

QUALITY CONTROL MATERIAL DATA SHEET

Matrix: Paprika
Description: Sample of Paprika from the proficiency test:
TestQual 115 Aflatoxins and Ochratoxin A in paprika.
Weight: 100 g approximately (aflatoxins) + 80 g (OTA)
Date of analysis: November 2019
Recommended storage on receipt and instructions: Store in a dark, cold and dry place without light.
This data sheet is applicable until: November 2020

ANALYTE	NUMBER OF DATA*	ASSIGNED VALUE (µg/Kg)	UNCERTAINTY (µg/Kg)	RSD (%)	TARGET STANDARD DEVIATION (µg/Kg)	ROBUST STANDARD DEVIATION (µg/Kg)
AFLATOXIN B1	12	2,24	0,14	22	0,49	0,39
AFLATOXIN B2	11	0,24	0,02	22	0,05	0,06
AFLATOXIN G1	Not present or <LOQ					
AFLATOXIN G2	Not present or <LOQ					
TOTAL AFLATOXINS	12	2,44	0,18	22	0,54	0,50
OCHRATOXIN A	14	5,70	0,56	30	1,71	1,67

NOTES

The assigned value has been established from the results of the participants who took part in the proficiency test, using a variety of methods. It is important to note that this is not a certified reference value. The assigned value and its range have been established from the results of the proficiency test (without taking into account results considered as extreme outliers) and may be used for internal quality control tests. Homogeneity of the quality control material has been tested before the proficiency test took place. All samples have been kept frozen to keep their stability. Stability of this quality control material has been established based on previous experience on this analyte and on this matrix. This quality control material should be mixed properly before taking a representative analytical sample.

José Pedro Navarro Vicente
TestQual, S.L. Technical Responsible