food should be expressed as microgram/kg wet weight edible part and corrected for recovery. Values in beverages should be expressed as microgram/liter and corrected for recovery.

D. EXPANDED DESCRIPTIONS

Enter as much extra information as needed under this tab and cross reference to a sample to make clear to which result the description belongs.