CALENDAR OF PROFICIENCY TESTINGS - 2027

JANUARY		
F	1	
S	2	
S	3	
M	4	BUTYRICS
T	5	
W	6	
T	7	
F	8	
S	9	
S	10	
M	11	
T	12	PF5
W	13	
T	14	
F	15	
S	16	
S	17	
M	18	
T	19	
W	20	
T	21	
F	22	
S	23	
S	24	
M	25	
T	26	SOFT CHEESE TOTAL FLORA
W	27	
T	28	
F	29	
S	30	
S	31	

FEBRUARY		
M	1	DRIED WHEY
T	2	PL5
W	3	
T	4	
F	5	
S	6	
S	7	
M	8	MIR MEDIAN /FROM FRAIS /ANTIBIO
T	9	
W	10	
T	11	
F	12	
S	13	
S	14	
M	15	HOMO MILK RETENTATE
T	16	GOAT TOTAL FLORA
W	17	
T	18	
F	19	
S	20	
S	21	
M	22	BUTTER
T	23	CREAM
W	24	
T	25	
F	26	
S	27	
S	28	

MARCH		
M	1	ACIDITY / PAG / PHOSPH MILK
T	2	PFMC
W	3	
T	4	
F	5	
S	6	
S	7	
M	8	RAW MILK ACETONE-BHB
T	9	TOTAL FLORA
W	10	
T	11	
F	12	
S	13	
S	14	
M	15	PROC. CHEESE YEASTS-MOULD
T	16	LIPOLYSIS
W	17	
T	18	
F	19	
S	20	
S	21	
M	22	WHEY EWE RAW MILK
T	23	
W	24	
T	25	
F	26	
S	27	
S	28	
M	29	
T	30	BUTTERMILK YOGURT
W	31	

APRIL		
T	1	
F	2	
S	3	
S	4	
M	5	PHOSPH CHEESE BUTYRICS
T	6	
W	7	
T	8	
F	9	
S	10	
S	11	
M	12	
T	13	SOFT CHEESE PF3 *Listeria*
W	14	
T	15	
F	16	
S	17	
S	18	
M	19	MIR HIGH
T	20	TOTAL FLORA
W	21	
T	22	
F	23	
S	24	
S	25	
M	26	CONC. WHEY DRIED MILK
T	27	
W	28	
T	29	
F	30	

MAY		
S	1	
S	2	
M	3	
T	4	
W	5	
T	6	
F	7	
S	8	
S	9	
M	10	MIR MEDIAN
T	11	GOAT TOTAL FLORA
W	12	
T	13	
F	14	
S	15	
S	16	
M	17	
T	18	INFANT MILK
W	19	
T	20	
F	21	
S	22	
S	23	
M	24	ANTIBIO
T	25	CREAM
W	26	
T	27	
F	28	
S	29	
S	30	
M	31	HARD CHEESE

JUNE		
T	1	PLMC
W	2	
T	3	
F	4	
S	5	
S	6	
M	7	RAW MILK
T	8	TOTAL FLORA
W	9	
T	10	
F	11	
S	12	
S	13	
M	14	HOMO MILK
T	15	EWE TOTAL FLORA
W	16	
T	17	
F	18	
S	19	
S	20	
M	21	
T	22	LIPOLYSIS PF4
W	23	
T	24	
F	25	
S	26	
S	27	
M	28	
T	29	GOAT TOTAL FLORA
W	30	

JULY		
T	1	
F	2	
S	3	
S	4	
M	5	
T	6	
W	7	
T	8	
F	9	
S	10	
S	11	
M	12	
T	13	
W	14	
T	15	
F	16	
S	17	
S	18	
M	19	
T	20	
W	21	
T	22	
F	23	
S	24	
S	25	
M	26	
T	27	
W	28	
T	29	
F	30	
S	31	

AUGUST		
S	1	
M	2	
T	3	
W	4	
T	5	
F	6	
S	7	
S	8	
M	9	
T	10	
W	11	
T	12	
F	13	
S	14	
S	15	
M	16	
T	17	
W	18	
T	19	
F	20	
S	21	
S	22	
M	23	
T	24	
W	25	
T	26	
F	27	
S	28	
S	29	
M	30	PAG
T	31	

SEPTEMBER		
W	1	
T	2	
F	3	
S	4	
S	5	
M	6	RAW MILK ACETONE-BHB
T	7	TOTAL FLORA
W	8	
T	9	
F	10	
S	11	
S	12	
M	13	MIR MEDIAN FROM FRAIS
T	14	PFMC
W	15	
T	16	
F	17	
S	18	
S	19	
M	20	HOMO MILK/ YEAST-MOULDS/ ANTIBIO
T	21	CREAM LIPOLYSIS
W	22	
T	23	
F	24	
S	25	
S	26	
M	27	EWE RAW MILK PHOSPH MILK
T	28	SOFT CHEESE PL5
W	29	
T	30	

OCTOBER		
F	1	
S	2	
S	3	
M	4	YOGURT BUTYRICS
T	5	
W	6	
T	7	
F	8	
S	9	
S	10	
M	11	MIR HIGH / PROC CHEESE / RETENTATE
T	12	
W	13	
T	14	
F	15	
S	16	
S	17	
M	18	DRIED MILK / WHEY / ACIDITY
T	19	PF3
W	20	
T	21	
F	22	
S	23	
S	24	
M	25	
T	26	GOAT TOTAL FLORA
W	27	
T	28	
F	29	
S	30	
S	31	

NOVEMBER		
M	1	
T	2	BUTTER DRIED WHEY
W	3	
T	4	
F	5	
S	6	
S	7	
M	8	BUTYRICS
T	9	
W	10	
T	11	
F	12	
S	13	
S	14	
M	15	
T	16	LIPOLYSIS PF4
W	17	
T	18	
F	19	
S	20	
S	21	
M	22	CONC. WHEY ANTIBIO
T	23	CREAM
W	24	
T	25	
F	26	
S	27	
S	28	
M	29	HARD CHEESE HOMO MILK
T	30	

DECEMBER		
W	1	
T	2	
F	3	
S	4	
S	5	
M	6	RAW MILK
T	7	TOTAL FLORA
W	8	
T	9	
F	10	
S	11	
S	12	
M	13	MIR MEDIAN
T	14	PL4
W	15	
T	16	
F	17	
S	18	
S	19	
M	20	
T	21	
W	22	
T	23	
F	24	
S	25	
S	26	
M	27	
T	28	
W	29	
T	30	
F	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
ANTIBIO: Antibiotics

PT in chemistry:

CONC. WHEY: Concentrated whey
HARD CHEESE: Grated hard cheese
HOMO MILK: Homogenised milk
MIR MEDIAN: Mid infrared median range
MIR HIGH: Mid infrared high range

PHOSPH.: Phosphatasic activity
PROC. CHEESE: Processed cheese