





# Food Chemistry QFCS 2017

Quality in Food Chemistry Scheme Application Form



Additives		
Sample	Target Analyte(s)	Presentation
760 Preservatives	Sorbic Acid; Benzoic Acid; Sulfur Dioxide	100ml liquid test material
761 Sweeteners	Acesulfame K; Aspartame; Saccharin; Sucralose (NEW)	100ml liquid test material
762 Food colours	Ponceau 4R; Carmoisine (NEW); Sunset Yellow; Indigo Carmine	100ml liquid test material
763 Food colours	Allura Red; Tartrazine; Quinoline Yellow (NEW); Brilliant Blue	100ml liquid test material

Nutritional Information		
Sample	Target Analyte(s)	Presentation
770 Cereal based food matrix	Energy; Fat; Carbohydrate; Total Sugars; Total Dietary Fibre; Protein; Salt; Sodium; Ash; Moisture; Phosphate	100g cereal based food material
771 Cereal based food matrix	Vitamin A; B1 (Thiamine); B2 (Riboflavin); B3 (Niacin); B5 (Pantothenic Acid); B6; B9 (Folic acid); B12; C; D; Iron	100g cereal based food material
772 Pre-prepared food	Energy; Fat; Saturates; Mono-unsaturates; Poly-unsaturates; Total trans fatty acids; Carbohydrate; Total Sugars; Total Dietary Fibre; Protein; Salt; Sodium; Ash; Moisture; Phosphate; Cholesterol	150g pre-prepared food product (e.g. potato/ rice/pasta based product)
774 Food	Water activity (matrix: cured meat in FC250 and FC254; cereal in FC258; hard cheese in FC260)	50g cured meat product/ cereal/ hard cheese
775 Flour	Fat; Protein; Ash; Moisture; Calcium; Iron	100g flour material
776 Bread	Fat; Total Dietary Fibre; Protein; Acidity; Ash; Moisture; Sodium; Chloride; Calcium; Iron; Vitamins B1; B2; B3 (matrix: Whole meal FC250; White/Semi white FC258)	100g bread
783 Tomato paste/puree	pH; Brix; Total solids; Ash; Salt (matrix: tomato puree in FC250 and tomato paste FC256)	100g tomato paste/puree
NEW 793 Cake	Fat; Total Sugars; Total Dietary Fibre, Protein; Acidity; Ash; Moisture; Sodium; Chloride; Calcium; Iron	100g cake

Pesticides and other contaminants		
Sample	Target Analyte(s)	Presentation
773 Fruit/vegetable	Pesticides (matrix: Parsnips in FC250; Kiwi fruit in FC254; Grapes in FC258; Lettuce in FC260)	100g fruit/ veg material +100g blank
777 Pesticides - green tea	Pesticides	50g dried green tea + 50g blank
779 Nuts	Aflatoxins B1; B2; G1; G2; Total Aflatoxins	50g nut material + 50g blank
787 Vegetables	Nitrate	50g of vegetable material
788 Snacks	Acrylamide (matrix: vegetable crisps in FC256)	50g snack product
792 Vegetables	Perchlorates	50g of vegetable material (e.g. cucumber)
NEW 794 TRIAL Spices	Aflatoxins B1; B2; G1; G2; Total Aflatoxins	100g chilli powder matrix

Elements		
Sample	Target Analyte(s)	Presentation
780 Tea	Total Arsenic; Cadmium; Mercury; Lead; Selenium	50g dried green tea
784 Cereal grain	Total Arsenic; Cadmium; Lead; Mercury	50g cereal grain product
785 Edible oil	Total Arsenic; Cadmium; Lead; Mercury	50g edible oil
786 Dried fruit	Total Arsenic; Cadmium; Lead; Mercury	50g dried fruit
789 Rice	Total Arsenic; Inorganic Arsenic; Cadmium; Lead	10g brown rice
NEW 795 TRIAL Mushrooms	Total Arsenic; Cadmium; Lead	5g of lyophilised mushrooms



