



APFAN PT-2 Workshop

Food Analysis Workshop: Proficiency Testing and Reference Materials Development



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FOOD AND NUTRITION RESEARCH INSTITUTE



APFAN PT 3

PROFICIENCY TESTING ON CORN-BASED SNACK FOOD AND FORTIFIED RICE-MONGO BLEND

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FNRI PT 19-03

(CORN-BASED SNACK FOOD)

FNRI PT 19-04

(FORTIFIED RICE-MONGO BLEND)

19th - 21st June 2019, Bangkok, THAILAND

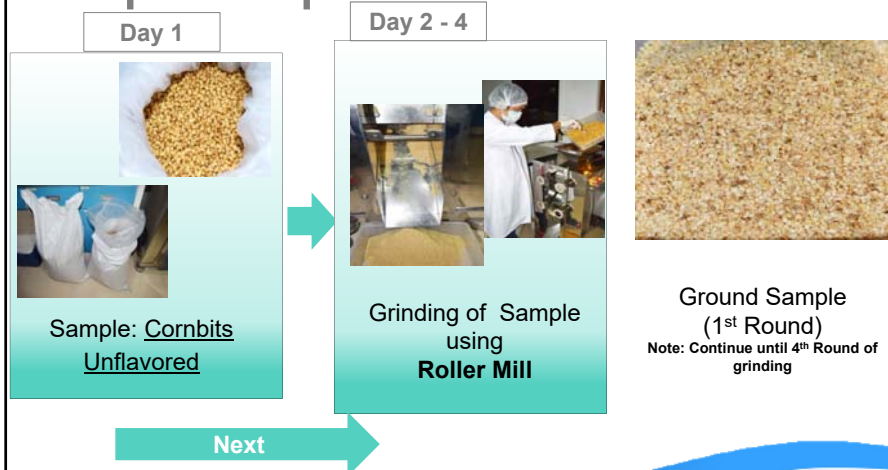
SAMPLE

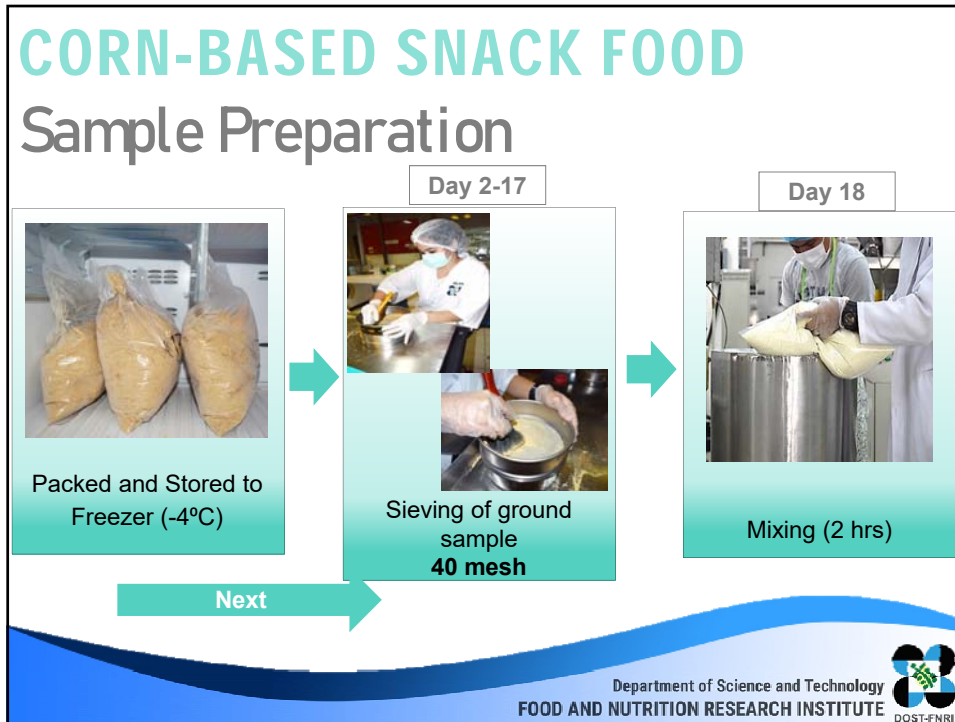
- ONE (1) pre-labeled foil packet – 70 - 75g of each of the PT item
- Upon receipt of sample, immediately fill up the receipt form



