

PT GSD
Proficiency testing

PROFICIENCY TESTS 2027

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PT-GSD is accredited as an Intercomparison Test Provider by ENAC under Anex 06/PPI11. You can consult the scope of the test on the ENAC (http://www.enac.es) or on the website: www.ptgsc.com.

Parameters/rounds marked with * are not covered by ENAC

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Introduction

PTGSD was established by a motivated group driven by the need to create a different kind of company, based on customer satisfaction, continuous improvement, innovation, sustainability, and the progress of its human resources. Additionally, the company aimed to assist laboratories and other entities in improving their results by guaranteeing technically correct, innovative and efficient processes.

Following our commitment to comprehensive service, PTGSD was accredited as the first proficiency testing provider in the agri-food sector in 2011 in Spain for microbiological and chemical schemes, as well as sensory tests. Since then, year after year, we have expanded our scope of accreditation, always adhering to the highest standards of excellence in our proficiency tests. Our activities have grown to include environmental rounds (water, sludges···) or cosmetics. We offer our services as organizer of our own rounds as well as for other organizations on-demand.

This catalog allows us to provide our services in a wider range of matrices and analytes, which we hope will be of interest to you and which represent your analytical reality, minimizing manipulations, preparations... you know... **Real samples, just like your work, is our guiding principle.**

These tests compare the analysis results obtained by each laboratory when analyzing the same sample, with an assigned value for each parameter, which is typically the consensus of participating laboratories, although there might be other ways of assignment. The result is our assessment of laboratories´ technical competence.

Currently, our tests are marketed under the PTGSD brand, and their national and international sales are conducted through local distributors to ensure the best service to all customers, regardless of their location.

Why Choose PTGSD Tests?



PTGSD has accredited proficiency testing programs according to UNE EN ISO 17043 Conformity assessment - General requirements for proficiency testing, in most of our catalogue.



We use real samples to bring your PTs as close as possible to your daily routine, eliminating the need for pre-analytical preparations that can complicate sample handling or interfere with the results.



We have our own easy-to-use website to present results and download reports. A single user account for all rounds; you can modify your results up to the deadline; it also has automatic data confirmation and a superuser option for companies with multiple branches or departments.



Our reports are structured and clear, including repeatability and uncertainty assessments. You will also receive an individual performance report in addition to the overall exercise report.



Quick report issuance.



Internationally recognized and awarded statistics for exercise evaluation.



Maximum impartiality. Completely independent from interested parties; we don´t belong to any group of laboratories.

Our numbers speak of our success as a provider of PT schemes, and show our experience. As of 2026, we have had over 80,000 registrations and have organized more than 1,381 open exercises and over 688 custom exercises.

Why Participate in our Proficiency Test Schemes?

PTs are an external control tool that compares the results of different laboratories in order to periodically and objectively evaluate their technical competence. This ensures the reliability of your analytical results, reinforces self-control and improves your reputation. Therefore, it is important because it helps achieving various objectives:

- Regular, objective, and independent evaluation of analytical results to promote continuous improvement of tests (proficiency testing according to ISO 17043).
- Method validation (collaborative tests according to ISO 5725).
- Obtaining certified reference materials (certification tests according to ISO 17034).
- Reducing the risk of non-compliance or reporting incorrect results.
- Contributing to improve laboratory reliability and strengthening the corporate brand.

Periodic and planned participation in proficiency tests, preferably organized by ISO 17043-accredited providers, is important because it is one of the tools required by accreditation bodies to demonstrate compliance with UNE-EN ISO/IEC 17025 requirements.

GSD is continually making progress in expanding its scope and this constitutes a substantial part of our way of working, because we believe in quality, innovation, continuous improvement and commitment to our clients at all levels.

How is the participation process?



