



Quality in Chocolate Scheme

Issue: 8

Issue Date: December 2015

Instructions for Handling Test Materials and Recording Results

Receipt and Storage

- On receipt of the test materials (except 718), record the date and store refrigerated at 2-8°C until ready to test.
- Test Material 718 should be stored at room temperature (20±5°C) upon receipt.
- The test material should be analysed in accordance with the deadlines shown on the website: https://www.lgcpt.com/portal

Sample Details

- Microbiological test materials represent a 'real' chocolate or cocoa powder sample, which may or
 may not contain the target organism(s), at a range of inoculum levels. Background flora may also
 be present.
- These samples are pre-weighed to either 10g or 25g.
- Chemical test materials are presented as chocolate and cocoa powder matrices and are in a ready-to-use format.

Resuscitation (Microbiological Test Materials)

- 1. Test the entire sample; do not sub-divide prior to dilution.
- 2. For **enumeration tests**, dilute the sample initially by 1 in 10 using your chosen diluent i.e. by adding 90ml of diluent to the 10g sample.
- 3. For **presence/absence** tests, dilute the sample with your chosen diluent or enrichment broth, according to your usual laboratory procedure.
- 4. Mix the test material thoroughly under aseptic conditions.
- 5. Leave the test material to resuscitate at room temperature for a minimum of 60 minutes, but no longer than 90 minutes.

Testing (Microbiological Test Materials)

Immediately before testing, mix the resuscitated sample thoroughly and then test for the target organism(s) using your routine laboratory methods.

Additional Chemical Test Material Recording Requirements

Moisture Content 715 & 716

- 1. Take a weight of test material appropriate to the method to be used.
- 2. Report as % moisture content to 2 decimal places.

Fat Content 715 & 716

- 1. Take a weight of test material appropriate to the method to be used.
- 2. Report as % fat content to 2 decimal places.

Theobromine Content 715 & 716

- 1. Take a weight of test material appropriate to the method to be used.
- 2. Report as % theobromine content to 2 decimal places.





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Total Nitrogen Content 715

- 1. Take a weight of test material appropriate to the method to be used.
- 2. Report as % total nitrogen content to 2 decimal places.

Butyric Acid Content 715

- 1. Take a weight of test material appropriate to the method to be used.
- 2. Report as % butyric acid content to 2 decimal places.

Total Sugars Content 715

- 1. Take a weight of test material appropriate to the method to be used.
- 2. Report as % total sugars content to 2 decimal places.

Ash Content 716

- 1. Take a weight of test material appropriate to the method to be used.
- 2. Report as % ash content to 2 decimal places.

Metals Content 718

- Take a weight of test material appropriate to the method to be used.
- 2. Report as mg/kg metal content to 2 decimal places.

Precautions

- Microbiological test materials contain viable micro-organisms and are supplied on the understanding that the purchaser has suitably competent and qualified personnel to handle them safely. Test materials must only be opened in a laboratory by qualified personnel.
- Refer to the Safety Data Sheet for information on the safe handling and disposal of the test materials.

Recording Results

- All results should be submitted using PORTAL
- Please go to https://www.lgcpt.com/portal
- Login using your Lab ID, username and password.
- A PORTAL user guide can be downloaded from the help section.

If you need any help at all please do not hesitate to contact our support team using the details below or your local LGC representative.

Tel: +44(0)161 762 2500 Email: support@lgcgroup.com