

# PROFICIENCY TESTING PROGRAMS REFERENCE MATERIALS



PHYSICS • CHEMISTRY • MICROBIOLOGY • SENSORY

- GRAINS • FEED • FOOD • DRINKS •
- WATERS • SOILS • AIR •
- COSMETICS •

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## ABOUT BIPEA

Created in 1970, BIPEA is a European independent organisation certified ISO 9001 and accredited ISO/IEC 17043.

BIPEA organises proficiency-testing programs in a wide variety of sectors such as grains, food, beverages, feed, water, contaminants, soils, air, cosmetics, etc.

Present in more than 120 countries and with over 40 years of experience, BIPEA members are laboratories concerned by control and quality (+2500 laboratories worldwide).

### BIPEA SERVICES

- **Regular proficiency testing** programs (PT)
- **Reference Materials** (ERM)
- **Customised PT programs** for a group of laboratories
- Technical control
- Training session

### WHY CHOOSE BIPEA?

- A technical expertise officially recognised (*ISO 9001 certified, ISO 17043 accredited by COFRAC for the organization of proficiency testing programs*)
- Over **40 years' experience**,
- A **multi-sector activity** in constant evolution,
- A **wide range of matrices and criteria**,
- PT programs **defined by committees and technical groups** composed of experts,
- Reports made according to **ISO 13528 standard**, and **results validated by technical experts**,
- **Confidentiality of results**.

### ANNUAL PROGRAMS

In order to **evaluate the analysis performance of your laboratory on a long-term basis**, BIPEA offers regular programs of interlaboratory comparisons in the form of annual series.

**Each annual series begins in September and finishes in June** of the following year.

Each series is composed of various rounds. Depending on the programs, there can be one sample to analyse or more, per round. Laboratories participating in a proficiency-testing program will receive all designated samples for that program. They can **choose to analyse all criteria or only those that are of interest for them**.

### BIPEA PARTICIPATING LABORATORIES PLAY A CRUCIAL ROLE!

In order to meet its member needs, BIPEA sets up regular **meetings** for each proficiency testing program. These committees are represented by an elected person who is also a participating member of the program.

All participating laboratories are invited to join these meetings where **laboratories and BIPEA staff discuss possible improvements** for the PT programs: nature of the samples, shipment frequency, calculation of the assigned value, etc.

These committees are also meant to **promote a friendly atmosphere** allowing formal and informal discussions among members of our community. These meetings are thus a major forum for **exchanging technical and scientific information**.

The members can easily suggest improvements for the PT Program. Once they have expressed their wishes, we study the feasibility of the project, set up the final series, and fix the testing schedule.

### BENEFITS OF OUR PROFICIENCY TESTING PROGRAMS

Interlaboratory comparisons **meet the requirements of laboratories' quality standards** and are a strategic part of their quality system. Thus a large number of laboratories taking part in our programs join us within the framework of their accreditation/certification by official bodies. BIPEA proficiency-testing programs are more than basic tests.

In fact, the main goal of our proficiency-testing programs is to **prove the laboratory's technical skills** on a worldwide basis. Laboratories do not often have the opportunity and time to compare their results with others.

Interlaboratory comparisons are considered fundamental: **a laboratory needs to compare its testing results with the real value of a specific material, to check its accuracy**.

Moreover, a systematic bias or drift of test results can only be highlighted through long-term observation.

In the case of unsatisfactory results, laboratories can use their results from our proficiency-testing programs **as a tool for improvement**. These enable a laboratory to determine the reasons for its deviation. Whether this is a one time or systematic problem of method, drift, or bias, it can be identified by an appropriate participation in our proficiency-testing programs.

Thus, participating in interlaboratory comparisons set up by an external organisation such as BIPEA clearly allows confirmation of the analytical performance of a laboratory.

To sum it up, **BIPEA interlaboratory comparisons can help laboratories to identify sources of analytical error, taking corrective actions and improving the analytical performance** on a short, medium and long term basis. Our tests can also be used for training, in order to check employees' technical skills.

Finally, BIPEA proficiency-testing programs are a **key factor in laboratory quality systems** and can reassure stakeholders on the good quality service of a laboratory.

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## PT GRAINS & CEREALS: PHYSICS - CHEMISTRY

