

The VeriTest® Meat Microbiology Proficiency Programme is designed for laboratories routinely testing meat and meat products, including microbiological monitoring of meat processing operations for the effects of slaughter, dressing and boning processes on the microbiological quality of the product.



PROGRAMME OBJECTIVE

Routine microbiological testing of raw material and finished products are an integral part of verification activities for meat 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.

- 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

ACCREDITATION

Global Proficiency is accredited to ISO/IEC 17043:2010 Conformity Assessment - General Requirements for Proficiency Testing; our scope includes the VeriTest Meat Microbiology programme.

SAMPLE TYPES

Samples are offered as either a two or three-sample set:

- **Two sample set:** Consists of two freeze-dried vials for the preparation of simulated samples.
- **Three sample set:** Consists of two freeze-dried vials (as above) and a third sample as an optional extra consisting of a freeze-dried vial with an accompanying red meat matrix.

AVAILABLE TESTS

- Aerobic Plate Count at 30°C
- *Escherichia coli* Count
- *Staphylococcus aureus* Count (in the months of February & August only)

Further tests may be made available upon request, depending on the number of interested participants.

PROGRAMME FEATURES

- Supporting Laboratories in providing verification activities for meat 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

FOR MORE INFORMATION PLEASE VISIT OUR WEBSITE

www.global-proficiency.com

OR EMAIL

enquiries@global-proficiency.com