

#### **Quality in Food Chemistry QFCS 2021**



Proficiency Testing Scheme Application Form

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Round	Despatch Date	Deadline	PT-FC <b>-760</b>	PT-FC <b>-761</b>	PT-FC- <b>762</b>	PT-FC <b>-763</b>	PT-FC-770	PT-FC-771	PT-FC-772	PT-F <b>C-77</b> 4	PT-FC- <b>775</b>	PT-FC- <b>776</b>	PT-FC-777	817-03-T9	PT-FC- <b>779</b>	PT-FC- <b>780</b> *	PT-FC- <b>781</b> *	PT-FC- <b>782</b>	PT-FC- <b>783</b>	PT-FC- <b>784</b> *	PT-FC <b>-785</b> *	PT-FC- <b>786</b> *	PT-FC- <b>787</b>	PT-FC- <b>788</b> *	*687-ጋ국-T9	PT-FC- <b>790</b>	PT-FC- <b>791</b>	PT-FC- <b>792</b>	PT-FC- <b>793</b>	PT-FC- <b>794</b> *	PT-FC- <b>795</b> 3	PT-FC- <b>796</b>	PT-FC- <b>797</b>	PT-FC- <b>798</b> *	PT-FC- <b>799</b> *	PT-FC-800*	PT-FC-801*
FC298	15 Feb	15 Mar																																			
FC300	26 Apr	24 May																																			
FC302	14 Jun	12 Jul																																			
FC304	16 Aug	13 Sep																																			
FC306	04 Oct	01 Nov																																			
FC308	13 Dec	17 Jan '22																																			
		Samples																																			
Round	Despatch Date	Reporting Deadline	PT-FC-802*	PT-FC-803*	PT-FC-804*	PT-FC- <b>805</b> *	PT-FC- <b>806</b> *	PT-FC-807*	PT-FC-808*	PT-FC-809*	PT-FC-810*	PT-FC-811*	PT-FC-812*	PT-FC-813*	PT-FC-814*	PT-FC-815*	PT-FC-816*	PT-FC-817*	PT-FC-818*	PT-FC-819*	PT-FC-820*	PT-FC-821*	PT-FC-822*	PT-FC-823*	PT-FC- <b>824</b> *	PT-FC- <b>825</b> *	PT-FC- <b>826</b> *	PT-FC- <b>827</b> *	PT-FC-828*	PT-FC-829*	PT-FC-830*	PT-FC-831*	PT-FC-832	PT-FC-833*	PT-FC-834*	PT-FC-835*	
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Round	Despatch Date	Reporting Deadline	PT-FC- <b>836</b>	PT-FC- <b>837</b>	PT-FC- <b>838</b>	PT-FC-839	PT-FC-840*	PT-FC-841*	PT-FC- <b>842</b> *	PT-FC-843*	PT-FC-844	PT-FC-845*	PT-FC- <b>846</b>	PT-FC- <b>847</b> *	PT-FC-848*	PT-FC- <b>849</b> *	PT-FC- <b>850</b> *	PT-FC- <b>851</b> *	PT-FC- <b>852</b> *	PT-FC- <b>853</b> *	PT-FC- <b>854</b> *	PT-FC- <b>855</b> *	PT-FC- <b>856</b> *	[	and num	PT-F ber c		7 will l icipar	be rui					-FC-8 ation o			
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Additives	Additives							
Sample	Quantity	Supplied as	Target Analyte(s)					
PT-FC- <b>760</b>	PT-FC- <b>760</b>		Sorbic Acid; Benzoic Acid; Sulfur Dioxide					
Preservatives	1001111	Liquid test material	Solbic Acia, Delizoic Acia, Sullai Dioxide					
PT-FC- <b>761</b> Sweeteners		Liquid test material	Acesulfame K; Aspartame; Saccharin; Sucralose					
		Liquid test material	Acesulianie IX, Aspartanie, Sacchann, Sucraiose					
PT-FC- <b>762</b>	100ml	Liquid test material	Ponceau 4R; Carmoisine; Sunset Yellow; Indigo Carmine					
Food colours	1001111	Liquid test material	Fonceau 4K, Carmoisine, Sunset Tellow, Indigo Carmine					
PT-FC- <b>763</b>	100ml	Liquid test material	Allura Red; Tartrazine; Quinoline Yellow; Brilliant Blue					
Food colours	1001111	Liquid test material	Allura Neu, Tartrazine, Quinoline Tellow, Brilliant Blue					
PT-FC- <b>797</b> 200g		Dried fruit slurry Sulfur dioxide						
Preservatives	200g	Difed Italit Starry	Sullul dioxide					

