

INTI – OAA – IAAC T 002 “ MEAT ANALYSIS” PROFICIENCY TESTING PROGRAM 2008

We are very pleased to invite you to participate in the “INTI - OAA - IAAC T002 Centesimal Composition of Meat Proficiency Testing Program 2008.” Each Accreditation Body member of IAAC is invited to nominate up to a maximum of 4 (four) laboratories from your economy to participate in this program Besides, each Accreditation Body member of APLAC and SADCA is invited to nominate 1 (one) laboratory.

INTI will provide up to a maximum of 100 (one hundred) samples for this PT program.

The centesimal composition of bovine meat will be tested in one homogenized and sterilized sample packaged in 100 g tin.

Parameters:

- Moisture
- Ash
- Total Nitrogen
- Fat Free.

(Values ranging from 50% to 75 %, 1% to 4 %, 1% to 5 % y 8% to 25 % respectively)

INTI will dispatch samples directly to each participating Accreditation Body.

Accreditation Bodies are recommended to promptly distribute samples, together with the Instructions to Participants and Result Form to their respective nominated laboratories.

Samples will be dispatched by April 2007

OAA kindly requests information about customs requirements for clearance of meat samples and name of person appointed by Accreditation Bodies as responsible for managing the importation. Please, send the information as soon as possible.

Accreditation Bodies should nominate their laboratories using the Response Form and send them by e-mail (lpasto@mecon.gov.ar) or fax ((54-11) 4349-3964/3962) no later than January 15, 2008

We look forward to receiving your reply

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