

The VeriTest<sup>®</sup> Cream proficiency programme is designed for laboratories routinely testing cream and related products. The programme provides confidence to manufacturers and processors that cream testing is of a high standard and product meets specifications.



#### PROGRAMME OBJECTIVE

The VeriTest<sup>®</sup> Cream Proficiency Testing scheme has been developed to enable participants to benchmark their performance among an established network of competent laboratories, providing independent verification that testing laboratories meet the food industry's high standards.

#### BENEFITS OF PARTICIPATING IN VERITEST<sup>®</sup> CREAM

##### ➤ 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

##### ➤ Training:

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

#### PROGRAMME FEATURES

- Sample types and tests covering chemistry and microbiological testing
- Individual Reports per round for each test; provides tracking for monitoring performance over time
- Proven statistical format

#### ACCREDITATION

- Accredited to ISO/IEC 17043:2010 Conformity Assessment - General Requirements for Proficiency Testing; our scope does not currently include the VeriTest<sup>®</sup> Cream programme.

#### SAMPLE TYPES

**VCC: Chemistry** – Pasteurised Cream (preserved)

**VCT: Titratable Acidity** – UHT Cream

**VCM: Microbiology** – Freeze dried vials (FDVs) with an accompanying UHT Cream matrix

Samples are offered 4-times per year, and the cream typically contains a fat level ranging between 33 – 42%.

#### AVAILABLE TESTS

##### CHEMISTRY (VCC) – Pasteurised cream

- |                             |                  |
|-----------------------------|------------------|
| ○ Fat*                      | ○ Solids Non-fat |
| ○ Protein (Crude and True)* | ○ Lactose        |
| ○ Total Solids*             | ○ pH             |

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

##### TITRATABLE ACIDITY (VCT) – UHT Cream

- Titratable Acidity (°T)
- Titratable Acidity (% lactic acid)

##### MICROBIOLOGY (VCM) - FDVs + UHT Cream

- Standard Plate Count
- Coliforms / *E. coli* Count
- Coagulase-positive Staphylococci

**FOR MORE INFORMATION PLEASE VISIT OUR WEBSITE**

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