

CHEESE and ICE-CREAM

Dear customers

through a lot of developments in all matrices, we offer this year a comprehensive proficiency testing program with many new developments in the field of **cheese and ice cream**.

We are pleased to present you our quality assurance program in the field of the **microbiological** and **chemical-physical** analytic of "**cheese and ice cream**".

microbiological proficiency testing schemes ICE-CREAM (food and feed):

- **Enterobacteriaceae ice-cream (June 2017)**
Article No. 2010548 more information you can find at www.odin.drrr.de
Enterobacteriaceae, total count quantitative
- **Salmonelle spp. ice-cream (June 2017)**
Article No. 2010550 more information you can find at www.odin.drrr.de
Salmonella spp. qualitative
- **E.coli ice-cream (June 2017)**
Article No. 2010552 more information you can find at www.odin.drrr.de
E.coli, total count quantitative
- **L.monocytogenes ice-cream (June 2017)**
Article No. 2010554 more information you can find at www.odin.drrr.de
Listeria monocytogenes qualitative

microbiological proficiency testing schemes CHEESE (food and feed):

- **E.coli cheese (July 2017)**
Article No. 2010111 more information you can find at www.odin.drrr.de
E.coli, total count quantitative
- **Yeasts cheese (May 2017)**
Article No. 2010176 more information you can find at www.odin.drrr.de
Yeasts, total count quantitative
- **Moulds cheese (May 2017)**
Article No. 2010178 more information you can find at www.odin.drrr.de
Moulds, total count quantitative
- **Listeria cheese (August 2017)**
Article No. 2010137 more information you can find at www.odin.drrr.de
Listeria monocytogenes qualitative
- **Staphylococcus cheese (July 2017)**
Article No. 2010469 more information you can find at www.odin.drrr.de
coagulase-positive Staphylococcus, total count quantitative
- **Enterobacteriaceae cheese (July 2017)**
Article No. 2010471 more information you can find at www.odin.drrr.de
Enterobacteriaceae, total count quantitative
- **Bacillus cereus cheese (May 2017)**
Article No. 2010156 more information you can find at www.odin.drrr.de
Bacillus Cereus, total count quantitative

chemical-physical proficiency testing schemes ICE-CREAM (food and feed):

- **ice-cream (September 2017)**
Article No. 3010012 more information you can find at www.odin.drrr.de
quantitative parameters: fat, milkfat, colouring agent E 124 (cochenille red A), vanillin, vanillic acid, p-hydroxybenzaldehyde, p-hydroxybenzoic acid, lactose
qualitative parameters: colouring agent E 100 (curcumin), foreign fat, colouring agent β -carotene (E 160)

chemical-physical proficiency testing schemes CHEESE (food and feed):

- **processed cheese 3 (September 2017)**
Article No. 2010378 more information you can find at www.odin.drrr.de
dry matter, fat, protein, lactose, total phosphorus, ash, sodium chloride, nitrate, pH-value, citric acid, total lactic acid
- **fresh cheese 2 (October 2017)**
Article No. 2010380 more information you can find at www.odin.drrr.de
fat, dry matter, protein, total lactic acid
- **curd (October 2017)**
Article No. 2010380 more information you can find at www.odin.drrr.de
fat, dry matter, protein, total lactic acid, pH value
- **semi hard cheese (May 2017)**
Article No. 2010047 more information you can find at www.odin.drrr.de
fat, dry matter, protein, sodium chloride, nitrate
- **soft cheese (May 2017)**
Article No. 2010047 more information you can find at www.odin.drrr.de
fat, dry matter, protein, lactose, sodium chloride, pH value

chemical-physical proficiency testing schemes CHEESE (food, feed safety parameters and adulterants):

- **processed cheese (May 2017)**
Article No. 2010258 more information you can find at www.odin.drrr.de
annatto, natamycin, aflatoxin M1

Have we sparked your interests?

More information concerning the proficiency testing schemes as well as the prices and the order form you can find in the attached special supplement, in our product catalogue, on our website <http://www.DRRR.de/en/catalogue/> and in our Online Data Information Network (**ODIN**).

For questions and suggestions do not hesitate to contact us!

