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QUALITY CONTROL TOOLS FOR FOOD TESTING LABORATORIES

BIPEA is a scientific and independent non-profit organization providing Proficiency Testing programs and Reference Materials in the fields of food, feed, environment, cosmetics, pharmaceuticals and hygiene. Created in 1970, BIPEA is ISO 17043 accredited (scope 1-1495 available in www.cofrac.fr) and ISO 9001 certified.

In the field of food, BIPEA offers a complete range of proficiency tests for chemical, microbiological, and sensory analysis on real matrices:

- For microbiology testing, more than 26 analytes are offered for detection and quantification (*Listeria monocytogenes*, Coliforms, TVC, *Escherichia Coli*, *Cronobacter* spp, *Campylobacter* spp, *Salmonella* spp, Yeasts, Moulds, viruses...) on real matrices such as beef meat, poultry meat, fish, milk, juice, wine, water, wipes, ...
- For chemistry testing, more than 52 analytes are offered for the analysis of caloric value, vitamins, minerals, fatty acids on dry products and processed products.
- For contaminants parameters, a wide range of PTS is available for pesticides, mycotoxins, allergens, heavy metals, dioxins, PAH, PCB, veterinary drugs, acrylamide...
- For sensory analysis, PTS are available for visual and olfactory tactile and taste alterations on wine and water.

PTS are external quality controls tools dedicated for testing laboratories involved in quality control and analytical accuracy.

Today, BIPEA gathers more than 2500 testing laboratories, in 120 countries.

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