

**PT 20a: Egg products (physical-chemical analysis)****Details of the program:**

- Proficiency testing scheme created in 2019
- 2 rounds per annual series
- The time for analysis is 4 weeks
- Samples are shipped via express carrier at the first day of the month

**Schedule:**

DATE	CODE	MATRIX	WEIGHT
November	8520	Egg*	250 ml
April	8620	Egg yolk*	250 ml

*Frozen sample

ANALYTES

Cholesterol	Free fat content	pH
D3 hydroxy butyric acid	Lactic acid	Succinic acid
Fatty acids profile	Na	Total Nitrogen

Note: Matrices and analytes may be changed or removed for technical or scientific reasons.
Please refer to current application form available in your member area (www.bipea.org).