



Dairy Chemistry QDCS 2020

Quality in Dairy Chemistry Scheme Application Form



Milk products			
Sample	Quantity	Supplied as	Target Analyte(s)
27	250ml	Skimmed/non-fat milk	Fat 0.10% to 0.50%
28	250ml	Whole milk	Protein 3.0% to 4.0%; Calcium; Total Solids; Lactose
32A	250ml	Whole milk	pH
40	250ml	Semi-skimmed/low-fat milk	Fat 1.2% to 2.0%
55	250ml	Whole milk	Fat 2.8% to 5.0%
56	250ml	Whole milk	Titrateable Acidity; FPD

Cream products			
Sample	Quantity	Supplied as	Target Analyte(s)
39	240g	Whipping cream	Fat 30% to 40%; Titrateable Acidity
53	240g	Single/light cream	Fat 12% to 25%
54	240g	Double/heavy cream	Fat 40% to 50%

Freeze-Dried Milk products			
Sample	Quantity	Supplied as	Target Analyte(s)
31	2 tests of 10ml	Freeze-dried milk	Phosphatase
34	3 tests of 5ml	Freeze-dried milk	Antibiotics (beta lactam based)
57	3 tests of 5ml	Freeze-dried milk	Antibiotics (penicillin type and/or sulfur-based)

Butter; Yogurt; Cheeses and Milk Powders			
Sample	Quantity	Supplied as	Target Analyte(s)
36	250g	Butter	Energy NEW ; Fat NEW ; Saturates; Salt; Sodium NEW ; Moisture; pH; Solids-non-fat (SNF)
37	100g	Hard cheese CH285: Cheddar CH288: Grana padano CH291: Manchego CH294: Gouda	Energy NEW ; Fat; Saturates; Protein; Salt; Sodium; Moisture; pH; Cholesterol; Calcium; Lactose; Ash
38A	120g	Skimmed milk powder	Moisture; Ash; Scorched Particles
38B	120g	Whey powder	Moisture; Scorched particles; Fat; Protein; Ash; Lactose
41	20g	CH288: Whole milk powder CH294: Infant milk powder	Elements: Minerals (Ca; K; Cu; Na)
42	20g	CH288: Whole milk powder CH294: Infant milk powder	Elements: Minerals (Chloride; Fe; Mg; Mn; P; Zn)
43	120g	Whey protein concentrate	Fat; Protein; Moisture; Ash; pH; Bulk Density; Lactose; Insolubility Index
44	20g	CH288: Whole milk powder CH294: Infant milk powder	Vitamins A; C; D
51	120g	Skimmed milk powder	Fat; Protein; WPNI; Titrateable Acidity (rehydrated); Titrateable acidity (milk powder); Insolubility Index
52	120g	Whole milk powder	Fat; Protein; Moisture; WPNI; Titrateable acidity (rehydrated); Titrateable acidity (milk powder); Insolubility Index
58	100g	Yogurt CH285: low fat yogurt CH288: natural yogurt CH291: flavoured yogurt CH294: natural yogurt	Energy NEW ; Fat; Protein; Salt NEW ; Sodium NEW ; Total solids; pH NEW ; Calcium NEW
59	100g	Soft cheese CH285: full fat soft cheese CH288: feta CH291: half fat soft cheese CH294: mascarpone	Energy NEW ; Fat; Saturates; Protein; Salt; Sodium; Moisture; pH; Cholesterol; Calcium; Lactose; Ash; Total dietary fibre
63	100g	Cheese powder	Salt; Moisture; pH; Fat; Protein; Ash; Sodium
65	50g	Milk powder	Nitrate; Nitrite
66 NEW	100ml	CH288: light condensed milk CH294: condensed milk	Energy; Fat; Saturates; Carbohydrate; Total sugars; Protein; Salt; Sodium
67 NEW	100g	Processed cheese	Energy; Fat; Saturates; Cholesterol; Carbohydrate; Total sugars; Protein; Salt; Sodium



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Standard solutions			
Sample	Quantity	Supplied as	Target Analyte(s)
29	125ml	HCl solution	Titrateable Acidity
32B	250ml	Buffer solution	pH
35	100ml	Potassium hydrogen phthalate	COD

Contaminants			
Sample	Quantity	Supplied as	Target Analyte(s)
60	25ml	Freeze-dried milk	Aflatoxin M1
62	70g	Soft cheese	Aflatoxin M1
68 NEW TRIAL	50g	Freeze-dried cheese	Staphylococcal enterotoxins

For details on the full technical specification of the scheme, please refer to the QDCS Scheme Description.

Please fill in your address details below:

Send Test Materials to:	Send Invoices to:
Contact name: Department: Company: Address: Town/City: Post/Zip Code: Country: Tel: Fax: E-mail:	Contact name: Department: Company: Address: Town/City: Post/Zip Code: Country: Tel: Fax: E-mail: VAT no:

Send Report Notifications to:	#An email will be sent to this address to notify when the report is available to download from PORTAL, the online reporting system
Contact name: E-mail#:	

Please note:

- Please contact LGC for prices.
- VAT (charged at the prevailing rate) is payable by all participants based in the UK and by those in the rest of the European Union if a VAT Registration Number is not provided.
- Participants will pay an additional fee to cover courier charges. Please contact LGC for up-to-date charges.
- All courier charges set by LGC do not include local import charges, taxes (etc.), which will be covered by the participant.
- Do not send remittance with this form, you will be invoiced subsequently after the despatch of each round.
- No refunds will be given for failure to take part in any round of the PT scheme.
- LGC reserves the right to not send samples or the report for previous samples to any participant that has not paid their subscriptions within the terms stated on the invoice.
- LGC cannot guarantee the number of participants that will return results for any particular parameter in each round.
- The prices stated are for reporting results and receiving reports electronically via PORTAL (internet reporting). If alternative data entry or reporting methods are required, further charges apply. Please contact LGC for the current charges.
- By signing this application form, you are agreeing to comply by LGC's Standard Terms and Conditions for the Supply of Laboratory Quality Products and Services.



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- ☐ No, I do not require marketing information about LGC's products and services at this time

Signature

Date