QMAS – Meat and fish proficiency scheme

International consumption of meat and fish in human diets has increased rapidly. Therefore the manufacturing processes of these produce need to be highly regulated, otherwise major food safety crises could occur.

Measures must be taken to prevent contamination with hazardous chemical materials above specified limits, and reduce the number of microorganisms capable of causing human disease. In addition, customers require animal products to be authentic and genuine, especially in light of the recent horsemeat scandal which exposed the presence of various species in both raw and processed meats.

Customers want to be assured the food they consume has been thoroughly tested by competent laboratories especially those participating in proficiency testing.

Our QMAS scheme offers a wide mixture of tests for laboratories that perform basic proximates, authentication/identification, and quality evaluations. Microbiological checks include the testing of indicator, spoilage and pathogenic microorganisms.

Scheme operation

Our QMAS scheme year operates from January to December and test materials are despatched six times per annum. Round despatch dates and reporting deadlines are available on our current QMAS application form, and further information can be found in our QMAS scheme description. These documents can be downloaded from our website www.lgcstandards.com

Test material	Analytes
Meat.	***Authenticity** Species stated to be screened for presence of other species of meat. Analytes will vary each round. **Proximates** Hydroxyproline, Mono-unsaturated fats, Poly-unsaturated fats, Saturates, Total fat, Total trans fatty acids. ***Trace elements** Arsenic, Cadmium, Lead, Mercury, Phosphorus, Zinc.
Dried and cured meat.	**Proximates** Ash, Carbohydrate, Dietary fibre, Energy, Fat, Moisture, pH, Phosphate, Protein, Salt, Sodium, Total sugars.
Precooked, processed and raw meat.	**Proximates** Ash, Calcium, Carbohydrate, Dietary fibre, Energy, Fat, Moisture, pH, Phosphate, Potassium, Protein, Salt, Sodium, Total sugars.
Lyophilised meat.	***Quality evaluation** Nitrate, Nitrite. **Enumeration** Coagulase-positive staphylococci, Coliforms, *Clostridium perfringens*, Enterobacteriaceae, *Escherichia coli*, Lactic acid bacteria, Mould, *Pseudomonas*, Sulphite-reducing clostridia, Total aerobic mesophilic count, Yeast. **Detection** *Listeria* species, *Listeria monocytogenes*, *Salmonella* species.
Lyophilised meat + Vial.	**Detection** *Campylobacter* species, *Escherichia coli* 0157 (non-toxigenic strain).
Fish.	***Identification** Fish speciation. **Proximates** Ash, Fat, Moisture, pH, Protein, Salt. ***Quality evaluation** Histamine, Trimethylamine (TMA), Total volatile nitrogen (TVN). **Trace elements** Arsenic, Cadmium, Lead, Mercury, Phosphorus, Zinc.
Shellfish.	**Trace elements** Arsenic, Cadmium, Lead, Mercury, Phosphorus, Zinc.
Lyophilised fish or shellfish + Vial.	**Enumeration** Coagulase-positive staphylococci, Enterobacteriaceae, *Escherichia coli*, Total aerobic mesophilic count. **Detection** *Salmonella* species, *Vibrio parahaemolyticus*, *Vibrio* species.

*Not included in our scope of accreditation.

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