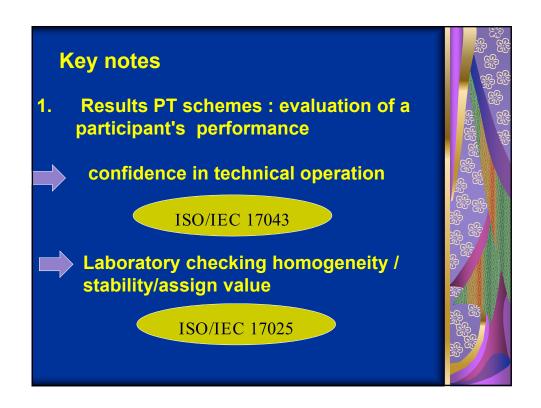


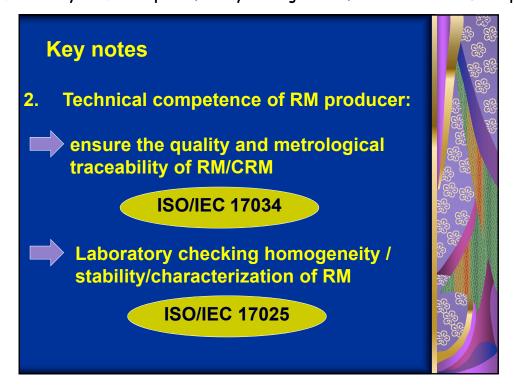
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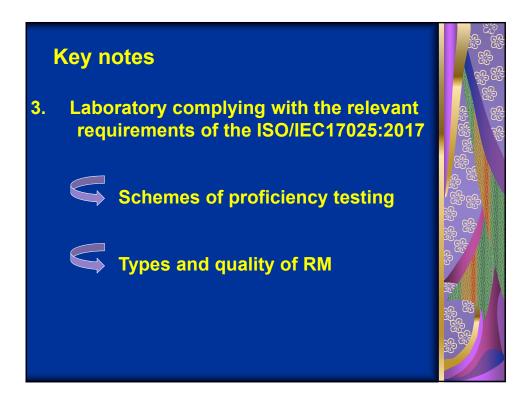




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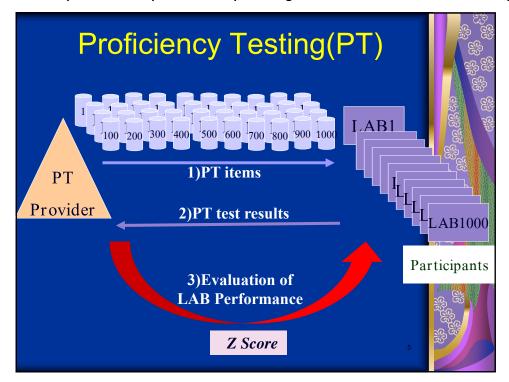


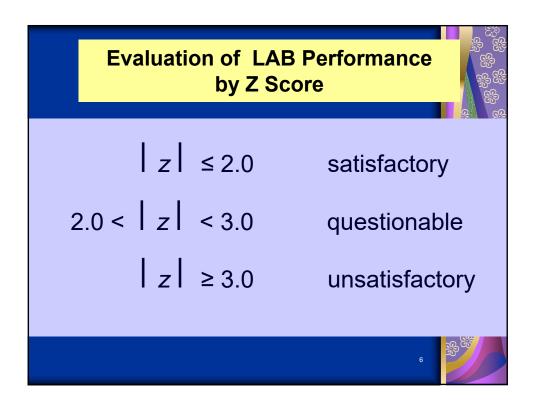






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Benefits of proficiency testing



- a) evaluation of the performance of laboratories for specific tests and monitoring laboratories continuing performance.
- b) education of participating laboratories based on the outcomes of such comparisons.
- c) identification of problems in laboratories and initiation of actions for improvement e.g. -inadequate test,
- -effectiveness of staff training.

Benefits of proficiency testing



- d) establishment of the effectiveness and comparability of test or measurement methods
- e) provision of additional confidence to laboratory customers.
- f) assignment of values to reference materials.



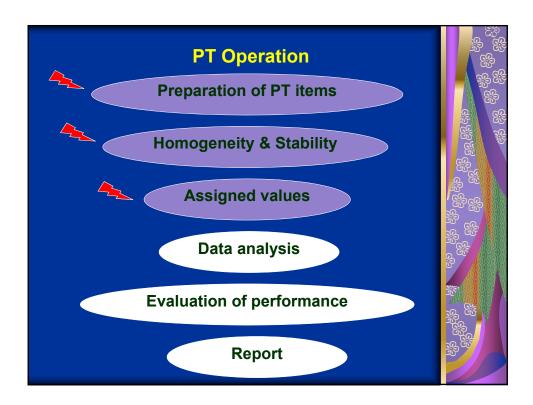


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Benefits of proficiency testing



- g) support for "NMI key comparisons", comparisons conducted by BIPM(Bureau international des poids et mesures) and APMP(Asia Pacific MetrologyProgramme)
- h) support for "ASEAN Reference Laboratory".
- i) Requirement of laboratory accreditation.



