

Food Chemical

Aim of the Program

This proficiency testing program aims to assess laboratories' ability to competently perform chemical analysis of foodstuffs; and to provide participants with external quality assurance to enhance accuracy and reliability.

Application of the Program to Accreditation

Participation in this proficiency testing program satisfies the requirements of ISO/IEC 17025:2017 – *General Requirements for the Competence of Testing and Calibration Laboratories* for monitoring performance by comparing results with other laboratories.

Program Details

The Food (Chemical) program is conducted annually and involves one round per year.

Samples – Dairy (skim milk powder, whole milk, whole milk powder, cheese) and Non-Dairy may include (meat paste, fish paste, wheat flour, rice flour, biscuits, fruit, fruit juice or other).

Tests – Protein, Total Fat, Moisture, Ash, Dietary Fibre, Carbohydrate and Energy.

Statistical Analysis:

A robust z-score technique is used to assess performance.

Reporting:

At the conclusion of each round, each participant receives a confidential individual summary sheet, detailing its performance in the program, and a final program report summarising all participant data.

Confidentiality

Each participant is assigned a unique code number, keeping all results anonymous in all PTA reports and publications.

Fees and Further Information

For information on program fees or other enquiries, please contact PTA directly:

Email: ptaenquiry@pta.asn.au