

CALENDAR OF PROFICIENCY TESTINGS - 2024

JANUARY		FEBRUARY		MARCH		APRIL		MAY		JUNE		JULY		AUGUST		SEPTEMBER		OCTOBER		NOVEMBER		DECEMBER		
M 1		T 1		F 1		M 1		W 1	W 18	S 1		M 1		T 1		S 1		T 1	SOFT CHEESE	F 1		S 1		
T 2		F 2		S 2		T 2	YOGURT BUTYRIC	T 2		T 2		T 2		F 2		S 2		W 2	W 40	S 2		S 2		
W 3	W 1	S 3		S 3		W 3	W 14	F 3		M 3	RAW MILK	W 3	W 27	S 3		M 2	RAW MILK ACETONE-BHB	T 3		S 3		M 2	RAW MILK	
T 4		S 4		M 4	RAW MILK ACETONE-BHB	T 4		S 4		T 4	TOTAL FLORA	T 4		S 4		T 3	TOTAL FLORA	F 4		S 3		T 3	TOTAL FLORA	
F 5				M 5	MIR MEDIAN	W 4		S 5		W 5	W 23	F 5		M 5		W 4	W 36	S 5		M 4	ACIDITY	W 4	W 49	
S 6				T 6	PFMC	T 5	TOTAL FLORA	S 6		T 6		S 6		T 6		T 5		S 6		T 5		T 5		
S 7				W 7	W 6	W 6	W 10	S 7		F 7		S 7		W 7	W 32	F 6		S 7		W 6	W 45	F 6		
M 8	BUTYRIC	T 8		F 8		M 8	PHOSPH. CHEESE	T 8		W 8	W 19	M 8		T 8		S 8		T 8		T 7		W 7		
T 9		F 9		S 9		T 9		T 9		T 9		T 9		F 9		S 9		F 9		F 8		S 8		
W 10	W 2	S 10		S 10		W 10	W 15	W 10		W 10		W 10	W 28	S 10		S 10		S 10		W 9	W 41	S 9		
T 11		S 11		S 11		T 11		S 11		M 10	HOMO MILK	T 11		S 11		T 10		T 10		F 11		M 9	MIR MEDIAN	
F 12				M 11	ACIDITY PHOSPH. MILK	F 12		S 12		T 11	EWEL TOTAL FLORA	F 12		S 12		W 11	W 37	W 11		S 12		T 10	PL4	
S 13				T 12	PL5	S 13		S 13		W 12	W 24	S 13		S 13		T 12		T 12		S 13		W 11	W 50	
S 14				W 13	W 11	S 14		S 14		T 13		S 14		S 14		F 13		F 13		M 12	BUTTER / DRIED WHEY / BUTYRIC	F 13		
M 15				T 14		M 13	MIR MEDIAN	M 13	MIR MEDIAN	F 14		M 15		M 12		S 14		S 14		M 12		J 14		
T 16	PF5	F 16		F 15		T 14	CREAM	W 15	W 20	W 15	W 20	T 16		T 13		S 15		S 15		T 13		V 15		
W 17	W 3	S 17		S 16		W 15		T 16		T 16		T 16		W 14	W 33	S 16		S 16		W 14	W 33	S 16		
T 18		S 18		S 17		M 15	MIR HIGH	F 17		S 15		T 18		T 15		S 17		S 17		T 15		S 15		
F 19				S 18		T 16	SOFT CHEESE PF3 LISTERIA	S 18		M 17		T 18		F 16		S 18		S 18		F 16		M 16		
S 20				W 17	W 16	W 17	W 16	S 19		T 18	LIPOLYSIS PF4	F 19		W 17	W 29	S 19		S 19		W 17	W 29	M 16		
S 21				T 18		T 18		S 20		W 19	W 25	S 20		S 18		M 16	HOMO MILK	M 16	HOMO MILK	W 18	W 38	M 16		
M 22				S 21		F 19		S 21		T 20		S 21		M 19		T 17	LIPOLYSIS PFMC	T 17	LIPOLYSIS PFMC	W 19	W 38	T 17	LIPOLYSIS	
T 23	TOTAL FLORA			M 18	PROC. CHEESE YEASTS-MOULDS	M 18		M 20		F 21		M 22		W 21	W 34	W 18	W 38	W 18	W 38	F 20		W 18	W 51	
W 24	W 4			T 19	LIPOLYSIS	M 19		T 21		S 22		T 23		T 20		T 19		T 19		S 21		T 19		
T 25				W 20	W 12	M 20		W 21	W 21	S 23		T 24		W 21	W 34	F 20		F 20		M 21	WHEY DRIED MILK	W 20	W 47	
F 26				T 21		M 22	CONC. WHEY DRIED MILK	T 22		S 24		T 25		T 22		S 21		S 21		M 21		T 21		
S 27				F 22		T 23	TOTAL FLORA	T 23		S 25		T 26		T 23		S 22		S 22		T 22	PF3	F 22		
S 28				S 23		W 24	W 17	T 24		S 26		F 26		F 23		S 23		S 23		W 23	W 43	S 23		
M 29				S 24		T 25		F 24		M 24		S 27		S 24		M 23	YEASTS-MOULDS ANTIBIO	T 24		T 24		S 24		
T 30	SOFT CHEESE			M 25	WHEY RAW MILK	F 26		S 25		T 25		S 28		S 25		T 24	CREAM	F 25		F 25		M 23		
W 31	W 5			T 26		S 27		S 26		W 26	W 26	S 27		S 26		W 25	W 39	S 26		S 26		T 24		
				W 27	W 13	S 28		M 27	HARD CHEESE ANTIBIO	T 27		S 28		M 26	PAG	T 26		T 26		S 27		W 25	W 52	
				T 28		S 29		T 28	PLMC	F 28		M 29		W 28	W 35	F 27		F 27		S 28		T 26		
				F 29		S 30		W 29	W 22	S 29		T 30		T 29		S 28		S 28		M 28		W 27	W 48	
				S 31		T 30		T 30		S 30		W 31	W 31	F 30		S 29		S 29		T 29		F 29		
						F 31		F 31		W 31				S 31		M 30	EWEL RAW MILK BUTYRIC	W 30	W 44	S 30		S 30		
																			T 31		M 30		M 30	
																					T 31		T 31	

PT in microbiology: PFMC: Pathogenic flora in cheese multi-criteria
 PF5: Pathogenic flora in cheese 5 criteria
 PF4: Pathogenic flora in cheese 4 criteria
 PF3: Pathogenic flora in cheese 3 criteria
 PF3 LISTERIA: Pathogenic flora in cheese 3 criteria "Listeria"

PLMC: Pathogenic flora in milk multi-criteria
 PL5: Pathogenic flora in milk 5 criteria
 PL4: Pathogenic flora in milk 4 criteria
PT Antibiotics: ANTIBIO

PT in chemistry: HARD CHEESE: Grated hard cheese
 MIR MEDIAN: Mid infrared median range
 MIR HIGH: Mid infrared high range
 PHOSPH.: Phosphatase activity
 CONC. WHEY: Concentrated milk

HOMO MILK: Homogenised milk
 FPF: Fromage frais