

The VeriTest® Meat Chemistry Proficiency Programme is designed for Laboratories routinely testing meat and meat by-products.



PROGRAMME OBJECTIVE

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

- 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 Chemistry programme.
- Global Proficiency is also accredited to ISO 17034: General requirements for the competence of Reference Material Producers. For information on the range of Reference Materials offered, please visit our website.

SAMPLE TYPES

Samples are offered as two-sample sets, consisting of Meat and Bonemeal (MBM) or Tallow samples.

AVAILABLE TESTS

MBM

- Ash
- Fat
- Moisture
- Protein
- Salt
- Phosphorus
- Carbohydrate
- Energy

Tallow

- Free Fatty Acid (FFA)
- Moisture
- Peroxide
- Free-Available Chlorine (FAC)
- Bleach

In addition, Global Proficiency also offers a Meat Microbiology Proficiency programme.

Please enquire if you would like further information.

PROGRAMME FEATURES

- Supporting Laboratories in providing verification activities for meat and meat/by products 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
- 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

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