

Scope of Proficiency Testing Studies 2021*

* 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	873	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	896	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	911	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	880	Chemical Testing of Food	Milk and Dairy Products	UHT-Milch, low in lactose	Main Components	Lactose (monohydrate), Galactose, Glucose	2011
AM	919	Chemical Testing of Food	Milk and Dairy Products	UHT-Milk	Residues	Aflatoxin M1	2014

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B	878	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	
B	906	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	
C	885	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	908	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	
D	877	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	Cream	Main Components	Fat, Protein	1994
					Physical parameters	Dry matter	

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D	909	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	Cream	Main Components	Fat, Protein	1994
					Physical parameters	Dry matter	
E	898	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	893	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)	
G	891	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	

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H	881	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	884	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	918	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	
L	882	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	900	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	

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U	903	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	875	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	874	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
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
HST1	924	Chemical Testing of Food	Milk and Dairy Products	Milk	Antibiotics	Possible groups of substances: β -Lactam, Tetracycline, Sulfonamide, Cephalosporine; quantitative	2019
HST2	925	Chemical Testing of Food	Milk and Dairy Products	Milk	Antibiotics	Possible groups of substances: β -Lactam, Tetracycline, Sulfonamide, Cephalosporine; qualitative	2019

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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)	
FS	922	Chemical, Physical and Chemical-Physical Testing of Food	Beverages	Fruit Juice (e.g. Apple Juice, Grape Juice)	Main Components	Glucose, Fructose, Total Acid	2009
					Physical Parameters	pH Value, Soluble Solids (°Brix)	
					Minor Components	Ethanol	
					Residues	Patulin	

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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	923	Microbiological Testing of Food	Milk and Dairy Products	Milk, frozen	Microorganismen of Risc Group 1	E. coli / Enterobacteriaceae	2000
OEC	888	Microbiological Testing of Food	Milk and Dairy Products	Milk, frozen	Microorganismen of Risc Group 1	E. coli / Enterobacteriaceae / Coliforme	2017
OEC	914	Microbiological Testing of Food	Milk and Dairy Products	Milk, frozen	Microorganismen of Risc Group 1	E. coli / Enterobacteriaceae / Coliforme	2017
OK	905	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	887	Microbiological Testing of Food	Milk and Dairy Products	Milk, frozen	Microorganismen of Risc Group 1	Total Bacterial Count	2017
OK	913	Microbiological Testing of Food	Milk and Dairy Products	Milk, frozen	Microorganismen of Risc Group 1	Total Bacterial Count	2017
OHS	889	Microbiological Testing of Food	Milk and Dairy Products	Milk, frozen	Microorganismen of Risc Group 1	Yeasts and Geotrichum	2017

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Program	RVQS-No.	Technical field	Product level 1	Product level 2	Property level 1	Property level 2	Date of introduction
OHS	915	Microbiological Testing of Food	Milk and Dairy Products	Milk, frozen	Microorganismen of Risc Group 1	Yeasts and Geotrichum	2017
OST	916	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	876	Sensory Testing of Food	Dairy Products; Beverages	Vanilla Milk, Water	Taste	Identification of the Attribute (Basic Taste) + Rank Order of Intensity	2006
SE2	897	Sensory Testing of Food	Beverages	Water, Fruit juice	Taste	Identification of the Attribute (Basic Taste) + Rank Order of Intensity	2006
SE3	910	Sensory Testing of Food	Dairy Products; Beverages		Taste	Identification of the Attribute (Basic Taste) + Rank Order of Intensity	2006
SE4	920	Sensory Testing of Food	Dairy Products; Beverages		Taste	Identification of the Attribute (Aroma) + Rank Order of Intensity	2019
SEDA	883	Sensory Testing of Food	Watery Aromatic in Sticks	Different Aromas (Vanilla, Cinnamon, Strawberry etc.)	Odour	Triangle Test (Identification of the differing sample)	2015
SES	907	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	890	Sensory Testing of Food	Dairy Products; Beverages	Pudding	Taste, Odour, Appearance, Consistency	Profiling of an unknown sample according to 5 different attributes based on 2 reference samples	2009

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SED	892	Sensory Testing of Food	Dairy Products; Beverages	Vanilla Milk	Taste	Triangle Test (Identification of the differing sample)	2011
SEDW	904	Sensory Testing of Food	Meats and Sausages		Taste	Triangle Test (Identification of the differing sample)	2014
SERF	895	Sensory Testing of Food	Meats and Sausages		Taste	Identification of the Attribute (Basic Taste) + Rank Order of Intensity	2015
SEO	902	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
SEDLG	879	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	886	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	912	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	917	Sensory Testing of Food	Packaging Materials, water	Water	Taste, Odour	Intensity testing and Triangle Testing	2011

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SETW	899	Sensory Testing of Food	Water	Water	Taste, Odour	comparison of pairs, 8 levels	2018

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