NEWSLETTER N°118 - JANUARY 2016





CONTENT

NEW PROFICIENCY TESTS IN 2016

We are pleased to announce the launch of new proficiency testing schemes.

WINES - MICROBIOLOGICAL ANALYSES:

We set up an experimental program in the field of Wine: **« 79 - Wines: microbiological analyses »**. The first round of this PT is scheduled in February 2016. Please see below the technical details:

- Schedule: 1 round in February 2016 (the samples will be sent on February 2, 2016)
- Matrix: wine (200 ml)
- Parameters: yeasts (Brettanomyces) and lactic bacteria
- Results: quantitative determination expressed in CFU/mI
- Concentration: from 5.10² to 10³ CFU/mI
- Method: Pasteur microbiology (Petri dish).
- Deadline to register: January 29, 2016

FOOD ALLERGENS:

In addition to our existing program « 71 - Allergens in wines », we offer now a full range of proficiency tests in the field of food allergens.

- ► 77a Food allergens: Gluten in child flour
- 77b Food allergens: Egg in dietary products
- ► 77c Food allergens: Milk in dietary products
- 77d Food allergens: Egg and Milk in industrial waters
- 77e Food allergens: Histamine in fish
- 77f Food allergens: Sulfites in dried fruits
- ► 77g Food allergens: Nuts in chocolate
- 77h Food allergens: Soya in meat

To join these tests, please contact us by phone +33.1.40.05.26.42 or email shellali@bipea.org.

BEST WISHES

Happy New Year ! Bipea's team wishes you all the best for 2016

MICROBIOLOGY LABORATORY

We are glad to announce that **BIPEA has** set up a microbiology laboratory in its premises (in Paris) since September 2015.

This laboratory is a positive step in BI-PEA's evolution because it allows us to perform the necessary studies in order to develop new proficiency tests.

Our scientific and technical staff has already designed a new PT: « **79 - Wines: microbiological analyses** » (see technical details above).

Other PTs will be developed in the upcoming months. Please feel free to send us your suggestions or ideas if you want to join new PT programs.



AVAILABLE SERVICES IN YOUR MEMBER AREA (1/2)

A new service available in your member area: the personal report

After getting each **general Interlaboratory Comparisons Report**, you can now edit your own personalized report. This report provides you a quick and comprehensive view **of your performance**.

From nowon, you can download this report from your member area. This personal report only identifies your results and their evaluation (in the form of a table), for one test.

For each parameter, you will get: the assigned value, the standard deviation for proficiency assessment, your results and your z-score. This first approach quickly shows your performance for this test.

This table is similar to the one mentioned in the complete interlaboratory comparisons report. By looking at both tables, you can easily compare your performance with the performance of the other participating laboratories.

You can then consult in the general report, results histograms, comparative methods and z-scores graphics.

For each parameter, you can view your position on the histogram and the z-scores graph.

To edit a personal report:

- ▶ log into your member area with your codes,
- click on « Export your results »,
- ► choose the annual series you are interested in, the corresponding PTS and test and click « Edit a pdf document ».

Please see below an example of personal report

Customized Interlaboratory Comparisons report

XXXXX

Laboratory: Address: Proficiency Test: Round: Date of the round:

XXXXX 34 - 133 Fresh waters - Physico-chemical analyses 19-1234 Mineral components and traces December 2014

Criterion	Code	Unit	Assigned value (AV)	Standard incertainty of the AV	Standard deviation for proficiency assessment	Number of results	Your result	Your z-score
Label			X	Ux	SDPA	pCA	x	z
34 - Fresh waters - Phys	ico-chemical analys	es - 133 - 12/2014 ·	- 19 - 1234 - Miner	al components an	nd traces			
ALUMINIUM	AI34	µg.I-1	121	1	8	65		
ALUMINIUM	Al34minR					56		
ANTIMONY	Sb34	µg.1-1	33		2	58		
ANTIMONY	Sb34min					51		
ARSENIC	As34	µg.I-1	77	1	4	66	78	0,25
ARSENIC	As34min					57	A	
BARIUM	Ba34	µg.I-1	68	1	3	63		
BARIUM	Ba34min					54		
BERYLLIUM	Be34	µg.l-1	90	1	5	41		
BERYLLIUM	Be34min					36		
BORON	B34	mg.l ⁻¹	0,063	0,001	0,000	57		
BORON	B342	mg.l ⁻¹		1		1		
BORON	B34BC				1	2		
BORON	B34min					49		
CADMIUM	Cd34	µg.l-1	4,6	0,0	0,0	66	4,8	0,67
CADMIUM	Cd34min				1	54	A	
CHROMIUM TOTAL	CrT34	µg.I-1	32	1	2	65	30	-1,00
CHROMIUM TOTAL	Cr34min					54	A	
		ug.11						

Bipea⇔



OTHER SERVICES AVAILABLE IN YOUR MEMBER AREA (2/2)

When you log into your member area with your code, you will see two different links:

1. The link « consult the schedules of the annual series » gives you general information about current and future rounds (date, parameters...).

