LipidChek

The LipidChek Proficiency Programme is designed for laboratories routinely testing edible oils and fats. The programme offers a wide range of tests to participants, including the major methods used by the food industry to test these products.



PROGRAMME OBJECTIVE

The LipidChek Proficiency Testing scheme has been developed over many years to enable laboratories to validate their test methods and to benchmark their results among an established network of competent laboratories. The scheme provides independent test verification for more than 20 laboratories in 4 countries. The sample types are selected to cover a range of properties representative of the testing encountered in food industry laboratories.

BENEFITS OF PARTICIPATING IN LIPIDCHEK

- **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

- Comprehensive range of sample types and tests
- Technical direction from an independent Technical Advisory Group ensuring relevance to current industry needs
- Proven statistical format and sample quality
- Individual Reports per round for each test; Annual Report for monitoring overall method performance over time

ACCREDITATION

- Global Proficiency is accredited to ISO/IEC 17043: Conformity Assessment - General Requirements for the competence of proficiency testing providers; our scope includes the LipidChek programme.

SAMPLE TYPES

Proficiency materials in the LipidChek PT scheme are dispatched every other month. Products offered in the LipidChek programme include:

Vegetable/Nut Oils	**Fats**
Avocado	Confectionery
Canola	Hard Palm
Coconut	Hard Soya
Cottonseed	Shortening (Vegetable)
Grapeseed	AMF*
Macadamia	
Olive	
Palm Oil	
Peanut	
Rice Bran	
Soya Bean	
Sunflower	

* *AMF is offered as part of our Dairy Chemistry Proficiency programme; please contact us for further information.*

AVAILABLE TESTS

Product tests include:

General Fat/Oil Tests

- Free Fatty Acid / Acid Value
- Peroxide Value (PV)
- Iodine Value (IV)
- Drop Point
- Colour (Red & Yellow)
- Melting Point
- Moisture
- Solid Fat Content (10°C & 30°C)
- GC FAME Profile
- GC Profile (MUFA, PUFA, Saturated, Trans)

FOR MORE INFORMATION PLEASE VISIT OUR WEBSITE

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