Nutritional information Sample	Quantity	Supplied as	Target Analyte(s)
PT-FC- <b>770</b> Cereal based food matrix	100g	FC298: Rice crackers FC302: Granola FC306: Biscuits FC308: Breakfast cereal	Energy; Fat; Carbohydrate; Total Sugars; Total Dietary Fibre; Protein; Salt; Sodium; Ash; Moisture; Phosphate; Magnesium; Potassium; Zinc
PT-FC- <b>771</b> Cereal based food matrix	100g	FC302: Infant cereal product FC308: Fortified cereal product	Vitamin A; B1 (Thiamine); B2 (Riboflavin); B3 (Niacin); B5 (Pantothenic Acid); B6; B9 (Folic acid) B12; C; D; Iron
PT-FC- <b>772</b> Pre-prepared food	150g	FC298: Pasta meal FC302: Vegetable meal FC306: Rice meal FC308: Potato meal	Energy; Fat; Saturates; Mono-unsaturates; Poly- unsaturates; Total trans fatty acids; Carbohydrate; Total Sugars; Total Dietary Fibre; Protein; Salt; Sodium; Ash; Moisture; Phosphate; Cholesterol
PT-FC- <b>774</b> Food products	50g	FC298: Cured meat FC300: Jam NEW FC302: Biscuits FC304: Dates FC306: Cured meat FC308: Hard cheese	Water activity
PT-FC- <b>775</b> Wheat flour	100g	FC300: Wholemeal flour FC306: Plain flour (all purpose flour)	Fat; Protein; Total dietary fibre; Ash; Moisture Calcium; Iron
PT-FC- <b>776</b> Bread	100g	FC298: White bread FC306: Wholemeal bread	Fat; Protein; Total Dietary Fibre; Acidity; Ash; Moisture; Sodium; Chloride; Calcium; Iron; Vitamin B1; B2; B3
PT-FC- <b>783</b> Tomato paste/purée	100g	FC298: Tomato Purée FC304: Tomato Paste	pH; Brix; Total acidity; Total solids; Ash; Salt
PT-FC- <b>793</b> Cake	100g	FC300: Chocolate cake FC306: Gluten free sponge cake	Energy; Fat; Total Sugars; Total Dietary Fibre, Protein; Acidity; Ash; Moisture; Sodium; Chloride; Calcium
PT-FC- <b>801</b> ** Honey	200g	FC302: Honeydew honey FC306: Citrus honey	Moisture; Electrical conductivity; Ash; pH; Free acidity; Hydroxymethylfurfural (HMF); Diastase enzymatic activity (Diastase number); Fructose; Glucose; Sucrose; Water insoluble solids
PT-FC- <b>802</b> ** Ground Coffee	200g	Ground 100% Arabica coffee	Water; Ash; pH; Total acidity; Total chlorogenic acid; Caffeine; Potassium; Phosphorus; Magnesium; Calcium; Copper
PT-FC- <b>811</b> ** Ketchup	200g	Ketchup	Energy; Fat; Saturates; Carbohydrate; Total sugars Protein; Salt; Total dietary fibre; Soluble solids; pH Total acidity; Citric acid; Formol number
PT-FC- <b>812</b> ** Mayonnaise	150g	FC302: Full fat FC308: Low or reduced fat	Energy; Fat; Saturates; Total trans fatty acids; Carbohydrate; Total sugars; Protein; Salt; Sodium; pH; Cholesterol
PT-FC <b>-813</b> ** Mustard	150g	Prepared mustard	Energy; Fat; Saturates; Carbohydrate; Total sugars Protein; Salt; Total dietary fibre; pH; Total acidity
PT-FC- <b>814</b> ** Canned fruit	2 x cans	FC300: Pineapple FC306: Peaches or apricots	Drained weight; pH; Energy; Carbohydrate; Total sugars; Glucose; Fructose; Total dietary fibre
PT-FC- <b>815</b> ** Spices	200g	FC302:Ground black pepper FC308: Ground white pepper	Moisture; Total ash; Crude fibre, insoluble index; Volatile oil; Piperine content; Acid insoluble ash

