Ref : 21th UILI ILP 2018
Version : 1.0
Date : May 23, 2017
Pag. : 1/8

INSTRUCTION SHEET

May 23, 2017

1. Name of the proficiency test

21th UILI Interlaboratory Practice 2018
"Nutritional labelling"

Aimed as a global exercise for laboratories in different countries of the world

This interlaboratory is performed according to the requirements established by the ISO/IEC 17043: 2010. This standard defines proficiency testing as "performance evaluation of the participants with regard to criteria previously established by interlaboratory comparisons". It is based on this definition which takes place this Proficiency Test.

2. Provider

Union Internationale des Laboratoires Indépendants (UILI), ILP Working Group.
Subcontractors: Some activities, such as statistical data processing, analysis of homogeneity, and sending samples are outsourced. The complete list of subcontractors used in this test round will be included in the final report.

3. Time schedule

a) Deadline of application: July 1, 2018

b) Distribution of test samples: July 1, 2018

c) Deadline of reporting: September 1, 2018

d) Issue of final report: December 1, 2018

[NOTE]

- No reports, including resubmitting, after due date are accepted.

- Date of sample distribution differs among participants according to application date and shipping condition.

INSTRUCTION SHEET

4. Method of participation

Send E-mail to Mrs. Melissa Fernández Valero (UILI secretary)
E-mail: secretariat@uili.org or register on the UILI website www.uili.org.

Please use the Appendix **"participant contact details"** form attached or include always the following information in your e-mail:

ILP Number / Name
Participant: Company name, Contact person, Subscriber e-mail, Phone
Sample delivery: Company name, House name, Street, House number, P.O. Box, Section, Postal code, City, State, Country
Invoicing: Company name, VAT / Tax ID / NIF / CIF number, Contact person, Invoice e-mail
Reporting: Contact person, Report e-mail

5. Participation fee

a) Participation fee

UILI Member	: € 225.00 (for 1 set, not for 1 bottle)
UILI Non-Member	: € 325.00 (for 1 set, not for 1 bottle)

Prices are excluding sample logistics costs

b) Method of payment

Invoice will be sent to you by e-mail after your application is completed.
Payments should be made to our bank account at:
ABN AMRO BANK - BIC: ABNANL2A - IBAN: NL79ABNA0533251109

c) Participation fee includes:

1) Testing samples
2) Final report (electronic media; issued by UILI)
3) Certificate / diploma

d) Shipping charges for samples

Samples will be shipped by our preferred courier. Sample logistic costs will be charged separately as a direct cost to the participant.

INSTRUCTION SHEET

6. Samples for analysis

a) Each laboratory receives a sample of 100 grams packed in tightly sealed and labeled containers. Each package is identified with a sequential number UILI-ILP 18-2018 corn flour (printed on each label)

    1) Sample 1: UILI-ILP 21-2018 corn flour-1

b) Sample food: commercial origin corn flour traded, packaged in bulk. The material was homogenized and aliquots were filled into bottle per 100 grams. Homogeneity test for the Protein parameter is performed in 10 samples by Method: Kjeldahl, in two accredited ISO 17025 laboratories which name and description will be included in the ILP Final Report.

c) Preservation of samples: Samples do not need special conditioning. It is strongly recommended to keep the covered sample and temperature not exceeding 24 °C.

INSTRUCTION SHEET

7. Target compounds for analysis

a) Total energetic value (calories), Carbohydrates, Proteins, Total fat, Saturated fat, Trans fat, Dietary fiber, Ash, Total volatile loss by drying at 105 º C, Iron, Sodium, Calcium, Phosphorus. (13 items)

Total energetic value (calories)	Carbohydrates	Proteins
Total fat	Saturated fat	Trans fat
Dietary fiber	Ash	Total volatile loss by drying at 105 º C
Iron	Sodium	Calcium
Phosphorus		

b) Expected concentration range

Target Compounds	Concentration Range UILI-ILP-21-2018 corn flour-1 (Sample 1)
Total energetic value (calories) KCAL/100g	345,7
Carbohydrates	72,5
% Proteins (N x 6.25)	8,0
% Total fat	3,5
% Saturated fat	2,9
% Trans fat	0,07
% Dietary fiber	6,6
% Total Ash (550 °C)	0,93
% Total volatile loss by drying at 105 ºC	11,62
Iron mg/100 g	1,48
Sodium mg/100 g	5,8
Calcium mg/100 g	4,3
Phosphorus mg/100 g	158

c) Samples have no “Assigned Value” such as “Reference Value” and/or “Certified Value” related for “True Value”.

INSTRUCTION SHEET

8. Analytical procedure

Pretreatment and analytical method is not designated in the test. Participating laboratories are to select from the Appendix "**Methods for pre-treatment and instrumental measurement**", and should indicate the number in the reporting sheet for each target ion.

