

Food Chemistry Proficiency Testing

Innovative Controls to Support Data Quality



NSI Lab Solutions Food Chemistry PT studies are designed for your convenience and your success.

- 4 studies yearly without order deadlines.
 - PT Express™ quick turnaround PT studies available.
 - Simple on-line reporting with no limits on the number of analysts or number of methods that you may report.
 - Final reports returned within 21 days of the study close.
- Inquire at 1-800-234-7837 or nsi@nsilabsolutions.com.

All quantitative PT samples are supplied in duplicate.

Proximates and Elements in Foods

The PT material is typically a grain flour or cereal blend intended for analysis of pH, ash, % moisture, total fat, total protein, total dietary fiber, carbohydrates, vitamins, minerals/elements, water activity and salt. Approximately 50 grams per bottle. Supplied in duplicate.

Part#: FCPT-001 \$210.00

Qualitative Allergens Panels

Each panel includes 3 samples with at least 1 sample containing the allergen of interest at a level close to regulatory threshold. Verified to work with various test technologies. Each vial contains approximately 10 grams of material, 3 distinct series of each panel are available each study.

Part#: FCPT-007 Qualitative Gluten \$110.00
 Part#: FCPT-008 Qualitative Peanut \$110.00
 Part#: FCPT-009 Qualitative Egg \$110.00
 Part#: FCPT-010 Qualitative Milk \$110.00
 Part#: FCPT-011 Qualitative Crustacean \$110.00
 Part#: FCPT-012 Qualitative Soy \$110.00

Constituents in Beverages

The PT material is typically a fruit juice, degassed soft drink and/or flavored iced tea. Analyze for pH, brix, titratable acidity, selected anions, sugars, organic acids, selected additives/sweeteners and elements. Supplied in 2 x 125 mL bottles.

Part#: FCPT-002 \$225.00

Meat Homogenate PT

The PT material is typically a homogenized ground beef, pork, chicken or turkey. The material is lyophilized for stability and ease of handling. Analyze for pH, ash, moisture, total fat, minerals, total protein, cholesterol and salt. Approximately 50 grams per bottle. Supplied in duplicate.

Part#: FCPT-005 \$250.00

2020 Food Chemistry Study Schedule

Study#: FC-0220	Opens Feb. 18	Closes April 2
Study#: FC-0520	Opens May 13	Closes June 26
Study#: FC-0820	Opens Aug. 12	Closes Sept. 25
Study#: FC-1120	Opens Nov. 4	Closes Dec. 18