



The Scientific Association Dedicated to Analytical Excellence®



EXPERT REVIEW PANEL

Stakeholder Panel on Infant Formula and Adult Nutritionals (SPIFAN) DOCUMENTS REVIEW

Thursday, May 7, 2015

AOAC INTERNATIONAL
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AOAC INTERNATIONAL

Expert Review Panel

Stakeholder Panel on Infant Formula & Adult Nutritionals (SPIFAN)

(May 2015)

Table of Contents

I. ERP MEMO	1
II. LIST OF PROPOSED ERP MEMBER(S)	2
III. BALANCE OF REGION/PERSPECTIVE.....	3
IV. CURRICULUM VITAE/OTHER DOCUMENTS.....	
1. Hans Cruijssen.....	4
2. Wil van Loon.....	9



MEMORANDUM

DATE: May 7, 2015

TO: AOAC Official Methods Board

FROM: Delia Boyd, Program Manager

SUBJECT: Expert Review Panel (ERP) for SPIFAN

Background:

In accordance with the policy for Official First Action, an expert review panel is being assembled to review the methods down selected by the SPIFAN ERP for the priority nutrients.

AOAC staff has collected CVs and they are on file at AOAC in accordance with the revised ERP policies and procedures. A proposal for the SPIFAN Expert Review Panel is submitted for your consideration.

The attached package contains the following information:

- CVs for all proposed candidate(s)
- List of Expert Review Panel (ERP) members

This expert review panel operates under AOAC policies and procedures. Each expert is required to sign the AOAC Volunteer Acceptance Form which includes adherence to the AOAC policy for Volunteer Conflict of Interest, Antitrust and Use of Association Name, Letterhead and Logo.

These will be enforced by the Expert Review Panel chair and facilitated by AOAC staff. OMB is to confirm the expertise of proposed candidates and the balance of the panel and conflicts of interest of panel members.

This Expert Review Panel is scheduled to meet via a virtual meeting proposed for June 10, 2015. Your review and approval of the panel is requested. Please address questions regarding the attached package to me and thank you for your consideration.

Recommendation:

Additional Name(s) for Vetting SPIFAN Nutrients Expert Review Panel (ERP)

1. Hans Cruijssen FrieslandCampina Nutrients ERP (*Fructans (FOS)/GOS only*) - Primary
2. Wil van Loon FrieslandCampina Nutrients ERP (*Fructans (FOS)/GOS only*) - Secondary

Removal of Name(s) from SPIFAN Nutrients Expert Review Panel (ERP)

1. Sarwar Gilani Consultant
2. Kommer Brunt Independent Consultant (*Fructans (FOS)/GOS only*)



AOAC INTERNATIONAL
Stakeholder Panel on Infant Formula & Adult Nutritionals (SPIFAN)
Expert Review Panels (ERP)
(Nutrients)
May 2015

NUTRIENT PANEL

1. Darryl Sullivan	Covance Labs (Chair)
2. John Austad	Covance Labs
3. Sean Austin	Nestlé <i>(Fos/Gos Only)</i>
4. Sneh Bhandari	Silliker Labs & OMB
5. Esther Campos-Gimenez/Adrienne McMahon	Nestlé
6. Scott Christiansen	PBM Nutritionals
7. Jon DeVries	General Mills/Medallion Labs
8. Brendon Gill	Fonterra
9. Don Gilliland/Karen Schimpf	Abbott Nutrition
10. Min Huang	Frontage Labs
11. Estela Kneeteman	INTI
12. Bill Mindak	FDA <i>(Minerals Only)</i>
13. Maria Ofitserova	Pickering Lab
14. Shay Phillips	Mead Johnson
15. Guenther Raffler	CLF-Eurofins
16. Kate Rimmer/Melissa Phillips	NIST <i>(Non-Voting)</i>
17. Jinchuan Yang	Waters Corp.

Proposed changes for:

