

PROPIONIC ACID IN FLOUR CONFECTIONERY



**PROFICIENCY TESTING
PROGRAMME**

GLHK PT 14-02

**FINAL REPORT
SUMMARY**

July 2014



Government Laboratory of Hong Kong
Proficiency Testing Programme (GLHK PT 14-02)
Propionic acid in Flour Confectionery

Summary of Results

1. This proficiency testing programme (GLHK PT 14-02) was organised by the Government Laboratory of Hong Kong (GLHK) and aimed at providing a platform to evaluate the testing capability of participating laboratories in analysing propionic acid in flour confectionery.
2. A total of 6 laboratories in Hong Kong enrolled in the programme and all of them returned the analytical results to the organiser on or before the deadline of result submission.
3. The assigned value was derived from the robust analysis of participants' results. The standard deviation for proficiency assessment was derived from the Horwitz Equation. Individual laboratory performance was expressed in terms of z-scores.
4. The z-scores of the participants are summarized as follows:-

z-Score	Number of participants (Percentage)
$ z \leq 2.0$	6 (100%)
$2.0 < z < 3.0$	0 (0%)
$ z \geq 3.0$	0 (0%)
Total :	6 (100%)