



QCS

Quality in Chocolate Scheme

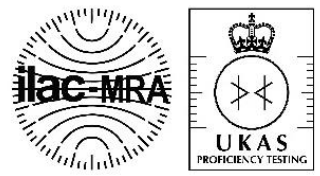
Scheme Description

LGC

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QCS Scheme Description

Record of issue status and modifications

ISSUE	ISSUE DATE	DETAILS	AUTHORISED BY
9	July 2013	Addition of new sample 717 on Chocolate matrix	S.Frisicaro
10	Sept 2013	Included microbiological method codes. Removed trial status from 717.	T.Noblett
11	Sept 2014	Minor standardisation amendments, e.g. logo and email addresses. Inclusion of traceability information in Appendix A. Inclusion of subcontracting information in 'Test Materials' section.	N. Mason
12	Sept 2015	Updated microbiology methods for all samples. Removed Hard Copy Report information.	A.Cheetham A.McCarthy
13	Oct 2015	Addition of sample 718 (metals in cocoa powder)	W. Gaunt S. Xystouris
14	Sept 2016	General update of appendices	W.Gaunt
15	Sept 2017	Amended accreditation status for sample 718 – Cadmium and Lead now accredited.	H. Newbrook
16	Sept 2018	SDPA values updated Updated method details to 'ALL' for microbiology samples and amended methods paragraph	W. Gaunt S. Xystouris L. Chesters
17	Aug 2019	New analytes added for 715, 716. New sample 719 Cadmium in chocolate added	W. Gaunt S. Xystouris
18	Sept 2020	New analyte (caffeine) added for 716.	W. Gaunt

Notes:

Where this document has been translated, the English version shall remain the definitive version

Scheme Aims and Organisation

The primary aim of the Quality in Chocolate Scheme (QCS) is to enable laboratories performing the analysis of chocolate and related products to monitor their performance and compare it with that of their peers. QCS also aims to provide information to participants on technical issues and methodologies relating to testing of chocolate and related products.

The QCS scheme year operates from January to December. Further information about QCS, including test material availability, round despatch dates and reporting deadlines, are available on the current QCS application form.

Test Materials

Details of test materials available in QCS are given in Appendix A. The test parameters are continually reviewed to ensure they meet the needs of current laboratory testing and regulatory requirements.

Test material batches are tested for homogeneity for at least one test parameter where deemed appropriate. Details of homogeneity tests performed and results are given in the QCS Scheme Reports.

Some aspects of the scheme, such as test material production, homogeneity testing and stability assessment, can from time to time be subcontracted. When subcontracting occurs, it is placed with a competent subcontractor and LGC is responsible for this work. The planning of the scheme, the evaluation of performance and the authorisation of the final report will never be subcontracted.

Statistical Analysis

Information on the statistics used in QCS can be found in the General Protocol and in the Scheme Report. Methods for determining assigned values and the values for SDPA used for individual samples are given in Appendix A

Methods

Methods are listed in PORTAL. Please select the most appropriate method from the list. If none of the methods are appropriate, then please report your method as 'Other' and record a brief description in the Comments Section in PORTAL.

Results and Reports

QCS results are returned through our electronic reporting software, PORTAL, full instructions for which are provided by email.

QCS reports will be available on the website within 10 working days of round closure. Participants will be emailed a link to the report when it is available.

APPENDIX A - Description of abbreviations used

Assigned Value (AV)

The assigned value may be derived in the following ways:

- From the robust mean (median) of participant results (RMean). This is the median of participant results after the removal of test results that are inappropriate for statistical evaluation, e.g. miscalculations, transpositions and other gross errors. Generally, the assigned value will be set using results from all methods, unless the measurement is considered method-dependant, in which case the assigned value will be set by method and indicated in the report tables.

For some analytes, where there is a recognised reference method for that type of measurement, this may be used as the assigned value for a particular analyte i.e. it would be applied to results obtained by any method.

Traceability: Assigned values which are derived from the participant results, or a sub-set of the results are not traceable to an international measurement standard. The uncertainty of assigned values derived in this way is estimated from the participant results, according to ISO 13528.

- From a formulation value (Form). This denotes the use of an assigned value derived from sample preparation details, where known and exact quantities of analyte have been used to prepare the sample.

Traceability: Assigned values calculated from the formulation of the test sample are traceable, via an unbroken metrological traceability chain, to an international measurement standard. The measurement uncertainty of the assigned value is calculated using the contributions from each calibration in the traceability chain.

- From a qualitative formulation (Qual Form). This applies to qualitative tests where the assigned value is simply based on the presence/absence of the analyte in the test material.

Traceability: Assigned values calculated from the qualitative formulation of the test sample are traceable to a certified reference standard or a microbiological reference strain.

- From expert labs (Expert). The assigned value for the analyte is provided by an 'expert' laboratory.

Traceability: Assigned values provided by an 'expert' laboratory may be traceable to an international measurement standard, according to the laboratory and the method used. The uncertainty of measurement for an assigned value produced in this way will be provided by the laboratory undertaking the analysis. Details of traceability and the associated uncertainty will be provided in the report for the scheme/round.

Range

This indicates the concentration range at which the analyte may be present in the test material.

SDPA

The SDPA represents the 'standard deviation for proficiency assessment' which is used to assess participant performance for the measurement of each analyte. This may be a fixed value (as stated), a percentage (%) of the assigned value or based on the robust standard deviation of the participant measurement results, either across all methods or by method depending on whether the measurement made is method dependent (see assigned value).