Remove

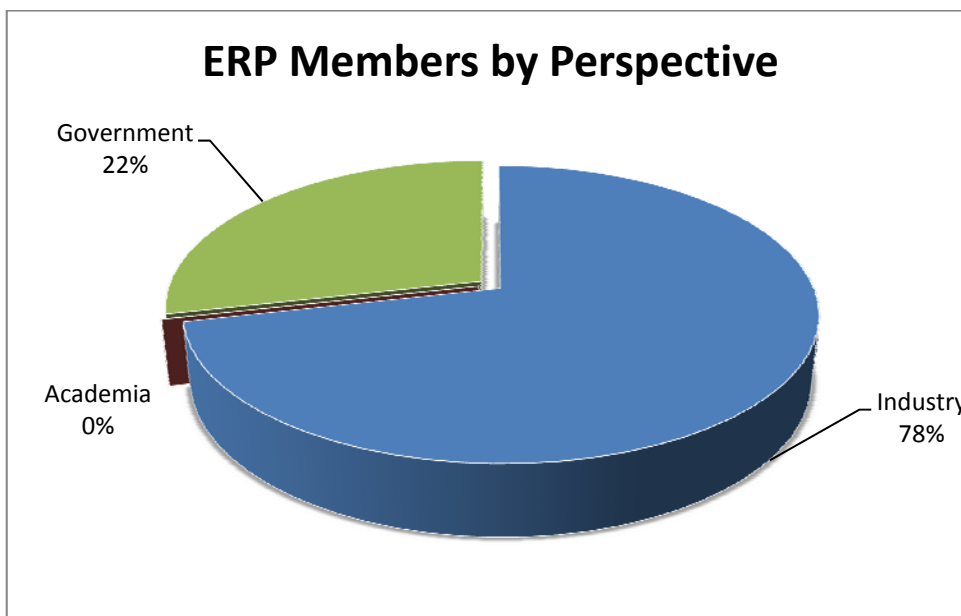
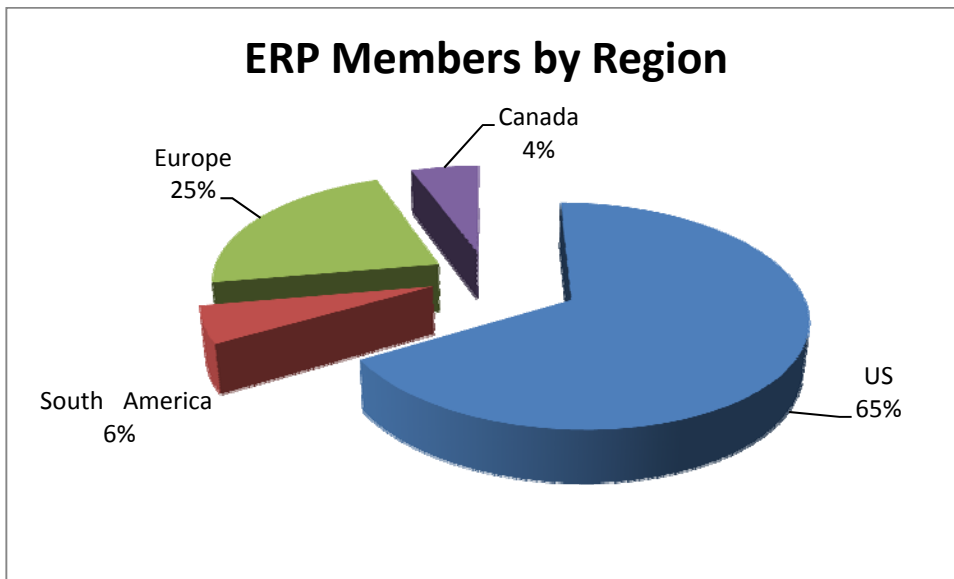
1. Sarwar Gilani	Consultant
2. Kommer Brunt	Independent Consultant

Add for *(Fructans (FOS)/GOS Only)*****

1. Hans Cruijssen	FrieslandCampina- <i>Primary</i>
2. Wil van Loon	FrieslandCampina- <i>Secondary</i>



AOAC INTERNATIONAL
Expert Review Panel
STAKEHOLDER PANEL ON INFANT FORMULA & ADULT NUTRITIONALS (SPIFAN)
(BALANCE OF REGION/PERSPECTIVE)



Curriculum vitae

Family name	Cruijssen
First Names	Johannes Martinus Maria (Hans)
Date of birth	14 september 1962
Nationality	Dutch
Civil status	Married

Education

Institution	Date	Certificate
University of Wageningen The Netherlands	1996	PhD Dairy Technology
University of Wageningen The Netherlands	1987	Master Food Technology
University of Applied Sciences Venlo The Netherlands	1982	Bachelor Analytical Chemistry

Professional experience record

Date	Company-Location	Position
2001 – present	FrieslandCampina, Leeuwarden The Netherlands	Manager Analytical Chemistry
1996 – 2001	FrieslandCampina, Dronrijp The Netherlands	Senior Development manager Cheese
1987 – 1996	Danone Research, Zoetermeer The Netherlands	Researcher Infant and clinical nutrition

Participation in international method harmonization

Member of IDF Standing committee on Analytical Methods for Composition (SCAMC)

Project leader on method for minerals and trace elements.

Member of ISO TC 34 Working group 14 on vitamins and other nutrients

Member of Dutch standardization institute (NEN) on Analytical methods for Dairy products

Stakeholder of SPIFAN project

Publications

J.M.M. Cruijisen, Development of method for quantification of sugars in food using GC-FID technique, BSc thesis (1982).

