



18^a
edition

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

Qualinova proficiency testing workings.
The **Qualinova Food 2024** program comprises **32 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 exercise 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.

18
Years with you

QUALINOVA FOOD



QUALINOVA FOOD



Qualinova Food

Operation of proficiency test Qualinova.

Proficiency test 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 intercomparatives exercises, according to the **ISO 14043:2010** 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 18th edition of our circuits continues to offer its participants maximum reliability in its development, including the robust statistics recommended by the ISO standard 13528:2022 and the IUPAC protocols. Likewise, the preparation 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.

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

- **Two rounds of detection of allergens (AL 24006 y AL24022).**
Detection of sulfites in diferent foods.
- **One round of detection of Campylobacter in chicken product (AL24014).**

The operating system is very simple: each laboratory determines which the intercomparativo rounds that are interested are in the annual Qualinova program. Within each round different analyzes are requested that the laboratory can be carried in out in whole or in part, according to your needs. Once the deadline for receipt of results, Qualinova carried out a statistical study and registers on the web the general report of results and personalizes report in which the figures are valued obtained by each participant. The laboratories access the confidentiality of the results is guaranteed at all times.



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PROGRAM2024



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Chemical

ITEM	SHIPPING	JANUARY	FEB.	MARCH	APRIL	MAY	JUNE	JULY	SEPT.	OCT.	NOV.	DEC.	TOT.	PRICE €
Baked goods #	Room temp.									AL24025			1	220
Spices #	Room temp.	AL24001				AL24012							2	220/352**
Meat product (nutrition facts)	Refrigeration			AL24005					AL24021				2	243/388**
Micotoxins #	Room temp.				AL24009							AL24031	2	263/420**
Milk product (nutrition facts)	Refrigeration					AL24013							1	242
Oil #	Room temp.							AL24018					1	220
Feed and raw materials #	Room temp.						AL24015				AL24028		2	220/352**
Allergens (Sulfites) # NEW	Refrigeration			AL24006					AL24022				2	195/312**

*One test ** All test.
5 microbiological test: 1002
5 physicochemical test: 728
VAT NOT INCLUDED
Shipping fee not included.

For multiple registrations between the Food and Environment circuits, consult us.



Test labeled with # are not covered by ENAC Accreditation.

ITEM	MONTH	CODE	PARÁMETROS / DESCRIPCIÓN
Spices # (Black pepper)	JANUARY	AL 24001	Moisture- Ashes - Ash insoluble in HCl - Crude Fiber - Ethereal extract.
Cooked meat products (Nutrition facts)	MARCH	AL 24005	Moisture - Fat - Saturated Fats - Total Carbohydrates - Protein - Salt (NA x 2.5) - Total sugar - Ashes.
Allergens. (Cooked shrimp) #	MARCH	AL 24006	Sulfites.
Mycotoxins (Feed bovine) #	APRIL	AL 24009	Aflatoxin B1, Aflatoxin B2, Aflatoxin G1, Aflatoxin G2, Total aflatoxins, Deoxinivalenol y Zearalenona.
Spices (Spicy paprika) #	MAY	AL 24012	Moisture - Ash - Ash insoluble in HCl - ASTA color - Ethereal extract.
Milk product (Nutrition facts)	MAY	AL 24013	Dry extract - Fat - Saturated fat - Total carbohydrates - Total sugars - Protein - Salt (Na x2.5) - Calcium - Ashes.
Feed and raw materials (Porcine) #	JUNE	AL 24015	Moisture - Ashes- Protein- Fat - Fiber - Starch- Calcium - Phosphorous - Sodium.
Oil (Sunflower oil) #	JUNE	AL 24018	Fatty acid chromatogram - Acidity - Peroxide value - Stigmastadiene- K232 - K270.
Cooked meat products (Nutrition facts)	SEPTEMBER	AL 24021	Moisture - Fat - Saturated fat - Total carbohydrates - Protein- Salt (Na x 2.5) - Ashes.
Allergens (Meat product). #	SEPTEMBER	AL 24022	Sulfites.
Baked goods (Pastries products) #	OCTOBER	AL 24025	Moisture- Fat - Saturated fat - Total Carbohydrates - Total sugars - Protein - Alimentary fiber - Salt (NAX2.5) -Water activity - Ashes - Sorbic acid - Energetic value.
Feed and raw materials (soy). #	NOVEMBER	AL 24028	Moisture - Ashes- Protin - Fat - Fiber - Starch- Calcium - Phosphorous - Sodium.
Mycotoxins (Raw material, wheat) #	DECEMBER	AL 24031	Aflatoxin B1, Aflatoxin B2, Aflatoxin G1, Aflatoxin G2, Total aflatoxins, Ochratoxin A.