Programs	Matrices	Parameters	Accreditation	Weight	Rounds / year	Samples / round	Schedule
<a href="#">01 – Common wheat</a>	Common wheat	Physico-chemical analyses Analysis on grains, flour, milling test	accredited*	1700 g	10	1	<a href="#">Download</a>
<a href="#">05 – Common wheat: varietal identification</a>	Common wheat	Identification of varieties		1000 g	6	1	<a href="#">Download</a>
<a href="#">06 – Durum wheat</a>	Durum wheat	Physico-chemical analyses Sieve control, Impurities determination		1200 g	10	1 or 2	<a href="#">Download</a>
<a href="#">08 – Impurities determination</a>	Grains	Analysis according the addendum I, II, V Sieve control		100 g to 500 g	10	2 or 4	<a href="#">Download</a>
<a href="#">09 – Moisture determination</a>	Grains, Flour	Moisture content	accredited*	250 g to 500 g	10	4	<a href="#">Download</a>
<a href="#">10 – Oilseeds</a>	Grains	Physico-chemical analyses Fatty acid composition	accredited*	500 g to 1200 g	10	2 or 3	<a href="#">Download</a>
<a href="#">10a – Soya</a>	Soya	Physico-chemical analyses Fatty acid composition	accredited*	1200 g	5	1	<a href="#">Download</a>
<a href="#">11 – Brewing barley: Physico-chemical analyses and germination test</a>	Barley	Physico-chemical analyses Sieve control Germination test, Infrared analyses		100 g to 900 g	10	2 or 3	<a href="#">Download</a>
<a href="#">12 – Food pulses</a>	Grains	Analyses according the Addendum n°VII		500 g to 1250 g	10	1	<a href="#">Download</a>
<a href="#">23 – Brewing barley: specific and varietal purity</a>	Barley	Specific and varietal purity		200 g	10	1	<a href="#">Download</a>
<a href="#">69 – Wheat: French bread making test</a>	Common wheat	Milling test Bread making, characteristics of the dough, notation		2000 g	3	1	<a href="#">Download</a>

\* To know the matrices and parameters covered by accreditation, please see the detailed scope of accreditation, available [here](#)

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## PT MILLING: PHYSICS – CHEMISTRY - MICROBIOLOGY

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Programs	Matrices	Parameters	Accreditation	Weight	Rounds / year	Samples / round	Schedule
02 – Flour: physico-chemical analyses and alveograph	Flours	Physico-chemical analyses Alveograph	accredited*	750 g	10	1	<a href="#">Download</a>
03 – Flour: French bread making test	Flours	Physico-chemical analyses of flour French bread making test criteria, analyses of the dough and the bread		1050 g	5	2	<a href="#">Download</a>
07 – Semolina	Semolina	Physico-chemical analyses		400 g	10	1	<a href="#">Download</a>
16 – Filth test	Flours, Semolina	Rodents, insects, acarinas, fragments...		300g to 600 g	5	1 to 2	<a href="#">Download</a>
25 – Flour: Farinograph	Flours	Physico-chemical analyses Farinograph / Mixolab	accredited*	1250 g	10	1	<a href="#">Download</a>
41 – Flour: Rheofermentometer	Flours	Rheology	accredited*	11g and 1000 g	10	2	<a href="#">Download</a>
47 – Flour: French Tradition bread	Flours	Physico-chemical analyses of flour Dough, bread and crumb characteristics		1050 g	10	2	<a href="#">Download</a>
72 – Flour: Mixolab standard protocol	Flours	Standard protocol parameters	accredited*	250 g	10	1	<a href="#">Download</a>
56 – Microbiology in flours	Flours	Multiple parameters		250 g	4	1	<a href="#">Download</a>

\* To know the matrices and parameters covered by accreditation, please see the detailed scope of accreditation, available [here](#)



## PT FEED: PHYSICS – CHEMISTRY – CONTAMINANTS - DRUGS

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Programs	Matrices	Parameters	Accreditation	Weight	Rounds / year	Samples / round	Schedule
13 – Feed	Feed (raw materials and finished products)	Physico-chemical analyses Nutritional value, minerals, amino acid composition, vitamins, pigments, microscopic analyses, fatty acid composition, drug residues, other parameters...	accredited*	350 g to 750 g	10	2 to 3	<a href="#">Download</a>
14 – Forages	Forages	Physico-chemical analyses Parietal components, minerals, digestibility, energetic value forecast, nitrogenous value		300 g	10	1	<a href="#">Download</a>
22 – Silages	Silages	Physico-chemical analyses Parietal components, alcohols, volatil fatty acids, digestibility, other parameters...		1500 g	4	1	<a href="#">Download</a>
26a – Amino acids: Feed	Feed (raw materials and Finished products)	Amino acids by hydrolysis method Free amino acids Protein content	accredited*	300 g	5	1 to 2	<a href="#">Download</a>
42 – Premix	Premix	Physico-chemical analyses Minerals, vitamins, metals, other parameters...	accredited*	350 g	10	1 to 2	<a href="#">Download</a>
67 – Petfood	Feed – Dog and Cat (raw materials and Finished products)	Physico-chemical analyses Amino acids, antioxidants, biogenic amines, mycotoxins, vitamins, minerals, metals, contaminants, fatty acids, trace elements, other parameters...	accredited*	30 g to 2000 g	10	2 to 3	<a href="#">Download</a>
67a – Petfood	Feed – Dog and Cat (raw materials and Finished products)	Physico-chemical analyses Amino acids, antioxidants, biogenic amines, mycotoxins, vitamins, minerals, metals, contaminants, fatty acids, trace elements, other parameters...	accredited*	30 g to 2000 g	5	2 to 3	<a href="#">Download</a>
32c – Trace elements FEED	Feed	Heavy metals	accredited*	200 g	4	1	<a href="#">Download</a>
31b – Mycotoxins: Cereals	Cereals	Aflatoxins, Ochratoxin A, Fumosines, other parameters	accredited*	200 g	5	1	<a href="#">Download</a>
88a - Veterinary drugs NEW	Fish	Chloramphenicol, AOZ, AMOZ, Aminohydantoin hydrochloride (AHD), Semicarbazide hydrochloride (SEM)		100 g	1	1	<a href="#">Download</a>

