Minimum Requirements for Sampling

GMP+ BA 13

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GMP+ Feed Certification scheme
### History of the document

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1 Introduction

1.1 General

The GMP+ Feed Certification scheme was initiated and developed in 1992 by the Dutch feed industry in response to various more or less serious incidents involving contamination in feed materials. Although it started as a national scheme, it has developed to become an international scheme that is managed by GMP+ International in collaboration with various international stakeholders.

Even though the GMP+ Feed Certification scheme originated from a feed safety perspective, in 2013 the first feed responsibility standard has been published. For this purpose, two modules are created: GMP+ Feed Safety Assurance (focussed on feed safety) and GMP+ Feed Responsibility Assurance (focussed on responsible feed).

GMP+ Feed Safety Assurance is a complete module with standards for the assurance of feed safety in all the links of the feed chain. Demonstrable assurance of feed safety is a 'license to sell' in many countries and markets and participation in the GMP+ FSA module can facilitate this excellently. Based on needs in practice, multiple components have been integrated into the GMP+ FSA standards, such as requirements for a feed safety management system, for application of HACCP principles, for traceability, monitoring, prerequisites programmes, chain approach and the Early Warning System.

With the development of the GMP+ Feed Responsibility Assurance module, GMP+ International is responding to requests from GMP+ participants. The animal feed sector is confronted with requests to operate more responsible. This includes, for example, the sourcing of soy and fishmeal which are produced and traded with respect for humans, animals and the environment. In order to demonstrate responsible production and trade, a company can get certified for the GMP+ Feed Responsibility Assurance. GMP+ International facilitates via independent certification the demands from the market.

Together with the GMP+ partners, GMP+ International transparently lays down clear requirements in the Feed Certification scheme. Certification bodies are able to carry out GMP+ certification independently.

GMP+ International supports the GMP+ participants with useful and practical information by way of a number of guidance documents, databases, newsletters, Q&A lists and seminars.

1.2 Structure of the GMP+ Feed Certification scheme

The documents within the GMP+ Feed Certification scheme are subdivided into a number of series. The next page shows a schematic representation of the content of the GMP+ Feed Certification scheme:
All these documents are available via the website of GMP+ International (www.gmpplus.org).

This document is referred to as GMP+ BA13 Minimum Requirements for Sampling and is part of the GMP+ FSA module.
The chapters 2-5 and annexes 1-7 of the previous version (1 January 2015) of this document have been replaced by one new chapter and, for a better readability, it has been decided to delete the old chapters and annexes. All previous versions can be consulted on the website.

2 Sampling requirements

In line with the GMP+ principles, it is the company’s responsibility to determine to take representative samples as part of the feed safety management system, including compliance with relevant legislation.

The GMP+ certified company must establish sampling protocols. Samples must be representative to the related batch.

Guidance
If sampling is done in compliance with existing sampling standards, you can just refer to these standards. Examples of such standards are: GAFTA 124 (for dry feed materials), FOSFA, NOFOTA, ISO5555 (for fats and oils), ISO6497, ISO24333, Regulation (EU) 691/2013. Further, these standards contain information that can be useful when establishing your own protocols.

Sampling protocols must address the following topics:

2.1 How to sample

Sampling method for different type of products, including specific requirements for:

a) dry products (e.g. in bulk, bagged), wet products, liquid products (e.g. in tanks, cans), etc.;

b) testing on substances which are heterogeneously / homogeneously distributed over the batch;

c) testing on microbiological parameters.

2.2 Where to sample

The GMP+ certified company must define where in the process representative samples can be taken.

2.3 Used equipment

a) All the (automatic) sampling equipment including e.g. sample bags or cans must be clean, dry and free of remnants and odours foreign to the product;

b) Sterile, if necessary;

c) 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.
2.4 Number and size of sample(s)\textsuperscript{1}

a) The company must define the number and size of the (increment) sample(s) in order to achieve representative samples of the whole batch;

b) The (increment) sample(s) representing the total batch must be thoroughly mixed into a bulk aggregate sample in an area free from any possible contamination;

c) The bulk aggregate sample must then be divided and reduced until the required quantity needed for the final samples;

d) The volume of the final sample(s) is(are) sufficient to serve as retain sample and to carry out all necessary analyses, including any re-analyses.

2.5 Labelling, sealing and registration

a) 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;

b) For each sample the following information must be available:
   - date of sampling,
   - product identification,
   - batch identification,
   - sampling point.

\textit{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.).}

c) The sample must be sealed to ensure the integrity of the sample.

\textbf{Guidance}

\textit{The word 'sealed' in this context does not mean that sealing must take place with a seal lead and seal thread. The closure must be such that unauthorized and uncontrollable opening of the sample (for example by someone who is not authorized to do so) becomes visible.}

2.6 Storage

a) The sample must be stored in such a way that damage to and deterioration is avoided;

b) An appropriate period must be established to store retention samples. Where legislation requires a specific storage period of the retention samples, this must be met.

2.7 Sample taking

a) Sampling must be performed in accordance with the established sampling protocols. The sample taker must be:
   1. 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;
   2. 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).

\textsuperscript{1} Note: For a definition of increment sample, (bulk) aggregate sample and final sample see GMP+ A2 ‘Definitions and Abbreviations’
b) Samples taken according to well-known and recognized sampling standards can be used as part of the feed safety assurance (GMP+ FSMS).

2.8 Other requirements

a) The GMP+ certified company assures that relevant requirements and criteria, which are laid down in this document and not covered in the specific sampling standards, are met;

b) Where in legislation or in other parts of the GMP+ FC scheme (e.g. GMP+ BA4 Minimum Requirements for Sampling and Analysis) specific sampling is required, these requirements must be met. In case of conflict, they prevail above the requirements in this document;

c) The GMP+ certified company may outsource the sampling and storage of the samples. Documented information must demonstrate that the requirements laid down in this document are covered and that these requirements are monitored for compliance.
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