

The VeriTest[®] UHT Products Proficiency Testing scheme is designed for laboratories routinely testing products which have undergone Ultra High Temperature (UHT) processing, such as milk. The programme provides independent verification that testing laboratories are meeting industry standards and provides confidence to processors and suppliers that product meets specifications.



PROGRAMME OBJECTIVE

The VeriTest[®] UHT Products Proficiency Testing scheme has been developed to enable laboratories to validate their testing capability and benchmark their results among a global network of laboratories. The samples presented are finished product which have undergone Ultra High Temperature (UHT) treatment and are selected as typical of those tested in food testing laboratories.

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 by providing verification activities for manufacturing and processing operations
- Technical direction from an independent Technical Advisory Group ensuring relevance to current industry needs
- Individual Reports per round for each test; Performance tracking for monitoring overall method performance over time

ACCREDITATION

- Global Proficiency is accredited to ISO/IEC 17043:2010 Conformity Assessment - General Requirements for Proficiency Testing; our scope includes the VeriTest[®] UHT Products 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 and Quality Control Materials offered, please visit our website.

SAMPLE TYPES

Chemistry: Full Cream UHT Milk

Microbiology: Freeze dried vials (FDVs), each with two accompanying UHT Milks

AVAILABLE TESTS

CHEMISTRY

UHT Milk (UMF category) – 4 rounds per year

| | |
|--------------------------|---------------------------|
| Fat – Reference | Fat – Instrument |
| Protein – Reference | Protein – Instrument |
| Total Solids – Reference | Total Solids – Instrument |
| Titratable Acidity | |

UHT Milk (UMT category) – 8 rounds per year

Titratable Acidity

MICROBIOLOGY

FDVs + UHT Milk (UMS category) – 4 rounds per year

Commercial sterility @ 30-35°C

Commercial sterility @ 55°C

FOR MORE INFORMATION PLEASE VISIT OUR WEBSITE

www.global-proficiency.com

OR EMAIL

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