<sup>\*\*</sup>Please note that these samples are not currently within the scope of LGC's UKAS accreditation



#### Quality in Food Chemistry QFCS 2021





Proficiency	<b>Testing</b>	Scheme	Application	Form
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<b>Nutritional informatio</b>	Nutritional information (continued)								
Sample	Quantity	Supplied as	Target Analyte(s)						
PT-FC- <b>816</b> ** Dried pasta	100g	Ground pasta	Energy; Fat; Saturates; Carbohydrate; Total sugars; Protein; Ash; Moisture; Total dietary fibre						
PT-FC- <b>817</b> ** Jam and marmalade	200g	FC302: Apricot FC308: Strawberry	Energy; Fat; Carbohydrate; Protein; Total sugars; Fructose; Glucose; Soluble solids; pH; Moisture; Ash; Total acidity; Brix						
PT-FC-819** Table salt	300g	Table salt	Purity; Moisture; Sulfate; Iodine; Calcium; Magnesium; Total Arsenic; Lead; Cadmium; Mercury; Copper, Ferrocyanide NEW						
PT-FC- <b>820</b> ** Food products	100g	FC300: Biscuits FC306: Sponge cake	Lactose (low level)						
PT-FC-821** Dehydrated food product	150g	FC298: Instant noodles FC304: Instant soup	Energy; Fat; Saturates; Total trans fatty acids; Carbohydrate; Total sugars; Protein; Salt; Sodium; Cholesterol						
PT-FC- <b>822</b> ** Vinegar	100ml	FC298: White wine vinegar FC304: Balsamic vinegar	Total acidity; Total ash; Density; Total dry extract; Volatile acidity; pH						
PT-FC-823** Infant formula powder	50g	Infant formula powder	Alanine (free); Arginine (free); Aspartic acid (free); Glutamic acid (free); Glycine (free); Histidine (free); Isoleucine (free); Leucine (free); Lysine (free); Phenylalanine (free); Proline (free); Serine (free) Threonine (free); Tyrosine (free); Valine (free); Cystein & Cystine (sum of); Methionine (free); Tryptophan (total)						
PT-FC-824** Instant coffee	200g	FC298: Instant coffee FC304: Decaffeinated	Moisture; Solubility in cold water at 16±2C°; Fat; Carbohydrate; Total glucose; Protein; Total dietary fibre; Ash; pH; Total chlorogenic acids; Caffeine; Total xylose NEW						
PT-FC-826** Chilli powder/Sauce	20g	FC298 & FC302: Chilli powder FC304: Chilli sauce	Capsaicin; Dihydrocapsaicin; Nordihydrocapsaicin; Heat unit						
PT-FC-828** Nut products	150g	Roasted and salted peanuts	Energy; Fat; Saturates; Carbohydrate; Total sugars; Protein; Salt; Sodium; Moisture						
PT-FC-829** Dried tea	100g	FC298: Black tea FC304: Green tea	Water extract; Total ash; Water soluble ash; Crude fibre; Moisture; Caffeine						
PT-FC-830** Fruit/vegetable pureé	20g	Fruit purée	Vitamin C (as ascorbic acid)						
PT-FC-832 Non-wheat flour	100g	FC298: Rice flour FC302: Gram flour FC308: Potato flour	Fat; Protein; Total dietary fibre; Ash; Moisture; Calcium						
PT-FC-833** Baby food purée	150g	Baby food purée	Energy; Fat; Saturates; Carbohydrate; Total sugars; Protein; Total dietary fibre; Salt; Sodium						
PT-FC-834 Potato crisps**	100g	Blended potato crisps	Energy; Fat; Saturates; Monounsaturates; Moisture; Polyunsaturates; Total trans fatty acids; Carbohydrate; Total sugars; Protein; Total dietary fibre; Salt; Sodium						
PT-FC-835** Tortilla chips	100g	Blended tortilla chips	Energy; Fat; Saturates; Monounsaturates; Moisture; Polyunsaturates; Total trans fatty acids; Carbohydrate; Total sugars; Protein; Total dietary fibre; Salt; Sodium						
PT-FC- <b>856**</b> Pickles <b>NEW</b>	100g	Pickles cucumbers	pH; Total Acidity; Calcuim Chloride; Sodium						