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## PT FOODSTUFF: PHYSICS - CHEMISTRY

Programs	Matrices	Parameters	Accreditation	Weight	Rounds / year	Samples / round	Schedule
20 – Dietary products	Food	Physico-chemical analyses: caloric value, minerals, vitamins, fatty acids	accredited*	70 g to 300 g	10	1 to 2	<a href="#">Download</a>
21 – Fats and oils	Fats, oil	Physico-chemical analyses, fatty acids, sterols, triglycerides	accredited*	250 ml	10	1	<a href="#">Download</a>
21a – Olive oil physics-chemistry	Olive oil	Physico-chemical analyses, fatty acids, sterols, triglycerides	accredited*	250 ml	3	1	<a href="#">Download</a>
26b – Amino acids for food	Various food	Amino acids by hydrolysis method Free amino acids Protein content	accredited*	300 g	5	1	<a href="#">Download</a>
46 – Honey	Honey	Physico-chemical analyses Microscopic analyses, identification Tasting analyses	accredited*	300 g	6	1	<a href="#">Download</a>
46a – Adulterated honey	Honey	13C (‰) whole honey 13C (‰) protein extract C4 sugars (%)	accredited*	200 g	1	1	<a href="#">Download</a>
75a – Milk and milk-based products	Milk, butter	Physico-chemical analyses: caloric value, minerals, vitamins, fatty acids	accredited*	300 g	3	1	<a href="#">Download</a>
75b – Other dairy food	Cheese, dessert, yogurt	Physico-chemical analyses: caloric value, minerals, vitamins, fatty acids		300 g	3	1	<a href="#">Download</a>

## PT FOODSTUFF: GMOs - DNA

Programs	Matrices	Parameters	Weight	Rounds / year	Samples / round	Schedule
40a – GMOs	Corn, Soya	Qualitative analyses and quantification	250 g	3	2	<a href="#">Download</a>
40b – DNA	Finished products (biscuits, chips...) + Mix sample for detection	Quantification for finished products Cross contamination for grains	250 g to 500 g	3	2	<a href="#">Download</a>

## PT FOODSTUFF: TASTE

Programs	Matrices	Parameters	Accreditation	Weight	Rounds / year	Samples / round	Schedule
21b – Olive oil tasting analyses	Olive oil	Tasting analyses	accredited*	500 ml	3	1	<a href="#">Download</a>
46 – Honey	Honey	Tasting analyses	accredited*	300 ml	2	1	<a href="#">Download</a>

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## PT FOODSTUFF: PESTICIDES

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Programs	Matrices	Parameters	Accreditation	Weight	Rounds / year	Samples / round	Schedule
19a – Pesticides: Fruits and citrus fruits	Fruits	Pesticides	accredited*	250 g	6	1	<a href="#">Download</a>
19b – Pesticides: Cereals	Cereals	Pesticides	accredited*	300 g	4	1	<a href="#">Download</a>
19c – Pesticides: Vegetables	Vegetables	Pesticides	accredited*	150 g	4	1	<a href="#">Download</a>
19d – Pesticides: Fats and oils	Fats and oils	Pesticides	accredited*	100 ml/ 150 g	4	1	<a href="#">Download</a>
19e – Pesticides: Vegetables	Vegetables	Bromides, nitrates	accredited*	110 g	3	1	<a href="#">Download</a>
19g – Pesticides: Honey	Honey	Pesticides	accredited*	110 g	4	1	<a href="#">Download</a>
19h – Pesticides: Fruits / Vegetables	Fruits / Vegetables	Dithiocarbamates	accredited*	130 g	3	1	<a href="#">Download</a>
19j – Pesticides: Dairy food	Dairy food	Pesticides	accredited*	150 g	2	1	<a href="#">Download</a>
19k – Pesticides – Medicinal and aromatic plants – NEW	Tea, thyme	Pesticides	accredited*	200 g	2	1	<a href="#">Download</a>
19l – Pesticides – Dried fruits and nuts	Almond powder, raisin	Pesticides	accredited*	200 g	2	1	<a href="#">Download</a>
19m – Pesticides in egg NEW	Egg powder	Pesticides	accredited*	250 g	1	1	<a href="#">Download</a>
19n – Pesticides in sea products NEW	Sea products	Pesticides			January 2019	1	<a href="#">Download</a>
66abc – Multi-residue screening of pesticides	Fruits, cereals, vegetables	Pesticides	accredited*	250 g	3	1	<a href="#">Download</a>
66i – Multi-residue screening of pesticides	Essential oils	Pesticides	accredited*	30 ml 110 g to 250 g	4	1	<a href="#">Download</a>