Microbiology

ITEM	SHIPPING	JANUARY	FEB.	MARCH	APRIL	MAY	JUNE	JULY	SEPT.	OCT.	NOV.	DEC.	TOT.	PRICE €
Milk product #	Refrigeration								AL24023				1	254
Surfaces	Refrigeration		AL24003		AL24010			AL24019	AL24024			AL24032	5	288/1152**
Processes and ready-to-eat foods	Room temp.	AL24002			AL24011			AL24020			AL24029		4	218*/900**
Spices #	Room temp.						AL24016						1	254
Meat product	Room temp.			AL24007						AL24026			2	281*/450**
Fish	Room temp.						AL24017						1	281
Egg product #	Refrigeration								AL24027				1	254
Feed and raw materials #	Room temp.		AL24004										1	254
Baked goods #	Room temp.			AL24008							AL24030		2	281/450**
Meat product (chicken) # NEW	Refrigeration					AL24014							1	195

ITEM	MONTH	CODE	PARÁMETROS / DESCRIPCIÓN
Processes and ready-to-eat foods (Salad)	JANUARY	AL 24002	Enumeration: Mesophilic aerobic microorganisms, enterobacteriaceae, total coliforms, <i>Escherichia coli</i> , <i>coagulasa</i> + <i>Staphylococci</i> . Detection: <i>Salmonella spp</i> and <i>Listeria monocytogenes</i> .
Surfaces	FEBRUARY	AL 24003	Enumeration: Mesophilic aerobic microorganisms and enterobacteriaceae.
Feed and raw materials (porcine) #	FEBRUARY	AL 24004	Enumeration: Mesophilic aerobic microorganisms, enterobacteriaceae, <i>Escherichia coli</i> , molds and yeast, <i>coagulasa</i> + <i>Staphylococci</i> , <i>Clostridium perfringens</i> . Detection: <i>Salmonella spp</i> .
Meat product	MARCH	AL 24007	Enumeration: Mesophilic aerobic microorganisms, <i>Clostridium perfringens</i> , total coliforms, enterobacteriaceae, <i>Escherichia coli</i> , <i>coagulasa</i> + <i>Staphylococci</i> , <i>Listeria monocytogenes</i> . Detection: <i>Salmonella spp</i> (various concentrations).
Baked goods (pastries without filling)	MARCH	AL 24008	Enumeration: Mesophilic aerobic microorganisms, enterobacteriaceae, molds and yeast, <i>coagulasa</i> + <i>Staphylococci</i> , <i>Escherichia coli</i> . Detection: <i>Salmonella spp</i> , <i>shigela spp</i> .
Surfaces #	APRIL	AL 24010	Detection: <i>Salmonella spp</i> .
Processes and ready-to-eat food	APRIL	AL 24011	Enumeration: Mesophilic aerobic microorganisms, enterobacteriaceae, total coliforms, <i>Escherichia coli</i> , <i>coagulasa</i> + <i>Staphylococci</i> . Detection: <i>Salmonella spp</i> , <i>Listeria monocytogenes</i> .
Meat product (chicken) #	MAY	AL 24014	Enumeration: <i>Campylobacter jejuni</i> .
Spices (Cumin) #	JUNE	AL 24016	Enumeration: Sulfite reducing anaerobic microorganisms, <i>Escherichia coli</i> . Detection: <i>Salmonella spp</i> .
Fish	JUNE	AL 24017	Enumeration: Mesophilic aerobic microorganisms, <i>Escherichia coli</i> , <i>coagulasa</i> + <i>Staphylococci</i> , Coliformes totales. Detection: <i>Salmonella spp</i> , <i>Listeria monocytogenes</i> .
Surfaces (RODAC) #	JULY	AL 24019	Enumeration: Mesophilic aerobic microorganisms and enterobacteriaceae.
Processes and ready-to-eat food.(First course)	JULY	AL 24020	Enumeration: Mesophilic aerobic microorganisms, enterobacteriaceae, total coliforms, <i>Staphylococcus coagulasa</i> +, <i>Escherichia coli</i> , <i>Listeria monocytogenes</i> . Detection: <i>Salmonella spp</i> (various concentrations).
Milk product (Chesse) #	SEPTEMBER	AL 24023	Enumeration: Mesophilic aerobic microorganisms, enterobacteriaceae, <i>Escherichia coli</i> , total coliforms, <i>coagulasa</i> + <i>Staphylococci</i> , <i>Listeria monocytogenes</i> . Detection: <i>Salmonella spp</i> .
Surfaces (Contact slide) #	SEPTEMBER	AL 24024	Enumeration: Mesophilic aerobic microorganisms and enterobacteriaceae.
Meat product	OCTOBER	AL 24026	Enumeration: Mesophilic aerobic microorganisms, <i>Clostridium perfringens</i> , total coliforms, enterobacteriaceae, <i>Escherichia coli</i> , <i>coagulasa</i> + <i>Staphylococci</i> , <i>Listeria monocytogenes</i> . Detection: <i>Salmonella spp</i> (various concentrations).
Egg product #	OCTOBER	AL 24027	Enumeration: Mesophilic aerobic microorganisms, enterobacteriaceae, <i>coagulasa</i> + <i>Staphylococci</i> , <i>Escherichia coli</i> . Detection: <i>Salmonella spp</i> , <i>Listeria monocytogenes</i> .
Processes and ready-to-eat food (sauce).	NOVEMBER	AL 24029	Enumeration: Mesophilic aerobic microorganisms, total coliforms, <i>Escherichia coli</i> , <i>coagulasa</i> + <i>Staphylococci</i> , enterobacteriaceae. Detection: <i>Salmonella</i> , <i>listeria monocytogenes</i> .
Baked goods	NOVEMBER	AL 24030	Enumeration: Mesophilic aerobic microorganisms, enterobacteriaceae, <i>Escherichia coli</i> , <i>coagulasa</i> + <i>Staphylococci</i> , Molds and yeast. Detection: <i>Salmonella spp</i> , <i>Shigela spp</i> .
Surfaces	DECEMBER	AL 24032	Detection: <i>Listeria monocytogenes</i> .