

The VeriTest® Milk proficiency programme provides confidence to suppliers, processors and laboratories that milk testing throughout Australia meets the dairy industry's exacting standards.



## PROGRAMME OBJECTIVE

The VeriTest® Milk Proficiency Testing scheme has been developed over many years to provide a system for laboratories to validate their milk testing capability and to benchmark their results. The scheme provides independent test verification for milk testing facilities throughout Australia. The samples presented for testing cover a range of raw and processed milks, ensuring sample properties are representative of the testing carried out in milk testing laboratories.

## BENEFITS OF PARTICIPATING IN VERITEST® MILK:

### ➤ 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 or instrumental 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. fat) can add up to significant value over time.

### ➤ Training

Test performance from individual analysts can be monitored and reported over time.

## PROGRAMME FEATURES

- Sample types and tests, covering chemistry and microbiological testing
- High quality, robust data sets with low variation
- Technical direction from an independent Technical Advisory Group ensures relevance to current industry needs

- Proven statistical format and sample quality
- Individual Reports per round for each test
- Accredited to ISO/IEC 17043:2010 Conformity Assessment - General Requirements for Proficiency Testing

## SAMPLE TYPES

- Chemistry VLT – processed milk
- Chemistry VTC – raw milk
- FREEZE-PHOS VTL – formulated milk

All samples are provided as 2-sample sets except CHEM RAW (VTC category) which is a 4-sample set.

Samples are despatched in March, June, September, and November.

## AVAILABLE TESTS

### CHEM - PROCESSED

Fat  
Protein  
Lactose  
Solids Non-fat  
Total Solids

### CHEM - RAW

Fat  
Protein  
Lactose  
Solids Non-fat  
Total Solids

### FREEZE-PHOS

Freezing Point  
Phosphatase

**Please contact us regarding method information.**

## VERICAL® REFERENCE MILKS

VeriCal® Raw and VeriCal Processed reference milks are designed for monitoring the calibration of instruments used to test milk composition. These are prepared every eight weeks, and provide independently verified reference values, across a range of values, to support a wide calibration. Alongside calibration systems, the VeriTest® milk proficiency programme then provides laboratories independent test verification and external evidence that the calibration systems using reference milks is working effectively.

## 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)

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## SAMPLE TYPES

- MICRO – UHT milk with micro cultures
- INHIB – UHT milk with inhibitory substances (PenG)
- DMC – Raw milk

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Samples are despatched in March, June, September, and November.

## AVAILABLE TESTS

### MICRO

Standard Plate Count  
Coliforms Count  
*E. coli* count  
Thermoduric Count

### DMC

Direct Microscopic Count

### INHIB

Inhibitory Substances

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