

# Global Proficiency's NewsChek

Issue 12, June 2021

## HoneyChek Update

The HoneyChek programme continues to be offered three times per year, with rounds available in March, July and November.

At the time of sample distribution for the March round we noticed increased difficulties with the delivery of samples to some overseas destinations as a result of stricter security due to COVID19, and some legislative changes for import of goods, in particular for EU countries. We are currently working with the authorities on becoming an Export Registered Premises which will enable us to provide health certificates for animal products intended for export. This should simplify this process in the future.

We increased the volume of samples from 30 to 50 gms at the start of 2012 and have received positive comments.

The Global Proficiency team will continue to work on customising the programme to adapt to the changing industry needs and would like to encourage our HoneyChek customers to please send your comments and suggestions to [honeychek@global-proficiency.com](mailto:honeychek@global-proficiency.com).

## RM/QCM Update

### LipidChek QC Materials

After each LipidChek proficiency round we normally have a selection of either Oil or Fat products characterised from the proficiency round and offered as Quality Control Materials (QCMs). At present we have an Olive Oil QC available.



### Meat Chemistry RM/QC Materials

After each Meat Chemistry proficiency round we normally have Meat and Bonemeal (MBM) and/or Tallow products characterised from

## RM/QCM Update cont.

the proficiency round and offered as Quality Control Materials (QCMs). Depending on the proficiency round results we can also offer the MBM as a Reference Material (RM) if appropriate. At present we have two MBM QC materials available.



For a list of all available RM and QCM please visit our website

<https://www.global-proficiency.com/food-and-beverage-rms>.

## Upcoming Rounds

### Rounds 6 & 7

- MWPF (Rounds 6 & 7)
- WaterChek Chemistry – Basic (Round 6)
- VeriTest Milk (Round 6)
- DairyChek (Rounds 6 & 7)
- LipidChek – Oil (Round 6)
- SoilChek (Round 6)
- MilkChek (Rounds 6 & 7)
- VeriTest Cream (Round 6)
- WaterChek Chemistry – Potable (Round 7)
- BeverageChek – Wine (Round 7)
- Veritest UHT Products (Rounds 6 & 7)
- BactoChek (Rounds 6 & 7)
- ASPAC (Rounds 8,9, 10) – despatch
- FertChek (Round 8) – despatch
- HoneyChek (Round 7)
- VeriCal (Round 1309)
- WaterChek Chemistry – Disinfection By-Product (Round 8) – despatch

## VeriTest UHT Milk Micro

### Commercial Sterility

For ready-to-eat foods like milk, the use of thermal heat-treatment using ultra-high temperature (UHT) and aseptic packaging has combined to enable manufacturers to produce products that are safe for the consumer, convenient and have a long shelf-life. This is known in industry as producing a “commercially sterile” product.

One of the biggest challenges to manufacturers comes from bacterial (endo)spores which are highly resistant to heat, desiccation, freezing and chemicals, and are often present in high numbers in raw milk. In addition, they are ubiquitous in the environment also posing challenges in the aseptic filling processes and raw materials including packaging items. Therefore, it is important for final product assessment to confirm the process has been successful in producing a commercially sterile product.

As the levels of microorganisms/spores in a non-sterile product may be low, product is incubated for a set time before further testing, often at two temperatures to detect both mesophilic and thermophilic contamination. Depend on microorganism type present, growth may be evident as

## Meet The Team



Kellie Wykes is our Chemistry Analyst. She has been at Global Proficiency for seven years with a break in between and enjoys the varied work in the laboratory.

Outside of work her passion is animals. She has a busy lifestyle block with cows, calves, sheep, horses, cats and a puppy. This keeps her busy as well as enjoying walking and cycling.

### VeriTest UHT Milk cont.

blown packs, increased acidity or may only be detectable via direct product testing.

Global Proficiency is pleased to have presented a new category in its VeriTest UHT Products programme starting in February this year: UHT Milk Micro – Commercial Sterility. This category is offered 4x per year and offers two tests: Commercial Sterility 30-35°C (Pass/Fail) and Commercial Sterility 55°C (Pass/Fail). If you are interested, please contact us at;

[veritestUHT@global-proficiency.com](mailto:veritestUHT@global-proficiency.com).



### GP News

In April, Global Proficiency had its annual IANZ assessment, which this year was a combined assessment of our accreditation as a Proficiency Testing Provider to ISO/IEC 17043 **and** a Reference Material Producer to ISO 17034. In 2021, we were due for a Routine Reassessment which was comprised of a full validation of both the management system and the technical operations of our organisation, and we are pleased to report this all went very well and demonstrates our ongoing commitment to providing a high quality service. If you would like to view our Certificates of Accreditation, please visit: <https://www.ianz.govt.nz/directory>.



## Contact Us

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