

QGS – Gelatine proficiency scheme

Our QGS scheme has been developed in collaboration with the trade body, Gelatine Manufacturers of Europe (GME).

GME members account for nearly half of the worldwide gelatine production and the key role of the GME is to ensure that gelatine is manufactured to a consistently high quality for the benefit of gelatine customers and consumers.

The most common use of gelatine is in cosmetics and food followed by the pharmaceutical, photographic and printing industries.

Gelatine is an excellent nutrient for most bacteria and for this reason the manufacturing processes have to avoid contamination, otherwise the safety and/or quality of the gelatine could be affected. In the past, outbreaks due to the use of contaminated gelatine were a common cause of Salmonellosis.

QGS test materials are presented on a gelatine hydrolysate matrix in order to represent a realistic challenge, and the range of organisms include the relevant microorganisms for laboratories involved in the quality control analysis of gelatine.



Scheme operation

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

Test material	Analytes
Gelatine hydrolysate.	Enumeration Sulphite-reducing bacteria, Total aerobic mesophilic count. Detection Clostridium perfringens, Coliforms, Escherichia coli, Staphylococcus aureus, Salmonella species.

For further information contact LGC Standards:



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