

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

Details of the program:

- Proficiency testing scheme created in 2019
- **PTS accredited by COFRAC**
- **55 registered laboratories from 20 countries**
- 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	8420	Pâté (Meat spam)*	250g
December	8120	Chopped meat*	250g
March	8920	Bacon*	250g
June	8220	Chicken*	250g

*Frozen samples

ANALYTES		
Additional polyphosphates	Free fatty content	Phosphorus
Starch	HPD	Proteins
Ashes	HPDA ^{NA}	Sodium
Chlorides	Moisture	Soluble sugars
Cholesterol	Nitrates	Total fatty content
Collagen	Nitrites	Total sugars
C/P	pH	Water activity
Fatty acids profile		

NA *: Not accredited parameter

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).