DairyChek

Cheese

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)
- 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 includes the DairyChek 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

Cheese (range of varieties including Cheddar, Egmont, Gouda, Edam, Mozzarella, Noble – also known as a Low-Fat Cheddar)

AVAILABLE TESTS:

CHEESE (CHEMISTRY)

Fat (SBR)
Moisture (105°C Oven)
pH
Salt
Calcium
Protein (Kjeldahl)

PURITY

Recovery & Identification

CHEESE (MICROBIOLOGY)

Coliforms (Count & Detection)
E. coli (Count & Detection)
Enterobacteriaceae (Count, Detection)
Coagulase-positive Staphylococci (Count & Detection)
Yeast & Mould Count
NSLAB Count
Mesophilic Aerobic Spore Count

Enterobacteriaceae *offered in the* ***February*** *sample set*

NSLAB Count *offered in the* ***April*** *and* ***October*** *sample set*

ALSO AVAILABLE:

Inhibitory Substances: Samples with varying levels of Penicillin G in a milk matrix.

Global Proficiency also offers other DairyChek proficiency products including **Milk Powders, Fat Products** 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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OR EMAIL

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