



Government Laboratory of Hong Kong  
Proficiency Testing Programme (GLHK PT 21-04)  
Benzoic Acid in Fish Sauce

# **BENZOIC ACID IN FISH SAUCE**

**PROFICIENCY TESTING  
PROGRAMME**

**GLHK PT 21-04**

**FINAL REPORT SUMMARY**

**8 July 2022**



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## Summary of Results

1. This proficiency testing programme (GLHK PT 21-04) was organised by the Government Laboratory of the HKSAR Government (GLHK). The main objective of the proficiency testing programme is to provide a platform to measuring benzoic acid in aqueous-based condiments such as fish sauce.
2. A total of 9 laboratories enrolled in the PT programme and all of them returned the Result Proforma on or before the final deadline of 28 February 2022
3. The mass fraction of benzoic acid determined by GLHK using the method of isotopic dilution liquid chromatography tandem mass spectrometry (ID-LC-MS/MS) was used as the assigned value for proficiency assessment ( $x_{pt}$ ). The standard deviation for proficiency assessment ( $\sigma_{pt}$ ) was derived from the Horwitz equation. The performance of the participants will be evaluated using  $z$ -scores.
4. The  $z$ -scores of the participants are summarized as follows:-

$z$ -score	Number of participants (Percentage)
$ z  \leq 2.0$	9 (100%)
$2.0 <  z  < 3.0$	0 (0%)
$ z  \geq 3.0$	0 (0%)
Total:	9 (100%)