

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 120 dairy and nutritional laboratories in 16 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.

## ACCREDITATION

Global Proficiency is accredited to ISO/IEC 17043: Conformity Assessment - General Requirements for the competence of proficiency testing providers; our scope does include the DairyChek programme. Contaminants are not included in the scope of accreditation; however, they are operated under the same quality management system.

## AVAILABLE TESTS:

### NO<sub>x</sub> (DAD/DVA)

Nitrate  
Nitrite

### SAMPLE TYPE

*Skim Milk Powder*  
*Whole Milk Powder*  
*MPC*  
*WPC*  
*Casein*

### HEAVY METALS (DAT)

Aluminium  
Antimony  
Arsenic  
Cadmium  
Chromium  
Lead  
Mercury  
Nickel

### SAMPLE TYPE

*Skim Milk Powder*  
*Whole Milk Powder*  
*Infant Formula*

### AFLATOXINS (DAF)

Aflatoxin M1

### SAMPLE TYPE

*UHT Milk*

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

## FOR MORE INFORMATION PLEASE VISIT OUR WEBSITE

[www.global-proficiency.com](http://www.global-proficiency.com)

OR EMAIL

[enquiries@global-proficiency.com](mailto:enquiries@global-proficiency.com)