

Global Proficiency's NewsChek

Issue 33, December 2024

Happy Holidays

The Global Proficiency team would like to wish all our customers a safe holiday season and a happy New Year!

At this time of year Global Proficiency closes for the holiday period. **The dates for each of our offices** are as follows:

NZ (Hamilton)

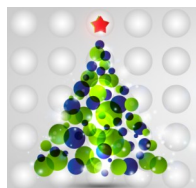
- **Final orders:** Tuesday 17 December 2024 (12pm)
- **Closing on:** Friday 20 December 2024
- **Reopen:** Monday 6 January 2025

Australia (Melbourne)

- **Final orders:** Wednesday 11 December 2024 (12pm)
- **Closing on:** Thursday 19 December 2024
- **Reopen:** Monday 13 January 2025

We would like to thank all of our customers for your ongoing support, and to those taking some leave, we hope you have a safe and restful break.

We look forward to working with you in 2025!



Freeze-drying Service

Global Proficiency has long been using freeze-drying, also known as **lyophilisation**, to manufacture its microbiological samples thereby ensuring the organisms incorporated in the samples remain viable and retain the characteristics typical of their species.

Recently, we have been using this technology to prepare samples for other programmes where it has previously been difficult to ensure products maintain their characteristics and ensure their heat-sensitive components are not affected, enabling us to produce homogeneous, stable batches. Examples include the production of dried, ground meat material for use as QC materials, milk powders contaminated with nitrates/nitrites and heavy metals for use in proficiency testing rounds, and allergens added to food slurries to produce dried samples.

So, if you are a laboratory wanting to preserve samples for long-term storage, or looking to produce your own homogeneous and stable QC materials, we encourage you to visit our website to view our new Freeze-drying Services brochure located at <https://www.global-proficiency.com/freeze-drying-services>.

If you would like further information please email: enquiries@global-proficiency.com.

Upcoming Rounds

Please see below our upcoming despatches for December 2024 and January 2025.

December 2024

- MilkChek (Rd 12)
- VeriTest UHT Products (Rd 12)
- VeriTest Cream (Rd 12)
- PlantChek (Rd 2 for 2025)
- SoilChek (Rd 3 for 2025)
- Raw Cream QC (15409)
- VeriCal (1002)

January 2025

- BeverageChek (Rd 1)
- DairyChek (Rd 1)
- MilkChek (Rd 1)
- VeriTest Meat Micro (Rd1)
- VeriTest UHT Products (Rd 1)
- FertChek (Rd 2)
- WaterChek Chem (Rd 2)
- VeriCal (2403)

If you would like to register for an upcoming round please email: registrations@global-proficiency.com

Registration Reminder for 2025

We would like to thank all of our customers who have confirmed registrations for 2025. If you have any questions or are yet to register please get in contact with us today so we can help organise this for you. Please email: registrations@global-proficiency.com

VP+ Customer Portal Update

We recognise that many of you have been experiencing issues with our online customer portal, Virtual Proficiency Plus (VPP) recently, and to address these, we have installed an upgraded version of our software.

The link to login has also changed, so please update your bookmarks to: <https://virtual.global-proficiency.com/VPPlus/mainpanelogin.htm>

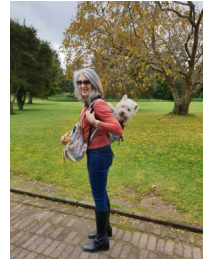
If you have any further issues or concerns please contact us on enquiries@global-proficiency.com

Meet the Team

Mônica joined the Global Proficiency team in July 2024 and is the Programme Leader for VeriTest Milk, Antimicrobials and Cream.

Prior to joining Global Proficiency, she was the owner of an award-winning boutique goat dairy company and was a research scientist for 32 years.

When not at work, Mônica enjoys spending time with her little dogs, reading and eating good food!



New: Our Brand New Labels on our Products Explained

As part of a quality improvement to enable better traceability of our products, we have begun including barcodes with IDs on our products. This ID includes the **Category Code** (highlighted in yellow), **Round Identifier** (highlighted in green) and **Set Identifier** (highlighted in pink). The Set Identifier is unique to each set, and we use this to track location throughout the process.

In cases where the sample is a **Base Matrix** (highlighted in blue) this will be identified with the prefix 'BM'. The Set Identifier for the Samples and their accompanying Base Matrix do not have to match each other (for example, DEB2409_012 can be used with BMDEB2409_001).

We have also included storage instructions for each set. Please unpack your samples upon arrival to ensure each set is stored appropriately.

BMDEB2411 001

Until testing is initiated please:
Store Ambient



DairyChek Microbiology
Protein Products FD Vial
DEB 2411
Accompanied by product base

Upon arrival, refrigerate and initiate testing
within 48 hours; otherwise, store frozen
For Laboratory Use Only



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SEASON'S GREETINGS