ENVIRON_ MENTAL SECTOR



Physico-chemical parameters

CIRCUIT	ROUND CODE	MATRIX	PARAMETERS
Drinking and inland water	A-1	Drinking water	Free chlorine / Total residual chlorine / Combined chlorine / pH / Conductivity at 20 ºC / Nitrates / Nitrites / Total phosphorus / Phosphates / Fluorides / Ammonium / Chlorides / Sodium / Potassium / Sulfates
	A-2	Untreated inland water	True color/Apparent color/ Turbidity / Conductivity at 20 ºC / pH / Dry residue at 180 ºC / Hardness / Alkalinity / Calcium / Magnesium /Carbonates/ Bicarbonates / Langelier index / Sodium / Potassium / Nitrates / Nitrites / Chlorides /Sulfates/ Cyanides
	A-3	Treated inland Water	Free chlorine / Total residual chlorine / Combined chlorine / pH / Conductivity at 20 ºC / Ammonium / Total phosphorus / Phosphates / Chlorides / Sodium / Potassium / Calcium / Magnesium / TOC/COD / Nitrates / Nitrites / Fluorides /Sulfates/ Oxidability / Iron
	A-4	Drinking water	True color/ /Apparent color/Turbidity / pH / Conductivity at 20 ºC / Nitrates / Nitrites / Ammonium / Fluorides / Total phosphorus / Phosphates / Sodium / Potassium / Chlorites/ Chlorates/ Bromates / Odor * / Flavor *
Drinking and inland water	MAC-1	Drinking water	Cadmium / Manganese / Nickel / Lead /Zinc/ Aluminum / Total Chromium / Copper / Iron / Mercury /Barium/Strontium; Lithium
	MAC-2	Drinking water	Arsenic / Antimony / Boron / Selenium / Cadmium / Manganese / Lead / Aluminum / Iron / Mercury /Cobalt; Vanadium; Molybdenum; Tin; Beryllium; Titanium; Lanthanum
Drinking and inland water	OC-1	Drinking water	Benzene/ Toluene/ Ethylbenzene/ o-Xylene/ m,p -Xylene/ Aldrin/ Dieldrin / Alachlor / Endosulfan alfa/ Endosulfan Beta/ Endosulfan sulfate/ Benzo (a) Pyrene / Benzo (b) fluoranthene / Benzo (ghee) perylene / Benzo (k) fluoranthene / Indene (1,2,3-cd) pyrene / Suma HPA
	OC-2	Drinking water	Chloroform / Bromodichloromethane / Dibromochloromethane / Bromoform / Sum of trihalomethanes / Phenol / Pentachlorophenol / Technical Nonylphenol / Bisphenol A/ Tetrachloroethene / Trichloroethene / Sum of Tetrachloroethene yTrichlorethene / 1,2-Dichloroethane / Acrylamide*/ PFAS (PFOA, PFOS, PFNA, PFHxS)*
Wastewater	AR-1	Wastewater	pH / Conductivity at 25 ºC / BOD 5 / COD / Suspended solids / Kjeldhal nitrogen / Total phosphorus / Total chromium / Iron / Mercury / Chlorides / Total nitrogen / Ammoniacal nitrogen / Phosphates / Copper / Nitrates / Fluorides,
	AR-2	Wastewater	Conductivity at 25ºC / BOD 5 / COD / TOC / Phenols / pH / Anionic detergents / Cationic detergents / Arsenic / Cadmium / Lead / Chromium VI/ Suspended Solids / Chlorides (High salinity sample)
	AR-3	Wastewater	Conductivity at 25ºC / BOD5/ COD / Suspended Solids / pH / Mercury / Nickel /Zinc/ Tin / Barium / Oils and fats / Dissolved or emulsified hydrocarbons / Total phosphorus / Kjeldhal nitrogen

Physico-chemical parameters

CIRCUIT	ROUND CODE	MATRIX	PARAMETERS
Wastewater	AR-4	Wastewater	Toxicity (Inhibitory Materials) . Round includes two different samples
	SPIL-1	Wastewater effluent with a very low oncentration	COD/BOD 5/NVOC(Non-Volatile Organic Compounds)/TOC Total phosphorus/Chloride Sulphate/Suspended solid
	SPIL-2	Synthetic wastewater effluent	Total nitrogen/Ammonium/Nitrite+nitrate/Nitrate/Conductivity/pH
	SPIL-3	High-concentration untreated wastewater	COD/BOD 5/NVOC(Non-Volatile Organic Compounds)/TOC Total phosphorus/Chloride Sulphate/Suspended solid
	SPIL-4	Wastewater effluent	Total nitrogen/Ammonium/Nitrite+nitrate/Nitrate/Conductivity/pH
	MAC-3	Wastewater	Antimony, Arsenic, Aluminium, Chromium, Beryllium, Iron, Manganese, Cadmium, Copper, Lead, Nickel, Zinc, Mercury, Selenium, Molybdenum, Tellurium, Uranium, Titanium
	MAC-4	Wastewater	Barium, Boron, Cobalt, Molybdenum, Mercury, Selenium, Silver, Tin, Vanadium, Titanium
High salinity waters	AS	High salinity waters	Nitrates / Nitrites / Phosphates / Ammonium / pH / Conductivity at 20 °C / Silica / Boron / Chlorides / Fluorides /Sulfates/ Copper / Mercury / Lead / Arsenic / Iron / Nickel / Nitrogen Kjeldhal / Total phosphorus /Salinity / Escherichia coli count / Intestinal enterococci count



