



Proficiency testing

Milk - chemistry

Fat content

Samples dispatched: 18 January 2021



Figure 3: Pattern of the mean x scores over the x-scores of each duplicate result are presented.



Portfolio Proficiency tests 2023

Chemical proficiency tests

Type of product	Parameters	$Q^{1)}$	Dates of dispatch in 2023											
			Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Milk	Fat, protein, dry matter, lactose	Q		6		24				28				
Cream	Fat, protein, dry matter	Q		20					12		25			
Whey	Fat, protein, dry matter	Q		6		24				28				
Conc. milk	Fat, protein, saccharose, dry matter	Q			6							30		
Milk, cream	Freezing point	Q		20					12		25			
Cheese	Fat, salt, moisture	Q			13			5			23			
Cheese	pH	Q			13			5			23			
Butter	SNF, moisture, pH	Q			13						23			
Butterfat	Peroxide, FFA	Q			13						23			
Milk powder	Fat, protein, moisture	Q		13			8				2			
Infant food	Nitrate, nitrite	Q		13							2			
Whey powder	Fat, protein, moisture			13			8				2			
Infant food	Fat, protein, moisture			13			8				2			
Water	COD	Q			6						30			
Milk	Somatic cell count			23			17					6		

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Proficiency testing

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Fat content

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Full content
Samples dispatched: 18 January 2021

Your labcode: GD71

Table 3: Z-scores x scores and x scores of each duplicate result, of the last 8 proficiency tests

Date of PT	\bar{x} (mean)	s_x (standard deviation)	x score result 1	x score result 2	x score result 3	x score result 4	x score result 5	x score result 6
05-08-2018	-0.012	-0.047	0.306	-0.074	-0.012	-0.152	-0.179	-0.13
21-01-2019	0.012	1.198	-0.184	2.120	0.016	0.123	2.431	1.1
10-04-2019	0.018	0.416	0.809	0.346	0.048	0.760	-0.363	1.7
02-08-2019	0.012	-0.930	-0.318	-0.481	-0.468	-0.792	-1.410	-0.45
20-01-2020	0.014	-0.091	-0.802	-2.058	-0.012	-1.965	-3.456	-0.32
20-04-2020	0.012	-0.060	-0.768	-0.178	0.046	-1.881	-0.321	-0.058
31-08-2020	0.012	-0.567	-0.825	-0.763	-0.977	-2.865	-2.058	-0.718
18-01-2021	0.010	1.060	-1.963	-2.431	-0.388	-1.734	-1.718	-0.058

Figure 3: Pattern of the mean x scores over time. The x scores of each duplicate result are presented.



Microbiological proficiency tests

Type of product	Parameters		$Q^{1)}$	Dates of dispatch in 2023											
				Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Milk	Total plate count	Enumeration	²⁾ Q	16			17					11			
Milk	Thermoduric streptococci	Enumeration	²⁾ Q	16			17					11			
Milk	Lactobacilli	Enumeration	²⁾ Q	16			17					11			
Milk	Coliforms	Enumeration	²⁾ Q	16			17					11			
Milk	Enterobacteriaceae	Enumeration	²⁾ Q	16			17					11			
Milk	Enterobacteriaceae	detect./not detect.	²⁾ Q			6			8				23		
Milk	E. Coli	Enumeration	²⁾ Q			6			8				23		
Milk	Coagulase-positive staphylococci	Enumeration	²⁾ Q			6			8				23		
Milk	Coagulase-positive staphylococci	detect./not detect.	²⁾ Q			6			8				23		
Milk	Yeasts and moulds	Enumeration	²⁾ Q			27				12				6	
Milk	Bacillus cereus - vegetative	Enumeration	²⁾ Q			27				12				6	
Milk	Salmonella	detect./not detect.	³⁾ Q	23					5			25			
Milk	Listeria monocytogenes	detect./not detect.	³⁾ Q	23					5			25			
Milk	Inhibitory substances/antibiotics		³⁾ Q				6		22				16		
Milk	Inhibitory substances/antibiotics for Tetracyclin (Customs Union)		³⁾ Q				6		22				16		

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3) Only organised for participants within the Netherlands.

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