

PROGRAM PROFICIENCY TESTING STUDIES 2020

**PLEASE NOTE, THE REGISTRATION WILL TAKE PLACE IN OUR NEW
COMFORTABLE ONLINE PORTAL WITH IMMEDIATE EFFECT**

- Please register as a customer first: <https://service.muva.de>
- For the efficient use of the portal, we provide **instructions** for set up an account, EP registration and submission of results on our [Homepage](#).
- If you are one of our **subscription customers**, we kindly ask you to set up an account and to register your proficiency tests by the online portal once. Of course, there is also the option of a standing order.
- Please indicate in the field „comments“, when registering if you need **Additional sample material** or the **number of panellists**. If this is unknown at the time of registration, you can send us an informal e-mail at any time.
- From January 2020, the submission of the **results** will also take place via your personal account in the online portal.
- For an additional charge of € 9.00 you can still receive the **results report** in **paper form**. If applicable, please indicate this also in the field "comments".

Please contact us for any questions, we are glad to support you!

**MUVA KEMPTEN GMBH –
your accredited international provider for proficiency tests in food analysis**

Typ	Product	EPQS	Period	Parameter		
CHEMISTRY						
MILK						
A	Milk	817	Jan.	Fat, Dry Matter, Protein, Lactose (monohydrate), Freezing Point, Density		
A	Milk	842	May	Fat, Dry Matter, Protein, Lactose (monohydrate), Freezing Point, Calcium		
A	Milk	858	Sept.	Fat, Dry Matter, Protein, Lactose (monohydrate), Freezing Point, pH value		
AL	Milk (low in lactose, lactose free)	831	March	Lactose (monohydrate), Galactose, Glucose		
K	Raw Milk shock frozen	829	March	Fat, Dry Matter, Protein, Lactose (monohydrate), Freezing Point, pH Value, Casein		
K	Raw Milk shock frozen	865	Oct.	Fat, Dry Matter, Protein, Lactose (monohydrate), Freezing Point, pH Value, Urea		
MILK PRODUCTS						
D	Cream	822	Jan.	Fat, Dry Matter, Protein		
D	Cream	855	Aug.	Fat, Dry Matter, Protein		
E	Evaporated milk / Coffee cream	844	May	Fat, Dry Matter, Protein, Phosphorus, Ash		
H	Butter	828	Feb.	Water, Solid non-fat, pH Value, Cholesterol, Butyric Acid Methyl Ester, Chloride, Sodium (sodium chloride)		
L	Yoghurt	825	Feb.	Fat, Dry Matter, Protein, Total Lactic Acid, pH Value		
CHEESE						
C	Processed cheese	830	March	Fat, Dry Matter, Protein, Lactose (monohydrate), pH Value, Citric Acid, Ash, Chloride, Sodium (sodium chloride)		
C	Processed cheese	854	Aug.	Fat, Dry Matter, Protein, pH Value, Phosphorus, Ash, Chloride, Sodium (sodium chloride)		
F	Cream cheese	837	April	Fat, Dry Matter, Protein, Lactose (monohydrate), pH Value, Total Lactic Acid, Chloride, Sodium (sodium chloride)		
V	Cheese (hard / semi-hard cheese)	820	Jan.	Fat, Dry Matter, Protein, pH Value, Chloride, Sodium (sodium chloride)		
POWDER						
B	Milk powder	823	Feb.	Fat, Free Fat, Dry Matter, Protein, Lactose (monohydrate), Ash		
B	Milk powder	852	Aug.	Fat, Dry Matter, Protein, Lactose (monohydrate), pH value, Ash		
G	Whey powder	818	Jan	Fat, Dry Matter, Protein, Lactose (monohydrate), Calcium, Magnesium, Nitrate, NPN, Ash, Total Lactic Acid		
P	Whey protein concentrate/ Sodium caseinate	840	April	Fat, Water, Protein, Lactose (monohydrate), Ash		
T	Carbohydrates / Vitamins (in baby foods)	839	April	Glucose, Fructose, Lactose (monohydrate), Saccharose, Vitamin A, Vitamin C, Vitamin E		
U	Minerals / Trace Elements (in baby foods)	847	June	Sodium, Potassium, Calcium, Magnesium, Iron, Zinc, Copper, Manganese, Phosphorus, Chloride		

