



Press Release



BIPEA ENHANCES ITS OFFER WITH A NEW FOOD AUTHENTICITY PROFICIENCY TEST

FOOD AUTHENTICITY OF RAW MINCED MEAT

June 2025,

BIPEA launched a new interlaboratory test (PTS 118), which allows testing laboratories to assess their analytical performance by analyzing multiple samples of raw minced meat.

When participating in this test, laboratories received 3 frozen samples of raw minced meat: pork, beef, and mutton. Each sample weighed 10g and was either single-species or mixed-species. The qualitative analytes assessed were the presence or absence of DNA. If detected, the number of copies per μL was equally taken into consideration.

For over 50 years, BIPEA has been a provider of a wide range of proficiency tests and external reference materials for testing laboratories interested in quality control and analytical accuracy in various fields (environment, food, cosmetics, pharmaceuticals).

To learn more about the "PTS 118 – Food Authenticity", and to explore the comprehensive offer of BIPEA proficiency tests, we encourage you to contact us at:

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