Pesticides					
Sample	Quantity	Supplied as	Target Analyte(s)		
PT-FC- <b>777</b> ** Green tea	2 x 50g (spiked & blank)	Dried green tea spiked Dried green tea blank	Pesticides		
PT-FC- <b>807</b> ** Grain flour	25g	Barley flour	Glyphosate; AMPA		
PT-FC-836 Pome fruits NEW	2 x 100g (spiked & blank)				
PT-FC-837 Citrus fruits NEW	2 x 100g (spiked & blank)				
PT-FC-838 Fruiting vegetables NEW	2 x 100g (spiked & blank)	Material containing up to 20 quantifiable pesticides	Pesticides		
PT-FC-839 Root & tuber vegetables NEW	2 x 100g (spiked & blank)				

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Pesticides (continued	Pesticides (continued)								
Sample	Quantity	Supplied as	Target Analyte(s)						
PT-FC-840** Pulses NEW	2 x 50g (spiked & blank)								
PT-FC-841** Cereals NEW	2 x 50g (spiked & blank)								
PT-FC-842** Vegetable, seed oil and olive oils NEW TRIAL	2 x 50g (spiked & blank)	Material containing up to 20 quantifiable pesticides	Pesticides						
PT-FC-843** Spices NEW TRIAL	2 x 50g (spiked & blank)								
PT-FC-844 Fungi (mushrooms) NEW	2 x 100g (spiked & blank)								

Contaminants			
Sample	Quantity	Supplied as	Target Analyte(s)
PT-FC- <b>779</b> Nuts	2 x 50g (spiked & blank)	FC300: Peanuts FC306: Pistachio nuts	Aflatoxins B1; B2; G1; G2; Total Aflatoxins
PT-FC- <b>787</b> Vegetable	50g	FC300: Cabbage FC306: Spinach	Nitrate
PT-FC- <b>788</b> ** Snack product	50g	Potato crisps	Acrylamide
PT-FC- <b>792</b> Vegetable	50g	Leaf vegetable	Perchlorate
PT-FC- <b>794</b> ** Chilli powder	100g	FC300: Chilli powder (low levels) FC306: Chilli powder (high levels)	Aflatoxins B1; B2; G1; G2; Total Aflatoxins; Ochratoxin A <b>NEW</b>
PT-FC- <b>798</b> ** Infant vegetable purée	100g	Infant vegetable food	Nitrate
PT-FC- <b>803</b> ** Palm oil	50g	Palm oil	Sudan IV
PT-FC- <b>804</b> ** Dried fruits	200g	Dried fruit slurry	Aflatoxins B1; B2; G1; G2; Total Aflatoxins; Ochratoxin A
PT-FC- <b>805</b> ** Vegetable oil	50ml	Vegetable oil	Benzo[a]pyrene; Benz[a]anthracene; Benzo[b]fluoranthene; Chrysene; Sum of EU 4 PAHs
PT-FC-831** Opiates	15g	Poppy seeds	Morphine; Codeine
PT-FC-845** Mycotoxins in rice NEW	100g	Ground rice	Aflatoxins B1; B2; G1; G2; Total aflatoxins; Ochratoxin A; Zearalenone

