

Food Chemistry Proficiency Testing

ISO 17043 Accredited

Innovative Controls to Support Data Quality

NSI Food Chemistry Proficiency Testing (PT) studies are designed for your convenience and success.

- 4 studies yearly without order deadlines. You must choose a study number.
- PT Express™ quick turnaround PT studies available.
- Simple online reporting with no limits on the number of analysts or number of methods that you may report. Final reports returned within 21 days of the study close.



Qualitative Allergens Panels

Each panel includes 3 samples with at least 1 sample containing the allergen of interest at a level close to regulatory threshold. Verified to work with various test technologies. Each vial contains approximately 10 grams of material, 3 distinct series of each panel are available each study.

Type	Part #
Qualitative Gluten	FCPT-007
Qualitative Peanut	FCPT-008
Qualitative Egg	FCPT-009
Qualitative Milk	FCPT-010
Qualitative Crustacean	FCPT-011
Qualitative Soy	FCPT-012

Also available as PT Express samples.

Proximates and Elements in Food

The PT material is typically a grain flour or cereal blend intended for analysis of pH, ash, % moisture, total fat, total protein, total dietary fiber, carbohydrates, vitamins, minerals/elements, water activity, and salt. Approximately 50 grams per bottle. Supplied in duplicate.

Part #
FCPT-001

NEW! pH and Titratable Acidity in Dairy

The PT material is typically a skim milk. Analyze for pH and titratable acidity. Supplied in 2 x 100 mL bottles.

Part #
FCPT-013

NEW! Qualitative Gluten on Surface

A five sample panel for qualitative identification of Gluten on Surface. Each panel consists five 4"x4" plates that have been pre-inoculated. At least two of the five inoculated plates will be positive for Gluten on Surface. Acceptable evaluation is 4 of 5 correct with no false negatives. This product is currently not covered under our ANAB scope.

Part #
FCPT-016

NEW! Gluten in Fermented Product

A quantitative single sample of lyophilized soy sauce or Guinness Stout. Applicable for r-Biopharm 7021 or equivalent methods. This product is currently not covered under our ANAB scope.

Part #
FCPT-018

Meat Homogenate

The PT material is typically a homogenized ground beef, pork, chicken, or turkey. The material is lyophilized for stability and ease of handling. Analyze for pH, ash, moisture, total fat, minerals, total protein, cholesterol, and salt. Approximately 50 grams per bottle. Supplied in duplicate.

Part #
FCPT-005

NEW! Gluten in Food Product

A quantitative single sample of gluten in rice flour in the range of 10-200 mg/kg. Applicable for Neogen Veratox, 3M and r-Biopharm methods. This product is currently not covered under our ANAB scope.

Part #
FCPT-021

Pesticides in Lettuce

COMING SOON

A lyophilized 10 gram slurry, fortified with pesticides of interest. Supplied in duplicate. This product is currently not covered under our ANAB scope.

Part #
FCPT-014

Pesticides in Grapes

COMING SOON

A lyophilized 10 gram slurry, fortified with pesticides of interest. Supplied in duplicate. This product is currently not covered under our ANAB scope.

Part #
FCPT-015

Mycotoxins in Corn Meal
COMING SOON

A single quantitative sample for determination of various mycotoxins.

Part #
FCPT-017

Heavy metals in Baby Food-Sweet Potato
COMING SOON

A wet sweet potato fortified with heavy metals of interest at levels 2-5 times action levels.

Part #
FCPT-020

Heavy Metals in Baby Cereal
COMING SOON

A rice cereal fortified with heavy metals of interest at levels 2-5 time action levels.

Part #
FCPT-019

2023 Food Chemistry Study Schedule

Study Number	Open Date	Close Date
FC-0223	Feb. 15, 2023	March 31, 2023
FC-0523	May 17, 2023	June 30, 2023
FC-0823	Aug. 9, 2023	Sept. 22, 2023
FC-1123	Nov. 7, 2023	Dec. 21, 2023



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