



Invitation to 6th Special Multi-PT in July 2026

2026-04-23

Dear Sir or Madam,

We are very pleased to invite you to participate in our 6th Special Multi Parameter Proficiency Test (Special Multi-PT) which will be conducted in July 2026.

Aim and Scheme

The aim of our Special Multi-PT is to provide you with a tool that allows you to monitor your performance during the entire cycle of milk and milk product analyses, from sample preparation to communication of data. In our final report, your performance will be compared with an international population of dairy laboratories allowing you to meet the requirements of ISO 17025.

Organisation and responsibilities

QSE GmbH is responsible for organisation and conduction of the proficiency testing scheme, including sample production and distribution, homogeneity and stability tests, customer services, authorisation of the final report and issue of the certificates as well as long-term evaluations. The provision of our online portal and statistical calculations will be done by a competent subcontractor. The responsibility for the services done by the subcontractor lies with the proficiency test provider. All participant data is treated confidentially by QSE GmbH and the subcontractor.

Parameters, sample material and sample analysis

Our proficiency test covers 4 parameters with up to 4 concentration levels for whey¹, pasteurized, partially homogenized milk/cream¹ and skimmed milk¹. Furthermore 4 parameters with 3 concentration levels are offered for raw sheep milk, for UHT milk¹ 3 parameters with 3 concentration levels can be measured. 6 further parameters with 3 concentration levels are offered for raw buffalo and raw goat milk (see table 2, page 4).

Participation in all parameters is not obligatory; you have the possibility to sign up only for the parameters you are interested in. This allows you to optimize your participation costs. All methods will be considered, i.e. "reference" and "alternative" methods. The samples must be analyzed in duplicate, and each measurement must be performed under repeatable conditions.



Please note that the sample material is **frozen** and handle the material as indicated in the storage and usage instructions. We also ask that you ensure at the time of dispatch that delivered packages are unpacked as quickly as possible and that the samples are kept frozen if not used immediately.

¹ from cow's milk

Conditions of participation

The results of the analyses must be determined independently and without the help of others by means of your own staff and laboratory equipment in your own laboratory. Please note that the samples are to be treated like samples from routine analysis.

Feedback of results

The results have to be reported before the deadline (see table 1 timetable of PT) via the online portal PROLab_HUB (<https://qse.quodata.de>). If you have not yet received any access data for the online portal from participating in one of our other proficiency tests, personal access data will be sent to you in good time. With the access data you will be able to view the reports, certificates and long-term evaluations (from the 5th participation) of all proficiency tests in which you have already participated. If the results are only saved in the portal by the deadline for results but are not finally transmitted, we assume that the participant agrees with the usage of the results for the statistical evaluation. If no results are reported back, the laboratory will not receive a certificate/confirmation of participation. It only receives access to the report.

Statistical evaluation, report of results and certificate

Statistical analysis will be performed according to ISO 17043 and ISO 13528. If there are enough participants (at least 8) and the data basis is suitable, we will provide a complete statistical analysis of all results. If fewer than 8 data points are reported per parameter, that parameter is treated as informational; if fewer than 4 data points are reported, only a graphical representation of the reported results is provided. A comprehensive report will be provided contemporary. Simple graphs and tables of each parameter-sample-combination will allow you to compare yourself with an international population of dairy laboratories. Your participation will be confirmed by a certificate and if applicable a long-term evaluation. "0-values", also "</>- values" are not evaluated and do not receive a z-score. If a sample set is not completely analysed or if only individual measured values are transmitted, this will be noted in the certificate and/ or report. Values that have been reported with incorrect units, incorrect signs, or obvious transposed digits, the entire duplicate determination is excluded from the statistical calculation.

Please also note that individual parameters may not be available due to a small number of participants – if you have registered for them, we will contact you.