Allergens			
Sample	Quantity	Supplied as	Target Analyte(s)
PT-FC- <b>781</b> ** Gluten free flour	100g	Gluten free flour	Gluten
PT-FC- <b>799</b> ** Cake mix	20g	Cake mix powder	Egg white protein
PT-FC-808** Almond in rice flour	20g	Rice flour	Almond
PT-FC- <b>809</b> ** Soy in rice flour	20g	Rice flour	Soy
PT-FC <b>-810</b> ** β-lactoglobulin	20g	Infant formula powder	β-lactoglobulin
PT-FC- <b>851</b> ** Gluten in pasta sauce NEW	25g	Pasta sauce	Gluten

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Gluten in swabs **NEW** 

TBC\*\*\*

TBC\*\*\*

## Quality in Food Chemistry QFCS 2021 Proficiency Testing Scheme Application Form

Gluten





Allergens (continued)	Allergens (continued)							
Sample	Quantity	Supplied as	Target Analyte(s)					
PT-FC- <b>852</b> ** Gluten and egg white in canned meat NEW	25g	Canned meat	Gluten; Egg white protein					
PT-FC-853** Soya and milk protein in non-dairy milk NEW	25g	Non-dairy milk	Soy; Milk protein					
PT-FC- <b>854</b> ** Gluten, egg white and milk protein in biscuits NEW	TBC***	TBC***	Gluten; Egg white protein; Milk protein					
PT-FC- <b>855</b> **	TDC***	TDC***	Cluton					

Foreign bodies								
Sample	Quantity	Supplied as	Target Analyte(s)					
PT-FC- <b>818</b> **		2 x samples						
Foreign bodies in food	-	(both potentially	Presence/absence; Identification of foreign body					
products		contaminated)						

Elements			
Sample	Quantity	Supplied as	Target Analyte(s)
PT-FC- <b>780</b> ** Dried tea	50g	Dried green tea	Total Arsenic; Cadmium; Mercury; Lead; Selenium
PT-FC- <b>784</b> ** Cereal grain	50g	Cereal grain	Total Arsenic; Cadmium; Lead; Mercury
PT-FC- <b>785</b> ** Edible oil	50g	Vegetable oil	Total Arsenic; Cadmium; Lead; Mercury
PT-FC- <b>786</b> ** Dried fruit	50g	Dried fruit powder	Total Arsenic; Cadmium; Lead; Mercury
PT-FC- <b>789</b> ** Rice	10g	Rice	Total Arsenic; Total Inorganic Arsenic; Arsenic III NEW; Arsenic V NEW; Cadmium; Lead
PT-FC- <b>795</b> ** Mushrooms	10g	Dried mushrooms	Total Arsenic; Cadmium; Lead
PT-FC- <b>827</b> ** Infant fruit/vegetable pureé	20g	Vegetable purée	Total arsenic; Inorganic arsenic; Cadmium; Lead

Oil and Fat Quality			
Sample	Quantity	Supplied as	Target Analyte(s)
PT-FC- <b>778</b> Edible oil or fat	150g	FC298: Canola (rapeseed) oil FC302: Coconut oil FC306: Sesame oil FC308: Palm oil	Water; Free fatty acids; Saponification value; Unsaponifiable matter; Anisidine value; Colour; Iodine value; Peroxide value; Fatty acid composition*
PT-FC- <b>782</b> Mixed fat spread	100g	FC298: Full fat spread FC304: Reduced fat spread	Total Fat; Saturates; Mono-unsaturates; Poly- unsaturates; Total trans fatty acids; Omega 3; Omega 6; Salt; Water; pH; Vitamin A; Vitamin D
PT-FC- <b>790</b> Extra virgin olive oil	2 x 200ml & 1 x 50ml	Extra virgin olive oil	Peroxide value; Free fatty acids (Acidity); K232; K270; Wax content; 3,5 Stigmastadienes; Ethyl esters; Total Sterols; Δ-7-stigmastenol; Insoluble Impurities; Moisture and Volatile Matter at 103°C; Total Polyphenols; Fatty Acid Composition*
PT-FC- <b>791</b> Olive oil	2 x 200ml	FC302: Olive oil FC308: Olive pomace oil	Free fatty acids (Acidity); K270; ΔK; Wax content; β-sitosterol (apparent); Campesterol; Erythrodiol & Uvaol; ΔECN 42; Accelerated Oxidation test (Rancimat) at 120°C; 2-glyceryl monopalmitate; Fatty Acid composition*
PT-FC- <b>796</b> ** Frying oil	150g	Frying (used) vegetable oil	Total polar compounds; Free fatty acids (Acidity); Accelerated oxidation test (Rancimat) at 120°C

