VeriTest® MEAT

Meat Chemistry

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



PROGRAMME OBJECTIVE

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

PROGRAMME FEATURES

- Supporting Laboratories in providing verification activities for meat and meat 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
- 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: Conformity Assessment - General Requirements for the competence of proficiency testing providers; 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 a two-sample set, consisting of Meat and Bonemeal (MBM) samples.

AVAILABLE TESTS

MBM

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

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

Please enquire if you would like further information.

FOR MORE INFORMATION PLEASE VISIT OUR WEBSITE

www.global-proficiency.com

OR EMAIL

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Delivered by GLOBAL PROFICIENCY
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VeriTest® MEAT

Meat Microbiology

The VeriTest® Meat Microbiology Proficiency Programme is designed for laboratories routinely testing meat and meat products, including microbiological monitoring of meat processing operations for the effects of slaughter, dressing and boning processes on the microbiological quality of the product.



PROGRAMME OBJECTIVE

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

PROGRAMME FEATURES

- Supporting Laboratories in providing verification activities for meat 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.
- 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: Conformity Assessment - General Requirements for the competence of proficiency testing providers; our scope includes the VeriTest Meat Microbiology programme.

SAMPLE TYPES

Samples are offered as either a two or three-sample set:

- **Two sample set:** Consists of two freeze-dried vials for the preparation of simulated samples.
- **Three sample set:** Consists of two freeze-dried vials (as above) and a third sample as an optional extra consisting of a freeze-dried vial with an accompanying red meat matrix.

AVAILABLE TESTS

- Aerobic Plate Count at 30°C
- *Escherichia coli* Count

Further tests may be made available upon request, depending on the number of interested participants.

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