VeriTest® MILK

Liquid Milk - Chemistry

The VeriTest® Milk proficiency programme provides confidence to suppliers, processors and laboratories that milk testing throughout Australia meets the dairy industry's exacting standards.



PROGRAMME OBJECTIVE

The VeriTest® Milk Proficiency Testing scheme has been developed over many years to provide a system for laboratories to validate their milk testing capability and to benchmark their results. The scheme provides independent test verification for milk testing facilities throughout Australia. The samples presented for testing cover a range of raw and processed milks, ensuring sample properties are representative of the testing carried out in milk testing laboratories.

BENEFITS OF PARTICIPATING IN VERITEST® MILK:

- **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 or instrumental 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

- **Optimising Yields**

  Low levels of bias in simple tests (e.g. fat) can add up to significant value over time.

- **Training**

  Test performance from individual analysts can be monitored and reported over time.

PROGRAMME FEATURES

- Sample types and tests, covering chemistry and microbiological testing.
- High quality, robust data sets with low variation.
- Technical direction from an independent Technical Advisory Group ensures relevance to current industry needs.
- Proven statistical format and sample quality.
- Individual Reports per round for each test.
- Accredited to ISO/IEC 17043: Conformity Assessment - General Requirements for the competence of proficiency testing providers.

SAMPLE TYPES

- Chemistry VLF – processed milk
- Chemistry VTC – raw milk
- FREEZE-PHOS VTL – formulated milk

All samples are provided as 2-sample sets except CHEM RAW (VTC category) which is a 4-sample set.
Samples are despatched in March, June, September, and November.

AVAILABLE TESTS

CHEM - PROCESSED	CHEM - RAW
Fat	Fat
Protein	Protein
Lactose	Lactose
Solids Non-fat	Solids Non-fat
Total Solids	Total Solids

FREEZE-PHOS

Freezing Point
Phosphatase

Please contact us regarding method information.

VERICAL® REFERENCE MILKS

VeriCal® Raw and VeriCal Processed reference milks are designed for monitoring the calibration of instruments used to test milk composition. These are prepared every eight weeks, and provide independently verified reference values, across a range of values, to support a wide calibration. Alongside calibration systems, the VeriTest® milk proficiency programme then provides laboratories independent test verification and external evidence that the calibration systems using reference milks is working effectively.

FOR MORE INFORMATION PLEASE VISIT OUR WEBSITE

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Delivered by
GLOBAL PROFICIENCY
INDEPENDENT TEST VERIFICATION
February 2026

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VeriTest® MILK

Liquid Milk - Microbiology

The VeriTest® Milk proficiency programme provides confidence to suppliers, processors and laboratories that milk testing throughout Australia meets the dairy industry's exacting standards.



PROGRAMME OBJECTIVE

The VeriTest® Milk Proficiency Testing scheme has been developed over many years to provide a system for laboratories to validate their milk testing capability and to benchmark their results. The scheme provides independent test verification for milk testing facilities throughout Australia. The samples presented for testing cover a range of raw and processed milks, ensuring sample properties are representative of the testing carried out in milk testing laboratories.

BENEFITS OF PARTICIPATING IN VERITEST® MILK:

- **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 or instrumental 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

- **Optimising Yields**

  Low levels of bias in simple tests (e.g. fat) can add up to significant value over time.

- **Training**

  Test performance from individual analysts can be monitored and reported over time.

PROGRAMME FEATURES

- Sample types and tests, covering chemistry and microbiological testing.
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SAMPLE TYPES

- MICRO – UHT milk with micro cultures
- INHIB – UHT milk with inhibitory substances (PenG)
- DMC – Raw milk

All samples are provided as 2-sample sets.
Samples are despatched in March, June, September, and November.

AVAILABLE TESTS

MICRO
Thermoduric Count
Standard Plate Count*
Coliforms Count*/#
E. coli count*

INHIB
Inhibitory Substances

** Petrifilm™, Pour Plate*

 # Coliform Detect/Not detect offered in the June and November rounds only

DMC
Direct Microscopic Count

Please contact us regarding method information.

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