

PT 75b: Dairy food - physico-chemical analyses

Details of the program:

- Proficiency testing scheme created in 2015
- PT accredited by COFRAC
- **38 registered laboratories from 15 countries**
- 4 rounds per annual series
- 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
November	0875	Yoghurt	500 g
January	1075	Cream	500 g
March	1775	Hard cheese ^{NA*}	500 g
May	0275	Butter*	500 g

* Refrigerated samples

PARAMETERS *The list of analytes below varies according to the nature of the sample*

Caloric value:

Dry matter, water activity, ashes, pH, titratable acidity, proteins, cholesterol, lipids, carbohydrates, glucose, fructose, sucrose, lactose, maltose, galactose, sum of mono and disaccharides

Minerals:

Calcium, magnesium, phosphorus, potassium, sodium, chlorides

Vitamins:

According to the labelling (A, D, B1, B2, B3, B5, B6, B9, B12, H, K1, Tocopherols)

Fatty acids:

expressed in % (relative composition) and in g/100 (absolute contents)



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).