Microbiology in water

CIRCUIT	ROUND CODE	MATRIX	PARAMETERS
Microbiology in inland and drinking water	WM-1	Drinking water	Aerobic microorganism count at 36° C / Aerobic microorganism count at 22° C / Coliforms count Escherichia coli count / Intestinal enterococci count / Costridium perfringens count
	WM-2	Inland water	Aerobic microorganism count at 36° C / Aerobic microorganism count at 22° C / Coliforms count Escherichia coli count / Intestinal enterococci count / Clostridium perfringens count
	WM-3	Swimming pool water	Aerobic microorganism count at 36° C / Escherichia coli count / Pseudomonas aeruginosa count / Detec. Salmonella spp/Fecal coliforms count/ Staphylococcus aureus count
Microbiology in inland and drinking water	LEG-1	Drinking water	Legionella spp **count by culture** Legionella spp count / Identification of L. pneumophila Sg- 1 / Identification of L. pneumophila Sg-2-15 / Aerobic microorganism count at 36° C
	LEG-2	Treated inland water	Legionella spp **count by culture** Legionella spp count / Identification of L. pneumophila Sg- 1 / Identification of L. pneumophila Sg-2-15 / Aerobic microorganism count at 36° C
Microbiology in inland and drinking water	COLIF-1	Drinking/ Waste water	Somatic coliphage count Somatic coliphages count Nº of samples: 2 One per matrix

AGRI-FOOD SECTOR



Microbiology of the food chain

		COUNT												
MATRIX	EXERCISE	Aerobic count	Coliform count	Enterobacte counti	E.coli Count	Staphil coagula + count	LMO Count	Campylobacer count	Cl perfringens count	B cereus count	Yeast & Moulds Count	Anaerobic Count	Cl Sulphito reduct count	Psicrotrophs count
Fish product	MIA 1	Smoked salmon		Raw panga	Raw panga	Raw panga	Smoked salmon							
	MIA-23 2 samples													
Dairy product	MIA 3 Dairy product	Liquid cream				Liquid cream					Liquid cream			
	MIA 8 Cronobacter spp. 2 samples													
	MIA 12 Dairy product		Chocolate milkshake		Spreadable cheese	Chocolate milkshake	Spreadable cheese							
Prepared dish	MIA-9								Baby fruit puree	Baby fruit puree				
									Cooked rice	Cooked rice				
	MIA-19		Macaroni carbonara			Macaroni carbonara					Macaroni carbonara			Cooked ham
Meat product	MIA-4	Chicken pate		Raw beef	Raw beef		Chicken pate							
	MIA-13	Mortadella	Mortadella	Mortadella							Mortadella	Mortadella	Mortadella	
	MIA-14 2 samples							Chicken						
	MIA-16													
	MIA-18 2 samples													
	MIA-22						Raw meat							
	MIA-5													
Fruit and vegetable product	MIA 7	Zuchinni	Green Salad	Zuchinni	Zuchinni		Green Salad							
	MIA-17 2 samples													
	MIA LEU													
Food	MIA-6													
Pastry product	MIA-10						Chocolate cupcake				Chocolate cupcake			
Feed	MIA-11	Feed		Feed	Feed						Feed			
Dried product	MIA-15			Toasted bread		Toasted bread			Toasted bread		Toasted bread			
Juices	MIA-21	Juice	Juice								Juice			
Chocolate	CHOC-2													
Multiple Matrices	MIA-2 3 samples													

Microbiology of the food chain

MATRIX	EXERCISE	COUNT															
		Lactic acid count	Pseudomonas count	Brochotryx counti	R. aciduricas	Lueconostac count	Osmophilic yeast count	LMO detection	Salmonella detection	E coli detection	E coli 0157 no STEC detec	Campylobacer detection	Enterobacter detection	Cronobacter detection	Staphylococic toxin detection	E.coli Stec	Vibrio spp detection
Fish product	MIA 1								Smoked salmon								
	MIA-23 2 samples																Shell fish / fish
Dairy product	MIA 3 Dairy product	Liquid cream															
	MIA 8 Cronobacter spp. 2 samples												Powdered infant formula	Powdered infant formula			
	MIA 12 Dairy product							Chocolate milkshake	Spreadable cheese								
Prepared dish	MIA-9																
	MIA-19	Cooked ham						Macaroni carbonara									
Meat product	MIA-4							Raw beef	Chicken pate								
	MIA-13																
	MIA-14 2 samples											Chicken					
	MIA-16		Raw chicken meat Raw beef														
	MIA-18 2 samples															Beef	
	MIA-22			Raw meat													
	MIA-5										Pork sausage						
											Green salad						
Fruit and vegetable product	MIA 7							Zuchinni	Green salad								
	MIA-17 2 samples															Spinach	
	MIA LEU					Fruit compote	Fruit compote										
Food	MIA-6														Cured cheese Fresh mozzarella		
Pastry product	MIA-10								Chocolate cupcake	Chocolate cupcake							
Feed	MIA-11							Feed	Feed								
Dried product	MIA-15																
Juices	MIA-21				Juice												
Chocolate	CHOC-2								Chocolate in 375 gr								
Multiple Matrices	MIA-2 3 samples							Cooked ham Raw hake Spanish omelet	Cooked ham Raw hake Spanish omelet								