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## PT FOODSTUFF: MYCOTOXINS

Programs	Matrices	Parameters	Accreditation	Weight	Rounds / year	Samples / round	Schedule
<a href="#">31a – Mycotoxins: Dried fruits and spices</a>	Dried fruits, spices and other food matrix	Aflatoxins, Ochratoxin A	accredited*	200 g to 250 g	5	1	<a href="#">Download</a>
<a href="#">31b – Mycotoxins: Cereals</a>	Cereals	Aflatoxins, Ochratoxin A, Fumosines, other parameters	accredited*	200 g to 250 g	5	1	<a href="#">Download</a>
<a href="#">31c – Mycotoxins: Baby food</a>	Baby food	Aflatoxins, Ochratoxin A, Fumosines, other parameters	accredited*	200 g to 250 g	2	1	<a href="#">Download</a>
<a href="#">31d – Mycotoxins: Milk</a>	Milk	M1 Aflatoxin	accredited*	200 g to 250 g	1	1	<a href="#">Download</a>

## PT FOODSTUFF: HEAVY METALS

Programs	Matrices	Parameters	Accreditation	Weight	Rounds / year	Samples / round	Schedule
<a href="#">32a – Trace elements: Plants</a>	Plants	Arsenic, Cadmium, Chromium, Cobalt, Fluorine, Iodine, Manganese, Mercury, Molybdenum, Nickel, Lead, Selenium, Tin, Titane, Dry matter	accredited*	200 g	4	1	<a href="#">Download</a>
<a href="#">32b – Trace elements: Seafood</a>	Seafood		accredited*	200 g	4	1	<a href="#">Download</a>
<a href="#">32c – Trace elements: Feed</a>	Feed		accredited*	200 g	4	1	<a href="#">Download</a>
<a href="#">32d – Trace elements: Food</a>	Food		accredited*	200 g	4	1	<a href="#">Download</a>
<a href="#">32e – Trace elements: Dairy food</a>	Dairy food		accredited*	200 g	2	1	<a href="#">Download</a>
<a href="#">32f – Trace elements in medicinal and aromatic plants</a>	Tea, thyme		accredited*	200 g	2	1	<a href="#">Download</a>

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## PT FOODSTUFF: ALLERGENS

Programs	Matrices	Parameters	Weight	Rounds / year	Samples / year	Schedule
77a – Allergens: Gluten	Flour, Cake	Gluten	150 g	2	3	<a href="#">Download</a>
77b – Allergens: Egg	Dietary food	Egg	80 g	2	3	<a href="#">Download</a>
77c – Allergens: Milk	Dietary food	Milk	150 g	2	3	<a href="#">Download</a>
77d – Allergens: Egg, Milk	Industrial water	Egg, Milk	250 ml	2	3	<a href="#">Download</a>
77e – Allergens: Histamine	Fish	Histamine	100 g	2	3	<a href="#">Download</a>
77f – Allergens: Sulfites	Dried fruits	Sulfites	150 g	2	3	<a href="#">Download</a>
77g – Allergens: Nuts	Chocolate, Cake	Nuts	50 g	2	3	<a href="#">Download</a>
77h – Allergens: Soya	Meat, Flour	Soya	200 g	2	3	<a href="#">Download</a>

## PT FOODSTUFF: OTHER CONTAMINANTS (Patulin, PCB, Dioxins, PAH, Melamine, Drugs...)

Programs	Matrices	Parameters	Accreditation	Weight	Rounds / year	Samples / round	Schedule
28 – Patulin determination	Compote, juice...	Patulin	accredited*	200 g	3	1	<a href="#">Download</a>
44a – PCB / DIOXINS	Food	PCB, Dioxins	accredited*	100 ml 250 g	5	2	<a href="#">Download</a>
44b – PAH	Food	PAH	accredited*	100 ml 250 g	5	2	<a href="#">Download</a>
74 – Melamine	Milk	Melamine, cyanuric acid		150 g	2	1	<a href="#">Download</a>
76 – Contaminants in dairy food	Dairy food	Pesticides, heavy metals, mycotoxins, PCB / PAH, Melamine	accredited*	100 g to 250 g	5	1 to 2	<a href="#">Download</a>
88a - Veterinary drugs FISH NEW	Fish	Chloramphenicol and nitrofurans metabolites		100 g	1	1	<a href="#">Download</a>
88b - Veterinary drugs HONEY NEW	Honey	Tetracyclines, Streptomycins, Sulfonamides, Nitrofurans		100 g	November 2018	1	<a href="#">Download</a>
94 – Acrylamid in foodstuff NEW	Food	Acrylamid	More details soon...		December 2018		<a href="#">Download</a>
95 – Prohibited color additive NEW	Food	Color additive / Food colorants	More details soon...		March 2019		<a href="#">Download</a>

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## PT FOODSTUFF: MICROBIOLOGY - VIROLOGY