Methods for pre-treatment and instrumental measurement

(A) Pre-treatment

No.	Method	Abbreviation
1	Non pre-treatment	NON
2		
3	Others	Others

(B) Measurement by Instrument

No.	Instrument	Abbreviation
1	Atomic absorption spectrophotometry (flame)	AAS
2	ICP Mass Spectroscopy	ICP-MS
3	Kjeldahl	Kjeldahl
4	Triglyceride	Triglyceride
5	McCleary Method	AOAC 2009.01/2011.25
6	Prosky	AOAC 985.29
7	ASTM D2866	ASTM D2866
8	ICP Optical Emission Spectrometry	ICP-OES
9	Loss on drying	Loss on drying
10	AOAC 996.06	AOAC 996.06
11	AOCS Ce 1h-05	AOCS Ce 1h-05

9. Reporting analytical results

a) Test condition of the sample: this interlaboratory is designed to evaluate the performance of their routine laboratory conditions without special precautions. "SAMPLE MUST BE TREATED LIKE A SHOWN"

b) Pretreatment for Sample is required in this test according to need.

c) The data is requested to be rounded in 3 significant figures.

d) Participants may choose not to analyze all parameters. This will be accepted

e) Method of Reporting

   i. Participants are requested to indicate method No. indicated in table and also includes in the reporting sheet for both, “Pre-treatment” and “Measurement by Instrument”.

   ii. Participant who selects pretreatment method should indicate the method name in column “notes”.

   iii. The report must be expressed using International System (IS) units. The results should be expressed on the product as is (For example: no dry basis or fatty acids as% of total fat). The results reported as not detected or "less than" may not be considered in the final evaluation. Whose inclusion results significantly distort the overall results will be considered outliers and as such, discarded from the final evaluation. No results submitted after the closing date for receiving data will be evaluated.

   iv. Data reporting/resubmitting is requested to use format “Result of Analysis for 13th UILI-ILP”. Reporting in different format is unacceptable. In the case non-UILI format is submitted, UILI will require resubmitting of the report.

f) Send the report/resubmitting report to secretariat@uili.org (Mrs. Melissa M. Fernández Valero, UILI Secretariat) by September 1, 2018. Reports after due date are unacceptable.

10. Issue of the final report by UILI

a) Final report will be issued on December 1, 2017.

b) Final report will be issued in electronic media.

c) Final report includes statistical analysis following standards below.

   i. z-score: by ISO/IEC 17043 and related standards
   ii. Confidence Ellipse for “Youden Plot” by ISO 13528

d) A list of participating laboratories will be included in the report with each result followed by “laboratory identification numbers”. Relationship between these numbers and laboratory names will not be indicated in the report. Your identification number will be informed in the letter, separated with the report.

11. Others

a) Confidentiality: UILI guarantees the confidentiality of the results. The "Results Report" will be received only by the Secretariat, who will assign a key to each laboratory. With this identification results are sent to statistical evaluation, and all the results will be delivered to each participant, under the final report. Interlaboratory Coordinators and other Board Members, absolutely unaware of the results received in compliance with section 4.10 of ISO 17043.

b) The final report is not aimed to evaluate the performance of the laboratories or relating personnel by the test organizer nor third person.

c) Participant will be issued a Certificate by UILI for its participation.

d) This document is not the final version until sample distribution. We encourage applicants to check the latest version.

INSTRUCTION SHEET

UILI GOVERNING BOARD

UILI position	Name	Representing country	Member Association
President	Drs. Luc H. A. Scholtis	The Netherlands	Vereniging van Raadgevend Scheikundige Laboratoria (VRS)
Past President	Dr. Manahén Fernandez-Alonso	Spain	
Vice President	Dr. Alvaro Silva Ribeiro	Portugal	Associação de Laboratórios Acreditados de Portugal (RELACRE)
Vice President	Mr. Jorge Oliver-Rodés	Spain	Asociación Española de Laboratorios Independientes (AELI)
Treasurer	Dr. Toru Matsumura	Japan	Japan Environmental Measurement and Chemical Analysis Association (JEMCA)
Secretary General	Ms. Mary-Anne Adeeko	Nigeria	Institute of Public Analysts of Nigeria (IPAN)
Unaffiliated Representative S-Hemisphere	Dr. Alfredo Montes-Nino	Brazil	
Unaffiliated Representative N-Hemisphere	Ir. Jan Soers	Belgium	
Governing Board Representative	Dr. Ashok Kumar Nehra	India	Association of Indian Laboratories (AOIL)
Governing Board Representative	Mr. Gabriel Fonseca	Colombia	Asociación Colombiana de Laboratorios (ASOCOLAB)
Governing Board Representative	Mr. Gib G McIntee	Canada	Canadian Council of Independent Laboratories (CCIL)
Governing Board Representative	Dr. J. Horacio Denari	Argentina	Cámara Argentina de Laboratorios Independientes Bromatológicos, Ambientales y Afines (CALIBA)
Governing Board Alternate	Drs. Hans H. F. van der Wart	The Netherlands	Vereniging van Raadgevend Scheikundige Laboratoria (VRS)
Governing Board Alternate	Mr. Masahiro Tanaka	Japan	Japan Environmental Measurement and Chemical Analysis Association (JEMCA)
Honorary Member	Dr. Hideo Tabata	Japan	Japan Environmental Measurement and Chemical Analysis Association (JEMCA)