<sup>\*</sup>For details on the fatty acid composition, please refer to the QFCS Scheme Description.

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<sup>\*\*\*</sup>To be confirmed, please contact LGC for further details



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Oil and Fat Quality (continued)			
Sample	Quantity	Supplied as	Target Analyte(s)
PT-FC- <b>806</b> ** Fish oil supplement	100ml	Cod liver oil	cis Alpha-linolenic acid (ALA); cis Eicosapentaenoic acid (EPA); cis Docosapentaenoic (DPA); cis Docosahexaenoic (DHA); Monounsaturated fatty acids; Polyunsaturated fatty acids; Saturated fatty acids; Total EPA+DHA Omega-3 fatty acids; Total Omega-3 fatty acids; Total Omega-9 fatty acids; Omega-3 : Omega-6 ratio; Total trans fatty acids; Vitamin A; Vitamin D

Authenticity/Quality			
Sample	Quantity	Supplied as	Target Analyte(s)
PT-FC- <b>800</b> ** Non-dairy cheese	100g	Non-dairy alternative	Total fat; Saturates; Mono-unsaturates; Poly- unsaturates; Total trans fatty acids; Total omega 3; Total omega 6; Total omega 3:Total omega 6 ratio; 4:0 Butyric acid; 12:0 Lauric acid
PT-FC- <b>825</b> ** Herbs & Spices	15g	FC302: Oregano FC308: Ground pepper	Confirmation of authenticity
PT-FC- <b>847</b> ** Authenticity of honey by NMR profiling NEW TRIAL	5g	Honey	Confirmation of authenticity
PT-FC- <b>848</b> ** Vegan food <mark>NEW</mark>	10g	Vegan food	Presence or absence of animal DNA
PT-FC- <b>849</b> ** Cannabidiol (CBD) in food <b>NEW</b>	TBC***	TBC***	Cannabidiol
PT-FC- <b>850</b> ** Vanillin in vanilla extract <b>NEW</b>	5ml	Vanilla extract	Vanillin

Food labelling			
Sample	Quantity	Supplied as	Target Analyte(s)
PT-FC-846** Food labelling benchmark exercise and declaration of nutritional values NEW	-	Paper exercise	Assessment to European Union Food law

<sup>\*\*</sup>Please note that these samples are not currently within the scope of LGC's UKAS accreditation

#### For details on the full technical specification of the scheme please refer to the QFCS 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

<sup>\*\*\*</sup>To be confirmed, please contact LGC for further details



Please note:

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- Please contact LGC Proficiency Testing for prices.
- VAT is payable (at the prevailing rate) by all participants based in the UK.
- Participants will pay an additional fee to cover courier charges. Please contact LGC Proficiency Testing for up-to-date charges.
- All courier charges set by LGC Proficiency Testing 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 proficiency testing scheme.
- LGC Proficiency Testing 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 Proficiency Testing cannot guarantee the number of participants that will return results for any particular 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. Furthermore, for test samples containing
  microorganisms with a bio safety level (BSL) of 1 or 2, you are confirming that you are complying with
  applicable laws and regulations when using such materials.

<u>Existing customers</u> If you would like to change your marketing preferences, please visit our <u>preproduction</u> ptcustomerservices@lgcgroup.com	<u>eference centre</u> or contact			
New customers  LGC would like to contact you by email, phone or post about its products, see research. LGC does not sell contact details to external parties. You may un				
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	Date			