

## ANALYSIS

### ✓ INTERNAL PROCEDURE BASED ON ISO 15216-2 METHOD

- ✓ Qualitative detection of HAV, NoV GI and NoV GII in food surfaces
- ✓ Qualitative detection of HAV, NoV GI and NoV GII in soft fruits, stem and bulb vegetables
- ✓ Qualitative detection of HAV, NoV GI and NoV GII in bottled water
- ✓ Qualitative detection of HAV, NoV GI and NoV GII in bivalve molluscan shellfish (PNT/SAVCA/EXP001)
- ✓ Qualitative detection of HAV, NoV GI and NoV GII in seaweed

### ✓ INTERNAL PROCEDURE BASED ON ISO 15216-1 METHOD

- ✓ Quantitative detection of HAV, NoV GI and NoV GII in food surfaces
- ✓ Quantitative detection of HAV, NoV GI and NoV GII in soft fruits, stem and bulb vegetables
- ✓ Quantitative detection of HAV, NoV GI and NoV GII in bottled water
- ✓ Quantitative detection of HAV, NoV GI and NoV GII in bivalve molluscan shellfish
- ✓ Quantitative detection of HAV, NoV GI and NoV GII in seaweed

### ✓ INTERNAL PMA TREATMENT METHOD

- ✓ PMA viability real time RT-PCR assays to estimate genome copies/infectivity in contaminated samples for HAV, NoV GI and NoV GII.

### ✓ OTHER ANALYSIS

- ✓ Qualitative and quantitative molecular detection of other viruses in:

Food matrices: bivalve molluscan shellfish, seaweed, soft fruits, stem and bulb vegetables, or other foods with suspicion of viral contamination on its surface.

Water matrices: bottled water, reclaimed water, industrial water, surface water, wastewater, and others.

## OTHER SAVCA ACTIVITIES

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### ✓ **VALIDATION STUDIES**

- ✓ Evaluation of pilot plants/processes and new disinfection treatments for viruses in water or in food industry.
- ✓ Validation studies of viral inactivation processes, and antiviral activity of products and processes of application to the food chain.

### ✓ **SCIENTIFIC CONSULTANCY**

- ✓ Risk assessment reports/case studies.

### ✓ **EDUCATION AND DISSEMINATION**

- ✓ Specialized training in the field of virological safety in foods and water.