R.R. Beumer, J.M.M. Cruijisen & I. R.K. Birtantie, The occurrence of *Campylobacter jejuni* in raw cow's milk, *Journal of Applied Bacteriology*, 65 (1998) 93-96.

J.M.M. Cruijisen, M.A.J.S. van Boekel & P. Walstra, Effect of malto dextrins on the heat stability of casein emulsions, *Netherlands Milk & Dairy Journal* 48 (1994) 237-240.

J.M.M. Cruijisen, Physical stability of caseinate-stabilized emulsions during heating, PhD thesis Agricultural University Wageningen (1996).

R. Frankhuizen, J.A.H.P. Bastiaans, E.J.F. van Arem & J.M.M. Cruijisen, Eyes on Cheese. Meetsysteem voor sturing van kaasbereiding. *Voedingsmiddelentechnologie* 35(23), 14-16 (*Eyes on Cheese. In-line NIRS system for cheese proces control. Food technology* 35(23), 14-16)

Curriculum vitae & Expertise

Family name	Cruijssen
First Names	Johannes Martinus Maria (Hans)
Date of birth	14 September 1962
Nationality	Dutch
Civil status	Married

Summary of Expertises

Hans Cruijssen studied higher professional laboratory education with major in analytical chemistry on gas chromatography on sugars. After graduating in 1982 he studied Food technology at University Wageningen with Minors in microbiology and Toxicology and Major in Dairy technology. After graduating in 1987 he started to work at Danone R&D in Zoetermeer (the Netherlands) and worked in the field of infant food and clinical food. In this period Hans also prepared a PhD thesis on Physical stability of caseinate – stabilized emulsions during heating. He graduated his PhD in 1996. During 1996-2001 Hans worked as development manager cheese and developed and patented in-line measuring techniques for cheese based on NIRS and in line. He also was co-developer of an optical renneting system for cheese based on diffusing wave spectrometry (DWS). After moving to the Central laboratory of FrieslandCampina in 2001 he succeeded in accreditation (ISO 17025) of the analytical chemical department in 2002. He build expertise in main components, vitamins, minerals and trace elements, NIRS (in-line technology) and allergens. Hans was member of the thesis committee of a Phd student on multi analyte screening of allergen with imaging surface plasmon resonance based biosensor . He became member of the Dutch standardization institute on analytical methods for dairy products and on IDF standing committee on analytical methods for composition. He became project leader on method for minerals and trace elements . He also became member of the Dutch standardization on analytical methods on vitamins and later on member of ISO TC 34 Working group on vitamins and other nutrients. During 2011 and 2012 worked on introducing GB methods on his laboratory in cooperation with Chinese CAIQ. As stakeholder in SPIFAN-II he participated in several multi lab studies in 2014-2015.

Curriculum vitae

Family name	Cruijssen
First Names	Johannes Martinus Maria (Hans)
Date of birth	14 September 1962
Nationality	Dutch
Civil status	Married

References in international method harmonization

Steve Holroyd, Chair of IDF Standing committee on Analytical Methods for Composition (SCAMC)

Erik Konings, Chair of ISO TC 34 Working group 14 on vitamins and other nutrients

Harrie vanden Bijaart, Chair of Dutch standardization institute (NEN) on Analytical methods for Dairy products



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VOLUNTEER ACCEPTANCE FORM

1. My name, title, affiliation, address, phone and fax numbers, and e-mail address are as follows:

Name: Hans Cruijssen

Title: Dr.

Affiliation: FrieslandCampina

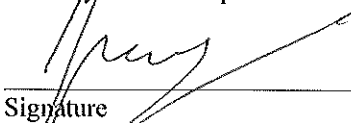
Address: P. Stuyvesantweg 1

Address: 8937 AC Leeuwarden, The Netherlands

Phone Number: +31 0622972198 Fax Number: _____

Email Address: hans.cruijssen@frieslandcampina.com

2. I have reviewed and understand the AOAC Policies and Procedures on Volunteer Conflict of Interest; the Antitrust Policy Statement and Guidelines; and the Policy on the Use of the Association Name, Initials, Identifying Insignia, Letterhead, and Business Cards and I agree to abide by all AOAC policies.



Signature

20 February 2015

Date

J.M.M. Cruijssen

Name (Printed)

Return to AOAC INTERNATIONAL, c/o Delia Boyd at facsimile number 1.301.924.7089 or to dboyd@aoac.org at your earliest convenience. If you have questions, do not hesitate to contact your liaison.

