

PT 20c: Cereal product (physico-chemical analysis)

Details of the program:

- Proficiency testing scheme created in 2019
- **PTS accredited by COFRAC**
- **35 registered laboratories from 18 countries**
- 3 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
October	6620	Butter biscuits	400g
January	4920	Factory-made pastry*	400g
May	9020	Rusk*	400g

*Frozen samples

ANALYTES	The list of analytes below varies according to the nature of the sample
CV (Caloric Value)	Ash content, Cholesterol, Dry matter, Fibers (soluble, insoluble and total), Lipids, Carbohydrates, Peroxide value, Protein, pH, Sucrose, Galactose, Glucose, Fructose, Lactose, Maltose, Sum of mono and disaccharides, FOS ^{NA} , Water activity, Energy ^{NA} , Sodium ^{NA} , Polyols ^{NA} , FFA ^{NA} , sorbic, propionic and benzoic acids ^{NA} , Na and Ca propanoates ^{NA}
FA (Fatty acids)	Fatty Acids (Trans fatty acids ^{NA} and Omega 3 and Omega 6 fatty acids ^{NA})

NA: Not accredited

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).