



Food Chemistry (QFCS) Individual Report

FC334 Round 334

FC1068 – Laboratoire LAB2A

Issue Number: 1

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LGC Proficiency Testing

1 Chamberhall Business Park | Chamberhall Green | Bury |
United Kingdom | BL9 0AP

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Sample Details

Samples were despatched: 19 February 2024

Reporting Deadline Date: 25 March 2024

The following samples were despatched in QFCS Round 334:

781	Gluten in Flour
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Further information regarding assigned values, performance assessment and technical comments can be found under the individual sample and analyte results.

The following samples were despatched in QFCS Round 334:

770	Crackers
772	Pasta based meal
774	Cured meat
776	Brown bread
778	Palm oil
782	Full fat mixed spread
783	Tomato puree
811	Ketchup
821	Instant noodles
822	Apple cider vinegar
824	Instant coffee
826	Chilli powder
829	Black tea
832	Rice flour
850	Vanilla extract
876	Water activity of ketchup
877	Plant-based meat alternative
879	Rosemary
892	Vanilla beans
893	Flavouring powder
894	Aroma baking ingredients
900	pH in food

Further information regarding assigned values, performance assessment and technical comments can be found under the individual sample and analyte results.

The following samples were despatched in QFCS Round 334:

836	pesticides in pome fruit
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Further information regarding assigned values, performance assessment and technical comments can be found under the individual sample and analyte results.

Individual Report

This individual report contains a summary of all the results submitted and the performance assessment for your laboratory/individual analysts. Please note that the nominated results for each analyte are indicated by the blue highlight in the analyst field.

Full details of the scheme, sample types and data analysis can be found in the corresponding Main Report, along with any technical comments, if applicable. The main report is the definitive version.

If you have any questions regarding your results which are not answered in the Main Report, please contact us using the details provided on the front of the report. If you would like to order any samples for re-testing please visit our web shop at www.lgcstandards.com or contact your local LGC representative.

Assessment Summary

Sample	Assessments Received	Satisfactory Assessments	Questionable Assessments	Unsatisfactory Assessments	Not Assessed
PT-FC-776	9	7	0	0	2
PT-FC-783	6	5	0	0	1
Round Total	15	12	0	0	3

Result which are Not Assessed should be review by comparing them with the assigned value and other relevant statistics given in the main report. Participants, according to their internal quality criteria, may consider Not Assessed results to be satisfactory, questionable or unsatisfactory. Further information regarding why results may not be assessed is given in the Scheme Information section of the main report.

Repeat PT samples are normally available for purchase, after the completion of the round. These samples can be purchased at a reduced rate if you have taken this sample during the main round. Visit our web shop at www.lgcstandards.com and search for the sample you require.

No unsatisfactory assessments in this round

No questionable assessments in this round

776 - Nutritional Analysis - bread matrix

Analyte	Analyst	Method	Result	Units	Z Score	Assigned Value	Ux AV	SDPA	Exp.SDPA	Number of results	Median	Mean	Robust SD	SD	Your Reference
Protein	Lab Result	Kjeldahl	8.97	% (N x 5.7)	1.35	8.57	0.080	0.3	N/A	12	8.57	8.61	0.222	0.368	Kjeldahl
Acidity	Lab Result	Various	1.67	% Oleic acid		N/A	N/A	N/A	N/A	5	N/A	N/A	N/A	N/A	Titration
Ash	Lab Result	Various	2.04	%	-0.15	2.07	0.031	0.2	N/A	13	2.07	2.05	0.089	0.076	NM 08.1.211
Moisture	Lab Result	Oven drying	41.41	%	0.84	40.99	0.079	0.5	N/A	27	40.99	41.18	0.311	0.629	Oven drying
Sodium	Lab Result	Atomic Absorption	0.34	%	0.18	0.30	0.007	0.25	N/A	14	0.30	0.31	0.022	0.066	Atomic Absorption
Chloride	Lab Result	Titration	0.60	%	0.19*	0.57	0.050	0.15	0.158	11	0.57	0.59	0.133	0.156	Titration
Calcium	Lab Result	ICP-OES	240.00	mg/100g	0.10	236.39	5.364	35.458	N/A	8	236.39	236.99	12.138	27.116	ICP-OES
Iron	Lab Result	ICP-OES	2.81	mg/100g	0.71	2.46	0.147	0.492	N/A	8	2.46	2.53	0.311	0.415	ICP-OES
pH	Lab Result	pH Meter	5.16	not specified	-1.30	5.29	0.026	0.1	N/A	10	5.29	5.26	0.059	0.077	NM ISO 11289

* Please note, participant performance for this analyte has been assessed using a z' score, rather than a z score, in order to account for the measurement uncertainty of the assigned value which is not negligible when compared to the SDPA.

783 - Tomato paste/puree

Analyte	Analyst	Method	Result	Units	Z Score	Assigned Value	Ux AV	SDPA	Exp.SDPA	Number of results	Median	Mean	Robust SD	SD	Your Reference
pH	TL	Other	4.34	not specified	0.00	4.34	0.010	0.059	N/A	52	4.34	4.35	0.059	0.087	NM ISO 11289
Brix	TL	Refractometer	27.50	%	-1.61	28.50	0.140	0.623	N/A	31	28.50	28.40	0.623	0.630	Refractometer
Total acidity	TL	Titration	1.94	% citric acid	0.52	1.87	0.032	0.133	N/A	28	1.87	1.89	0.133	0.211	Titration
Total solids	TL	Oven drying	27.95	%	-0.01*	27.97	0.550	1.587	1.679	14	27.97	28.12	1.587	1.560	Oven drying
Ash	TL	Drying at 550°C	2.93	%	-0.17*	3	0.152	0.386	0.415	10	3	3.14	0.386	0.421	NM 08.1.211
Salt	TL	Other	0.48	% (as NaCl)	0.25*	0.44	0.074	0.119	0.140	5	0.44	0.48	0.119	0.167	Other

* Please note, participant performance for this analyte has been assessed using a z' score, rather than a z score, in order to account for the measurement uncertainty of the assigned value which is not negligible when compared to the SDPA.