PT 26b: Amino acids in FOOD

Details of the program:

- Proficiency testing scheme created in 1970
- 25 registered laboratories from 15 countries
- PTS accredited by COFRAC
- 5 rounds per annual series
- The time for analysis is 5 weeks
- Samples are shipped via express carrier at the end of the previous month.

Schedule:

<table>
<thead>
<tr>
<th>DATE</th>
<th>CODE</th>
<th>MATRIX</th>
<th>WEIGHT</th>
</tr>
</thead>
<tbody>
<tr>
<td>September</td>
<td>0926</td>
<td>Casein</td>
<td>300 g</td>
</tr>
<tr>
<td>November</td>
<td>0626</td>
<td>Meal substitute</td>
<td>300 g</td>
</tr>
<tr>
<td>January</td>
<td>2226</td>
<td>Baby milk</td>
<td>300 g</td>
</tr>
<tr>
<td>March</td>
<td>2626</td>
<td>Collagen</td>
<td>300 g</td>
</tr>
<tr>
<td>May</td>
<td>2726</td>
<td>Clinical nutrition cream</td>
<td>300 g</td>
</tr>
</tbody>
</table>

ANALYTES

Amino acids by hydrolysis method:

- aspartic
- alanine
- arginine
- cystine
- glutamic
- glycine
- histidine
- isoleucine
- leucine
- lysine
- methionine
- phenylalanine
- proline
- serine
- threonine
- tryptophane
- tyrosine
- valine

Sum of amino acids
Protein content

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).