



QMAS - Quality in Meat and Fish Analysis PT Scheme MT6205 - Yantai Jieke inspection service Co.Ltd Individual Report

Round: 239

Issue Number 1

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Sample Details

Samples were despatched on 21 March 2016.
The reporting deadline was 15 April 2016.

The following samples were distributed in QMAS Round 239:

Sample	Matrix	Contents
730	150g dried/cured meat	
735	10g Lyophilised meat	<i>Escherichia coli</i> <i>Klebsiella oxytoca</i> <i>Staphylococcus epidermidis</i>
736	25g Lyophilised meat	<i>Salmonella</i> Livingstone
737	25g Lyophilised meat	<i>Listeria monocytogenes</i>
738	10g Lyophilised meat	<i>Staphylococcus aureus</i> <i>Clostridia perfringens</i>
739	Lyophilised vial with 10g lyophilised shellfish	<i>Staphylococcus aureus</i> <i>Escherichia coli</i>
740	Lyophilised vial with 25g lyophilised shellfish	<i>Salmonella</i> Hadar
741	150g shellfish	
743	Lyophilised vial with 25g lyophilised meat	<i>Campylobacter jejuni</i>
744	Lyophilised vial with 25g lyophilised meat	<i>Escherichia coli</i> O157 (Non-toxigenic strain)
745	Lyophilised vial with 25g lyophilised shellfish	<i>Vibrio parahaemolyticus</i>
746	Lyophilised vial with 10g lyophilised meat	<i>Pseudomonas aeruginosa</i> <i>Lactococcus casei</i> var <i>ramnosus</i> <i>Penicillium italicum</i>
748	150g fish	
753	Lyophilised vial with 25g lyophilised shellfish	<i>Aeromonas hydrophila</i>

Further information regarding assigned values, performance assessment and technical comments can be found under the individual sample and analyte results.

Individual Report

This individual report contains a summary of all the results submitted and the performance assessments for your laboratory and your individual analysts. Please note that nominated laboratory results are represented by a blue highlight in the analyst box.

Data statistics given in the individual report are for the method you have used for each analyte. Further detail can be obtained from the main report.

Full details of the scheme, sample types, analytes and data analysis can be found in the corresponding Main Report, along with any technical comments, if applicable. The Main Report is the definitive version.

If you have any questions regarding your results which are not answered in the Main Report, please contact us using the details on the front of the report. If you would like to order any samples for re-test, please contact our customer service department or your local office.

Results Summary

Sample	Results Reported	Satisfactory Results	Questionable Results	Unsatisfactory Results	Not Assessed [^]
735 - Meat Indicator Combination	4	4	0	0	0
Round Total	4	4	0	0	0

[^] Results which are Not Assessed should be reviewed by comparing them with the assigned value and other relevant statistics given in the main report. Participants, according to their internal quality criteria, may consider Not Assessed results to be satisfactory, questionable or unsatisfactory. Further information regarding why results may not be assessed is given in the Scheme Information section of the main report.

Please note surplus PT samples are available as QC materials once the round has closed. These samples can be purchased at a reduced rate if you have taken this sample during the main round.

No unsatisfactory results in this round

No questionable results in this round

735 - Meat Indicator Combination

Analyte	Analyst	Method	Result	Units	z score (** z' score)	Assigned Value	Ux AV	SDPA	Exp.SDPA	No of results	Median	Mean	Robust SD	SD
Total aerobic mesophilic count	Lab Result	Other	16,000	cfu/g	0.00	16,000	0.02	0.35	N/A	21	4.15	4.07	0.16	0.31
Enterobacteriaceae	Lab Result	Petrifilm	7,900	cfu/g	-0.08	8,400	0.02	0.35	N/A	44	3.85	3.51	0.39	0.57
Coliforms	Lab Result	Other	7,900	cfu/g	-0.05	8,250	0.02	0.35	N/A	13	3.90	3.90	0.10	0.11
Escherichia coli	Lab Result	MPN	4,600	cfu/g	0.18	3,980	0.02	0.35	N/A	5	3.66	3.51	0.20	0.32

** Please note, participant performance for this analyte has been assessed using a z' score, rather than a z score, in order to account for the measurement uncertainty of the assigned value which is not negligible when compared to the SDPA.