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Programs	Matrices	Parameters	Accreditation	Weight	Rounds / year	Samples / round	Schedule
51a – Food microbiology: E.coli	Meat	E.coli (presence / absence)	accredited*	25 g	3	3	<a href="#">Download</a>
51b – Food microbiology: Multiple parameters enumeration	Meat	Enumeration of Bacillus cereus, Clostridium perfringens, Coliforms, Enterobacteria, Escherichia coli, Listeria monocytogenes, Flora, Staphylococcus aureus	accredited*	25 g	3	1	<a href="#">Download</a>
51c – Food microbiology: Salmonella	Meat	Salmonella (presence / absence)	accredited*	25 g	3	3	<a href="#">Download</a>
51d – Food microbiology: Listeria	Meat	Listeria (presence / absence)	accredited*	25 g	3	3	<a href="#">Download</a>
51e – Food microbiology: Yeasts / Moulds	Meat	Enumeration of Yeasts and Moulds	accredited*	25 g	2	1	<a href="#">Download</a>
51h – Food microbiology: Listeria	Fish / Seafood	Enumeration of Listeria	accredited*	25 g	3	1	<a href="#">Download</a>
51i – Food microbiology: Campylobacter NEW	Poultry meal	Campylobacter		10 g – 25 g	2	4	<a href="#">Download</a>
51j – Food microbiology: Cronobacter NEW	Milk powder	Cronobacter (qualitative)	More details soon...		February 2019	1	<a href="#">Download</a>
51k – Food microbiology: Fruits compote NEW	Fruits compote	Alicyclo Bacillus, Flora, Yeasts, Moulds (quantitative)	More details soon...		April 2019	1	<a href="#">Download</a>
56 – Flour microbiology: Multiple parameters enumeration	Flours	Enumeration of Coagulase positive Staphylococci, Escherichia coli, Moulds, Sulfite-reducing anaerobic bacteria at 46°C, Salmonella, Total Germs, Total Coliforms, Yeasts		250 g	4	1	<a href="#">Download</a>
83a – Food virology NEW	Strawberries	GI Norovirus, GII Norovirus, Hepatitis A virus		25 g	1	4	<a href="#">Download</a>

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## PT DRINKS: PHYSICS – CHEMISTRY

Programs	Matrices	Parameters	Accreditation	Weight	Rounds / year	Samples / round	Schedule
17 – Wines	Different type of wines (sparkling, aromatized, liquor, sweet), flavoured wine	Physico-chemical analyses, higher alcohols, inorganic compounds	accredited*	60 ml to 1000 ml	10	1 to 2	<a href="#">Download</a>
17a – Grape must	Grape juice, Rectified must	Physico-chemical analyses	accredited*	250 ml to 1000 ml	2	2	<a href="#">Download</a>
18 – Spirits	Liquors, Spirits, alcohols	Physico-chemical analyses, higher alcohols, inorganic compounds	accredited*	750 ml to 1000 ml	10	1	<a href="#">Download</a>
18a – Distillate	Distillate	Physico-chemical analyses, higher alcohols, inorganic compounds	accredited*	500 ml	1	1	<a href="#">Download</a>
27 – Fruit juices and other soft drinks	Juice, Nectar, Sodas, Smoothie, energy drinks	Physico-chemical analyses, higher alcohols, inorganic compounds	accredited*	250 ml to 1000 ml	10	1 to 2	<a href="#">Download</a>
36a – Aromatized ciders	Aromatized ciders	Physico-chemical analyses, higher alcohols, inorganic compounds	accredited*	1500 ml to 2000 ml	4	2	<a href="#">Download</a>
36b – French ciders perry & pommeau	French ciders, Perry / Pommeaux	Physico-chemical analyses, higher alcohols, inorganic compounds	accredited*	1500 ml to 2000 ml	6	2	<a href="#">Download</a>
39 – Port wines	Port wines, Pineau, Marsala, Xeres	Physico-chemical analyses, higher alcohols, inorganic compounds	accredited*	750 ml	6	1	<a href="#">Download</a>
58 – Alcohols	Crude alcohol, Neutral alcohol	Physico-chemical analyses, higher alcohols, inorganic compounds, denaturants	accredited*	100 ml to 1000 ml	10	3	<a href="#">Download</a>
58a – Dehydrated alcohols	Dehydrated alcohol	Physico-chemical analyses, higher alcohols, inorganic compounds	accredited*	250 ml to 1000 ml	7	1	<a href="#">Download</a>
73 – Vinegar	Vinegar	Physico-chemical analyses, higher alcohols, inorganic compounds	accredited*	750 ml to 1000 ml	6	1	<a href="#">Download</a>

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## PT DRINKS: SENSORY

Programs	Matrices	Parameters	Weight	Rounds / year	Samples / round	Schedule
89 – Sensory analyses: Wines sensory defects <b>NEW</b>	Red wine, White wine	Wines sensory defects	750 ml	2	2	<a href="#">Download</a>

