

Contaminants

International trade in dairy products is based on confidence from suppliers, customers and regulatory agencies that test results are equivalent between all laboratories throughout a global supply chain. The DairyChek programme provides independent verification that testing laboratories meet the dairy industry's exacting standards.



PROGRAMME OBJECTIVE

The DairyChek Proficiency Testing scheme has been developed over many years to provide a system for laboratories to validate their testing capability and to benchmark their results among an established network of competent laboratories. The scheme provides independent test verification for more than 120 dairy and nutritional laboratories in 16 countries. The sample types are selected to cover a range of properties representative of internationally traded dairy products.

BENEFITS OF PARTICIPATING IN DAIRYCHEK:

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

Optimising Yields

Low levels of bias in simple tests (e.g. moisture) can add up to significant volumes of lost yield (and value) over time.

Training

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

PROGRAMME FEATURES

- Comprehensive range of sample types and tests, covering the major recognised chemistry and microbiological test methods
- Participation by numerous accredited laboratories gives high confidence for inter-lab comparisons
- Separation of data by method (where appropriate)
- o High quality and cost-effective reference materials
- Technical direction from an independent Technical Advisory Group ensuring relevance to current industry needs

ACCREDITATION

Global Proficiency is accredited to ISO/IEC 17043:2010 Conformity Assessment - General Requirements for Proficiency Testing; our scope does include the DairyChek programme. Contaminants are not included in the scope of accreditation; however it is operated under the same quality management system.

AVAILABLE TESTS:

NOx SAMPLE TYPE
Nitrate Sking Milk Pour

Nitrate Skim Milk Powder
Nitrite Whole Milk Powder

WPC Casein

HEAVY METALS

Aluminium
Antimony
Arsenic
Cadmium
Chromium
Lead
Mercury
Nickel

SAMPLE TYPE

Skim Milk Powder Whole Milk Powder Infant Formula

AFLATOXINS

Aflatoxin M1*

SAMPLE TYPE

UHT Milk

* Available in 2024

Global Proficiency also offers other DairyChek proficiency products including **Powders, Fat Products, Cheese** and **Protein Products** – please request a copy of the Programme Description if you are interested.

FOR MORE INFORMATION PLEASE VISIT OUR WEBSITE

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