

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	Prices (€) ¹⁾	
					Report e-mail	add. results ²⁾
CHEMISTRY						
MILK						
A	Milk	817	Jan.	Fat, Dry Matter, Protein, Lactose (monohydrate), Freezing Point, Density	225	78
A	Milk	842	May	Fat, Dry Matter, Protein, Lactose (monohydrate), Freezing Point, Calcium	225	78
A	Milk	858	Sept.	Fat, Dry Matter, Protein, Lactose (monohydrate), Freezing Point, pH value	225	78
AL	Milk (low in lactose, lactose free)	831	March	Lactose (monohydrate), Galactose, Glucose	135	45
K	Raw Milk shock frozen	829	March	Fat, Dry Matter, Protein, Lactose (monohydrate), Freezing Point, pH Value, Casein	270	90
K	Raw Milk shock frozen	865	Oct.	Fat, Dry Matter, Protein, Lactose (monohydrate), Freezing Point, pH Value, Urea	270	90
MILK PRODUCTS						
D	Cream	822	Jan.	Fat, Dry Matter, Protein	159	55
D	Cream	855	Aug.	Fat, Dry Matter, Protein	159	55
E	Evaporated milk / Coffee cream	844	May	Fat, Dry Matter, Protein, Phosphorus, Ash	209	75
H	Butter	828	Feb.	Water, Solid non-fat, pH Value, Cholesterol, Butyric Acid Methyl Ester, Chloride, Sodium (sodium chloride)	189	70
L	Yoghurt	825	Feb.	Fat, Dry Matter, Protein, Total Lactic Acid, pH Value	199	75
CHEESE						
C	Processed cheese	830	March	Fat, Dry Matter, Protein, Lactose (monohydrate), pH Value, Citric Acid, Ash, Chloride, Sodium (sodium chloride)	265	95
C	Processed cheese	854	Aug.	Fat, Dry Matter, Protein, pH Value, Phosphorus, Ash, Chloride, Sodium (sodium chloride)	265	95
F	Cream cheese	837	April	Fat, Dry Matter, Protein, Lactose (monohydrate), pH Value, Total Lactic Acid, Chloride, Sodium (sodium chloride)	175	65
V	Cheese (hard / semi-hard cheese)	820	Jan.	Fat, Dry Matter, Protein, pH Value, Chloride, Sodium (sodium chloride)	190	69
POWDER						
B	Milk powder	823	Feb.	Fat, Free Fat, Dry Matter, Protein, Lactose (monohydrate), Ash	245	87
B	Milk powder	852	Aug.	Fat, Dry Matter, Protein, Lactose (monohydrate), pH value, Ash	245	87
G	Whey powder	818	Jan	Fat, Dry Matter, Protein, Lactose (monohydrate), Calcium, Magnesium, Nitrate, NPN, Ash, Total Lactic Acid	289	115
P	Whey protein concentrate/ Sodium caseinate	840	April	Fat, Water, Protein, Lactose (monohydrate), Ash	215	80
T	Carbohydrates / Vitamins (in baby foods)	839	April	Glucose, Fructose, Lactose (monohydrate), Saccharose, Vitamin A, Vitamin C, Vitamin E	219	80
U	Minerals / Trace Elements (in baby foods)	847	June	Sodium, Potassium, Calcium, Magnesium, Iron, Zinc, Copper, Manganese, Phosphorus, Chloride	298	129

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OTHERS						
VP	Alkaline Phosphatase in Milk and Cheese	819	Jan.	Phosphatase Activity; qualitatively + quantitatively	150	50
AM	Aflatoxin M1 in Milk	866	Oct.	Aflatoxin M1	160	55
FS	Fruit Juice	849	June	Glucose, Fructose, Titratable Acid, Soluble Solids (°Brix), Ethanol, pH value, Patulin	179	65
S	Canned Sausage	857	Aug.	Fat, Water, Protein, Hydroxyproline, Ash, Chloride, Sodium (sodium chloride)	179	65
FM	Fatty Acid Distribution in Milk Powder	868	Oct.	C4 to C20; (C14:1, C16:1, C18:1, C18:1-trans, C18:2, C18:2-trans, C18:3)	223	75
N	Chocolate / Nut-nougat-cream	846	June	Fat, Milk Fat, Dry Matter, Protein, Lactose (monohydrate), Saccharose, Theobromine	199	70
HST 1	Veterinary Drugs in Milk	871	Nov.	Possible groups of substances: β -Lactam, Tetracycline, Sulfonamide, Cephalosporine, Quinolones; quantitative	245	89
HST 2	Veterinary Drugs in Milk	872	Nov.	Possible groups of substances: β -Lactam, Tetracycline, Sulfonamide, Cephalosporine; qualitative	165	59

