

# 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.

- 3 studies yearly without order deadlines.
- PT Express™ quick turnaround PT studies available. Inquire at 1-800-234-7837 or [nsi@nsilabsolutions.com](mailto:nsi@nsilabsolutions.com).
- 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.

**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, 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

## 2019 Food Chemistry Study Schedule

Study#: FC-0219	Opens Feb. 19	Closes April 4
Study#: FC-0519	Opens May 14	Closes June 27
Study#: FC-0819	Opens Aug. 13	Closes Sept. 26
Study#: FC-1119	Opens Nov. 5	Closes Dec. 19