



17th
edition

As NEW, indicate that new rounds have been included in our FOOD program, in response to suggestions proposed by our participants.

Three rounds of detection of mycotoxins in food: aflatoxins and zearalenone in animal feed (AL 23003), Aflatoxins and DON in wheat flour (AL 23008) and Aflatoxins, ochratoxin A and Fumonisin in maize (AL 23019).

The operating system is very simple: Each Laboratory determines which are the intercomparative rounds that are interested in the annual Qualinova program. Within each round different analyzes are requested that the Laboratory can be carried out in whole or in part, according to your needs. Once the deadline for receipt of results, Qualinova carried out a statistical study and register on the web the general report of results and a personalized report in which the figures are valued obtained by each participant. The laboratories access the reports by registering on the web with a username and password supplied by Qualinova.

In the reports of all the intercomparative rounds, a random code number is assigned to each participant, so that the confidentiality of the results is guaranteed at all times.

Only in the personalized report of each participant indicates the assigned code.



Qualinova Food

Qualinova proficiency testing workings

The Qualinova Food 2023 program comprises 28 proficiency tests spread over 11 months.

Participating laboratories can enroll in as many rounds they wish, there being no minimum number. Nevertheless, participation throughout the year in various rounds entails an interesting economic savings.

Various aspects of the proficiency testing program may eventually be outsourced. When the subcontracting, this is awarded to a subcontractor competent and the proficiency testing provider is responsible for this work.

You can sign up for the exercises as follows: Through our new website: www.labnovasl.com, in the "intercomparative" tab, marking in the boxes the corresponding exercises in which you are interested.

If you want to make technical questions about the Qualinova exercises you can contact through the email addresses: qualinova@labnovasl.com or calidad@labnovasl.com

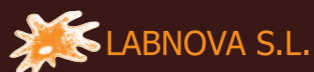
Remember that the symbol # indicates that this circuit or parameter is not included in the scope of accreditation.

Operation of Qualinova proficiency testings.

Proficiency tests are one of the main tools available to laboratories to assess the quality of its results.

The Qualinova program is accredited by ENAC as provider of **intercomparative exercises**, according to the ISO 17043:2010 standard with number 10/PPI015. In the description of the rounds can verify which are accredited. We are currently working to expand the scope of accreditation.

This 17th edition of our circuits continues to offer its participants maximum reliability in their development, including the robust statistics recommended by the ISO standard 13528:2015 and the IUPAC protocols. Likewise, the preparation of the samples, the studies of homogeneity and stability of the same and the entire organizational and logistic system of our exercises comply with the recommendations made by the ISO 17043:2010 standard, referring to the organization of intercomparative laboratory exercises.



Labnova Distribuciones Agroalimentarias S.L.
Ejercicios Intercomparativos Qualinova
C/ Vitoria, 274 - Nave 138. Complejo Naves Taglosa
Pol. Ind. Gamonal-Villimar. 09007 Burgos

Tel. 947 04 06 63 www.labnovasl.com

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@Qualinova_Lab



PROGRAM 2023



LABNOVA S.L.

Labnova Distribuciones
Tel. 947 04 06 63
www.labnovasl.com

Physicochemical

ITEM	JAN.	FEB.	MAR.	APR.	MAY	JUN.	JULY	SEPT.	OCT.	NOV.	DEC.	TOT.	PRICE €
Cereal products #									AL23022			1	210
Spices #	AL23001				AL23011							2	210*/336**
Cooked meat products- Nutritional facts			AL23005									1	231
Mycotoxins #		AL23003		AL23008				AL23019				3	263*/595**
Milk products -Nutritional facts					AL23012							1	231
Oils #							AL23017					1	210
Feed and raw materials #										AL23025		1	210
Infant food #						AL23014						1	210

*One test **All test. VAT NOT INCLUDED
Shipping fee not included
5 physicochemical test: 693€. 5 microbiological test: 955€



Test labeled with # are not covered by ENAC Accreditation

ITEM	CODE	PARAMETERS
Spices (cumin) #	AL 23001	Moisture - Ashes - Ash insoluble in HCl - Crude Fiber - Ethereal extract
Mycotoxins in animal feed #	AL 23003	Aflatoxins B1, B2, G1 y G2 - Zearalenone
Cooked meat products (Nutrition facts)	AL 23005	Moisture - Fat - Saturated Fats - Total Carbohydrates - Protein - Salt (Na x 2.5)
Mycotoxins in wheat flour #	AL 23008	Aflatoxins B1, B2, G1, G2 and DON
Spices (Paprika) #	AL 23011	Moisture - Ashes - Ash insoluble in HCl - ASTA color - Ethereal extract
Milk product #	AL 23012	Moisture - Fat - Saturated Fats - Total Carbohydrates - Protein - Salt (Na x 2.5) - Total sugars - Calcium
Infant foods #	AL 23014	Moisture - Ashes - Protein - Fat - Total sugars - Starch - Calcium - Phosphorous - Nitrates - Nitrites
Olive oil #	AL 23017	Fatty acid chromatogram - Acidity - Peroxide value - K232 - K270 - Stigmastadiene
Mycotoxins in corn #	AL 23019	Aflatoxins B1, B2, G1, G2, Ochratoxin A and Fumonisin
Baked goods #	AL 23022	Moisture - Ashes - Fat - Saturated Fats - Carbohydrates - Total sugars - Alimentary fiber - Protein - Salt (Na x 2.5) - Water activity- Sorbic acid
Feed for broilers (NIR determinations included) #	AL 23025	Moisture - Ashes - Protein - Crude Fat - Crude Fiber - Starch - Calcium - Phosphorous - Sodium

