



Press Release



BIPEA LAUNCHED A NEW PROFICIENCY TEST IN THE FIELD OF FOOD PHYSICS & CHEMISTRY

PRODUCTS DERIVED FROM AROMATIC PLANTS: COFFEE

May 2025,

BIPEA introduced a new interlaboratory test (PTS 20H), allowing testing laboratories to assess their analytical performance by analyzing a sample of instant coffee.

As part of this one-round proficiency test, participating laboratories received a 400g sample of instant coffee. Using their usual methods, they were able to conduct physicochemical analyses. The analytes assessed were caloric value (moisture, ashes, proteins-Kjeldahl and Dumas, total fat, titratable acidity), minerals (calcium, copper, iron, manganese, magnesium, phosphorus, potassium, selenium, sodium, chlorides, iodine), alkaloids (caffeine, theobromine), and fatty acid profile.

There were 9 participating laboratories from 4 countries.

For more than 50 years, BIPEA has provided a wide range of proficiency tests and external reference materials for testing laboratories interested in carrying out quality control and ensuring analytical accuracy across diverse fields (environment, food, cosmetics, pharmaceuticals).

To learn more about the "PTS 20H – Products derived from aromatic plants", and to explore the full range of interlaboratory tests offered by BIPEA, contact us at:

BIPEA France
+33 1 40 05 26 30
www.bipea.org
press@bipea.org