

Scope of Proficiency Testing Studies 2022*

* The informations on the products and parameters in level 1 and 2 are without guarantee. Slightly variations are possible. (e.g. materials properties, modification of parameters due to customers request etc.)

Program	EPQS-No.	Technical field	Product level 1	Product level 2	Property level 1	Property level 2	Date of introduction
A	927	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	UHT-Milk	Main Components	Fat, Protein, Lactose (monohydrate)	1991
					Physical parameters	Dry Matter, Freezing Point, Density	
A	955	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	UHT-Milk	Main Components	Fat, Protein, Lactose (monohydrate)	1991
					Physical parameters	Dry Matter, Freezing Point	
					Minor components	Calcium	
A	969	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	UHT-Milk	Main Components	Fat, Protein, Lactose (monohydrate)	1991
					Physical parameters	Dry Matter, Freezing Point, pH Value	
AL	953	Chemical Testing of Food	Milk and Dairy Products	UHT-Milch, low in lactose	Main Components	Lactose (monohydrate), Galactose, Glucose	2011
AM	978	Chemical Testing of Food	Milk and Dairy Products	UHT-Milk	Residues	Aflatoxin M1	2014
PA	948	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	Base milk (for powder and cheese production)	Main Components	Fat, Protein	2022
					Physical parameters	Dry Matter	

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B	931	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	Milk Powder	Main Components	Fat, Free Fat, Protein, Lactose (monohydrate)	1992
					Physical parameters	Dry Matter, Ash	
					Minor components	Nitrate	
B	965	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	Milk Powder	Main Components	Fat, Protein, Lactose (monohydrate)	1992
					Physical parameters	Dry Matter, Ash, pH Value	
ZB	982	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	Goat Milk Powder	Main Components	Fat, Protein	2022
					Physical parameters	Dry Matter, Ash	
C	936	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	Processed Cheese	Main Components	Fat, Protein, Lactose (monohydrate)	1993
					Physical parameters	Dry Matter, pH Value, Ash	
					Minor components	Sodium, Chloride (sodium chloride), Citric Acid	
C	966	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	Processed Cheese	Main Components	Fat, Protein	1993
					Physical parameters	Dry Matter, pH Value, Ash	
					Main Components	Sodium, Chloride (sodium chloride), Phosphorus	

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Program	EPQS-No.	Technical field	Product level 1	Product level 2	Property level 1	Property level 2	Date of introduction
D	933	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	Cream	Main Components	Fat, Protein	1994
					Physical parameters	Dry matter	
D	967	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	Cream	Main Components	Fat, Protein	1994
					Physical parameters	Dry matter	
E	957	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	Evaporated Milk; Coffee Cream	Main Components	Fat, Protein	1995
					Physical parameters	Dry Matter, Ash	
					Minor components	Phosphorus	
F	952	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	Cream Cheese	Main Components	Fat, Protein, Lactose (Monohydrate)	1995
					Physical parameters	Dry Matter, pH Value	
					Minor components	Total Lactic Acid, Sodium, Chloride, (sodium chloride)	

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Program	EPQS-No.	Technical field	Product level 1	Product level 2	Property level 1	Property level 2	Date of introduction
G	949	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	Whey Powder	Main Components	Fat, Protein, Lactose (Monohydrate), Non-Protein-Nitrogen (NPN)	1996
					Physical parameters	Dry Matter, Ash	
					Minor components	Nitrate, Total Lactic Acid	
					Minerals	Calcium, Magnesium	
H	937	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	Butter	Main Components	Butyric Acid Methylester	1997
					Physical parameters	Water, Solid Non-Fat, pH Value	
					Minor components	Cholesterol	
					Additives	Sodium, Chloride (sodium chloride)	
K	943	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	Raw Milk, shock frozen	Main Components	Fat, Protein, Lactose (Monohydrate), Casein	1999
					Physical parameters	pH Value, Freezing Point, Dry Matter	
K	977	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	Raw Milk, shock frozen	Main Components	Fat, Protein, Lactose (Monohydrate)	1999
					Physical parameters	pH Value, Freezing Point, Dry Matter	
					Minor components	Urea	