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## PT DRINKS: CONTAMINANTS

Programs	Matrices	Parameters	Accreditation	Weight	Rounds / year	Samples / round	Schedule
<a href="#">19f – Pesticides: wines</a>	Wines	Pesticides	accredited*	250 ml	4	1	<a href="#">Download</a>
<a href="#">55 – Contaminants in wines</a>	Wines	Ochratoxine A, phthalates, biogenic amines, acids, haloanisoles, halophenols, other organic compounds, anions, cations	accredited*	500 ml	5	2	<a href="#">Download</a>
<a href="#">65 – Compounds extracted from wood</a>	Spirits	Aromatic compound	accredited*	150 ml	3	1	<a href="#">Download</a>
<a href="#">70 – Haloanisoles and halophenols in oak wood</a>	Oak wood	Haloanisoles, Halophenols	accredited*	100 g to 500 g	4	2	<a href="#">Download</a>
<a href="#">71 – Allergens in wines</a>	Wines	Casein, Lysozyme, Ovalbumin	accredited*	250 ml	3	3	<a href="#">Download</a>
<a href="#">80 – Contaminants in spirits</a>	Spirits	Phthalates, ethyle carbamate, copper, tin	accredited*	150 ml	3	1	<a href="#">Download</a>
<a href="#">81 – Compounds extracted from wood in wines</a>	Wines	Gallic acid, HMF, furfural, 5-methylfurfural, vanillic acid, syringic acid, vanillin, scopoletin, syringic aldehyde, coniferaldehyde, sinapaldehyde, ellagic acid	accredited*	150 ml	2	1	<a href="#">Download</a>

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## PT DRINKS: MICROBIOLOGY

Programs	Matrices	Parameters	Accreditation	Weight	Rounds / year	Samples / round	Schedule
<a href="#">51f – Microbiology in fruit juices</a>	Fruit juice	Enumeration of Yeasts and Moulds	accredited*	25 g	2	1	<a href="#">Download</a>
<a href="#">79 – Microbiology in wines</a>	Wines	Yeasts (Brettanomyces), acetic and lactic bacteria	accredited*	200 ml	3	1	<a href="#">Download</a>

\* To know the matrices and parameters covered by accreditation, please see the detailed scope of accreditation, available [here](#)





# ENVIRONMENT PT PROGRAMS

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## PT WATER: PHYSICS – CHEMISTRY - SAMPLING

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Programs	Matrices	Parameters	Accreditation	Weight	Rounds / year	Samples / round	Schedule
34 – Fresh waters – Physico-chemical analyses	Drinking water, surface water, groundwater	Physico-chemical analyses Minerals and trace compounds	accredited*	125 ml to 3000 ml	6	5 to 7	<a href="#">Download</a>
34a – Bathing waters – Physico-chemical analyses	Bathing water (swimming-pool)	Physico-chemical analyses Chloride, turbidity, isocyanuric acid, oxydabilité with KMnO4 in acid solution, oxydability in alkaline solution, total organic carbon	accredited*	1000 ml	3	2	<a href="#">Download</a>
34b – Fresh waters – Basic physico-chemical analyses	Drinking water, surface water, groundwater	Physico-chemical analyses	accredited*	125 ml to 3000 ml	4	1 to 4	<a href="#">Download</a>
34c – Fresh waters – Chlorophyll A, Pheopigment index	Drinking water, surface water, groundwater	Chlorophyll A, Pheopigment index	accredited*	1000 ml	3	1	<a href="#">Download</a>
37a – Bathing waters – THM	Bathing water (swimming-pool)	THM	accredited*	40 ml	3	2	<a href="#">Download</a>
52 – Waste waters – Physico-chemical analyses	Waste water (inlet and outlet) and industrial waste water	Physico-chemical analyses Mineral and trace compounds	accredited*	250 ml to 1500 ml	6	4 to 6	<a href="#">Download</a>
52b – Waste waters: basic physico-chemical analyses	Waste water (inlet and outlet) and industrial waste water	Physico-chemical analyses Natural structure	accredited*	250 ml to 1500 ml	3	3	<a href="#">Download</a>
57 – Waters – Field analyses by samplers	Drinking water, surface water, groundwater, waste water, industrial waste water	Field analyses Conductivity at 25°C, chlorine (free, total, active), dissolved oxygen, Redox potential, pH, salinity, stabilizing agent: isocyanuric acid, turbidity	accredited*	10 ml to 1000 ml	3	4	<a href="#">Download</a>

## PT WATER: SENSORY

Programs	Matrices	Parameters	Weight	Rounds / year	Samples / round	Schedule
57a – Waters – Field analyses: Organoleptic quality	Drinking water	Qualitative analysis of odour, savour, colour	1000 ml	3	4	<a href="#">Download</a>
78 – Sensory analyses on drinking Water: Odour and Flavour	Drinking water	Odour, Flavour	1000 ml	2	2	<a href="#">Download</a>

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## PT WATER: MICROPOLLUTANTS