Microbiology of the food chain

CIRCUIT	ROUND CODE	MATRIX	PARAMETERS
Microbiology of the food chain	MIA-1	**Fishing product: Raw panga**	Coagulase+ staphylococci count / Enterobacteriaceae count / Escherichia coli count
		Fishing product: Smoked Salmon	Mesophilic aerobic microorganism count at 30º C / Listeria monocytogenes count / Detec Salmonella spp
	MIA-2	**Meat product: Cooked ham Fishing product: Raw hake Prepared Dish: Spanish Omelet**	Detec. Salmonella spp/ Detec. of Listeria monocytogenes **Nº of samples: 3**
	MIA-3 (Non-pathogenic round)	**Liquid cream**	Mesophilic aerobic microorganism count at 30° C/ Coagulase+ staphylococci count /Mold and yeast count / Lactic acid bacteria count
	MIA-4	**Meat product: Raw beef**	Enterobacteriaceae count / Detec. of Listeria monocytogenes / Escherichia coli count
		Meat product: Bird paté	Mesophilic aerobic microorganism count at 30º C / Detec. of Salmonella spp. / Listeria monocytogene count
	MIA-5	**Meat product: Pork sausage**	Detec. of Escherichia coli 0157 (Not suitable for PCR methods for STEC)
		Horticultural product: Green salad	Detec. of Escherichia coli 0157 (Not su ita ble for PCR methods for STEC)
	MIA-6	**Food: Cured cheese**	Detec. of Staphylococcal toxin.
		Food: Fresh mozzarella	Detec. of Staphylococcal toxin.
	MIA-7	**Horticultural product: Green salad**	Coliforms count / Listeria monocytogenes count / Detec. of Sa/monella spp.
		Horticultural product: Zucchini	Mesophilic aerobic microorganism count at 30º C / Enterobacteriaceae count / Escherichia coli count / Detec. of Listeria monocytogenes
	MIA-8	**Powdered milk for infants**	Detec. of Cronobacter spp. / Detec. of Enterobacteriaceae **Nº. of samples: 2**

Microbiology of the food chain

CIRCUIT	ROUND CODE	MATRIX	PARAMETERS
Microbiology of the food chain	MIA-9	**Prepared dish: Baby fruit puree** **Prepared dish: Cooked rice**	Detec. of Cronobacter spp. / Detec. of Enterobacteriaceae **Nº. of samples: 2**
	MIA-10	**Pastry product: Choc Cupcake**	Detec. of Escherichia co/i / Detec. of Salmonella spp. / Listeria monocytogenes count Mold and yeast count
	MIA-11	**Animal feed product**	Mesophilic aerobic microorganism count at 30º C / Escherichia coli count/ Enterobacteriaceae count / Mold and yeast count / Detec. of Salmonella spp. / Detec. of Listeria monocytogenes
	MIA-12	**Dairy product: Spreadable cheese** **Dairy product: Cocoa milkshake**	Escherichia coli count / Listeria monocytogenes count / Detec. of Salmonella spp. Coliforms count / Coagulase+ staphylococci count / Detec. of Listeria monocytogenes
	MIA-13 (Non-Pathogenic Round)	**Meat product: Mortadella**	Mesophilic aerobic microorganism count at 30º C / Coliforms count / Enterobacteriaceae count / Mold and yeast count / Anaerobic sulphite-reducing bacteria count/ Sulphite-reducing chlostridia count
	MIA-14	**Meat product: Chicken**	Campylobacter spp. count / Detec. of Campylobacter spp. **Nº. of samples: 2**
	MIA-15 (Non-Pathogenic Round)	**Products with low water activity: Toasted bread**	Enterobacteriaceae count / Coagulase+ staphylococci count / Clostridium perfringens count / Mold and yeast count
	MIA-16	**Meat product: Chicken meat** **Meat product: Beef meat**	Pseudomonas spp. count **Nº. of samples: 2**
	MIA-17	**Horticultural product: Spinach**	Detec. of Escherichia coli (STEC) / Serogroup identification (026, 045, 0103, O104:H4, 0111, 0121, 0145, O157:H7) **Nº samples: 2**

Microbiology of the food chain

CIRCUIT	ROUND CODE	MATRIX	PARAMETERS
Microbiology of the food chain	MIA-18	Meat product: Beef	Detec. Escherichia co/i (STEC) / Serogroup identification (026, 045, 0103, O104:H4, 0111, 0121, 0145, O157:H7) **Nº samples: 2**
	MIA-19	Prepared dish: Macaroni carbonara Meat product: Cooked ham	Coliforms count / Staphylococcus coagulase count / Mold and yeast count / Detec. of Listeria monocytogenes Lactic acid bacteria count / Psychrotroph microorganisms count
	MIA-21	Juices	Mesophilic aerobic microorganism count at 30° C / Aciduric bacteria count / Mold and yeast count / Coliforms count
	MIA-22	Meat product: Rawmeat	Listeria monocytogenes count / Brochothrix thermosphacta count
	MIA-23	Shell fish/fish	Vibrio spp detection **Nº of samples: 2**
	MIA -LEU	Fruit compote	Leuconostoc spp count/ Osmophilic Yeast count
Microbiology of the food chain	CHOC-2	Chocolate	Salmonella spp detection in 375 g. **Nº of samples: 2**
	GT-1	Raw milk	Germs totals: Rto. mesophilic aerobes at 30 ºC, by classical and automatic microbiology methods. 1 Sample of raw cow's milk preserved with Azidiol
	GT-2	Raw milk	Germs totals: Rto. mesophilic aerobes at 30 ºC, by classical and automatic microbiology methods. 1 Sample of raw cow's milk preserved with Azidiol
	CS-1	Raw milk	Somatic cells: Somatic Cell Count. 1 Sample of raw cow's milk preserved with Bronopol
	CS-2	Raw milk	Somatic cells: Somatic Cell Count. 1 Sample of raw cow's milk preserved with Bronopol

