




PTP	Program
<div style="display: flex; justify-content: space-between; align-items: center;"> <div style="border: 1px solid black; border-radius: 15px; padding: 5px; text-align: center; width: 60%;"> <h3 style="margin: 0;">PTP: Testing Field - Food</h3> </div> </div> <p><b>1. National Food Institute (PTP – 0002)</b></p>	<ul style="list-style-type: none"> <li>• <b>Proximate analysis (Moisture, Protein, Ash, Fat in Granular feed)</b></li> <li>• Chemical analysis pH and °Brix, NaCl (g/100 g), in Canned food</li> <li>• Chemical analysis Free fatty acid (g/100 g) in Oil</li> <li>• Chloramphenicol (µg/kg) in Shrimp</li> <li>• Oxolinic acid (mg/kg) in Shrimp</li> <li>• Tetracyclines Group (CTC, OTC, TTC) (mg/kg) in Shrimp</li> <li>• Detection of <i>Salmonella</i> spp.</li> <li>• Detection of <i>V. cholera</i></li> <li>• Detection of <i>L. monocytogenes</i></li> <li>• Enumeration of Coliforms (MPN/g, cfu/g)</li> <li>• Enumeration of <i>C. perfringens</i> (cfu/g)</li> <li>• Total plate count (cfu/g) in Freeze dried shrimp</li> <li>• Detection of <i>L. monocytogenes</i> (per 25 g) in Freeze dried chicken</li> <li>• Enumeration of Coliforms MPN/100 ml (MPN/100 ml) in Nonpotable water</li> <li>• Enumeration of Enterococci (cfu/g) in Lyophilized cultures</li> <li>• Detection of <i>Salmonella</i> spp. (per 100 ml) in Potable water</li> <li>• Detection of <i>S. aureus</i> (per 100 ml) in Potable water</li> </ul>

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**PTP: Testing Field - Food**

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<b>3. Food and Nutrition Research Institute, Proficiency Testing Laboratory, Department of Science and Technology, Republic of the Philippines</b> (PTP – 0005)	<ul style="list-style-type: none"><li>• Proficiency testing in Infant formula</li><li>• Proficiency testing in Milk powder</li><li>• Proficiency testing in Wheat flour</li><li>• Proficiency testing in Corn-based snack food</li><li>• Proficiency testing in Powdered concentrate water-based flavored drinks</li><li>• Proficiency testing in Processed meat</li></ul>



**Bureau of Laboratory Accreditation  
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**Top 5 common problems for PTP  
assessment**



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### PTP assessment in testing field

**Planning**

- The details of proficiency testing planning has not complied with the clause 4.4.1.3 of ISO/IEC 17043. The planning is not appropriate to the actual practices.

- Proficiency testing provider has not implemented according to the target plan.

**Statistical design**

-The statistical design for proficiency testing scheme did not appropriated and suitable for the criteria for each scheme.



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### PTP assessment in testing field

**Reporting**

- The final report of PTP did not provide the complete detailed information: i.e. the contact address, confidential statement, methods for homogeneity and stability checking and establishing assigned values.

**Operation of PT scheme**

- The detail in document of instruction for participants do not fulfill requirement of ISO standard, such as how to handling the PT items including safety requirements, recording and reporting the PT test results.



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### PTP assessment in testing field

**Internal audit**

- The internal audit activity did not cover the witnessing activities of test material preparation, storage and distribution.
- The record of internal audit was incomplete.