MilkChek

MilkChek provides confidence to suppliers, processors and laboratories that milk testing throughout New Zealand meets the dairy industry's exacting standards.

PROGRAMME OBJECTIVE

The MilkChek 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. The scheme provides independent test verification for milk testing facilities throughout New Zealand. The milk samples presented for testing cover a range of raw and processed milks, ensuring sample properties are representative of the testing encountered in milk testing laboratories.

BENEFITS OF PARTICIPATING IN MILKCHEK

- **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
- Participation by mainly accredited laboratories gives 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, Annual Reports for overall method performance monitoring
- Accredited to ISO/IEC 17043:2010 Conformity Assessment - General Requirements for Proficiency Testing

SAMPLE TYPES

Raw Milks	Processed Milks

Samples are offered monthly.

AVAILABLE TESTS

CHEMISTRY:

Fat*	Freezing Point
Protein*	Phosphatase
Lactose*	Somatic Cells
Total Solids*	pH
Foreign Matter	

**The Fat, Protein, Lactose & Total Solids tests are split into Reference and Instrument methods.*

MICROBIOLOGY:

Aerobic Plate Count	Thermoduric Count
Coliforms Count	Inhibitory Substances
E. coli Count	

FOR MORE INFORMATION PLEASE VISIT OUR WEBSITE

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OR EMAIL

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