When you select the table « My schedules », you will:

- ► Know the shipping dates of the samples.
- Know the scheduled parameters. If the results form is online, you will have access to the offered parameters by clicking on « access to the form ». If the form is not available, the previous report corresponding to the same matrix will be online.
- Know the deadline to submit your results for all your rounds. You can classify them by date.
- ► Know if a report has been published or not.
- ► Know the stock of the available External Reference Materials.

<u>When you select the table « schedule of all BIPEA's tests »</u>, you will have the same information above but for all BIPEA tests even if you do not participate in these programs

- 2. The second link « Export the results » gives you information about your results. You will be able to
- ► Edit your personal report (see p. 2).
- **Export your results in Excel format,** either per round or per criteria.

You will also receive some alerts by email to notify you on the shipment of the samples and the deadline for results submission. Concerning samples shipment, an email is sent to you with information on the corresponding PT and the matrix you will receive. Regarding the deadline for results submission, in case you have not submitted your results yet, a notification is sent to you 2 days before the deadline.

All this information allows you to:

- Plan your interlaboratory comparisons tests in advance,
- Internally organize your work,
- Generate your personal data for a specific treatment. A supervisor status is available for a same group of laboratories. Thanks to this status, the supervisor will have access to all laboratories data, related to their proficiency test participation. Il you are interested by getting this status, please contact us.

Please log into your member area with your confidential codes to consult this information. You can also receive a booklet with more details about these services. Please contact us: information@bipea.org.

EXHIBITIONS AND WORKSHOPS

We will be present at the following exhibitions:

- Pittcon Atlanta (USA) March 7-10, 2016
 Booth 1044
- Laborama Bruxelles (Belgium) March 17-18, 2016 Booth D9
- ► Forum Labo Lyon (France) March 30-31, 2016 Booth B17
- EPRW Cyprus May 24-27, 2016
 Booth 15

2015 GENERAL ASSEMBLY

The BIPEA General Assembly was held on December 10, 2015 on the premises of Agri Naples, in Paris.

During this day, the reports covering the financial activities and the auditor's reports were presented to the attending members.

Two interventions were also held on allergens:

- <u>Molecules migration through packaging</u> by Mrs FAVARD (laboratoire IANESCO),
- <u>Nutrition claims</u> by Mrs MARGARATIS (Agence Nationale de Sécurité Sanitaire),

We ended this day by a lunch, gathering all the participants.

We will be happy to meet you there!



QUALITY NEWS

Quality is an ever-evolving matter. Please find below a summary of progress in standardization over recent months, based on publication in the official standards update of the AFNOR magazine Enjeux N°358, 359, 360. The different standards are classified according to the concerned PTS, but should not be considered as exhaustive.

GRAIN / MILLING

NF EN ISO 27971: Cereals and cereal products. Common wheat (Triticum aestivum L.). Determination of alveograph properties of dough at constant hydration from commercial or test flours and test milling methodology

NF EN ISO 6647-1: Rice - Determination of amylose content -- Part 1: Reference method

NF EN ISO 6647-2: Rice - Determination of amylose content -- Part 2: Routine methods

NF EN ISO 12966-4: Animal and vegetable fats and oils -- Gas chromatography of fatty acid methyl esters -- Part 4: Determination by capillary gas chromatography

FOOD

NF EN 16618: Food analysis. Determination of acrylamide in food by liquid chromatography tandem mass spectrometry (LC-ESI-MS/MS)

NF EN 16619: Food analysis. Determination of benzo[a]pyrene, benz[a]anthracene, chrysene and benzo[b]fluoranthene in foodstuffs by gas chromatography mass spectrometry (GC-MS)

NF EN 16620: Food analysis. Determination of furan in coffee and coffee products by headspace gas chromatography and mass spectrometry (HS GC-MS)

NF EN ISO 10504: Starch derivatives. Determination of the composition of glucose syrups, fructose syrups and hydrogenated glucose syrups. Method using high-performance liquid chromatography

ENVIRONMENT

NF ISO 13168: Water quality. Simultaneous determination of tritium and carbon 14 activities. Test method using liquid scintillation counting.

NF EN ISO 16558-1: Soil quality. Risk-based petroleum hydrocarbons. Determination of aliphatic and aromatic fractions of volatile petroleum hydrocarbons using gas chromatography (static headspace method)

BIPEA

Provider of Proficiency testing programs in physical, chemical and microbiological domain since 1970 (grains, milling, feed, waters, soils, beverages, food, sunscreen)

CAP 18 - 189 rue d'Aubervilliers 75018 Paris - France Tel : +33(0)1.40.05.26.30 - Fax : +33(0)1.42.09.26.85 contact@bipea.org - www.bipea.org