

December 14, 2024

Press Release

Training on Food Sampling and measurement uncertainty

The BFDA, as a regulatory authority, plays a pivotal role in ensuring food safety within the country and facilitating the import/export of food commodities. As such, to complement the core activities related to inspection, testing and certification, a comprehensive training program on food sampling and the estimation of measurement uncertainty related to sampling was successfully conducted from December 10-14, 2024 at Hotel Palm, Phuntsholing. The training program was attended by officials from Food Quality and Safety Division and, Plant and Animal Biosecurity Division from various dzongkhags led by trainers from Avon Food Lab (Pvt.) Ltd., who shared their invaluable insights and practical experience in food sampling protocols and understanding measurement uncertainty.



Key Highlights of the Training:

- **Food Sampling Techniques:** Participants were introduced to best practices in food sampling as per the Codex and FSSAI General Guidelines on Sampling, covering statistical sampling plans, handling techniques, and methods to ensure sample integrity.

- **Measurement Uncertainty:** The training emphasized on the importance of understanding and quantifying measurement uncertainty in food sampling and analysis, ensuring results are scientifically robust and reliable.
- **Practical/Live Demonstration:** Practical demonstration for the participants were also conducted on different days at the go-down and mandarin packing house, bridging the gap between theory and real-world application.



This training marks an essential milestone in our commitment to enhancing food safety practices by equipping professionals with required knowledge and skills. Participants expressed their appreciation for the opportunity to learn from leading experts and engage in collaborative discussions.