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Program	EPQS-No.	Technical field	Product level 1	Product level 2	Property level 1	Property level 2	Date of introduction
L	940	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	Yoghurt	Main Components	Fat, Protein	1997
					Physical parameters	Dry Matter, pH Value	
					Minor components	Total Lactic Acid	
P	958	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	Socium Caseinate; Whey Protein Concentrate	Main Components	Fat, Protein, Lactose (Monohydrate)	2000
					Physical parameters	Water, Ash	
T	942	Chemical Testing of Food	Infant food on milk basis	Fruit milk pudding	Carbohydrates	Glucose, Fructose, Lactose (Monohydrate), Saccharose	2005
					Vitamins	Vitamin A, Vitamin C, Vitamin E	
U	960	Chemical Testing of Food	Infant food on milk basis	Fruit milk pudding	Minerals	Sodium, Potassium, Calcium, Magnesium, Phosphorus, Chloride	2000
					Trace elements	Iron, Zinc, Copper, Manganese	
V	928	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	Hard Cheese, Semi-hard Cheese	Main Components	Fat, Protein	1998
					Physical parameters	Dry Matter, pH Value	
					Additives	Sodium, Chloride (sodium chloride)	
VP	930	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	UHT-Milk, frozen and Hard Cheese, freeze dried	Indicator for Heat Treatment	Alkaline Phosphatase; qualitative and quantitative	2015

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FM	921	Chemical Testing of Food	Milk and Dairy Products	milk powder	Fatty Acid Distribution	C4:0 to C20:0 (C14:1, C16:1, C18:1-cis, C18:1-trans, C18:2 (all-cis-9,12), C18:2 total trans, C18:3 (all-cis-9,12,15), C18:3 total trans)	2012
HST2	925	Chemical Testing of Food	Milk and Dairy Products	Milk	Antibiotics	Possible groups of substances: β -Lactam, Tetracycline, Sulfonamide, Cephalosporine; qualitative	2019
Z	959	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	raw goat milk	Main Components	Fat, Protein	2022
					Physical parameters	Dry Matter, Freezing Point	

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N	894	Chemical, Physical and Chemical-Physical Testing of Food	Confectioneries	Chocolate, Nut-Nougat-Cream	Main Components	Fat, Milk Fat, Protein, Lactose (Monohydrate), Saccharose	2006
					Physical Parameters	Dry Matter	
					Minor Components	Theobromine	
S	901	Chemical, Physical and Chemical-Physical Testing of Food	Meats and Sausages	canned Sausage	Main Components	Fat, Protein, Hydroxyproline	2005
					Physical Parameters	Water, Ash	
					Additives	Sodium, Chloride (sodium chloride)	
VM	976	Chemical, Physical and Chemical-Physical Testing of Food	Plant Based Food	Plant Based Drink	Main Components	Fat, Protein	2022
					Physical Parameters	Dry Matter	
VS	951	Chemical, Physical and Chemical-Physical Testing of Food	Plant Based Food	Vegan Spread	Main Components	Fat, Protein	2022
					Physical Parameters	Dry Matter, Ash	

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Program	RVQS-No.	Technical field	Product level 1	Product level 2	Property level 1	Property level 2	Date of introduction
OEE	984	Microbiological Testing of Food	Milk and Dairy Products	Milk, frozen	Microorganismen of Risc Group 1	E. coli / Enterobacteriaceae	2000
OEC	945	Microbiological Testing of Food	Milk and Dairy Products	Milk, frozen	Microorganismen of Risc Group 1	E. coli / Enterobacteriaceae / Coliforme	2017
OEC	972	Microbiological Testing of Food	Milk and Dairy Products	Milk, frozen	Microorganismen of Risc Group 1	E. coli / Enterobacteriaceae / Coliforme	2017
OK	962	Microbiological Testing of Food	Milk and Dairy Products	Curd Powder; Freeze dried Hard Cheese	Microorganismen of Risc Group 1	Mesophilic Anaerobic Total Bacterial Count	2008
OK	944	Microbiological Testing of Food	Milk and Dairy Products	Milk, frozen	Microorganismen of Risc Group 1	Total Bacterial Count	2017
OK	971	Microbiological Testing of Food	Milk and Dairy Products	Milk, frozen	Microorganismen of Risc Group 1	Total Bacterial Count	2017
OHS	946	Microbiological Testing of Food	Milk and Dairy Products	Milk, frozen	Microorganismen of Risc Group 1	Yeasts and Geotrichum	2017