Environmental and surface microbiology

CIRCUIT	ROUND CODE	MATRIX	PARAMETERS
Environmental and surface microbiological control	MAS-1	Abrasive sponge	Detection of Salmonella spp. / Detection of Listeria monocytogenes / Detection of Listeria spp. **2 samples: one per parameter**
	MAS-2	55 mm contact plate ∅ TSA/PCA	Aerobic plate count
		55 mm contact plate ∅ VRBG	Total Enterobacteriaceae Count
		55 mm contact plate ∅ Rose bengal	Mold and yeast count
	MAS-3	Swab	Aerobic plate count / Total Enterobacteriaceae Count **2 samples: one per parameter**
	MAS-4	Swab	Detection of Sa/mone//a spp. / Detection of Enterobacteriaceae / Detection of Listeria monocytogenes / Detection of Listeria spp **3 samples: one per parameter**
	MAS-5	55 mm contact plate ∅ TSA/PCA	Aerobic plate count
		55 mm contact plate ∅ VRBG	Total Enterobacteriaceae Count
		55 mm contact plate ∅ Rose bengal	Mold and yeast count
	MAS-6	Swab	Aerobic plate count / Enterobacteriaceae count / Count of Escherichia coli 3 samples: one per parameter

Pesticide residues in agri-food products

CIRCUIT	ROUND CODE	MATRIX	PARAMETERS
Residues in agri-food products	RES-1	Horticultural product: Blueberries	Pesticide residues [multi-residue methods] At least 30 pesticides submitted for analysis by liquid and gas chromatography. To be quantified for at least 5-7 pesticides. Includes two samples, spiked and a blank
	RES-2	Olive paste	Pesticide residues [multi-residue methods] At least 30 pesticides submitted for analysis by liquid and gas chromatography. To be quantified for at least 5-7 pesticides. Includes two samples, spiked and a blank
	RES-3	Infant formula	Pesticide residues [multi-residue methods] At least 30 pesticides submitted for analysis by liquid and gas chromatography. To be quantified for at least 5-7 pesticides. Includes two samples, spiked and a blank
	RES-4	Rice	Pesticide residues [multi-residue methods] At least 30 pesticides submitted for analysis by liquid and gas chromatography. To be quantified for at least 5-7 pesticides. Includes two samples, spiked and a blank
	RES-5	Horticultural product: Avocado	Pesticide residues [multi-residue methods] At least 30 pesticides submitted for analysis by liquid and gas chromatography. To be quantified for at least 5-7 pesticides. Includes two samples, spiked and a blank
	RES-6	Olive oil	Pesticide residues [multi-residue methods] At least 30 pesticides submitted for analysis by liquid and gas chromatography. To be quantified for at least 5-7 pesticides. Includes two samples, spiked and a blank
	RES-7	Orange fruit	Pesticide residues [multi-residue methods] At least 30 pesticides submitted for analysis by liquid and gas chromatography. To be quantified for at least 5-7 pesticides. Includes two samples, spiked and a blank
	RES-8	Tea	Pesticide residues [multi-residue methods] At least 30 pesticides submitted for analysis by liquid and gas chromatography. To be quantified for at least 5-7 pesticides. Includes two samples, spiked and a blank
	RES-9	Avocado	Pesticide residues [multi-residue methods] At least 30 pesticides submitted for analysis by liquid and gas chromatography. To be quantified for at least 5-7 pesticides. Includes two samples, spiked and a blank
	RES-10	Apple	Pesticide residue (polar multi-residue) Chlorate / Perchlorate / Chlormequat / Mepiquat / Fosetl / phosphonic Acid / Glyphosate / AMPA / Glufosinate / MPPA / Maleic Hydrazide / Ethephon Sample is spiked with a selected number of the listed targeted polar pesticides. To be quantified for at least 4-6 pesticides. Includes two samples, spiked and a blank.

