

PT 20b: Meat products (physical-chemical analysis)

Details of the program:

- Proficiency testing scheme created in 2019
- 4 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
September	8120	Chopped meat*	250g
December	8220	Chicken*	250g
March	8320	Pork ham*	250g
June	8420	Pâté (Meat spam)*	250g

*Frozen sample

ANALYTES

Additional polyphosphates	Free fatty content	Sodium
Amidon	HPD	Soluble sugars
Ashes	HPDA	Total fatty content
C/P	Moisture	Total nitrogen
Chlorides	Nitrates	Total sugars
Cholesterol	Nitrites	Water activity
Collagen	pH	
Fatty acids profile	Phosphorus	

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).