

PT 56: Microbiology on flours

Details of the program:

- Proficiency testing scheme created in 2006
- **31 registered laboratories from 16 countries**
- 4 rounds per annual series
- The time for analysis is 4 weeks
- Samples are shipped via express carrier.



Schedule:

DATE	CODE	MATRIX	WEIGHT
September	0156	Fresh flour	250 g
November	0156	Fresh flour	250 g
January	0156	Fresh flour	250 g
March	0156	Fresh flour	250 g

ANALYTES

Coagulase positive *Staphylococci*
Escherichia coli
 Moulds
 Sulfite-reducing anaerobic bacteria at 46°C
Salmonella
 Total Germs
 Total Coliforms
 Yeasts.

*Note: Matrices and analytes may be changed or removed for technical or scientific reasons.
 Please refer to current application form available in your member area (www.bipea.org).*