

# Global Proficiency's NewsChek

Issue 7, October 2020

## VeriCal®

**VeriCal® Raw Milk and Processed Milk** sets are designed for confirming the calibration and monitoring of instruments used to test milk composition.

Assigned values are supplied for: Fat, Protein (True & Crude), Lactose, Total Solids and Solids Non-Fat and Density. Values are reported in both mass/mass and mass/volume. Each set of milk comprises seven fractions which cover the following ranges:

Component (g/100mL)	VeriCal® Raw Milk	VeriCal® Processed Milk
	Fat	1.8 - 6.8
True Protein	2.8 - 4.5	3.1 - 5.6

These samples are prepared every six weeks, despatched to customers, and followed by the Data Summaries containing the assigned values.

Extra sets of both VeriCal® Raw Milk and VeriCal® Processed Milk can be delivered to most locations within 24 hours.

If you are interested in any further details please visit [www.global-proficiency.com/liquid-dairy-rms](http://www.global-proficiency.com/liquid-dairy-rms), or contact us at [enquiries@global-proficiency.com](mailto:enquiries@global-proficiency.com)

## Food QCM/RM

After proficiency rounds are complete, we may select available products to characterise as Quality Control Materials (QCMs) or Reference Materials (RMs) using proficiency round data.

For our food PT programmes, these include:

- **Oil & Fat** (QCM)
- **Honey** (QCM)
- **Meat and Bonemeal** (QCM/RM)
- **Tallow** (QCM)

Currently we have an Olive Oil QCM available. Meat and Bonemeal and Tallow should be available again in early 2021. For Honey please enquire at [sales@global-proficiency.com](mailto:sales@global-proficiency.com). For a full list of our available QCMs and RMs please visit our website <https://www.global-proficiency.com/rms-and-qcms>

## \*New\* Training Videos

We have heard your feedback and every month we are trying to deliver new training material for you and your staff.

Since our last newsletter we have had 2 new training videos become available:

- **Update Details** – click [here](#)
- **ILCP Report Interpretation** – click [here](#)

To access these and other available videos, login to our customer portal VP Plus using the 'Quick Links' section of our website.

If you do not have a login for VP Plus, please contact us at [enquiries@global-proficiency.com](mailto:enquiries@global-proficiency.com) so we can address your needs directly.

## Upcoming Rounds

### Round 10

- FertChek
- WaterChek (Potable)
- Meat, Water, Pathogens, Food (RLP)
- NurtureChek
- DairyChek
- Sieve Calibration
- SoilChek (Acid Sulphate)
- BeverageChek (Wine)
- LipidChek (Fat)
- VeriTest Antimicrobials
- VeriTest UHT Products

## Shipping Packaging

In the August newsletter we mentioned that we have a range of specialised shipping packaging available, which we would normally recommend when providing a quote for a customer. The featured specialised packaging type for this month is **WoolCool**.

For Chilled products we have worked with Planet Protector to come up with an environmentally friendly solution for keeping our products chilled, but not frozen. This is a far greater challenge than keeping products frozen. The WoolCool product uses New Zealand /Australian wool to insulate the packaging and each packing configuration has been specifically designed and tested to keep our samples at the optimum temperature. The WoolCool packaging is fully re-useable and recyclable and achieves a remarkable 5 day chilling time.

**Conditions:** Approximately 4°C for up to 5 days

**Uses:** Products requiring chilling



## Meet The Team

Marion joined Global Proficiency in 2006, and works with our Beverage and Water Chemistry Proficiency customers, as well as providing support managing the NCCP Programme for MPI to ensure our Milk and Dairy Products are safe to drink/eat, and can access our overseas markets.

Marion enjoys spending time with her husband, two daughters aged 8 and 6 and extended whanau. Her hobbies include Ceroc and Latin dancing, gardening, soft textile crafting, Steiner Dollmaking and volunteering at her children's school.



## Surveys—RMP

Thank you to everyone who completed our **annual survey** relating to our services as a **Reference Material Producer (RMP) accredited to ISO 17034**. This included questions about Reference Materials (certified and uncertified) and Quality Control Materials. All feedback is valuable and allows us to improve. Areas we will target for development include:

- Documentation guides
- Documentation improvements
- New RM
- New QCM
- New calibration check samples

This survey also incorporated the monthly questions to gauge our Net Promoter Score. We saw an improvement from last month and will continue to track this as a separate monthly survey.

If you would like to provide feedback about these or other topics, please contact [nicole.joe@global-proficiency.com](mailto:nicole.joe@global-proficiency.com)

## Annual Registrations

**Our annual registration packs will be sent later this month, look out for these to register for 2021!**

The process will be the same as previous years, with the information sent being tailored to your lab as follows:

- **Registration form** – (excel file) pre-populated with registrations for previous participation
- **Price list**– for the programmes your laboratory has participated in for 2020

## Cream PT Scheme

From 2021 our newly developed programme **VeriTest® Cream** will be available, which offers chemistry and microbiology proficiency testing for Cream. The first round for the year will be run as a pilot round.

To discuss this or other development needs, please contact [nicole.joe@global-proficiency.com](mailto:nicole.joe@global-proficiency.com)

## Contact Us

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