

The VeriTest® Food Microbiology Proficiency Programme is designed for laboratories routinely testing food products and related materials. The programme offers a wide range of microbiological tests to participants.



PROGRAMME OBJECTIVE

Routine analytical testing of raw material and finished products are an integral part of verification activities for food manufacturing and processing operations. They provide critical information supporting hygienic status and process controls, supplier assurance, process improvement, market access, and compliance with operator and regulatory requirements.

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.

- Used by New Zealand MPI (Ministry for Primary Industries), as the provider of Inter-Laboratory Comparison Programmes for the meat and food processing industries

ACCREDITATION

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

SAMPLE TYPES

Two freeze-dried vials are provided to each participating laboratory. Detailed instructions are provided for preparation and testing of samples.

AVAILABLE TESTS

- Aerobic Plate Count at 30 & 35°C
- Total coliforms (separate cfu & MPN assessment)
- Faecal coliforms (MPN assessment only)
- *Escherichia coli* (separate cfu & MPN assessment)
- *Bacillus cereus*
- *Clostridium perfringens*
- Coagulase Positive Staphylococci
- Yeast and Moulds
- *Enterobacteriaceae* (cfu assessment only)
- Enterococci

PROGRAMME FEATURES

- Supporting laboratories by providing verification activities for food manufacturing and process operations
- Programmes are not product-specific enabling laboratories from different testing industries to participate
- Proven statistical format. Participation by many accredited laboratories giving high quality, robust data sets with low variation
- Technical direction from an independent Technical Advisory Group ensuring relevance to current industry needs

FOR MORE INFORMATION PLEASE VISIT OUR WEBSITE

www.global-proficiency.com

OR EMAIL

enquiries@global-proficiency.com