CORN-BASED SNACK FOOD

Sample Preparation





CORN-BASED SNACK FOOD

Sample Preparation

The flowchart illustrates the sample preparation process for corn-based snack food. It consists of three sequential steps connected by arrows:

- Vacuum sealing:** A person is shown placing a sample into a vacuum sealer.
- Heat sealing:** The sealed bag is being processed by a heat sealer machine.
- Systematic and random sampling:** The final step shows a collection of prepared samples in bags, with a small inset image of a sample bag labeled 'APFAN'.

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FORTIFIED RICE-MONGGO BLEND

Sample Preparation

The flowchart illustrates the sample preparation process for a fortified rice-monggo blend. It consists of three sequential steps connected by arrows:

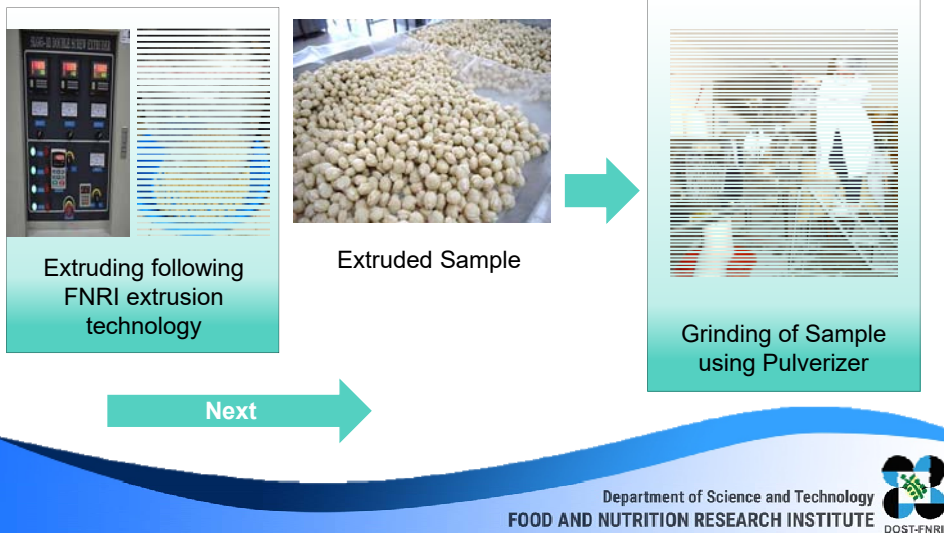
- Sample: Raw Rice and Monggo:** Shows raw rice and green mung beans.
- 70% of Rice, 30% of Monggo (Ground) with Spike with iron and zinc:** Shows the mixture of rice and ground mung beans with a brown powder spike.
- Mixing using Hobart Mixer:** Shows the mixture being processed in a large industrial mixer.

