

PT Dairy dessert: physico-chemical analyses

Details of the program:

- Proficiency testing scheme created in 2018
- The time for analysis is 4 weeks
- Samples are shipped via express carrier at the end of the previous month.



Schedule:

DATE	CODE	MATRIX	WEIGHT
April	0475 ^{NA}	Dairy dessert ^{NA}	300 g

CODE	PARAMETERS
0475 ^{NA}	<p><u>Caloric value</u>: Dry matter^{NA}, ashes^{NA}, pH^{NA}, proteins^{NA}, cholesterol^{NA}, lipid^{NA}, carbohydrates^{NA}, sugar^{NA}, glucose^{NA}, sucrose^{NA}, lactose^{NA}, maltose^{NA}, galactose^{NA}, sum of mono and disaccharides^{NA}</p> <p><u>Minerals</u>: Calcium^{NA}, phosphorus^{NA}, potassium^{NA}, sodium^{NA}, chlorides^{NA}, magnesium^{NA}</p> <p><u>Fatty acids</u>^{NA}: expressed in g / 100 g (relative composition in %)</p>

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).