Pesticide residues in agri-food products

CIRCUIT	ROUND CODE	MATRIX	PARAMETERS
Residues in agri-food products	RES-11	Rice	QACs (Benzalkonium Chloride / Didecyldimethylammonium Chloride) + Bromide Includes two samples, spiked and a blank
	RES-12	Potato	Dithiocarbamates (expressed as CS2, including maneb, mancozeb, metiram, propineb, tiram and ziram). Includes two samples, spiked and a blank

Please note that the scope of accreditation allows for the inclusion of other parameters or products that may be interested to you. In this case, you may contact us at ptgsc@gscsal.com

Contaminants in food products

CIRCUIT	ROUND CODE	MATRIX	PARAMETERS
Inorganic contaminants	MPA-1	Fish product and derivatives: Smoked salmon	Arsenic / Tin / Cadmium / Lead / Copper / Manganese / Iron /Zinc/ Mercury /Nickel
	MPA-2	Plant product: infant food (Plant -based)	Arsenic / Tin / Cadmium / Lead / Copper / Iron /Zinc/ Mercury / Selenium / Chromium/ Nickel
	MPA-3	Fish product and derivatives: Tuna	Mercury and Methylmercury
	MPA-4	Rice	Arsenic, Arsenic (inorganic)
	MPA-5	Drink (Coffe or Tea infusion)	Arsenic (total), Cadmium, Copper, Lead, Mercury (total), Nickel, Zinc, Chromium,Manganese, Iron, Selenium
	MPA-6	Salt	Cadmium, Lead, Arsenic (total), Iron, Nickel, Manganese, Iodine
	MPA-7	Pet food	Aluminium, Arsenic (total), Cadmium, Copper, Iron, Lead, Mercury (total), Molybdenum, Nickel, Selenium, Zinc, Chromium, Manganese
	NI	Vegetables: Lettuce	Nitrates
	OLIVEOIL-5	Olive oil	Arsenic / Lead / Cadmium / Mercury /Iron/Copper

Contaminants in food products

CIRCUIT	ROUND CODE	MATRIX	PARAMETERS
Processing contaminants	OLIVEOIL-3	Olive oil	PAHs (benzo (a) pyrene, benzo (a), anthracene, benzo (b) fluoranthene, chrysene)
	PC-1	Milkpowder	Melamine and cianuric acid * **Nº of samples: 2**
	PC-2	Infant cereals	Acrylamide
	PC-3	Vegetable oil	Sum of 3-monochloropropanediol (3-MCPD) and 3-MCPD esters of fatty acids, expressed as 3-MCPD / Glycidyl esters of fatty acids (expressed as glycidol) 2-MCPD* **Nº of samples: 2**
	PC-4	Smoked salmon	PAHs Benzo(a)pyrene / Benzo(b)fluoranthene / Benzo(a)anthracene / Chrysene / Sum PAH
	PC-5	Spice	PAHs Benzo(a)pyrene / Benzo(b)fluoranthene / Benzo(a)anthracene / Chrysene / Sum PAH
	PC-6	Potato chips	Acrylamide
	PC-7	Coffee	Acrylamide
	PC-8	Smoked meat	PAHs Benzo(a)pyrene / Benzo(b)fluoranthene / Benzo(a)anthracene / Chrysene / Sum PAH
	PC-9	Animal Feed (Cereal Based)	Melamine and cianuric acid * **Nº of samples: 2**
	PC-10*	Olive pomace oil	MOSH MOAH **Nº of samples: 2**

Mycotoxins in foods

CIRCUIT	ROUND CODE	MATRIX	PARAMETERS
Mycotoxins	TOX-1	Apple juice	Patulin
	TOX-2	Pistachio	Aflatoxin B1 B2 Gl G2 and sum y OTA
	TOX-3	Raisins	Aflatoxin B1 B2 Gl G2 and sum y OTA
	TOX-4	Cereal Snack	Fumonisin B1 B2 and sum / Deoxynivalenol

Mycotoxins in foods

CIRCUIT	ROUND CODE	MATRIX	PARAMETERS
Mycotoxins	TOX-5	Corn flour	Fumonisin B1 B2 and sum / Zearalenone
	TOX-6	Corn flour	Aflatoxin B1 B2 Gl G2 and sum y OTA
	TOX-7	Milk	Aflatoxin M1
	TOX-8	Instant coffee	Ochratoxin A **Nº of samples: 2**
	TOX-9	Infant formula	Aflatoxin B1 B2 Gl G2 and sum y OTA T2, HT2 and sum ZON DON Fuinisnas B1 y B2 and suma contamination of matrix with two or more mycotoxins
	TOX-10	Animal Feed cereal based	Aflatoxin B1 OTA T2, HT2 and sum ZON DON Fuinisnas B1 y B2 and suma contamination of matrix with two or more mycotoxins
	TOX-11	Cayennne	Aflatoxin B1 B2 Gl G2 and sum y OTA
	TOX-12	Cereal Snack	Aflatoxin B1 B2 Gl G2 and sum y OTA
	TOX-13	Oat flour	T2, HT2 and sum and 15 acetyl Deoxynivalenol
	TOX-14	Cheese	Aflatoxin M1

