

International trade in dairy products is based on confidence from suppliers, customers and regulatory agencies that test results are equivalent between all laboratories throughout a global supply chain. The DairyChek programme provides independent verification that testing laboratories meet the dairy industry's exacting standards.

PROGRAMME OBJECTIVE

The DairyChek Proficiency Testing scheme has been developed over many years to provide a system for laboratories to validate their testing capability and to benchmark their results among an established network of competent laboratories. The scheme provides independent test verification for more than 100 dairy and nutritional laboratories in 17 countries. The sample types are selected to cover a range of properties representative of internationally traded dairy products.

BENEFITS OF PARTICIPATING IN DAIRYCHEK:

➤ Confidence in Results:

Measurement of performance in comparison with other laboratories provides confidence that:

- Precision and Accuracy of test results and test methods are within acceptable limits
- Results from participating laboratories (or groups of laboratories) are equivalent
- In-house methods are equivalent to national or international standard methods

➤ Credibility:

Performance can be demonstrated to:

- Customers
- Regulatory Authorities
- Accreditation Agencies

➤ Compliance with:

- Laboratory Standards (e.g. ISO 17025)
- Regulatory and market access requirements

➤ Optimising Yields:

Low levels of bias in simple tests (e.g. moisture) can add up to significant volumes of lost yield (and value) over time.

➤ Training:

Test performance from individual analysts can be monitored and reported over time.

PROGRAMME FEATURES

- Comprehensive range of sample types and tests, covering the major recognised chemistry and microbiological test methods
- Participation by numerous accredited laboratories gives high confidence for inter-lab comparisons
- Separation of data by method (where appropriate)
- High quality and cost-effective reference materials
- Technical direction from an independent Technical Advisory Group ensuring relevance to current industry needs
- Accredited to ISO/IEC 17043:2010 Conformity Assessment - General Requirements for Proficiency Testing

SAMPLE TYPES

- Skim Milk Powder**
- Whole Milk Powder**
- Butter Milk Powder

*including micronutrients
† including vitamins A, C, D

AVAILABLE TESTS:

WHOLE MILK POWDER (WMP)

Fat (RG)
Moisture (102°C Oven)
Moisture (KF)
Moisture (Reference Dryer)
pH
WPNI
Ash
Free Fat - % in powder
Titratable Acidity
Insolubility Index 24°C
Protein (Kjeldahl)
Protein (Combustion)

SKIM MILK POWDER (SMP)

Fat (RG)
Moisture (102°C Oven)
Moisture (Reference Dryer)
WPNI
Titratable Acidity
Insolubility Index 24°C
Protein (Kjeldahl)
Protein (Combustion)

BUTTER MILK POWDER (BMP)

Fat (RG)
Moisture (102°C Oven)
Moisture (Reference Dryer)
Titratable Acidity
Insolubility Index 24°C
Protein (Kjeldahl)

MICRONUTRIENTS

Calcium
Chloride
Copper
Iron
Magnesium
Manganese
Phosphorus
Potassium
Zinc

VITAMINS

Vitamin A
Vitamin C
Vitamin D

NITRITE / NITRATE

Nitrite
Nitrate

INSTANTISED WMP

Functional Properties

Coffee Sediment
Cold SDP
Sediment 85
Dispersibility (Grade 1-7)
Wettability

PURITY & SCORCHED PARTICLES

Recovery & Identification
Scorched Particles (Grade A-D)

BULK DENSITY

Bulk Density (100 taps)

Global Proficiency also offers other DairyChek proficiency products including **Fat Products**, **Cheese** and **Protein Products** – please request a copy of the Programme Description if you are interested.

CONTACT US TO DISCUSS YOUR REQUIREMENTS

enquiries@global-proficiency.com





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SAMPLE TYPES

Whole Milk Powder: Provided as a six-sample set. Samples consist of 6 freeze-dried vials containing microorganisms, each with an accompanying sachet containing whole milk powder to enable the preparation of a simulated powder sample homogenate.

AVAILABLE TESTS:

WHOLE MILK POWDER (WMP)

Aerobic Plate Count
Coliforms (Count, Detection)
E. coli (Count, Detection)
Cronobacter spp. (*C. sakazakii*) Detection
Enterobacteriaceae (Count, Detection)
Coagulase-positive Staphylococci (Count, Detection)
Yeast Count
Mould Count
Yeast & Mould Count
Mesophilic Aerobic Spore Count
Thermophilic Aerobic Spore Count (100°C)
Thermophiles (Count)
Bacillus cereus Count
Sulphite-reducing *Clostridia* Spore Count
Clostridium perfringens Count

ALSO AVAILABLE:

Inhibitory Substances: Samples with varying levels of Penicillin G in a milk matrix.

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