

Dairy Chemistry QDCS 2020





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Quality in Dairy Chemistry Scheme Application Form

Please complete all sections	below and return to LGC by	y email, fax or post.	
Returning customer Lab ID:	CH	Purchase order no.: (compulsory)	

																			Sam	ples	5															
Round	Despatch Date**	Reporting Deadline	27	28	29	31	32A	32B	34	35	36	37	38A	38B	39	40	41	42	43	44	51	52	53	54	55	56	57	58	59	60*	62*	63	65*	66	NEW 67	_
CH285	20-21 Jan	17 Feb																																		
CH288	20-21 Apr	18 May																																		
CH291	20-21 Jul	17 Aug																																		
CH294	19-20 Oct	16 Nov																																		

^{*}Please note that these samples are not currently within the scope of LGC's UKAS accreditation and trial sample 68 will be run subject to the registration of a sufficient number of participants.

Not available

Please indicate the number of samples required in the relevant boxes above

^{**}Due to the large volume and nature of the samples, despatch will take place over two days for each round.



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Milk produc	Milk products						
Sample	Quantity	Supplied as	Target Analyte(s)				
27	250ml	Skimmed/non-fat milk	Fat 0.10% to 0.50%				
28	250ml	Whole milk	Protein 3.0% to 4.0%; Calcium; Total Solids; Lactose				
32A	250ml	Whole milk	pH				
40	250ml	Semi-skimmed/low-fat milk	Fat 1.2% to 2.0%				
55	250ml	Whole milk	Fat 2.8% to 5.0%				
56	250ml	Whole milk	Titratable Acidity; FPD				

Cream prod	Cream products						
Sample	Quantity	Supplied as	Target Analyte(s)				
39	240g	Whipping cream	Fat 30% to 40%; Titratable Acidity; Protein NEW; Dry Matter NEW				
53	240g	Single/light cream	Fat 12% to 25%				
54	240g	Double/heavy cream	Fat 40% to 50%				

Freeze-Dried Milk products					
Sample	Quantity	Supplied as	Target Analyte(s)		
31	2 tests of 10ml	Freeze-dried milk	Phosphatase		
34	3 tests of 5ml	Freeze-dried milk	Antibiotics (beta lactam based)		
57	3 tests of 5ml	Freeze-dried milk	Antibiotics (penicillin type and/or sulfur-based)		

Butter; Yog	urt; Cheeses and	d Milk Powders				
Sample	Quantity	Supplied as	Target Analyte(s)			
36	250g	Butter	Energy NEW; Fat NEW; Saturates; Salt; Sodium NEW; Moisture; pH; Solids-non-fat (SNF)			
37	100g	Hard cheese CH285: Cheddar CH288: Grana padano CH291: Manchego CH294: Gouda	Energy NEW; Fat; Saturates; Protein; Salt; Sodium; Moisture; pH; Cholesterol; Calcium; Lactose; Ash			
38A	120g	Skimmed milk powder	Moisture; Ash; Scorched Particles			
38B	120g	Whey powder	Moisture; Scorched particles; Fat; Protein; Ash; Lactose			
41	20g	CH288: Whole milk powder CH294: Infant milk powder	Elements: Minerals (Ca; K; Cu; Na)			
42	20g	CH288: Whole milk powder CH294: Infant milk powder	Elements: Minerals (Chloride; Fe; Mg; Mn; P; Zn)			
43	120g	Whey protein concentrate	Fat; Protein; Moisture; Ash; pH; Bulk Density; Lactose; Insolubility Index			
44	20g	CH288: Whole milk powder CH294: Infant milk powder	Vitamins A; C; D			
51	120g	Skimmed milk powder	Fat; Protein; WPNI; Titratable Acidity (rehydrated); Titratable acidity (milk powder); Insolubility Index			
52	120g	Whole milk powder	Fat; Protein; Moisture; WPNI; Titratable acidity (rehydrated); Titratable acidity (milk powder); Insolubility Index			
58	100g	Yogurt CH285: low fat yogurt CH288: natural yogurt CH291: flavoured yogurt CH294: natural yogurt	Energy NEW; Fat; Protein; Salt NEW; Sodium NEW; Total solids; pH NEW; Calcium NEW			
59	100g	Soft cheese CH285: mascarpone CH288: feta CH291: half fat soft cheese CH294: full fat soft cheese	Energy NEW; Fat; Saturates; Protein; Salt; Sodium; Moisture; pH; Cholesterol; Calcium; Lactose; Ash; Total dietary fibre			
63	100g	Cheese powder	Salt; Moisture; pH; Fat; Protein; Ash; Sodium			
65	50g	Milk powder	Nitrate; Nitrite			
66 <mark>NEW</mark>	100g	CH294: condensed milk	Energy; Fat; Saturates; Carbohydrate; Total sugars; Protein; Salt; Sodium			
67 <mark>NEW</mark>	100g	Processed cheese	Energy; Fat; Saturates; Cholesterol; Carbohydrate; Total sugars; Protein; Salt; Sodium; Sorbic acid; Moisture; pH			



