



Quality Assurance. **From farm to shop.**



**QS. Quality  
Scheme for Food.**

## Press release

### Laboratories confirm high level of efficiency in QS laboratory performance assessment

Bonn, 30.06.2014

Consistent testing has real impact: laboratories now have a better command over metabolite analytics

The good results in the current laboratory performance assessment substantiate the rapid implementation of improvement measures. After the last test in 2014 the complexity of metabolite analytics posed considerable difficulties for the participating laboratories, 85 percent of the laboratories now meet the expected requirements.

Of the 62 laboratories that have QS approval, all but three of them have successfully passed the performance assessment. In a prepared sample of red pepper they had three days to detect seven or six active substances and correctly determine their concentration. 45 laboratories achieved the maximum score. They were able to identify all of the substances and quantify them correctly at the same time. QS approval has been withdrawn from one of the three unsuccessful laboratories due to the underlying assessment system. On the grounds of their performance, the two other laboratories have to participate in a further test.

#### Additional requirements for reporting

For the first time, the manner of reporting and the evaluation of the analysis results were subjected to increased scrutiny. Here the level and load of the ARfD value (acute reference dose) for the active ingredients found were requested. In addition, an evaluation of the sample in accordance with maximum quantity definition (VO 369 / 2005) and with regard to its marketability were required. Claudia Rotter supervises the laboratory performance assessment at QS. She stated, *"because the data submitted varied greatly, we will be addressing the subject at our next QS laboratory managers meeting. In the future, reporting will become an integral part of the tests."*

#### Information regarding the test

The red pepper matrix investigated in the current test was prepared with a selection of active substances made up of insecticides and fungicides. Red pepper represents a typical watery vegetable matrix posing intermediate levels of analytical difficulty due to its colour content. An increased level of difficulty was brought about by the addition of the substances selected. The metabolite *Pirimicarb-desmethyl* was added, along with *Propamocarb* - a basic compound, as well as *Tetradimenol* and *Tetradifon*, two substances that can be detected using the GC method.

**QS Qualität und  
Sicherheit GmbH**

Schedestraße 1 - 3  
53113 Bonn

Germany

Phone +49 (0)228 35068-0  
Fax +49 (0)228 35068-10

presse@q-s.de  
www.q-s.de



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A total of 89 laboratories from 12 countries took the challenge, including 27 laboratories currently participating in the approval process. Only 17 of these were able to successfully pass the test.

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*QS Qualität und Sicherheit GmbH is owner of the QS quality scheme for food. The standards defined by QS set clear and verifiable production requirements for all stages of the food supply chain – from the feed sector right through to the food retail. The cross-stage monitoring of these requirements as well as the traceability of agricultural products and goods made from them characterise the QS scheme. More than 107.000 companies from feed sector, agriculture, slaughtering/deboning, processing and butchery, wholesale and food retail and more than 24.000 companies in the fruit, vegetables and potatoes supply chain have already chosen to become part of the QS scheme.*

**Your contact:**

Caroline Thiesmeier

QS Qualität und Sicherheit GmbH

Schedestraße 1 - 3

53113 Bonn

Germany

Phone +49 [0] 228 35068-153

Fax +49 [0] 228 35068-16153

Email [presse@q-s.de](mailto:presse@q-s.de)

Internet [www.q-s.de](http://www.q-s.de)