Microbiological

ITEM	JAN.	FEB.	MAR.	APR.	MAY	JUN.	JULY	SEPT.	OCT.	NOV.	DEC.	TOT.	PRICE €
Milk products #				AL23009								1	242
Surfaces		AL23004			AL23013			AL23020			AL23028	4	275*/867**
Processed and ready-to eat-foods	AL23002			AL23010			AL23018			AL23026		4	268*/804**
Spices #						AL23015						1	242
Meat products			AL23006						AL23023			2	268*/429**
Fish						AL23016						1	268
Egg products #									AL23024			1	242
Feed and raw materials #								AL23021				1	242
Baked goods			AL23007							AL23027		2	268*/429**



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ITEM	CODE	PARAMETERS
Processed and ready-to eat-Foods (Salad)	AL 23002	Enumeration: Mesophilic aerobic microorganisms, total coliforms, <i>Coagulase + Staphylococci</i> , <i>Escherichia coli</i> . Detection: <i>Salmonella spp</i> , <i>Listeria monocytogenes</i> .
Surfaces	AL 23004	Enumeration: Mesophilic aerobic microorganisms, enterobacteriaceae.
Meat product (Meatballs)	AL 23006	Enumeration: Mesophilic aerobic microorganisms, <i>Clostridium perfringens</i> , enterobacteriaceae, <i>Escherichia coli</i> , <i>coagulase + Staphylococci</i> , <i>Listeria monocytogenes</i> , total coliforms#. Detection: <i>Salmonella spp</i> , (several concentrations).
Baked goods (with chocolate)	AL 23007	Enumeration: Mesophilic aerobic microorganisms, enterobacteriaceae, molds and yeasts, <i>Escherichia coli</i> , <i>coagulase + Staphylococci</i> . Detection: <i>Salmonella spp</i> , <i>Shigella spp</i> .
Milk product-melted or grated cheese #	AL 23009	Enumeration: Mesophilic aerobic microorganisms, enterobacteriaceae, <i>Escherichia coli</i> , <i>Coagulase + Staphylococci</i> , <i>Listeria monocytogenes</i> . Detection: <i>Salmonella spp</i> .
Processed and ready-to-eat foods (inlet)	AL 23010	Enumeration: Mesophilic aerobic microorganisms, enterobacteriaceae, total coliforms, <i>coagulase + Staphylococci</i> , <i>Escherichia coli</i> . Detection: <i>Salmonella spp</i> , <i>Listeria monocytogenes</i> .
Surfaces #	AL 23013	Detección: <i>Salmonella spp</i> .
Spices #	AL 23015	Enumeration: <i>Escherichia coli</i> and sulfite reducing anaerobic microorganisms. Detection: <i>Salmonella spp</i> .
Fish	AL 23016	Enumeration: Mesophilic aerobic microorganisms, <i>Escherichia coli</i> , <i>coagulase + Staphylococci</i> , total coliforms. Detection: <i>Salmonella spp</i> , <i>Listeria monocytogenes</i> .
Processed and ready-to-eat foods (first course)	AL 23018	Enumeration: Mesophilic aerobic microorganisms, enterobacteriaceae, total coliforms, <i>coagulase + Staphylococci</i> , <i>Escherichia coli</i> , <i>Listeria monocytogenes</i> and <i>Clostridium perfringens</i> #. Detection: <i>Salmonella spp</i> .(varias concentraciones)
Surfaces (Rodac plate)	AL 23020	Recuento: Mesophilic aerobic microorganisms, enterobacteriaceae.
Feed and raw materials (Soybean meal) #	AL 23021	Enumeration: Mesophilic aerobic microorganisms, enterobacteriaceae, <i>Escherichia coli</i> , <i>coagulase + Staphylococci</i> , Molds and yeast, <i>Clostridium perfringens</i> . Detection: <i>Salmonella spp</i> .
Meat product-Paté	AL 23023	Enumeration: Mesophilic aerobic microorganisms, <i>Clostridium perfringens</i> , enterobacteriaceae, <i>Escherichia coli</i> , <i>coagulase + Staphylococci</i> . Detection: <i>Salmonella spp</i> , <i>Listeria monocytogenes</i> (several concentrations).
Egg products #	AL 23024	Enumeration: Mesophilic aerobic microorganisms, enterobacteriaceae, <i>Escherichia coli</i> , <i>Staphylococcus coagulase +</i> . Detection: <i>Salmonella spp</i> , <i>Listeria monocytogenes</i> .
Processed and ready-to-eat foods (Sauce)	AL 23026	Enumeration: Mesophilic aerobic microorganisms, enterobacteriaceae, total coliforms, <i>coagulase + Staphylococci</i> , <i>Escherichia coli</i> . Detección: <i>Salmonella spp</i> , <i>Listeria monocytogenes</i> .
Baked goods (without chocolate)	AL 23027	Enumeration: Mesophilic aerobic microorganisms, enterobacteriaceae, molds and yeast, <i>Escherichia coli</i> , <i>coagulase + Staphylococci</i> . Detection: <i>Salmonella spp</i> , <i>Shigella spp</i> .
Surfaces	AL 23028	Detection: <i>Listeria monocytogenes</i> .