

QDCS – Dairy chemistry proficiency scheme

Regulatory bodies continually monitor agricultural environments to ensure contaminant levels remain within safe ranges for the well being of animals and humans.

When cattle ingest aflatoxins and other pollutants in feed, toxic metabolites can be formed and may potentially infect milk, cheese and other dairy produce.

EU Regulation 853/2004 introduces specific hygiene rules applying to raw milk and dairy products, including control of residual antibiotics.

Our QDCS scheme is one of the most comprehensive proficiency testing scheme available to laboratories performing compositional and safety analysis in the dairy sector.

For laboratories that perform the analysis of dairy products using traditional 'wet' chemistry techniques, as well as determinations by infrared analysers, participation in a relevant proficiency testing scheme can provide confidence that results of these analyses are meaningful and accurate which, in turn, helps to ensure the safety of dairy foodstuffs.



Scheme operation

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

Test material	Analytes
Butter.	Moisture, pH, Salt.
Hard and soft cheese.	Ash, Calcium, Fat, Lactose, Moisture, pH, Protein, Salt, Sodium.
Double and single cream.	Fat.
Whipping cream.	Fat, Titratable acidity.
Freeze dried milk.	Aflatoxin M1, Antibiotics (penicillin and/or sulfur-based) (beta lactam based), Phosphatase.
Milk.	Calcium, Freezing point depression, Lactose, Protein, pH, Titratable acidity, Total solids.
Skimmed, semi-skimmed and whole milk.	Fat.
Skimmed milk powder.	Ash, Fat, Insolubility index, Moisture, Protein, Scorched particles, Titratable acidity, WPNI.
Whole milk powder.	Fat, Insolubility index, Minerals (calcium, potassium, copper, sodium, chloride, iron, magnesium, manganese, phosphorus, zinc), Moisture, Protein, Titratable acidity, WPNI.
Milk powder.	Vitamins A, C, D.
Whey powder.	Ash, Fat, Lactose, Moisture, Protein, Scorched particles.
Whey protein concentrate.	Ash, Bulk density, Fat, Insolubility index, Lactose, Moisture, pH, Protein.
Yoghurt.	Fat, Protein, Total solids.
Buffer solution.	pH.
HCl solution.	Titrateable acidity.
Potassium hydrogen phthalate.	COD.

For further information contact LGC Standards:



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