Residues of veterinary medicinal products

CIRCUIT	ROUND CODE	MATRIX	PARAMETERS
Drug residues	ANT-2	Bovine Muscle	Screening and quantification Screening and quantification Tetracyclines (Oxytetracycline, Chlortetracycline, Doxycycline, Tetracycline)
	ANT-4	Bovine Muscle	Screening and quantification, Sulphonamides (Sulphamethazine, Sulphadimethoxine, Sulphaquinoxaline, Sulphamerazine, Sulphadiczine, Sulphadoxine, Sulphamethoxypyridazine, Sulphamethoxazole, Sulphamomethoxine, Sulphathiczole)

Residues of veterinary medicinal products

CIRCUIT	ROUND CODE	MATRIX	PARAMETERS
Drug residues	ANT-6	Prawns	**Screening and quantification** Quinolones and Fluoroquinolones (Ciprofloxacin, Enrofloxacin, Oxolinic acid, Danofloxacin, Difloxacin, Flumeguine, Marbofloxacin, Norfloxacin, Sarafloxacin)
	ANT-7	Bovine Milk	**Screening and quantification** B-lactam antibiotics (Penicillin V, Penicillin G, Amoxicillin, Ampicillin, Cloxacillin, Cefapyrin, Cephalexin, Cefazolin, Oxacillin)
	CLOR-2	Bovine Muscle	**Screening and quantification** Chloramphenicol Florfenicol Florfenicol amine Thiamphenicol Benzimidazoles

Please note that the scope of accreditation allows for the inclusion of other parameters or products that may be interested to you. In this case, you may contact us at ptgsc@gscsal.com

Allergens and preservatives

CIRCUIT	ROUND CODE	MATRIX	PARAMETERS
Allergens and preservatives	CA-1	Fish product: Surimi	Sulfur dioxide
	CA-2	Canned peas	Sulfur dioxide
	HIS	Swordfish	Histamine
	GLU-1	Meat preparation: Frankfurt-style sausage	Gluten (Detection and quantification) **Nºsamples: 2**
	GLU-2	Cereal derivative product: Breadcrumbs	Gluten (Detection and quantification) **Nº samples: 2**
	ALER-1	Breakfast cereal	Milk protein*, Soy protein*, Peanut Nº samples 2 plus 1 neutral matrix control sample
	ALER-2	Chocolate Cake	Egg*, Peanut, Hazelnut* Nº samples 2 plus 1 neutral matrix control sample

Allergens and preservatives

CIRCUIT	ROUND CODE	MATRIX	PARAMETERS
Allergens and preservatives	ALER-3*	Instant soup	Celery Mustard, Egg Nº samples 2 plus 1 neutral matrix control sample
	ALER-4*	Infant formula milk	Soy protein/ Gluten/ Milk protein Nº samples 2 plus 1 neutral matrix control sample
	ALER-5*	Swab	Gluten/Milk protein/Peanut **Nº samples: 2**
	ALER-6*	Rinse water	Gluten/Milk protein/Peanut **Nº samples: 2**

The announcement of these rounds is subject to having at least 20 participants.

Olive and olive oils

CIRCUIT	ROUND CODE	MATRIX	PARAMETERS
Olive Oils	OLIVEOIL-1	Olive oil	**Quality parameters:** Acidity / Peroxide value / K270 / K268 / K232 / ΔK / Ethyl esters / Moisture / Impurities **Nº of samples: 2**
	OLIVEOIL-2	Olive oil	**Purity parameters:** Aliphatic alcohols / 2-glyceryl monopalmitate / ECN 42 difference / Unsaponifiable / Sterol profile / Total sterols / Erythrodiol + Uvaol / Fatty acid profile / Trans oleic isomers / Trans linoleic+linolenic isomers / Stigmastadienes / Waxes / Ratio 1 :2 / 1:3 of Diglycerides / ECN-42 Real **Nº of samples: 2**
	OLIVEOIL-4	Olive oil	**Organoleptic assessment:** Organoleptic assessment of olive oil. **Nº of samples: 3**
Fat yield in olives	RGA	Olives	Fat on wet substance / Fat on dry substance / Moisture **Nº of samples: 2 (different types of olives)**