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ISO/IEC 17043:2010



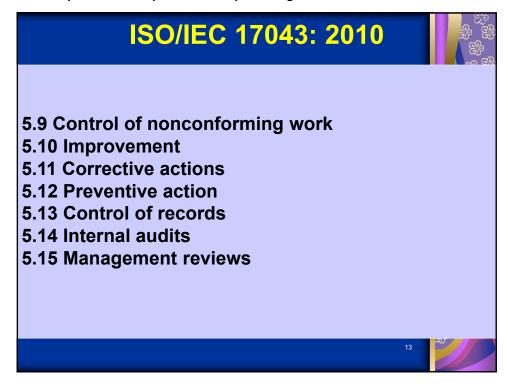
- 1. Scope
- 2. Normative references
- 3. Terms and definitions
- 4. Technical Requirement
- 4.1 General
- 4.2 Personnel: Competent for testing/equipment operation
- 4.3 Equipment, accommodation and environment
- 4.4 Design of proficiency testing schemes: Preparation of PT items/Homogeneity and stability/Assigned value
- 4.5 Choice of method of procedure
- 4.6 Operation of proficiency testing schemes
- 4.7 Data analysis and evaluation of proficiency testing scheme results

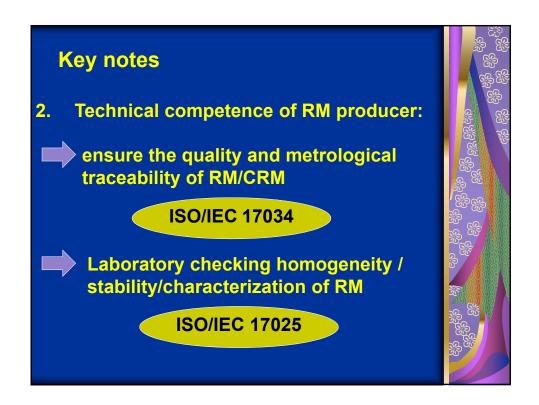
ISO/IEC 17043:2010



- 4.8 Reports
- 4.9 Communication with participants
- 4.10 Confidentiality
- **5 Management requirements**
- **5.1 Organization: laboratory included(or not) in the quality system of PTP**
- 5.2 Management system
- 5.3 Document control
- 5.4 Review of requests, tenders and contracts
- **5.5 Subcontracting services:technical competence**
- **5.6 Purchasing services and supplies:verification of consumable material**
- 5.7 Service to the customer
- 5.8 Complaints and appeals







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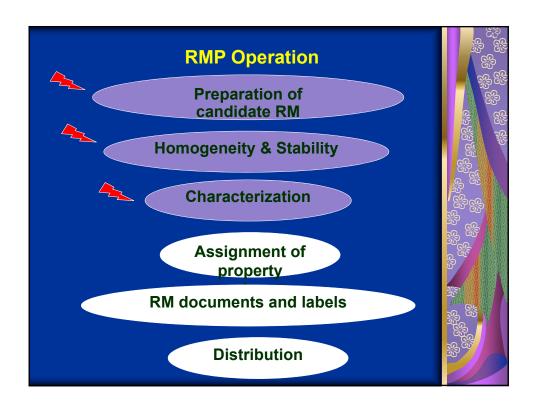


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Uses of Reference materials



- a) calibration and verification of measuring equipment
- b) validation of methods
- c) training of staff
- d) quality control
- e) proficiency testing or inter-laboratory comparison
- f) increasing of higher quality RM is from the demand of increased precision of measuring equipment and more accurate and reliable data



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ISO/IEC 17034: 2016

3.3 reference material RM

material, sufficiently homogeneous and stable with respect to one or more specified properties, which has been established to be fit for its intended use in a measurement process

Note 1 to entry: Reference material is a generic term. Note 2 to entry: Properties can be quantitative or qualitative, e.g. identity of substances or species.