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Allergens		
Sample	Target Analyte(s)	Presentation
781 - Flour	Gluten	100g flour material

Oil and Fat Quality		
Sample	Target Analyte(s)	Presentation
778 Edible oil / Fat material	Water; Free fatty acids; Saponification value (Acid number); Unsaponifiable matter; Anisidine value; Colour; Iodine value; Peroxide value; Fatty acid composition* (matrix: Rapeseed oil in FC250; Corn oil in FC254; Lard in FC258; Sunflower oil in FC260)	150g edible oil or fat material
782 Mixed fat spread	Saturates; Mono-unsaturates; Poly-unsaturates; Total trans fatty acids; Omega 3; Omega 6; Salt; Water; pH; Vitamin A; Vitamin D	100g mixed fat spread
790 Extra virgin olive oil	Peroxide value; Free fatty acids (Acidity); K <sub>232</sub> ; K <sub>270</sub> ; Wax content; 3,5 Stigmastadienes; Ethyl esters; Total Sterols; Δ-7-stigmastenol; Insoluble Impurities; Moisture and Volatile Matter at 103°C; Total Polyphenols; Fatty Acid Composition*	2 x 200ml Extra Virgin Olive oil
791 Olive oil	Free fatty acids (Acidity); K <sub>270</sub> ; ΔK; Wax content; 3,5 Stigmastadienes; β-sitosterol (apparent); Campesterol; Erythrodiol & Uvaol; ΔECN 42; Accelerated Oxidation test (Rancimat) at 120°C; Fatty Acid composition*	2 x 200ml Olive oil
<b>NEW</b> 796 TRIAL Frying oil	Total polar compounds	100g of frying oil (e.g. palm oil)

\*For details on the fatty acid composition, please refer to the QFCS Scheme Description.

For details on the full technical specification of the scheme please refer to the QFCS Scheme Description.

Please fill in your address details below:

Send Test Materials to:	Send Invoices to:
Contact name: Department: Company: Address:  Town/City: Post/Zip Code: Country: Tel: Fax: E-mail:	Contact name: Department: Company: Address:  Town/City: Post/Zip Code: Country: Tel: Fax: E-mail: VAT no:

Send Report Notifications to:
Contact name: E-mail#:

#An email will be sent to this address to notify when the report is available to download from PORTAL, the online reporting system



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Please note:

- Please contact LGC Standards Proficiency Testing for prices.
- VAT is payable (at the prevailing rate) by all participants based in the UK and by those in the rest of the European Union if a VAT Registration Number is not provided.
- Participants will pay an additional fee to cover courier charges. Please contact LGC Standards Proficiency Testing for up-to-date charges.
- All courier charges set by LGC Standards Proficiency Testing do not include local import charges, taxes (etc.), which will be covered by the participant.
- Do not send remittance with this form, you will be invoiced subsequently after the despatch of each round.
- No refunds will be given for failure to take part in any round of the proficiency testing scheme.
- LGC Standards Proficiency Testing reserves the right to not send samples or the report for previous samples to any participant that has not paid their subscriptions within the terms stated on the invoice.
- LGC Standards Proficiency Testing cannot guarantee the number of participants that will return results for any particular round.
- The prices stated are for reporting results and receiving reports electronically via PORTAL (internet reporting). If alternative data entry or reporting methods are required, further charges apply. Please contact LGC Standards Proficiency Testing for the current charges.
- By signing this application form, you are agreeing to comply by LGC Standards' Standard Terms and Conditions for the Supply of Laboratory Quality Products and Services. Furthermore, for test samples containing microorganisms with a bio safety level (BSL) of 1 or 2, you are confirming that you are complying with applicable laws and regulations when using such materials.

LGC Standards would like to be able to contact you from time to time with information about the LGC Group, its activities, products and services. By completing and returning this form to us, you agree to your personal information being used by LGC Standards and other members of the LGC Group for the administration and provision of our products and services and for related marketing activities. You can change your marketing preferences at any time by emailing [askus@lgcgroup.com](mailto:askus@lgcgroup.com)

Signature .....

Date .....