Nutritional composition

CIRCUIT	ROUND CODE	MATRIX	PARAMETERS
Nutritional composition in foods	HONEY	Honey	Free acidity/ Conductivity at 20°c / Diastase activity / Sucrose / Fructose / Glucose / Hydroxymethylfurfural / Humidity / Color/ % monoflorality * Nº. of poi len grains (Nectariferae + polliniferae)* / 1 g
	CER	Egg cookie	Ash at 550ºC / Fat / Saturated fat / Carbohydrates / Humidity / Protein (N% x 6.25) / Sodium / Energy value / Salt / Dietary fiber/ Cholesterol
	NU 1	Tunna lasagne	Crude fat with prior hydrolysis / Saturated fat / Ash / Protein / Total carbohydrates / metabolizable carbohydrates / Total sugars / Dietary fiber / Sodium / Calcium / Total phosphorus / Energy / Moisture/Chloride, Saturated Fatty/Acids, Monounsaturated Fatty Acids, Polyunsaturated Fatty Acids/Cholesterol/Omega fatty acids EPA and DHA
	NU3	Infant Formula	Ash, Total Fat, Nitrogen, Moisture/ Dietary Fiber/Total Sugars, Sodium, Chloride,Calcium/ Magnesium/ Potassium/ Peroxide Value
	MEAT	Meat Product: Sausage	Moisture / Fat / Saturated fat / Protein / Total phosphorus / Ash / Sodium / Nitrates / Nitrites / Total sugars / Carbohydrates / Hydroxyproline / pH / Energy value / Water activity / Salt/Fatty acids profile (Palmitic acid, Palmitoleic acid, Stearic acid, Vaccenic acid, Oleic ACid, Linoleic acid, Linolenic acid), Saturated fatty acid, Monoinsaturated fatty acid, Polyinsaturated fatty acid.
	WEIGHT	Canned peas	Gross weight / Net weight / Drained weight
	CHOC-1	Dark chocolate	Moisture / Crude fat / Saturated fat / Ash / Protein / Total carbohydrates / Total sugars / Salt / Sodium / Energy / Dietary fiber / Butyric Ac / Theobromine

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Wines

CIRCUIT	ROUND CODE	MATRIX	PARAMETERS
Wine quality parameters	GSCWINE-1	Red wine	Alcoholic strength by volume / Total acidity / Volatile acidity / Methanol / pH Reducing sugars / Glucose / Fructose / Volumetric mass at 20ºC / Dry extract / Folin-ciocalteu index / Total sulfur / Free sulfur / Gluconic acid / L-malic acid / Citric acid / Glycerin / Sorbic acid. Iron, Copper, Calcium, Potassium.

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Foliar

CIRCUIT	ROUND CODE	MATRIX	PARAMETERS
Foliar	**FOL**	**Olive Leaf** **Vid Leaf**	Kjeldahl Nitrogen / Total Phosphorus / Boron / Potassium / Iron / Copper /Zinc/ Calcium/ Manganese / Magnesium **Nº of samples: 2**

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Feeds

CIRCUIT	ROUND CODE	MATRIX	PARAMETERS
Feeds	**FEED 1** Ordered for both NIR and traditional methods	**M1: Broiler Chicken feed**	Moisture, Crude Protein (Nx6.25), Crude Fat without prior hydrolysis, Crude Fiber, Ash, and Starch, ADF, NDF
		M2: Wheat	Moisture, Crude Protein (Nx6.25), Crude Fat without prior hydrolysis, Crude Fiber, Ash, Starch

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Agricultural soils and sludge

CIRCUIT	ROUND CODE	MATRIX	PARAMETERS
Soil	SU*	Agricultural soil	Humidity / pH (1:5) / pH (1:2.5) / Conductivity at 25ºC (1:5) / Conductivity at 25ºC (1:2.5) / Total Organic Matter / Olsen Phosphorus / Chlorides / Nitrates /Sulfates/ Ca 2+ / Mg 2+ / Na + / K + / Cation exchange capacity / Total nitrogen / Kjeldahl nitrogen / Calcium carbonate/ Texture / Active limestone
	SOIL-1*	Soil	Antimony; Arsenic; Barium; Beryllium; Cadmium; Chromium; Cobalt; Copper; Iron; Lead; Manganese; Mercury; Molybdenum; Nickel; Selenium; Thallium; Tin; Vanadium; Zinc; Chromium (VI)
	SOIL-2*	Soil	Ammonia; Dry Matter; Loss On Ignition; pH; Total Sulfate; Water Soluble Boron; Water Soluble Chloride; Water Soluble Sulfate, pH, conductividad
	SOIL-3*	Soil	**pH; Conductivity (20°C), Total organic Matter (expressed as COD; TOC/DOC) Magnesium;Potassium; Sodium; Calcium; Sulfate; Chloride; Nitrate; Phosphate**

Modified Atmosphere Packaging

CIRCUIT	ROUND CODE	MATRIX	PARAMETERS
Modified Atmosphere Packaging	MAP*	Containers	Oxigeno (O_2)% y Dioxido de Crabono (CO_2)% **Nº Samples: 2**

OTHER CONSUMER PRODUCTS



Microbiology of other consumer products

CIRCUIT	ROUND CODE	MATRIX	PARAMETERS
Microbiology in cosmetic and personal hygiene products	**COSM**	**Cosmetic product: Solar milk**	Mesophilic aerobic bacteria count / Mould and yeast count / Detec. of Escherichia coli / Detec. of Candida albicans / Detec. of Staphylococcus aureus / Detec. of Pseudomonas aeruginosa

PTGSD reserves the right in exceptional cases and for technical reasons, to modify any parameter, delivery date or cancellation of an exercise.



PT GSD
Proficiency testing

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Registration can be done approximately two weeks before the start of the PT´s.

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