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Programs	Matrices	Parameters	Accreditation	Weight	Rounds / year	Samples / year	Schedule
37 – Fresh waters – Micropollutants	Drinking water, surface water, and groundwater.	Insecticides, PCB, PAH, Ureas, Triazines, BTEX, volatils, Herbicides, other parameters	accredited*	1 ml to 1000 ml	6	2 to 4	<a href="#">Download</a>
Other contaminants	Surface water	PBDE, Alkylphenols, Bisphenol A, Organotins, Chloroanilines, Chloroacetic acid, Epichlorhydrin, Polychlorinated alkanes, Acrylamid, Nitroaromatics, Chlorophenols, Perfluorinated compounds	accredited*	1 ml to 1000 ml	2	1	<a href="#">Download</a>
37m – Fresh waters – Multi-pesticides	Surface water	Pesticides	accredited*	1000 ml	3	1	<a href="#">Download</a>
37n – Fresh waters – Parabens	Surface water	Parabens	accredited*	1000 ml	2	1	<a href="#">Download</a>
37o – Fresh waters – ESA and OXA Metabolites	Surface water	Sulfonic acid and oxanilic acid metabolites	accredited*	1000 ml	2	1	<a href="#">Download</a>
53 – Waste water – Micropollutants	Waste water (inlet & outlet) and industrial waste water	Insecticides, PCB, PAH, Ureas, Triazines, BTEX, volatils, other parameters	accredited*	1 ml to 1000 ml	5	2 to 3	<a href="#">Download</a>
Other contaminants	Industrial waste water	PBDE, Alkylphenols, Bisphenol A, Organotins, Chloroanilines, Chloroacetic acid, Epichlorhydrin, Polychlorinated alkanes, Nitroaromatics, Chlorophenols, Perfluorinated compounds	accredited*	1 ml to 1000 ml	2	1	<a href="#">Download</a>
48a – Waters – AOX	Drinking water, waste water	AOX	accredited*	500 ml	6	1	<a href="#">Download</a>
48b – Waters – Hydrocarbons	Drinking water, waste water	Hydrocarbons	accredited*	1000 ml	6	1	<a href="#">Download</a>
48c – Waters – Volatil Hydrocarbons	Drinking water, waste water	Volatil Hydrocarbons	accredited*	40 ml	3	1	<a href="#">Download</a>
59 – Waters – Multiresidues search of organic substances	Drinking water, surface water, and groundwater.	Pesticides	accredited*	250 ml to 1000 ml	3	1 to 2	<a href="#">Download</a>
90 – Drugs in water <b>NEW</b>	Demineralized water, Surface water	Drugs (70 molecules)		1000 ml	2	4	<a href="#">Download</a>

\* To know the matrices and parameters covered by accreditation, please see the detailed scope of accreditation, available [here](#)



## PT WATER: MICROBIOLOGY - VIROLOGY

Programs	Matrices	Parameters	Accreditation	Weight	Rounds / year	Samples / round	Schedule
35 – Waters – Microbiological analyses except Legionella	Drinking water, well water, drilling water, bathing water	Multiple parameters by filtration methode and NPP method	accredited*	60 ml to 500 ml	3	4	<a href="#">Download</a>
50 – Waters – Microbiological analyses Legionella	Hot water for sanitary use	Legionella, Legionella pneumophila	accredited*	1000 ml	3	2	<a href="#">Download</a>
50a – Cooling tower waters – Microbiological analyses Legionella	Synthetic cooling tower water	Legionella, Legionella pneumophila	accredited*	1000 ml	3	2	<a href="#">Download</a>
54 – Waters – Microbiological analyses Salmonella	Drinking water, well water, drilling water, bathing water	Salmonella (presence / absence)	accredited*	250 ml	3	3	<a href="#">Download</a>
83b – Water virology <b>NEW</b>	Water	GI Norovirus, GII Norovirus, Hepatitis A virus		500 ml	1	4	<a href="#">Download</a>

## PT WATER: HYDROBIOLOGY

Programs	Matrices	Parameters	Weight	Rounds / year	Samples / round	Schedule
82 – IBGN (Standardized Global Biological Index) <b>NEW</b>	Fresh water macroinvertebrates in solution	Faunal list and index calculations	250 ml	2	1	<a href="#">Download</a>

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## PT SOILS – SLUDGES - FERTILIZERS

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Programs	Matrices	Parameters	Accreditation	Weight	Rounds / year	Samples / round	Schedule
15 – Soils	Soils	Physical, chemical and granulometrical analyses	accredited*	750 g	10	1	<a href="#">Download</a>
15a – Fresh soils	Fresh soils	Biologic activity of the soil		500 g	2	1	<a href="#">Download</a>
24 – Mineral fertilizers	Mineral fertilizers	Physical, chemical and granulometrical analyses	accredited*	400 g	7	1	<a href="#">Download</a>
38a – Sludges, sediments, soils – Physico chemistry	Sludges, Sediments, soils	Physical analyses,metals	accredited*	150 g	5	1	<a href="#">Download</a>
38b – Sludges, sediments, soils – Micropollutants	Sludges, Sediments, soils	PCB, PAH, insecticides, other parameters	accredited*	125 g to 150 g	5	1	<a href="#">Download</a>
45 – Organic fertilizers	Organic fertilizers	Physico-chemical analyses	accredited*	5 to 7 litres	5	1	<a href="#">Download</a>
45a – Compost – Hg, PAH and PCB	Household waste compost	Mercury, PAH, PCB		150 g	1	1	<a href="#">Download</a>
91a – Fertilizers microbiology: <i>E. coli</i> , <i>Enterococci</i> , <i>Clostridium</i> NEW	Natural compost (plant origin)	<i>E. coli</i> , <i>Enterococci</i> , <i>Clostridium</i>		10 g	2	1	<a href="#">Download</a>
91b – Fertilizers microbiology: <i>Salmonella</i> NEW	Natural compost (plant origin)	<i>Salmonella</i>		25 g	2	3	<a href="#">Download</a>
91c – Fertilizers microbiology: <i>Listeria</i> NEW	Natural compost (plant origin)	<i>Listeria</i>		25g	2	3	<a href="#">Download</a>