Units

This indicates the units used for the assessment of data and in which participants should report their results. For some analytes in some schemes participants may have a choice of which units to report their results, however, the units stipulated in this scheme description are the default units to which any results reported using allowable alternative results will be converted to.

DP

This indicates the number of decimal places to which participants should report their measurement results.

APPENDIX A

Sample PT-CT-710/711/712 Presence/absence of Salmonella in Chocolate
Supplied as: 25g of grated chocolate

Analyte	Method	AV	Range	SDPA	Units	DP
Detection of <i>Salmonella</i> species	All	Qual Form	0 to 1,000	NA	cfu 25g ⁻¹	NA

Sample PT-CT-713 Enumeration of Indicator Organisms in Cocoa Powder
Supplied as: 10g of cocoa powder

Analyte	Method	AV	Range	SDPA	Units	DP
Total aerobic mesophilic count	All	RMean	0 to 100,000	log ₁₀ 0.35	cfu g ⁻¹	0
Enumeration of Enterococci	All	RMean	0 to 100,000	log ₁₀ 0.35	cfu g ⁻¹	0
Enumeration of Enterobacteriaceae	All	RMean	0 to 100,000	log ₁₀ 0.35	cfu g ⁻¹	0
Enumeration of Coliforms	All	RMean	0 to 100,000	log ₁₀ 0.35	cfu g ⁻¹	0
Enumeration of yeast Enumeration of mould	All	RMean	0 to 100,000	log ₁₀ 0.35	cfu g ⁻¹	0

Sample PT-CT-714 Presence/absence of Salmonella in Cocoa Powder
Supplied as: 25g of cocoa powder

Analyte	Method	AV	Range	SDPA	Units	DP
Detection of <i>Salmonella</i> species	All	Qual Form	0 to 1,000	NA	cfu 25g ⁻¹	NA

Sample PT-CT-715 Chocolate analysis
Supplied as: 150g of chocolate

Analyte	Method	AV	Range	SDPA	Units	DP
Water activity	Water activity meter	RMean	All	0.010	Aw	3
Moisture	All	RMean	All	0.20%	%	2
Energy	All	RMean	All	Robust SD	kcal or kJ/100g	0
Fat	All	RMean	All	0.40%	%	2
Saturates	All	RMean	All	Robust SD	%	2
Total nitrogen	All	RMean	All	4% of AV	%	2
Carbohydrate	All	RMean	All	Robust SD	%	2

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Analyte	Method	AV	Range	SDPA	Units	DP
Total sugars	All	RMean	All	2.00%	%	2
Fructose	All	RMean	All	Robust SD	%	2
Glucose	All	RMean	All	Robust SD	%	2
Sucrose	All	RMean	All	Robust SD	%	2
Salt (from sodium)	All	RMean	All	Robust SD	% (NaCl)	2
Sodium	All	RMean	All	Robust SD	%	2
Butyric acid	All	RMean	All	Robust SD	%	2
Theobromine	All	RMean	0 to 0.5 >0.5	10% of AV Robust SD	%	2

Sample PT-CT-716
Supplied as:

Cocoa Powder analysis
150g of cocoa powder

Analyte	Method	AV	Range	SDPA	Units	DP
Energy	All	RMean	All	Robust SD	kcal or kJ/100g	0
Fat	All	RMean	All	0.40	%	2
Saturates	All	RMean	All	Robust SD	%	2
Total nitrogen	All	RMean	All	4% of AV	%	2
Carbohydrate	All	RMean	All	Robust SD	%	2
Total sugars	All	RMean	All	2.00	%	2
Fructose	All	RMean	All	Robust SD	%	2
Glucose	All	RMean	All	Robust SD	%	2
Sucrose	All	RMean	All	Robust SD	%	2
Salt (from sodium)	All	RMean	All	Robust SD	% (NaCl)	2
Sodium	All	RMean	All	Robust SD	%	2
Ash	All	RMean	All	0.25	%	2
Moisture	All	RMean	All	0.30	%	2
Theobromine	All	RMean	All	0.20	%	2
Caffeine	All	RMean	All	Robust SD	mg/100g	2

Sample PT-CT-717
Supplied as:

Enumeration of Indicator Organisms in Chocolate
10g of chocolate

Analyte	Method	AV	Range	SDPA	Units	DP
Total aerobic mesophilic count	All	RMean	0 to 100,000	log ₁₀ 0.35	cfu g ⁻¹	0

QCS Scheme Description

Analyte	Method	AV	Range	SDPA	Units	DP
Enumeration of Enterococci	All	RMean	0 to 100,000	log ₁₀ 0.35	cfu g ⁻¹	0
Enumeration of Enterobacteriaceae	All	RMean	0 to 100,000	log ₁₀ 0.35	cfu g ⁻¹	0
Enumeration of Coliforms	All	RMean	0 to 100,000	log ₁₀ 0.35	cfu g ⁻¹	0
Enumeration of yeast	All	RMean	0 to 100,000	log ₁₀ 0.35	cfu g ⁻¹	0
Enumeration of mould						

Sample PT-CT-718

Elements in cocoa powder

Supplied as:

10g cocoa powder

Analyte	Method	Range	AV	SDPA	Units	DP
Total Arsenic*	All	All	RMean	Robust SD	mg/kg	3
Cadmium	All	All	RMean	Robust SD	mg/kg	3
Lead	All	All	RMean	Robust SD	mg/kg	3

Sample PT-CT-719

Cadmium in chocolate*

Supplied as:

20g dark chocolate

Analyte	Method	Range	AV	SDPA	Units	DP
Cadmium*	All	All	RMean	Robust SD	mg/kg	3

*Not included in LGC's UKAS Scope of Accreditation