ISO/IEC 17034: 2016

3.2 certified reference material CRM reference material characterized by a metrologically valid procedure for one or more specified properties, accompanied by a reference material certificate that provides the value of the specified property, its associated uncertainty, and a statement of metrological traceability



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ISO/IEC 17034: 2016

3.4 certified value

value, assigned to a property of a reference material that is accompanied by an uncertainty statement and a statement of metrological traceability, identified as such in the reference material certificate [SOURCE: ISO Guide 30:2015, 2.2.3]

ISO/IEC 17034: 2016

- 1 Scope
- 2 Normative references:ISO/IEC 17025
- 3 Terms and definitions
- **4 General Requirements**
- **5 Structural requirements**
- 6 Resource requirements
- **6.1 Personnel :Competent for testing/ equipment operation**
- **6.2 Subcontracting :accredited?**
- **6.3 Provision of equipment services and supplies:** calibrated or verified
- 6.4 Facilities and environmental conditions:

controled /monitored/ recorded



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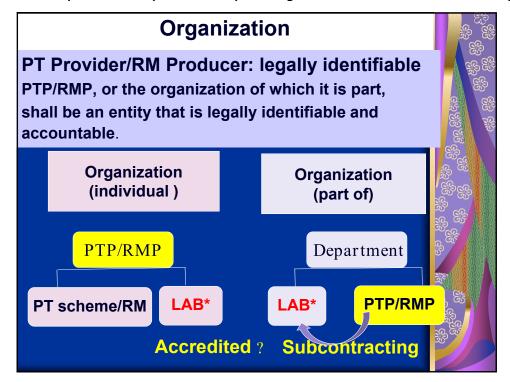
ISO/IEC 17034: 2016

- 7 Technical and production requirements
- 7.1 General requirements
- 7.2 Production planning
- 7.3 Production control
- 7.4 Material handling and storage
- 7.5 Material processing
- 7.6 Measurement procedures
- 7.7 Measuring equipment
- 7.8 Data integrity and evaluation
- 7.9 Metrological traceability of certified values

ISO/IEC 17034: 2016

- 7.10 Assessment of homogeneity
- 7.11 Assessment of stability
- 7.12 Characterization
- 7.13 Assignment of property values and their uncertainties
- 7.14 RM documents and labels
- 7.15 Distribution service
- 7.16 Control of quality and technical records
- 7.17 Management of non-conforming work
- 7.18 Complaints
- 8 Management system requirements

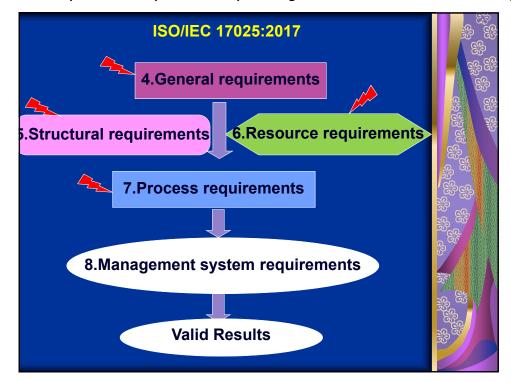


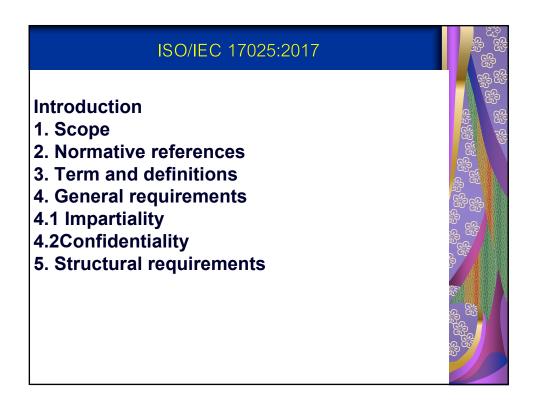






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ISO/IEC 17025:2017

- 6 Resource rerements
- 6.1 General
- 6.2 Personnel
- 6.3 Facilities and environmental conditions
- 6.4 Equipment
- **6.5 Metrological traceability**
- 6.6 Externally provided products and services



ISO/IEC 17025:2017

- 7.1 Review of requests, tenders and contracts
- 7.2 Selection, verification and validation of methods
- 7.3 Sampling
- 7.4 Handling of test or calibration items
- 7.5 Technical records
- 7.6 Evaluation of measurement uncertainty
- 7.7 Ensuring the validity of results
- 7.8 Reporting of results





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ISO/IEC 17025:2017

- 7.9 Complaints
- 7.10 Nonconforming work
- 7.11 Control of data and information management
- 8 Management system requirements



- **6 Resource requirements**
- 6.2 Personnel.
- internal or external personnel shall act impartially,
- be competent
 ***on the job training
- education, qualification, training, technical knowledge, skills and experience.





