

PT 41: Flour – Rheofermentometer

Details of the program:

- Proficiency testing scheme created in 2000
- **9 registered laboratories from 6 countries**
- **PTS accredited by COFRAC**
- 10 rounds per annual series
- The time for analysis is 4 weeks
- Samples are shipped via express carrier at the end of the previous month.



Schedule:

DATE	CODE	MATRIX	WEIGHT
September	0041	Yeast	11 g
	0141	Flour	1000 g
October	0041	Yeast	11 g
	0141	Flour	1000 g
November	0041	Yeast	11 g
	0141	Flour	1000 g
December	0041	Yeast	11 g
	0141	Flour	1000 g
January	0041	Yeast	11 g
	0141	Flour	1000 g
February	0041	Yeast	11 g
	0141	Flour	1000 g
March	0041	Yeast	11 g
	0141	Flour	1000 g
April	0041	Yeast	11 g
	0141	Flour	1000 g
May	0041	Yeast	11 g
	0141	Flour	1000 g
June	0041	Yeast	11 g
	0141	Flour	1000 g

ANALYTES

Water volume added^{NA}
 Temperature of the dough^{NA}
 Dough Development: Hm, h, T1, T2
 Gaseous release: H'm, T'1, Tx, total volume, retention volume.

NA *: Not accredited parameter

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).