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Typ	Product	EPQS	Period	Parameter		
OTHERS						
VP	Alkaline Phosphatase in Milk and Cheese	819	Jan.	Phosphatase Activity; qualitatively + quantitatively		
AM	Aflatoxin M1 in Milk	866	Oct.	Aflatoxin M1		
FS	Fruit Juice	849	June	Glucose, Fructose, Titratable Acid, Soluble Solids ($^{\circ}$ Brix), Ethanol, pH value, Patulin		
S	Canned Sausage	857	Aug.	Fat, Water, Protein, Hydroxyproline, Ash, Chloride, Sodium (sodium chloride)		
FM	Fatty Acid Distribution in Raw Milk	868	Oct.	C4 to C20; (C14:1, C16:1, C18:1, C18:1-trans, C18:2, C18:2-trans, C18:3)		
N	Chocolate / Nut-nougat-cream	846	June	Fat, Milk Fat, Dry Matter, Protein, Lactose (monohydrate), Saccharose, Theobromine		
HST 1	Veterinary Drugs in Milk	871	Nov.	Possible groups of substances: β -Lactam, Tetracycline, Sulfonamide, Cephalosporine, Quinolones; quantitative		
HST 2	Veterinary Drugs in Milk	872	Nov.	Possible groups of substances: β -Lactam, Tetracycline, Sulfonamide, Cephalosporine; qualitative		

Typ	Product	EPQS	Period	Parameter		
MICROBIOLOGY						
OEE	E. coli / Enterobacteriaceae	869	Nov.	E. coli, Enterobacteriaceae in frozen Milk		
OK	Mesophilic, Aerobic Bacterial Count	851	July	Total Bacterial Count (in Powder and freeze dried Cheese)		
OH	Yeasts	826	Feb.	Yeasts (Capsules in Milk Products)		
OK	Mesophilic, Aerobic Bacterial Count	833	March	Total Bacterial Count in frozen Milk		
OEC	E. coli / Coliforme / Enterobacteriaceae	834	March	E. coli, Enterobacteriaceae, Coliforme in frozen Milk		
OHS	Yeasts / Moulds	835	March	Yeasts, Geotrichum in frozen Milk		
OK	Mesophilic, Aerobic Bacterial Count	860	Sept.	Total Bacterial Count in frozen Milk		
OEC	E. coli / Coliforms / Enterobacteriaceae	861	Sept.	E. coli, Enterobacteriaceae, Coliforms in frozen Milk		
OHS	Yeasts / Moulds	862	Sept.	Yeasts, Geotrichum in frozen Milk		
OST	Staphylococcus	863	Sept.	Staphylococcus in frozen Milk		

Basically, all samples of chemical and microbiological proficiency testing schemes are unfit for consumption!

- 1) Net price plus packing and shipping costs (will be charged according to the expenses)
- 2) Additional double determination (results) or additional material
- 3) The basic price includes 10 results, each additional results and additional sample materials will be calculated separately. With registration for all PT studies (spring and autumn) there is a **discount of 10%** for these participations. **All sample materials contains strains of safety group S1.**

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Typ	Product	EPQS	Period	Parameter		
SENSORY						
TASTE –SENSORY						
Se1	Rank Order	821	Jan.	2 Sets of Basic Taste Liquid and Milk Product		
Se2	Rank Order	843	Mai	2 Sets of Basic Taste Fruit Juice and Liquid		
Se3	Rank Order	853	Aug.	2 Sets of Basic Taste Milk Products		
Se4	Rank Order	867	Okt.	1 Flavour for Taste Milk Products		
SeRF	Rank Order in Sausage	850	Juni	Taste in Sausage		
SeP	Profile Testing	836	March	5 Attributes		
SeV	Packaging Material	859	Sept.	Intensity test with triangle test for taste and odour		
SeD	Triangle Test	838	April	Taste		
SeDW	Triangle Test in Sausage	841	May	Taste in Sausage		
ODOUR-SENSORY						
SeA	Rank Order	827	Feb.	Aromatic Solutions		
SENSORY FOUR SENSES						
SeS	Rank Order	856	Aug.	4 Rank Order Sets (haptic and visual test, taste, odour)		
SENSORY ACCORDING TO DIN EN 22935; 1-3						
SeDLG1	Milk	824	Feb.	Parameter according to DIN EN ISO 22935; 1-3 (5-point scale)		
SeDLG2	Milk Products	864	Sept.	Parameter according to DIN EN ISO 22935; 1-3 (5-point scale)		
SeDLG3	Powder	832	March	Baby foods and Milk Powder Parameter according to DIN EN ISO 22935; 1-3 (5-point scale)		
SENSORY FAT AND OIL						
SeO1	Virgin, cold pressed Rapeseed Oil	848	June	Parameter according to DGF-Einheits-Methode (fat)		
SeO2	Frying Fat	870	Nov.	Parameter according to DGF-Einheits-Methode (fat)		
SENSORIK DRINKING WATER						
SeTW	Drinking Water TON / TFN	845	June	Odour Threshold Value and Flavour Threshold Value in Drinking Water accord.to DIN EN 1622		

⁴⁾ Basic price contains **3 panellists**, each additional panellist has to pay the price for an additional person

⁵⁾ Basic price contains **one person**, any other person pay the price for additional panellist

For Sensory-Proficiency Testing Studies only:

If already known, please indicate the number of panellists in the field “remarks” when registering via online-portal

Discount for Sensory Proficiency Testing Studies:

3 – 5 panellists = 5% discount ⁵⁾

6 – 9 panellists = 10% discount ^{4),5)}

> 10 panellists = 15% discount ^{4),5)}

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