

Instructions for Handling Test Materials and Recording Results

Receipt and Storage

- Due to the variety of QDCS test materials available storage methods differ: the test materials below should be stored at the following temperatures:

Storage temperature	Sample(s)
Room temperature (20±5°C)	31, 34, 38A, 38B, 41, 42, 43, 44, 51, 52, 57
Refrigerated (2 to 8°C)	27, 28, 29, 32A, 32B, 35, 36, 37, 39, 40, 44, 53, 54, 55, 56, 58 and 59
Frozen (<-20°C)	62

- On receipt of the test material, record the date and store as appropriate
- The test material should be analysed in accordance with the deadlines shown on the website <https://www.lgcpt.com/portal>

Sample Details

- All samples must be analysed using routine methods in your laboratory.
- Participants may submit results for some or all of the parameters requested.
- Full details regarding reporting units and format are available in the current QDCS Scheme Description.

Test Material Preparation

The majority of test materials are supplied in a ready-to-use format. A few samples require some pre-treatment prior to use and details of this are shown below.

Sample	Volume of distilled/deionised water	Material preparation	Additional information
31	10ml ± 0.1ml	<ol style="list-style-type: none"> Add the required volume of distilled / deionised water Replace the stopper and leave to stand for approx. 5 minutes Vigorously shake the sample for at least 1 minute to disperse the pellet and ensure that the sample is properly dissolved Leave to stand for a further 1 minute and check there are no solid fragments in the sample. If any solid fragments remain, repeat step 3 until all fragments are dissolved. 	<p>Sample 31 only: Once reconstituted, if the test material is not to be analysed immediately, it should be stored at 2-8°C and must be tested as soon as possible.</p> <p>Participants using instrumentation are required to analyse the test material using a calibrated <u>whole milk channel</u></p>
34	5ml ± 0.1ml		
57	5ml ± 0.1ml		
60	25ml ± 0.1ml		
<p>Milks: 27, 28, 32A 40, 55 & 56</p> <p>Creams: 39, 53 & 54</p>	N/A	<ol style="list-style-type: none"> Place the unopened container in a water bath at 35-40°C. Do not leave the container in the water bath for longer than is necessary for the contents to reach this temperature. Cool rapidly (e.g. under cold running water) until ambient temperature. Stir the contents thoroughly but do not cause undue frothing or churning. Analyse immediately. 	



Instructions for Handling Test Materials and Recording Results

Reporting Results

To ensure results are returned in a comparable format the following Test Materials must be provided as follows:

Sample (s)	Analyte	Additional information
28, 37, 43, 51, 52, 58 & 59	Protein	Protein = N x 6.38
29, 39 & 56	Titrateable acidity	as % lactic acid
51 & 52	Titrateable acidity	All results are to be reported under one of the following method categories: <ul style="list-style-type: none">– ISO 6091: 2010 (IDF 86: 2010)– BS 1743-7.2:1982, ISO 6092:1980– GEA Niro method A19a
28, 37 & 59	Lactose	as % lactose monohydrate
36, 37 & 59	Salt	as % sodium chloride (NaCl)

Recording Results

- All results should be submitted using PORTAL
- Please go to <https://www.lgcpt.com/portal>
- Login using your Lab ID, username and password.
- A PORTAL user guide can be downloaded from the help section.

If you need any help at all please do not hesitate to contact our support team using the details below or your local LGC representative.

Tel: +44(0)161 762 2500

Email: ptsupport@lgcgroup.com

Precautions

All test materials are supplied on the understanding that the purchaser has suitably competent and qualified personnel to handle them safely. Test materials must only be opened in a laboratory by qualified personnel.

Refer to the Safety Data Sheet for information on the safe handling of the test material.