Next →

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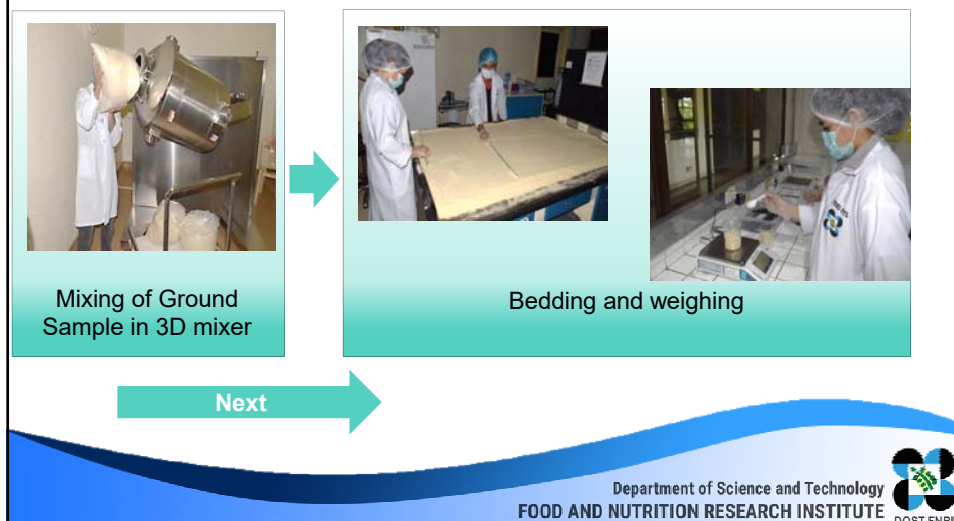
FORTIFIED RICE-MONGGO BLEND


Sample Preparation



FORTIFIED RICE-MONGGO BLEND

Sample Preparation





FORTIFIED RICE-MONGGO BLEND
Sample Preparation

Vacuum Sealing

Heat Sealing, Systematic and Random Sampling

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STORAGE

- ✓ **Store at freezer/ refrigerator until analysis commences.**
- ✓ **Carefully mix the content prior to analysis to ensure homogeneity**

ANALYSIS

- ✓ The analysis may commence as soon as the sample is received.
- ✓ Immediately analyze moisture upon opening the sample packet.
- ✓ If possible, weigh sample test portions for all measurands at the same time.

ANALYSIS

- ✓ If analysis cannot be conducted on the same day, keep weighed test portions in a desiccator
- ✓ Analyze test portion according to your **applicable routine laboratory practices** (e.g., duplicate analysis)
- ✓ Duplicate or triplicate analyses per measurand should be conducted by a **single analyst** following single applicable method of analysis

TEST METHODS

- ✓ Use your **own routine test methods** applicable to the matrix.
- ✓ Subcontracting of analysis to other laboratories is strictly prohibited.
- ✓ Provide details of the analysis procedures followed for each measurand in the Method Details Form
 - Mark areas with “**NA**” if not applicable, and “**–**” if information or data are not available.

REPORTING

- ✓ Report only ONE (1) value (mean/average result) on “**as received**” basis for EACH of the measurands in the **Results Sheet**. If no analysis was conducted for a component, **put X or N/A**.
- ✓ Results should be expressed in **g per 100g** in TWO (2) decimal places (e.g., 11.23g/100g) for proximates, saturated fat and TDF

REPORTING

- ✓ **mg per 100g** in WHOLE NUMBER (e.g., 341 mg/100g) for calcium, potassium, sodium and phosphorus
- ✓ **mg per 100g** in TWO decimal places (e.g., 12.23 mg/100g) for iron, zinc, magnesium and copper

SUBMISSION OF RESULTS

- Accomplish and submit your Results and Method Details on or before **30 August 2019**.
- Results and other details submitted after the deadline will not be evaluated.
- Participants are reminded that the ability to report results in the specified unit within the given timescale is part of the proficiency test.

IMPORTANT!

- **Submitted results are irrevocable and considered final**, thus appropriate checking of results by laboratory heads are encouraged to be done prior to submission.
- **All data are confidential**. Participants should not discuss with each other the results of their respective laboratories until the assigned value is known and the Final PT Report had been released.

RELEASE OF REPORTS

- ✓ **Interim Report** – December 2019
- ✓ **Final PT Report** – February 2020
- ✓ The Reports will include only the **Lab Code Number** assigned to the designated participant laboratory to ensure **confidentiality**
- ✓ Participants may lodge their complaints on the PT operation and appeals on the performance evaluation by accomplishing the **PT Participant's Feedback** or formal letter addressed to our Director, respectively, within 30 calendar days after the release of the Final PT Report



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PT Provider's Contact Details

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**Department of Science and Technology
Food and Nutrition Research Institute**

Proficiency Testing Laboratory

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