Curriculum Vitae

Personal details

Name van Loon, Wilhelmus Antonius Maria (Wil)
Date of birth May 5th, 1976
Place of birth Veldhoven, The Netherlands
Present address Nienke van Hichtumstraat 1, 6708 SE, Wageningen
Phone number +31(0)651458367
E-mail wil.vanloon@frieslandcampina.com
Nationality Dutch
Sex Male
Marital status: Married, one son

Education

2001 – 2005: PhD in Food Chemistry at Wageningen University

1998 – 2000: MSc in Food Technology at Wageningen University

1994 – 1998: BSc in Food Technology at Agricultural University Den Bosch, The Netherlands

Work experience

2014 – present: Manager Business Support, FrieslandCampina R&D. Responsible for Analytical Support and Customer Support of IFT single ingredients department (Domo).

2012 – 2014: Development Manager Technology and Support, FrieslandCampina R&D. Responsible for Technology, Sensory, Pilot plant, and Specification Management & Food Law of Dairy-based Beverages and Yoghurts & Desserts department.

2010 – 2012: Innovation manager at FrieslandCampina R&D. Supporting role for Corporate R&D Director.

2005 – 2010: Senior Researcher Sensory & Consumer Science at FrieslandCampina R&D. Project leader in the field of Sensory & Consumer Science.

2001 – 2005: PhD-fellow at Wageningen University
Dissertation: "Process innovation and quality aspects of French fries".

2000 – 2001: Junior researcher at TNO Environment, Energy and Process Innovation. Development of industrial applications for novel drying techniques.

Publications

- Van Loon *et al.* (2006) Effect of pre-drying and par-frying conditions on the crispness of French fries, *Food Res Technol* 225, 929-935
- Van Loon *et al.* (2006) Antiradical power gives insight in early lipid oxidation events at frying temperature, *J Science Food Agric* 86, 1446-1451
- Van Loon *et al.* (2006) Flavor release from French fries, ACS Symposium series vol. 920, 49-60
- Knol, Van Loon *et al.* (2005) Kinetic modelling of acrylamide formation in a glucose-asparagine reaction system, *J Agric Food Chem* 53, 6133-6139
- Van Loon *et al.* (2005) Real-time flavor release from French fries using atmospheric pressure chemical ionization-mass spectrometry, *J Agric Food Chem* 53, 6438-6442
- Van Loon *et al.* (2005) Development and evaluation of a new, energy efficient process for the production of French fries, *Food Res Technol* 221, 779-786
- Van Loon *et al.* (2005) Identification and olfactometry of French fries flavour extracted at mouth conditions, *Food Chem* 90, 417-425

Summary of Expertise – Wil van Loon, FrieslandCampina

Since 2014 I have worked as Manager Business Support at FrieslandCampina Domo. In this capacity I lead the Analytical Support team within Domo R&D. We develop and execute analyses on carbohydrates (mainly oligosaccharides and sugars) and proteins (including hydrolysates) as part of R&D projects. Our focus is on GOS, as we are market leader in the world.

I have a PhD degree in Food Chemistry (Wageningen University, The Netherlands) and have experience with different analytical techniques such as HPLC, GC, and MS.

References – Wil van Loon, FrieslandCampina

- Bert Klarenbeek, Senior Research Manager, FrieslandCampina Domo (bert.klarenbeek@frieslandcampina.com, +31 317 711305)
- Hans Cruijssen, Manager Analytical Chemistry, FrieslandCampina Laboratory & Quality Services (hans.cruijssen@frieslandcampina.com, +31 58 2992352)
- Christien van Beusekom, R&D Director, FrieslandCampina Domo (christien.vanbeusekom@frieslandcampina.com, +31 317 711294)



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VOLUNTEER ACCEPTANCE FORM

1. My name, title, affiliation, address, phone and fax numbers, and e-mail address are as follows:

Name: Wil van Loon

Title: PhD

Affiliation: Manager Business Support, FrieslandCampina Domo

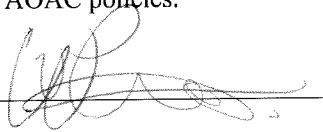
Address: Bronland 20, 6708 WH Wageningen, The Netherlands

Address: _____

Phone Number: +31(0)651458367 Fax Number: _____

Email Address: wil.vanloon@frieslandcampina.com

2. I have reviewed and understand the AOAC Policies and Procedures on Volunteer Conflict of Interest; the Antitrust Policy Statement and Guidelines; and the Policy on the Use of the Association Name, Initials, Identifying Insignia, Letterhead, and Business Cards and I agree to abide by all AOAC policies.

Signature 

02-16-2015
Date

Wil van Loon
Name (Printed)

Return to AOAC INTERNATIONAL, c/o Delia Boyd at facsimile number 1.301.924.7089 or to dboyd@aoac.org at your earliest convenience. If you have questions, do not hesitate to contact your liaison.

