

***Salmonella, Listeria and Shigella* are common causes of bacterial food borne illnesses in many developed countries. Manufacturers, consumers and monitoring agencies want assurance that food products, and their manufacturing environments, are free from these organisms and that the laboratories undertaking the testing are competent.**

PROGRAMME OBJECTIVE

Regular environmental and product testing for *Salmonella, Listeria* and *Shigella* species is required for many food manufacturers to ensure an effective risk management programme. The *Salmonella, Listeria* and *Shigella* proficiency programme provides independent verification to laboratories and monitoring agencies, and ultimately to the consumer, that the testing is being carried out competently.

BENEFITS OF PARTICIPATING

➤ 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

➤ Training:

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

PROGRAMME FEATURES

- Supporting laboratories in providing verification activities for food manufacturing and processing operations
- Programme is not product-specific enabling laboratories from different testing industries to participate
- Used by New Zealand MPI (Ministry for Primary Industries), as the provider of Inter-Laboratory Comparison Programmes for the meat and food testing industries

- Accredited to ISO/IEC 17043:2010 Conformity Assessment - General Requirements for Proficiency Testing

SAMPLE TYPES

Presence/Absence tests: Samples are offered as a four-sample set, consisting of freeze-dried vials containing target and competing microorganisms. Samples are despatched in;

- **New Zealand Labs:** Feb, Mar, May, Jul, Sep and Nov. *Shigella* offered in the **Jul** and **Nov** sample sets
- **Australian Labs:** Feb, Jun, August and Dec. *Shigella* offered in the **Aug** and **Dec** sample sets

Listeria Enumeration: Samples are offered as a two-sample set, consisting of freeze-dried vials containing target and competing microorganisms.

Samples are despatched in; Feb and Sep

The microorganisms present have been stabilised ensuring robust samples are provided.

AVAILABLE TESTS

- *Salmonella* (Presence/Absence)
- *Listeria* Species (Presence/Absence)
- *Listeria monocytogenes* (Presence/Absence)
- *Shigella* (Presence/Absence)
- *Listeria* Enumeration

Global Proficiency also offers proficiency programmes for **STEC/VTEC, Campylobacter, Vibrio and Cronobacter** species – please request a copy of the Programme Description if you are interested.

CONTACT US TO DISCUSS YOUR REQUIREMENTS

enquiries@global-proficiency.com

