

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

Details of the program:

- Proficiency testing scheme created in 2019
- 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
September	6620	Butter biscuits	400g
January	4920	Factory-made pastry	400g
May	8720	Sandwich loaf	400g

ANALYTES The list of analytes below varies according to the nature of the sample

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| <ul style="list-style-type: none"> - Amidon - Ashes - Benzoic acid - Cholesterol - Fatty acid profile - Fructose - Galactose - Glaucids - Glucose - Insoluble fibers - Lactose - Lipids - pH - Proteins | <ul style="list-style-type: none"> - Maltose - Moisture - Polyols (glycerol, eritriol, xilitol, sorbitol, mannitol, isomalt, lactitol, maltitol) - Soluble fibers - Sorbic acid - Sum of mono and disaccharides - Sucrose - Total fibers - Water activity | <ul style="list-style-type: none"> - Minerals: <ul style="list-style-type: none"> o Calcium o Chlorides o Copper o Iron o Manganese o Magnesium o Phosphor o Potassium o Selenium o Sodium o Zinc - Vitamins <ul style="list-style-type: none"> o Ascorbic acid o B1 o B5 |
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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).