



# Portfolio Proficiency tests 2024

## Chemical proficiency tests

Type of product	Parameters	Q <sup>1)</sup>	Dates of dispatch in 2024												
			Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	
Milk	Fat, protein, dry matter, lactose	Q		5		15						2			
Whey	Fat, protein, dry matter	Q		5		15						2			
Cream	Fat, protein, dry matter	Q		19				6				23			
Milk, cream	Freezing point	Q		19				6				23			
Cheese	Fat, salt, moisture	Q			11				3				21		
Cheese	pH	Q			11				3				21		
Butter	SNF, moisture, pH	Q			11								21		
Butterfat	Peroxide, FFA	Q			11								21		
Milk powder	Fat, protein, moisture	Q		12			29						30		
Whey powder	Fat, protein, moisture			12			29						30		
Infant food	Fat, protein, moisture			12			29						30		
Conc. milk	Fat, protein, saccharose, dry matter	Q			4								28		
Water	COD	Q			4								28		
Milk	Somatic cell count		22				15							4	

1) Qlip is accredited within the requirements of ISO/IEC 17043 (Registration no R 010).





Quality assurance in dairy

Proficiency testing

Milk - chemistry

Fat content

Samples dispatched: 18 January 2021

Your labcode: 0021

Table 3.7. Mean z score and z score of each duplicate result, of the last 8 proficiency tests

Date of PT	z score	Mean z score	z score result 1	z score result 2	z score result 3	z score result 4	z score result 5	z score result 6
03-08-2019	0.012	-0.047	0.336	-0.074	0.012	0.133	-0.170	0.0
11-07-2019	0.012	-1.736	-0.184	-3.430	-0.015	0.133	-2.431	1
08-04-2019	0.012	0.413	-0.889	0.949	0.843	0.500	-0.363	7
02-09-2018	0.012	-0.930	-0.319	-0.491	-0.447	-0.709	-1.810	
20-01-2020	0.014	-2.581	-2.892	-2.958	-2.012	-1.950	-3.854	
20-04-2020	0.012	-0.690	-0.360	-0.170	0.040	-1.681	-0.321	
31-08-2020	0.012	-3.307	-4.875	-4.361	-3.977	-3.865	-2.099	
19-01-2021	0.010	-1.900	-1.967	-2.431	-3.088	-1.724	-1.719	

Figure 3: Pattern of the mean z scores over the z scores of each duplicate result are pre



### Microbiological proficiency tests

Type of product	Parameters	Q <sup>1)</sup>	Dates of dispatch in 2024												
			Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	
Milk	Total plate count	enumeration <sup>2)</sup>	Q	15			8						14		
Milk	Coliforms	enumeration <sup>2)</sup>	Q	15			8						14		
Milk	Enterobacteriaceae	enumeration <sup>2)</sup>	Q	15			8						14		
Milk	Thermophilic streptococci	enumeration <sup>2)</sup>	Q	15			8						14		
Milk	Lactobacilli	enumeration <sup>2)</sup>	Q	15			8						14		
Milk	E. Coli	enumeration <sup>2)</sup>			5		22					16			
Milk	Coagulase-positive staphylococci	detect./not detect. <sup>2)</sup>			5		22					16			
Milk	Coagulase-positive staphylococci	enumeration <sup>2)</sup>			5		22					16			
Milk	Enterobacteriaceae	detect./not detect. <sup>2)</sup>			5		22					16			
Milk	Yeasts and moulds	enumeration <sup>2)</sup>			26			27					28		
Milk	Bacillus cereus - vegetative	enumeration <sup>2)</sup>			26			27					28		
Milk	Salmonella	detect./not detect. <sup>3)</sup>		22						3				4	
Milk	Listeria monocytogenes	detect./not detect. <sup>3)</sup>		22						3				4	
Milk	Inhibitory substances/antibiotics		Q			18		27					7		

1) Qlip is accredited within the requirements of ISO/IEC 17043 (Registration no R 010).

2) Only organised for participants within European Union and United Kingdom (GB).

3) Only organised for participants within the Netherlands.