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- **6 Resource requirements**
- Personnel duties, responsibilities and authorities.
- ★**job description
- **m** retain records



6 Resource requirements authorize personnel to

- a) verification and validation of methods;





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- **6** Resource requirements
- **6.3 Facilities and environmental** conditions
- *** conditions monitor, control and record



- **6 Resource requirements**
- **6.4 Equipment**
- correct performance verify that equipment conforms to specified requirements

***fit to measurement accuracy and/or measurement uncertainty required





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- **6 Resource requirements**
- **6.4 Equipment**
- ***equipment shall be calibrated when:
 - affects the validity of the reported results

***- establish the metrological traceability

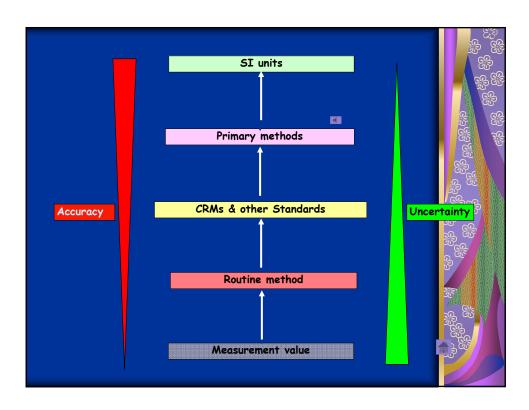


- **6 Resource requirements**
- **6.4 Equipment**
- **M** calibration programme
- labelled and identify the status of calibration
- ***intermediate checks
- reference values or correction factors
- records shall be retained for equipment









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6 Resource requirements

6.6 Externally provided service (subcontracting

PTP shall not subcontract:

- a) planning of the proficiency test scheme
- b) evaluation of performance
- c) authorization of the final report
- Evaluate and register competent subcontractors



6 Resource requirements

6.6 Externally provided service (subcontracting)

- RMP shall not subcontract:
- production planning;
- election of subcontractors;
- assignment of property values and their uncertainties;
- authorization of property values and their uncertainties;
- authorization of documents.





- **6 Resource requirements**
- **6.6 Externally provided service** (subcontracting)
 - -evaluation and approved
- ■a) scope of testing:accredted?
- b) competence, qualification of personnel/ PT participation result



- 7 Process requirements
- ▼ 7.1 Review of requests, tenders and contracts
- the capability and resources





- 7 Process requirements
- 7.2 ***Selection, verification and validation of methods
- **™** select an appropriate method: latest version standard method
- Verify method
- **W** Validate method
- materiodically review



- 7 Process requirements
- **™** 7.4 Handling of test or calibration items
- procedure for the transportation, receipt, handling, protection, storage, retention, and disposal or return of test or calibration items
- Integrity of test item
- identification of test or calibration items:confidential/collusion?





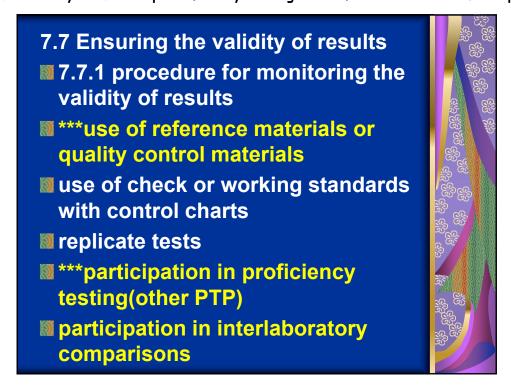
- 7 Process requirements
- **7.5 Technical records**
- results and sufficient information for measurement result and associated measurement uncertainty
- **m** original observations.

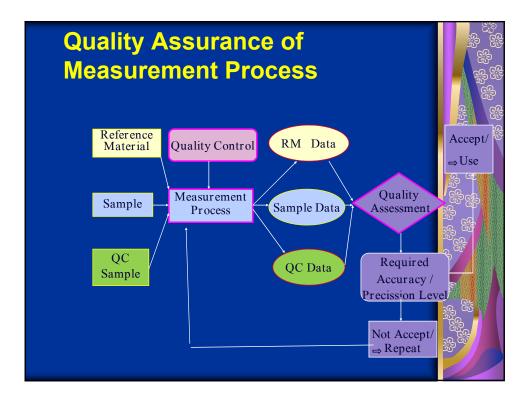


- 7.6 Evaluation of measurement uncertainty
- **™** testing : evaluate measurement uncertainty
- **PTP:** calibration shall have assigned values with metrological traceability, including measurement uncertainty.
- **PTP: testing ??**
- RMP: shall take due account of technical information on test methods and equipment, including reported uncertainty information,









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7.8 Reporting of results accurately, clearly, unambiguously and objectively

shall include at least:

- **title** "Test Report
- mame and address of the laboratory
- **I**location of laboratory activities
- **unique** identification
- **M** name of customer
- III identification of the method used
- **M** description of the item;
- **M** date of receipt of the item
- **M** date of performance testing



7.8 Reporting of results

- **M** date of issue report
- **units of measurement**
- additions to, deviations, or exclusions from the method
- m person authorizing the report
- **Identification external providers** ■





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