



Fapas® QC MATERIAL DATA SHEET	T29112QC
Matrix	Meat
Weight / Volume of Contents	10g

Analyte	Qualitative Results		
	Assignment*	Consensus of Participants Results	% of results agreeing with assignment / consensus
Red Deer	Detected	13	81

\*indicates whether or not the analyte was as a known ingredient in the test material

This data sheet is applicable until	21 Mar 2025
Recommended Storage on receipt	+4°C

Notes
<ul style="list-style-type: none"> <li>• As the test material has been freeze-dried you are required to reconstitute it in water prior to analysis:             <ul style="list-style-type: none"> <li>• add 80 ml (+/- 2 ml) of distilled water to the pot and stir well to mix,</li> <li>• leave to stand for 30 minutes (+/- 5 minutes),</li> <li>• stir again immediately prior to analysis.</li> </ul> </li> <li>• The sample was prepared with red deer</li> <li>• Mix the QC material thoroughly before taking a representative analytical sample.</li> <li>• The designated value has been derived from the consensus of laboratories taking part in the accompanying proficiency test, using a variety of methods. This is not a certified reference value.</li> <li>• Stability of the QC material has been established as sufficient for the scope of the proficiency test from previous experience, expert advice and published literature. Fapas® advises that the QC material is analysed within the recommended date. Fapas® QC materials are intended to be used as single-analysis samples.</li> <li>• Full details on the proficiency test procedure used to characterise this QC material are available in the Protocol, Part 1 - Common Principles, freely available to download from the Fapas® website.</li> </ul>