Evaluation criteria

A laboratory has successfully participated in this proficiency test if the results of at least 80 % for all demanded parameter-sample-combinations and of at least 50 % for each analysed parameter are acceptable ($|z| \leq 2$). When only one parameter in total is analysed, the evaluation criterion for the submitted result is at least 80% acceptable results ($|z| \leq 2$).

Table 1: Timetable of 6th Special Multi-PT 2026

Invitation	April 23, 2026
Registration deadline	June 05, 2026
Participation confirmation (at the latest)	June 19, 2026
Sample Dispatch	July 27, 2026
Dispatch information and information on how results should be reported back to QSE	July 28, 2026
Participant must report if package was not delivered	July 30, 2026
Deadline to send back results	September 03, 2026
Publication of report	October 08, 2026

Table 2: Overview sample material and associated parameters

Sample material / Probenmaterial	Sample / Probe	Fat / Fett	Protein	Dry matter / Trockenmasse	Lactose monohydrate / Laktose-Monohydrat	Freezing point / Gefrierpunkt	Somatic cell count / somatische Zellzahl
		g /100 g	g /100 g	g /100 g	g /100 g	m°C	*1000/mL
Whey / Molke ¹	1	40 mL	40 mL	40 mL	40 mL		
	2	40 mL	40 mL	40 mL	40 mL		
	3	40 mL	40 mL	40 mL	40 mL		
	4	40 mL	40 mL	40 mL	40 mL		
	Conc. / Konz.	0,04 - 0,67	0,34 - 1,5	2,5 - 11,2	1,7 - 8,0		
Raw buffalo milk / Büffelrohmlch	5	40 mL	40 mL	40 mL	40 mL	40 mL	40 mL
	6	40 mL	40 mL	40 mL	40 mL	40 mL	40 mL
	7	40 mL	40 mL	40 mL	40 mL	40 mL	40 mL
	8	40 mL	40 mL	40 mL	40 mL	40 mL	40 mL
	Conc. / Konz.	4,4 - 8,9	3,8 - 5,3	14,8 - 19,9	4,4 - 5,3	- 600 - - 408	60 - 150
Pasteurized, homogenized milk / pasteurisierte, homogenisierte Milch ¹	9	40 mL	40 mL	40 mL		40 mL	
	10	40 mL	40 mL	40 mL		40 mL	
	Conc. / Konz.	2,9 - 8,0	3,1 - 4,4	11,4 - 18,4		-610 - -470	
Pasteurized cream / pasteurisierter Rahm ¹	11	40 mL	40 mL	40 mL		40 mL	
	12	40 mL	40 mL	40 mL		40 mL	
	Conc. / Konz.	8,5 - 18,4	2,7 - 3,7	15,7 - 27,7		-570 - -500	
Skimmed milk / Magermilch ¹	13	40 mL	40 mL	40 mL		40 mL	
	14	40 mL	40 mL	40 mL		40 mL	
	15	40 mL	40 mL	40 mL		40 mL	
	16	40 mL	40 mL	40 mL		40 mL	
	Conc. / Konz.	0,05 - 0,91	2,9 - 4,4	8,0 - 11,5		-570 - -450	
Raw sheep milk / Schafrohmlch	17	40 mL	40 mL	40 mL	40 mL		
	18	40 mL	40 mL	40 mL	40 mL		
	19	40 mL	40 mL	40 mL	40 mL		
	Conc. / Konz.	3,3 - 7,4	3,7 - 5,6	11,5 - 19,8	3,9 - 6,0		
Raw goat milk / Ziegenrohmlch	20	40 mL	40 mL	40 mL	40 mL	40 mL	40 mL
	21	40 mL	40 mL	40 mL	40 mL	40 mL	40 mL
	22	40 mL	40 mL	40 mL	40 mL	40 mL	40 mL
	Conc. / Konz.	2,9 - 5,1	2,7 - 4,5	9,7 - 16,6	3,5 - 6,0	-539 - -625	717 - 1082
UHT milk / H-Milch ¹	23	40 mL	40 mL	40 mL			
	24	40 mL	40 mL	40 mL			
	25	40 mL	40 mL	40 mL			
	Conc. / Konz.	0,06 - 4,0	3,0 - 4,1	8,0 - 14,2			

¹ cow milk / Kuhmilch

Conc.
Konz.