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OHS	973	Microbiological Testing of Food	Milk and Dairy Products	Milk, frozen	Microorganismen of Risc Group 1	Yeasts and Geotrichum	2017
OH	939	Microbiological Testing of Food	Milk and Dairy Products	Capsula with a Freeze Dried Strain (S1) + Dairy Product	Microorganismen of Risc Group 1	Yeasts (Sacch. Cerevisiae)	2009
OST	974	Microbiological Testing of Food	Milk and Dairy Products	Milk, frozen	Microorganismen of Risc Group 1	Staphylococcus	2017

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Program	EPQS-No.	Technical field	Product level 1	Product level 2	Property level 1	Property level 2	Date of introduction
SE1	929	Sensory Testing of Food	Dairy Products; Beverages	Milk, Processed Cheese	Taste	Identification of the Attribute (Basic Taste) + Rank Order of Intensity	2006
SE2	956	Sensory Testing of Food	Beverages	Water, Fruit juice	Taste	Identification of the Attribute (Basic Taste) + Rank Order of Intensity	2006
SE3	968	Sensory Testing of Food	Dairy Products; Beverages		Taste	Identification of the Attribute (Basic Taste) + Rank Order of Intensity	2006
SEA	935	Sensory Testing of Food	Watery Aromatic in Sticks	Different Aromas (Vanilla, Cinnamon, Strawberry etc.)	Odour	Identification of the Attribute (aroma) + Rank Order of Intensity	2015
SES	964	Sensory Testing of Food	Dairy Products, Beverages; Watery Aromatic Solutions; Dye solutions; Gelatine		Taste, Odour, Sight, Haptic	Identification of the Attribute (Basic Taste, Flavour) + Rank Order of Intensity	2010
SEP	947	Sensory Testing of Food	Dairy Products	flavoured milk	Taste, Odour, Appearance, Consistency, etc.	Profiling of an unknown sample according to 5 different attributes based on 2 reference samples	2009
SED	950	Sensory Testing of Food	Dairy Products; Beverages		Taste	Triangle Test (Identification of the differing sample)	2011
SEDW	963	Sensory Testing of Food	Meats and Sausages		Taste	Triangle Test (Identification of the differing sample)	2014

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SERF	954	Sensory Testing of Food	Meats and Sausages		Taste	Identification of the Attribute (Basic Taste) + Rank Order of Intensity	2015
SEO	961	Sensory Testing of Food	Fat and Oils	Virgine, Cold Pressed Rapeseed Oil	Taste, Odour	Evaluation of Characteristic and Dissimilar Attributes, Identification of Dissimilar Attributes according to DGF-Einheits-Methode (Fat)	2012
SEO	870	Sensory Testing of Food	Fats and Oils	Frying Fat	Taste, Odour	Evaluation of Dissimilar Attributes	2018
SEDLG	932	Sensory Testing of Food	Milk and Dairy Products	Milk	Appearance, Odour, Taste	Evaluation of the Sensory Quality (Identification of Dissimilar Attributes) according to DIN EN ISO 22935	2013
SEDLG	941	Sensory Testing of Food	Milk and Dairy Products	Milk Powder	Appearance, Odour, Taste, Consistency	Evaluation of the Sensory Quality (Identification of Dissimilar Attributes) according to DIN EN ISO 22935	2013
SEDLG	970	Sensory Testing of Food	Milk and Dairy Products	Dairy Product	Appearance, Odour, Taste, Consistency	Evaluation of the Sensory Quality (Identification of Dissimilar Attributes) according to DIN EN ISO 22935	2015
SEV	975	Sensory Testing of Food	Packaging Materials, water	Water	Taste, Odour	Intensity testing and Triangle Testing	2011
SETW	352	Sensory Testing of Food	Water	Water	Taste, Odour	comparison of pairs, 8 levels	2018

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