

Scope of Proficiency Testing Studies 2020\*

\* 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	817	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	842	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	858	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	831	Chemical Testing of Food	Milk and Dairy Products	UHT-Milch, low in lactose	Main Components	Lactose (monohydrate), Galactose, Glucose	2011
AM	866	Chemical Testing of Food	Milk and Dairy Products	UHT-Milk	Residues	Aflatoxin M1	2014

Verantwortlich: Anita Schott  
 Revisions-Nr.: 7  
 Seite: 1 von 11

Revision erstellt von:  
 Revision geprüft von:  
 Revision genehmigt von:

Eva Adelgoß, 14.01.2020  
 Sabine Klee (14.01.2020 16:43)  
 Ute Braun (14.01.2020 17:04)



## Dokument "Scope of Proficiency Testing Studies"



Program	EPQS-No.	Technical field	Product level 1	Product level 2	Property level 1	Property level 2	Date of introduction
B	823	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	852	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	830	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	854	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	822	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	Cream	Main Components	Fat, Protein	1994
					Physical parameters	Dry matter	

Verantwortlich: Anita Schott  
 Revisions-Nr.: 7  
 Seite: 2 von 11

Revision erstellt von:  
 Revision geprüft von:  
 Revision genehmigt von:

Eva Adelgoß, 14.01.2020  
 Sabine Klee (14.01.2020 16:43)  
 Ute Braun (14.01.2020 17:04)



## Dokument "Scope of Proficiency Testing Studies"



Program	EPQS-No.	Technical field	Product level 1	Product level 2	Property level 1	Property level 2	Date of introduction
D	855	Chemical, Physical and Chemical-Physical Testing of Food	Milk and Dairy Products	Cream	Main Components	Fat, Protein	1994
					Physical parameters	Dry matter	
E	844	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	828	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	825	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	

Verantwortlich: Anita Schott  
 Revisions-Nr.: 7  
 Seite: 3 von 11

Revision erstellt von:  
 Revision geprüft von:  
 Revision genehmigt von:

Eva Adelgoß, 14.01.2020  
 Sabine Klee (14.01.2020 16:43)  
 Ute Braun (14.01.2020 17:04)



## Dokument "Scope of Proficiency Testing Studies"



Program	EPQS-No.	Technical field	Product level 1	Product level 2	Property level 1	Property level 2	Date of introduction
H	828	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	829	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	865	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	825	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	840	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	

Verantwortlich: Anita Schott  
 Revisions-Nr.: 7  
 Seite: 4 von 11

Revision erstellt von:  
 Revision geprüft von:  
 Revision genehmigt von:

Eva Adelgoß, 14.01.2020  
 Sabine Klee (14.01.2020 16:43)  
 Ute Braun (14.01.2020 17:04)



## Dokument "Scope of Proficiency Testing Studies"



Program	EPQS-No.	Technical field	Product level 1	Product level 2	Property level 1	Property level 2	Date of introduction
T	839	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	847	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	820	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	819	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	868	Chemical Testing of Food	Milk and Dairy Products	raw milk	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	871	Chemical Testing of Food	Milk and Dairy Products	Milk	Antibiotics	Possible groups of substances: $\beta$ -Lactam, Tetracycline, Sulfonamide, Cephalosporine; quantitative	2019

Verantwortlich: Anita Schott  
 Revisions-Nr.: 7  
 Seite: 5 von 11

Revision erstellt von: Eva Adelgoß, 14.01.2020  
 Revision geprüft von: Sabine Klee (14.01.2020 16:43)  
 Revision genehmigt von: Ute Braun (14.01.2020 17:04)



## Dokument "Scope of Proficiency Testing Studies"



Program	EPQS-No.	Technical field	Product level 1	Product level 2	Property level 1	Property level 2	Date of introduction
HST2	872	Chemical Testing of Food	Milk and Dairy Products	Milk	Antibiotics	Possible groups of substances: $\beta$ -Lactam, Tetracycline, Sulfonamide, Cephalosporine; qualitative	2019
N	846	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	857	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	849	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 ( $^{\circ}$ Brix)	
					Minor Components	Ethanol	
					Residues	Patulin	

Verantwortlich: Anita Schott  
 Revisions-Nr.: 7  
 Seite: 6 von 11

Revision erstellt von:  
 Revision geprüft von:  
 Revision genehmigt von:

Eva Adelgoß, 14.01.2020  
 Sabine Klee (14.01.2020 16:43)  
 Ute Braun (14.01.2020 17:04)



## Dokument "Scope of Proficiency Testing Studies"



Program	RVQS-No.	Technical field	Product level 1	Product level 2	Property level 1	Property level 2	Date of introduction
OEE	869	Microbiological Testing of Food	Milk and Dairy Products	Milk, frozen	Microorganismen of Risc Group 1	E. coli / Enterobacteriaceae	2000
OEC	834	Microbiological Testing of Food	Milk and Dairy Products	Milk, frozen	Microorganismen of Risc Group 1	E. coli / Enterobacteriaceae / Coliforme	2017
OEC	861	Microbiological Testing of Food	Milk and Dairy Products	Milk, frozen	Microorganismen of Risc Group 1	E. coli / Enterobacteriaceae / Coliforme	2017
OK	851	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	833	Microbiological Testing of Food	Milk and Dairy Products	Milk, frozen	Microorganismen of Risc Group 1	Total Bacterial Count	2017
OK	860	Microbiological Testing of Food	Milk and Dairy Products	Milk, frozen	Microorganismen of Risc Group 1	Total Bacterial Count	2017
OH	826	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

Verantwortlich: Anita Schott  
 Revisions-Nr.: 7  
 Seite: 7 von 11

Revision erstellt von:  
 Revision geprüft von:  
 Revision genehmigt von:

Eva Adelgoß, 14.01.2020  
 Sabine Klee (14.01.2020 16:43)  
 Ute Braun (14.01.2020 17:04)



## Dokument "Scope of Proficiency Testing Studies"



Program	RVQS-No.	Technical field	Product level 1	Product level 2	Property level 1	Property level 2	Date of introduction
OHS	835	Microbiological Testing of Food	Milk and Dairy Products	Milk, frozen	Microorganismen of Risc Group 1	Yeasts and Geotrichum	2017
OHS	862	Microbiological Testing of Food	Milk and Dairy Products	Milk, frozen	Microorganismen of Risc Group 1	Yeasts and Geotrichum	2017
OST	863	Microbiological Testing of Food	Milk and Dairy Products	Milk, frozen	Microorganismen of Risc Group 1	Staphylococcus	2017

Verantwortlich: Anita Schott  
 Revisions-Nr.: 7  
 Seite: 8 von 11

Revision erstellt von: Eva Adelgoß, 14.01.2020  
 Revision geprüft von: Sabine Klee (14.01.2020 16:43)  
 Revision genehmigt von: Ute Braun (14.01.2020 17:04)





## Dokument "Scope of Proficiency Testing Studies"



Program	EPQS-No.	Technical field	Product level 1	Product level 2	Property level 1	Property level 2	Date of introduction
SE1	821	Sensory Testing of Food	Dairy Products; Beverages	Processed Cheese, Water	Taste	Identification of the Attribute (Basic Taste) + Rank Order of Intensity	2006
SE2	843	Sensory Testing of Food	Beverages	Water, Fruit juice	Taste	Identification of the Attribute (Basic Taste) + Rank Order of Intensity	2006
SE3	853	Sensory Testing of Food	Dairy Products; Beverages	Chocolate Milk, Vanilla Milk	Taste	Identification of the Attribute (Basic Taste) + Rank Order of Intensity	2006
SE4	867	Sensory Testing of Food	Dairy Products; Beverages		Taste, Odour	Identification of the Attribute (Aroma) + Rank Order of Intensity	2019
SEA	827	Sensory Testing of Food	Watery Aromatic in Sticks	Different Flavours (Vanilla, Cinnamon, Strawberry etc.)	Odour	Identification of the Attribute (Aroma) + Rank Order of Intensity	2008
SES	856	Sensory Testing of Food	Dairy Products, Beverages; Watery Aromatic Solutions; Dye solutions; Gelatine		Taste, Odour, Sight, Touch	Identification of the Attribute (Basic Taste, Flavour) + Rank Order of Intensity	2010
SEP	836	Sensory Testing of Food	Dairy Products; Beverages	Processed Cheese (slices)	Taste, Odour, Appearance, Consistency	Profiling of an unknown sample according to 5 different attributes based on 2 reference samples	2009

Verantwortlich: Anita Schott  
 Revisions-Nr.: 7  
 Seite: 9 von 11

Revision erstellt von:  
 Revision geprüft von:  
 Revision genehmigt von:

Eva Adelgoß, 14.01.2020  
 Sabine Klee (14.01.2020 16:43)  
 Ute Braun (14.01.2020 17:04)



## Dokument "Scope of Proficiency Testing Studies"



Program	EPQS-No.	Technical field	Product level 1	Product level 2	Property level 1	Property level 2	Date of introduction
SED	838	Sensory Testing of Food	Dairy Products; Beverages	Vanilla Milk	Taste	Triangle Test (Identification of the differing sample)	2011
SEDW	841	Sensory Testing of Food	Meats and Sausages	Canned Sausage	Taste, Odour	Triangle Test (Identification of the differing sample)	2014
SERF	850	Sensory Testing of Food	Meats and Sausages	Canned Sausage	Taste	Identification of the Attribute (Basic Taste) + Rank Order of Intensity	2015
SEO	848	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	824	Sensory Testing of Food	Milk and Dairy Products	Milk	Taste, Odour	Evaluation of the Sensory Quality (Identification of Dissimilar Attributes) according to DIN EN ISO 22935	2013
SEDLG	832	Sensory Testing of Food	Milk and Dairy Products	Milk Powder	Taste, Odour	Evaluation of the Sensory Quality (Identification of Dissimilar Attributes) according to DIN EN ISO 22935	2013
SEDLG	864	Sensory Testing of Food	Milk and Dairy Products	Dairy Product	Taste, Odour	Evaluation of the Sensory Quality (Identification of Dissimilar Attributes) according to DIN EN ISO 22935	2015

Verantwortlich: Anita Schott  
 Revisions-Nr.: 7  
 Seite: 10 von 11

Revision erstellt von:  
 Revision geprüft von:  
 Revision genehmigt von:

Eva Adelgoß, 14.01.2020  
 Sabine Klee (14.01.2020 16:43)  
 Ute Braun (14.01.2020 17:04)



**Dokument "Scope of Proficiency Testing Studies"**



Program	EPQS-No.	Technical field	Product level 1	Product level 2	Property level 1	Property level 2	Date of introduction
SEV	859	Sensory Testing of Food	Packaging Materials, water	Water	Taste, Odour	Intensity testing and Triangle Testing	2011
SETW	845	Sensory Testing of Food	Water	Water	Taste, Odour	comparison of pairs, 8 levels	2018

Verantwortlich: Anita Schott  
 Revisions-Nr.: 7  
 Seite: 11 von 11

Revision erstellt von: Eva Adelgoß, 14.01.2020  
 Revision geprüft von: Sabine Klee (14.01.2020 16:43)  
 Revision genehmigt von: Ute Braun (14.01.2020 17:04)

