

# Food Chemistry Proficiency Testing

One of the greatest challenges a laboratory faces is defending its analytical results. Laboratories whose results are used for process control may be questioned when the results reported do not have the expected outcome on the process. Proficiency testing (PT) is another effective tool that can be used to ensure laboratory results. It is also a necessary component for laboratories that wish to become accredited to the International Organisation for Standardization (ISO) 17025 laboratory management standard, which provides the basis of laboratory accreditation in more than 140 countries, or other recognised laboratory quality assurance standards – all of which require that a proficiency testing programme is in place to check actual laboratory performance of a procedure.

Our Food Chemistry PT Scheme covers chemical analysis of real food samples for a wide range of target analytes including: nutritional components, additives, natural contaminants, pesticide and veterinary medicine residues, and packaging migration chemicals.

# Food Chemistry Proficiency Testing Schedule

## Details of Accredited PTs

Materials/Product	Scheme Name/Type of Test/ Properties Measured
Meat and meat products including offal Cereals and cereal products Fish and shellfish Fruit and vegetables Honey Milk & milk powder Dairy products Infant food Confectionery Nuts, herbs, spices and condiments Alcoholic drinks Fruit and vegetable juices Preserves Soft drinks Tea and coffee Oils and fats Packaging materials and simulants Sugar Ready meals and snack foods Egg Liquid vitamin supplement Animal Feeding Stuffs	<p><b>Food Contaminants</b></p> <ul style="list-style-type: none"><li>- Acrylamide</li><li>- Alcohol</li><li>- Allergens</li><li>- Organic environmental contaminants</li><li>- Cyanuric acid</li><li>- Melamine</li><li>- Mycotoxins</li><li>- Dyes</li><li>- Nitrate and Nitrite</li><li>- Metals</li><li>- Veterinary Drug Residues</li><li>- Pesticide and PCB residues</li><li>- 3-MCPD, 1,3-DCP</li><li>- Packaging migration</li></ul> <p><b>Food Components</b></p> <ul style="list-style-type: none"><li>- Proximates</li><li>- Sugars and sweeteners</li><li>- Antioxidants</li><li>- Preservatives</li><li>- Colours</li><li>- Alcohol and congeners</li><li>- Acidity</li><li>- Caffeine and Theobromine</li><li>- Fatty acids</li><li>- Nutritional elements/minerals</li><li>- Vitamins</li></ul> <p><b>Meat &amp; Fish authenticity</b></p> <ul style="list-style-type: none"><li>- Quality indicators</li></ul> <p><b>Food attributes</b></p> <ul style="list-style-type: none"><li>- Water activity</li></ul>

