

The VeriTest® Meat Chemistry Proficiency Programme is designed for Laboratories routinely testing meat and meat by-products.

PROGRAMME OBJECTIVE

Routine analytical testing of raw material and finished products are an integral part of verification activities for meat and meat by/products manufacturing and processing operations. They provide critical information supporting:

- Market access
- Compliance with operator and regulatory requirements
- Process controls
- Supplier assurance
- Process improvement

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 meat and meat/by products processing and manufacturing operations
- Individual Reports per round for each test; turn-around time for reporting is within 2 weeks of the results due date
- Technical direction from an independent Technical Advisory Group ensuring relevance to current industry needs

- 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

Samples are offered as two-sample sets, consisting of Meat and Bone-meat, Meat Paste or Tallow samples.

AVAILABLE TESTS

MBM & MP

- Ash
- Fat
- Moisture
- Protein
- Salt
- Phosphorus
- Carbohydrate
- Energy
- Calcium (Meat Paste only)
- Potassium (Meat Paste only)
- Sodium (Meat Paste only)

Tallow

- Free Fatty Acid (FFA)
- Moisture
- Peroxide
- Free-Available Chlorine (FAC)
- Bleach
- Titre

In addition, Global Proficiency also offers a Meat Microbiology Proficiency programme.

Please enquire if you would like further information.

CONTACT US TO DISCUSS YOUR REQUIREMENTS

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