Inter-laboratory Quality Control Material Data Sheet

QC Material ID: 16375-QC-PR12920

Product Type: Edam Cheese

Issue Date: 30 July 2026

Expiry Date: 11 May 2027

Test Name	n Values	Assigned Value	Assigned Range
Calcium (mmol/kg)	4 *	208	182 - 233
Fat SBR (%)	6 *	26.78	26.55 - 27.01
Moisture 105°C (%)	10	40.7	40.5 - 40.9
pH (pH units)	9	5.35	5.34 - 5.37
Protein (%)	7 *	27.51	27.29 - 27.73
Salt (%)	12	1.79	1.72 - 1.86

** n Values < 8 are indicative only and should be used with caution*

Description: 75 g+ grated, irradiated, packaged in a plastic bag

Homogeneity: This QC material has been assessed as homogeneous for use in an Inter-Laboratory Proficiency Study

Stability: An expiry period consistent with the shelf life of the product, experience, and technical advice has been applied

Storage: Once opened, samples will be unstable due to moisture absorption. Store samples at < 6°C and ensure they are sealed immediately after use.

Values: The *Assigned Value* is the consensus mean from an inter-laboratory proficiency round excluding outliers; *n Values* are the number of results used to calculate the assigned value. The *Assigned Range* is 2 standard deviations of *n*

Methods: Multiple methods were used in the preparation of these assigned values.

Global Proficiency Ltd
10 Bisley Road, Enderley, Hamilton 3214, New Zealand
Unit 2/25 Mareno Road, Tullamarine, VIC 3043, Australia
p +64 7 850 4483 | +61 3 9089 1151
e sales@global-proficiency.com
w www.global-proficiency.com

Version 2