Typ	Product	EPQS	Period	Parameter	Price (€) ¹⁾	
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MICROBIOLOGY						
OEE	E. coli / Enterobacteriaceae	869	Nov.	E. coli, Enterobacteriaceae in frozen Milk	199 ³⁾	55
OK	Mesophilic, Aerobic Bacterial Count	851	July	Total Bacterial Count (in Powder and freeze dried Cheese)	199 ³⁾	55
OH	Yeasts	826	Feb.	Yeasts (Capsules in Milk Products)	199 ³⁾	55
OK	Mesophilic, Aerobic Bacterial Count	833	March	Total Bacterial Count in frozen Milk	199 ³⁾	55
OEC	E. coli / Coliforme / Enterobacteriaceae	834	March	E. coli, Enterobacteriaceae, Coliforme in frozen Milk	199 ³⁾	55
OHS	Yeasts / Moulds	835	March	Yeasts, Geotrichum in frozen Milk	199 ³⁾	55
OK	Mesophilic, Aerobic Bacterial Count	860	Sept.	Total Bacterial Count in frozen Milk	199 ³⁾	55
OEC	E. coli / Coliforms / Enterobacteriaceae	861	Sept.	E. coli, Enterobacteriaceae, Coliforms in frozen Milk	199 ³⁾	55
OHS	Yeasts / Moulds	862	Sept.	Yeasts, Geotrichum in frozen Milk	199 ³⁾	55
OST	Staphylococcus	863	Sept.	Staphylococcus in frozen Milk	199 ³⁾	55

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.**

Typ	Product	EPQS	Period	Parameter	Price (€) ¹⁾	
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SENSORY						
TASTE –SENSORY						
Se1	Rank Order	821	Jan.	2 Sets of Basic Taste Liquid and Milk Product	239 ⁵⁾	92
Se2	Rank Order	843	Mai	2 Sets of Basic Taste Fruit Juice and Liquid	239 ⁵⁾	92
Se3	Rank Order	853	Aug.	2 Sets of Basic Taste Milk Products	239 ⁵⁾	92
Se4	Rank Order	867	Okt.	1 Flavour for Taste Milk Products	169 ⁵⁾	79
SeRF	Rank Order in Sausage	850	Juni	Taste in Sausage	169 ⁵⁾	79
SeP	Profile Testing	836	March	5 Attributes	352 ⁴⁾	80
SeV	Packaging Material	859	Sept.	Intensity test with triangle test for taste and odour	352 ⁴⁾	105
SeD	Triangle Test	838	April	Taste	175 ⁵⁾	79
SeDW	Triangle Test in Sausage	841	May	Taste in Sausage	185 ⁵⁾	85
ODOUR-SENSORY						
SeA	Rank Order	827	Feb.	Aromatic Solutions	169 ⁵⁾	79
SENSORY FOUR SENSES						
SeS	Rank Order	856	Aug.	4 Rank Order Sets (haptic and visual test, taste, odour)	372 ⁵⁾	160
SENSORY ACCORDING TO DIN EN 22935; 1-3						
SeDLG1	Milk	824	Feb.	Parameter according to DIN EN ISO 22935; 1-3 (5-point scale)	199 ⁵⁾	80
SeDLG2	Milk Products	864	Sept.	Parameter according to DIN EN ISO 22935; 1-3 (5-point scale)	199 ⁵⁾	80
SeDLG3	Powder	832	March	Baby foods and Milk Powder Parameter according to DIN EN ISO 22935; 1-3 (5-point scale)	199 ⁵⁾	80
SENSORY FAT AND OIL						
SeO1	Virgin, cold pressed Rapeseed Oil	848	June	Parameter according to DGF-Einheits-Methode (fat)	195 ⁵⁾	65
SeO2	Frying Fat	870	Nov.	Parameter according to DGF-Einheits-Methode (fat)	195 ⁵⁾	65
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	352 ⁴⁾	80

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)}