Yours DRRR-Team

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CHEESE & ICE-CREAM

chemical-physical proficiency testing



proficiency testing

requested parameters

schedule 2017

period	result release and report online (ODIN)*	result release by e-mail /fax; report by e-mail*	each additional sample set ***
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CHEESE (food and feed)

Article No.	parameters	period	price	price	price
processed cheese 3 <i>frozen</i> Article No. 2010378	dry matter, fat, protein, lactose, total phosphorus, ash, sodium chloride, nitrate, pH-value, citric acid, total lactic acid	September 2017	281,00 €	301,00 €	101,00 €
fresh cheese 2 Article No. 2010380	fat, dry matter, protein, total lactic acid	October 2017	209,00 €	229,00 €	76,50 €
curd Article No. 2010164	fat, dry matter, protein, total lactic acid, pH value	October 2017	209,00 €	229,00 €	76,50 €
semi hard cheese <i>frozen</i> Article No. 2010047	fat, dry matter, protein, sodium chloride, nitrate	May 2017	244,00 €	264,00 €	88,00 €
soft cheese Article No. 2010037	fat, dry matter, protein, lactose, sodium chloride, pH value	May 2017	244,00 €	264,00 €	88,00 €

Other MILK PRODUCTS (food and feed)

ice-cream Article No. 3010012	quantitative parameters: fat, milkfat, colouring agent E 124 (cochenille red A), vanillin, vanillic acid, p-hydroxybenzaldehyde, p-hydroxybenzoic acid, lactose qualitative parameters: colouring agent E 100 (curcumin), foreign fat, colouring agent β -carotene (E 160)	September 2017	282,00 €	302,00 €	94,00 €
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CHEESE (food, feed safety parameters and adulterants)

processed cheese <i>frozen</i> Article No. 2010258	annatto, natamycin, aflatoxin M1	May 2017	351,00 €	371,00 €	117,00 €
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* price report by postal delivery + 20,00 €/ *** additional submitted result sheets by e-mail, post or fax will be charged as additional sample sets

CHEESE & ICE-CREAM

microbiological proficiency testing



proficiency testing

requested parameters

schedule 2017

period	result release and report online (ODIN)*	result release by e-mail /fax; report by e-mail*	each additional sample set ***
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CHEESE

E.coli cheese <i>risk group 1; frozen</i> Article No. 2010111	E.coli, total count quantitative (2 samples cheese, 2 samples reference solution)	July 2017	310,00 €	330,00 €	110,00 €
Yeasts cheese <i>risk group 1; frozen</i> Article No. 2010176	Yeasts, total count quantitative (2 samples cheese)	May 2017	220,00 €	240,00 €	80,00 €
moulds cheese <i>risk group 1; frozen</i> Article No. 2010178	Moulds, total count quantitative (2 samples cheese,)	May 2017	220,00 €	240,00 €	80,00 €
Listeria cheese <i>risk group 2; frozen</i> Article No. 2010137	Listeria monocytogenes qualitative (3 samples cheese)	August 2017	240,00 €	260,00 €	87,00 €
Staphylococcus cheese <i>risk group 2; frozen</i> Article No. 2010469	coagulase-positive Staphylococcus, total count quantitative (2 samples cheese)	July 2017	220,00 €	240,00 €	80,00 €
Enterobact. cheese <i>risk group 1; frozen</i> Article No. 2010471	Enterobacteriaceae, total count quantitative (2 samples cheese, 2 samples reference solution)	July 2017	310,00 €	330,00 €	110,00 €
Bacillus cereus processed cheese <i>risk group 2; frozen</i> Article No. 2010156	Bacillus Cereus, total count quantitative (2 samples processed cheese)	May 2017	220,00 €	240,00 €	80,00 €

other MILK PRODUCTS

Enterobact. ice-cream <i>risk group 1; frozen</i> Article No. 2010548	Enterobacteriaceae, total count quantitative (2 samples ice-cream, 2 samples reference solution)	June 2017	310,00 €	330,00 €	110,00 €
Salmonella spp. ice-cream <i>risk group 2; frozen</i> Article No. 2010550	Salmonella spp. qualitative (3 samples ice-cream)	June 2017	240,00 €	260,00 €	87,00 €
E.coli ice-cream <i>risk group 1; frozen</i> Article No. 2010552	E.coli, total count quantitative (2 samples ice-cream, 2 samples reference solution)	June 2017	310,00 €	330,00 €	110,00 €
L.monocytogenes ice-cream <i>risk group 2; frozen</i> Article No. 2010554	Listeria monocytogenes qualitative (3 samples ice-cream)	June 2017	240,00 €	260,00 €	87,00 €

* price report by postal delivery + 20,00 €/ *** additional submitted result sheets by e-mail, post or fax will be charged as additional sample sets