Concentration range
Konzentrationsbereich

A maximum of 6 parameters in up to 4 concentration levels are available for the different sample materials. The proficiency test thus contains a total of 25 samples:

Samples 1 - 4, whey: fat, protein, dry matter and lactose monohydrate

Samples 5 - 8, raw buffalo milk: fat, protein, dry matter, lactose monohydrate, freezing point and somatic cell count

Samples 9 - 10, pasteurized, homogenized milk: fat, protein, dry matter and freezing point

Samples 11 - 12, pasteurized cream: fat, protein, dry matter and freezing point

Samples 13 - 16, skimmed milk: fat, protein, dry matter and freezing point

Samples 17 - 19, raw sheep milk: fat, protein, dry matter and lactose monohydrate

Samples 20 - 22, raw goat milk: fat, protein, dry matter, lactose monohydrate, freezing point and SCC

Samples 23 - 25, UHT milk: fat, protein and dry matter

Why participate in the QSE SPECIAL MULTI-PT?

- Our proficiency test covers a wide range of sample material; the scope of parameters and the concentration ranges are matched to routine analysis.
- You will participate in and pay for parameters you are interested in - this allows you to optimise your participation costs.
- Receive a detailed report within a month, containing simple graphs and tables. This will help you to focus on specific steps of your analytical process.
- Receive an updated control chart (long-term evaluation) of your performance starting with your 3rd participation which includes the evaluation of your results from the previous 10 participations - this objective document thus allows you to show your accreditation body your performance over time.
- New sample material and parameters can be added to the scheme if enough laboratories request this.
- Specific statistical elaboration for certain participant groups is possible (at least 8 participants, e.g. some dairy plants or associations/cooperatives that have more than one laboratory; involves additional costs).
- Retest "failed samples" up to four weeks after the report has been received. A useful tool to solve non-compliant steps of your analytical process and demonstrate pragmatically willingness to solve problematic analytical steps.
- If desired, QSE staff will assist you in analysing the data and subsequently take you through a root cause evaluation after the final report has been released.

Participation cost and registration

There is a set fee for each sample set. Please refer to the corresponding registration form for details. The set fee is independent of the number of parameters you analyse. We charge an additional evaluation fee of €22 per parameter/analysis. Shipping and packaging costs are not included and will be specified in the participation notification.

If the sample volume (40 mL) is sufficient for analysing parameters several times (e.g. one analysis with the reference method and one analysis with the alternative method or analyses are repeated by another technician or equipment), you can report the extra results as well. We will charge you an additional 20 € for each extra submitted analyses/ method. However, if your analytical condition requires two or "x" sets of samples, the cost will be $x \times \text{set fee} + x \times 22 \text{ €}$ per parameter.

A certificate which summarises your results is included in the price. If you require extra certificate(s) for single parameters or devices, please note that 20 € will be charged for each.

In the attachment to this invitation, you will find a registration form that has to be completed and sent back **before June 05, 2026**. Please also find a calculation example on the registration form, page 3.

Please note:

- For participants, who reside outside of Germany, local import charges, taxes, veterinarian (etc.) may arise, in addition to courier charges; these must be covered by participant.
- If you reside outside of Europe, please note that we first must verify, if it is possible to send the frozen sample material to your country.
- We cannot guarantee that the minimum number of participants will register for each parameter; in addition, if the minimum number of participants is reached, we cannot guarantee that all participants will submit their results.
- If you do not receive the package or if it is delayed or damaged, you have to inform us by **July 30, 2026**, at the latest. Otherwise, QSE will invoice you for the Special Multi-PT.

Please do not hesitate to contact us if you need any further information.

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Kind regards

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