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## PT AIR

Programs	Details
Stack emission SAMPLING	Evaluation of the total dust concentration measurement method (3 or 4 days on-site at Verneuil-en-Halatte (Oise)
Stack emission ANALYSES	Mercury in dichromate medium Mercury in permanganate medium, Gaseous hydrochloric acid, Gaseous hydrofluoric acid and particles, Gaseous metals and particles, Polycyclic aromatic hydrocarbons, Gaseous sulphur dioxide, Gaseous ammonia
Indoor air ANALYSES	Benzene sampled on diffusive sampling tubes spiked by exposure to atmospheres generated in exposure chamber, Formaldehyde sampled on diffusive sampling tubes spiked by exposure to atmospheres generated in exposure chamber
Workplace air ANALYSES	Metals (Cd, Cr, Ni, Pb) on quartz fibre filter, Mercury on Hydrar® tube, Inorganic acids (HF, HBr, HCl, H3PO4 , HNO3 , H2SO4) on quartz fibre filter, BTEX (benzene, toluene, ethyl benzene, m-xylene) on activated carbon support, Aldehydes (formaldehyde, acetaldehyde) on silica tubes coated with 2,4-dinitrophenylhydrazine
Ambient air ANALYSES	Benzo[a]pyrene, Benz[a]anthracene, Benzo[b]fluoranthene, Benzo[j]fluoranthene, Benzo[k]fluoranthene, Dibenzo[a,h]anthracene, Fluoranthene, Indeno[1,2,3-c,d]pyrene, Phenanthrene, Benzo[g,h,i]perylene) on filter, solution and dust powder



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# COSMETICS PT PROGRAMS

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PT COSMETICS

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PT FLAVOURS – FRAGRANCES – ESSENTIAL OILS

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## PT COSMETICS

Programs	Matrices	Parameters	Weight	Rounds / year	Samples / round	Schedule
60 – Sunscreen products: SPF in vivo	Sunscreen products	SPF, water resistance...	30 ml – 60 ml	2	2	<a href="#">Download</a>
63 – Sunscreen products: UVA in vivo	Sunscreen products	UVA in vivo	30 ml	1	2	<a href="#">Download</a>
64 – Sunscreen products: UVA in vitro	Sunscreen products	UVA in vitro	30 ml	2	3	<a href="#">Download</a>
84 - Preservatives in cosmetics products <b>NEW</b>	Cream	Phenoxyethanol, Chlorphenesin, Methyl paraben, Sorbic acid, Benzoic acid, Salicylic acid	20 g	2	1	<a href="#">Download</a>
85 – Microbiology of cosmetic products – <b>NEW</b>	Dermatologic cream	Enumeration of yeast, moulds and mesophilic aerobic bacteria	20 g	2	1	<a href="#">Download</a>
93 - Heavy metals in cosmetics products <b>NEW</b>	Cream	Lead, Cadmium, Chromium, Nickel, Cobalt, Mercury	20 g	1	1	<a href="#">Download</a>

## PT FLAVOURS – FRAGRANCES – ESSENTIAL OILS

Programs	Matrices	Parameters	Weight	Rounds / year	Sample / year	Accreditation	Schedule
62 – Flavourings and fragrances	Flavourings, fragrances, essential oils	Physico-chemical analyses	30 ml to 100 g	5	1		<a href="#">Download</a>
62d – Flavourings and fragrances: GC analyses	Flavourings, fragrances, essential oils	GC analyses	5 ml	2	1		<a href="#">Download</a>
62e – Flavourings and fragrances: LC analyses	Flavourings, fragrances, essential oils	LC analyses	10 ml	2	1		<a href="#">Download</a>
62f – Flavourings and fragrances: Chirality	Flavourings, fragrances, essential oils	Chirality	5 ml	1	1		<a href="#">Download</a>
62g – Flavourings and fragrances: quantitative analyses <b>NEW</b>	Benzaldehyde, Alpha-terpinyl acetate, Peppermint EO	Benzene, Limonene, Menthofuran, Pulegone	2 ml 2 ml 30 ml	1	1		<a href="#">Download</a>
66i – Multi-residue screening of pesticides	Essential oils	Pesticides	30 ml	4		Accredited*	<a href="#">Download</a>

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