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Standard solutions					
Sample	Quantity	Supplied as	Target Analyte(s)		
29	125ml	HCI solution	Titratable Acidity		
32B	250ml	Buffer solution	pH		
35	100ml	Potassium hydrogen phthalate	COD		

Contaminan	Contaminants					
Sample	Quantity	Supplied as	Target Analyte(s)			
60	25ml	Freeze-dried milk	Aflatoxin M1			
62	70g	Soft cheese	Aflatoxin M1			
68 <mark>NEW</mark> TRIAL	50g	Freeze-dried cheese	Staphylococcal enterotoxins			

For details on the full technical specification of the scheme, please refer to the QDCS Scheme Description.

Please fill in your address details below:

Send Test Materials to:	Send Invoices to:
Contact name:	Contact name:
Department:	Department:
Company:	Company:
Address:	Address:
Town/City:	Town/City:
Post/Zip Code:	Post/Zip Code:
Country:	Country:
Tel:	Tel:
Fax:	Fax:
E-mail:	E-mail:
	VAT no:

Send Report Notifications to:	#An email will be sent to this address to notify when the
Contact name:	report is available to download from PORTAL, the
E-mail#:	online reporting system

Please note:

- Please contact LGC for prices.
- VAT (charged at the prevailing rate) is payable by all participants based in the UK and by those in the rest of the European Union if a VAT Registration Number is not provided.
- Participants will pay an additional fee to cover courier charges. Please contact LGC for up-to-date charges.
- All courier charges set by LGC do not include local import charges, taxes (etc.), which will be covered by the participant.
- Do not send remittance with this form, you will be invoiced subsequently after the despatch of each round.
- No refunds will be given for failure to take part in any round of the PT scheme.
- LGC reserves the right to not send samples or the report for previous samples to any participant that has not paid their subscriptions within the terms stated on the invoice.
- LGC cannot guarantee the number of participants that will return results for any particular parameter in each round.
- The prices stated are for reporting results and receiving reports electronically via PORTAL (internet reporting). If alternative data entry or reporting methods are required, further charges apply. Please contact LGC for the current charges.
- By signing this application form, you are agreeing to comply by LGC's Standard Terms and Conditions for the Supply of Laboratory Quality Products and Services.



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Date



Existing	customers

f you would like to	change your	marketing	preferences,	please	visit our	preference	centre o	or cor	ntact
otcustomerservices	@lgcgroup.c	com							

tcustomerservices@lgcgroup.com
New customers LGC would like to contact you by email, phone or post about its products, services and related areas or research. LGC does not sell contact details to external parties. You may unsubscribe at any time.
Yes, I am happy to be contacted about LGC's products, services and research No, I do not require marketing information about LGC's products and services at this time

Signature