

## CALENDAR OF PROFICIENCY TESTINGS - 2025

JANUARY		FEBRUARY		MARCH		APRIL		MAY		JUNE		JULY		AUGUST		SEPTEMBER		OCTOBER		NOVEMBER		DECEMBER	
W 1	W 1	S 1		S 1		T 1		T 1		S 1		T 1	GOAT TOTAL FLORA	F 1		M 1	RAW MILK ACETONE-BHB	W 1	W 40	S 1		M 1	RAW MILK
T 2		S 2		S 2		W 2	W 14	F 2				W 2	W 27	S 2		T 2	TOTAL FLORA	T 2		S 2		T 2	TOTAL FLORA
F 3						T 3		S 3		M 2	RAW MILK	T 3		S 3		W 3	W 36	F 3				W 3	W 49
S 4		M 3	MIR MEDIAN	M 3	RAW MILK ACETONE-BHB	F 4		S 4		T 3	TOTAL FLORA	F 4				T 4		S 4		M 3	BUTTER / DRIED WHEY BUTYRIC	T 4	
S 5		T 4	PL5	T 4	TOTAL FLORA	S 5				W 4	W 23	S 5		M 4		S 6		F 5		T 4		F 5	
M 6	BUTYRIC	W 5	W 6	W 5	W 10	S 6		M 5	MIR MEDIAN	T 5		S 6		T 5				S 6		W 5	W 45	T 5	
T 7		T 6		T 6				T 6		F 6				W 6	W 32	T 7		M 6	YOGURT PHOSPH. MILK	T 6		S 6	
W 8	W 2	F 7		F 7		M 7	PHOSPH. CHEESE	W 7	W 19	S 7		M 7		T 7		T 7		T 7	PL5	W 8	W 41	F 7	
T 9		S 8		S 8		T 8	PF3 LISTERIA	T 8		W 9		T 8		F 8		M 8	MIR MEDIAN FROMAGE FRAIS	T 9		T 9		S 8	
F 10		S 9		S 9		W 9	W 15	W 9		S 10		W 9	W 28	S 9		T 9		W 10	W 37	F 10		S 9	
S 11						T 10		S 10		M 9		T 10		S 10		T 10		T 11		S 11		W 10	W 50
S 12		M 10	HOMO MILK RETENTATE	M 10	ACIDITY PHOSPH. MILK	F 11		S 11		T 10	HOMO MILK	F 11				F 12		S 12		S 12		T 11	
M 13		T 11	GOAT TOTAL FLORA	T 11	PFMC	S 12				W 11	W 24	S 13		M 11		S 13		S 13		M 12	W 46	F 12	
T 14	PF5	W 12	W 7	W 12	W 11	S 13		M 12	INFANT FORMULA POWDER	T 12				T 12		S 14		M 13	PROC. CHEESE/ RETENT / MIR HIGH	J 13		S 14	
W 15	W 3	T 13		T 13		M 14	MIR HIGH	T 13	CREAM / GOAT TOTAL FLORA	F 13		M 14		T 14		T 14		T 14		V 14		S 15	
T 16		F 14		F 14		T 15	SOFT CHEESE TOTAL FLORA	W 14	W 20	S 14		T 15		W 16	W 29	F 15		W 15	W 42	S 15		M 15	
F 17		S 15		S 15		W 16	W 16	F 16		S 15		W 16		S 16		S 16		T 16		D 16		T 16	LIPOLYSIS
S 18		S 16		S 16		T 17		S 17		M 16		T 17		S 17		M 15	HOMO MILK	F 17				W 17	W 51
S 19						F 18		S 18		T 17	LIPOLYSIS	F 18				T 16	LIPOLYSIS PFMC	S 18		M 17	CONC. WHEY ANTIBIO	T 18	
M 20		M 17	DRIED WHEY ANTIBIO	M 17	PROC. CHEESE YEASTS-MOULDS	W 16	W 16			W 18	W 25	T 19		M 18		W 17	W 38	T 18		W 19	W 47	F 19	
T 21	TOTAL FLORA	T 18	CREAM	T 18	LIPOLYSIS	T 17		M 19	HARD CHEESE ANTIBIO	T 19		S 19		T 19		T 18		F 19		S 20		T 20	
W 22	W 4	W 19	W 8	W 19	W 12	S 19		T 20	PLMC	W 20	W 21	S 20		W 20	W 34	S 20		S 20		M 20	WHEY DRIED MILK	T 21	
T 23		T 20		T 20		M 21		W 21	W 21	T 21				T 21		S 21		M 20	WHEY DRIED MILK	T 21	PF3	F 21	
F 24		F 21		F 21		T 22		T 22		T 22		M 21		F 22		W 22	W 39	T 22		W 22	W 43	S 22	
S 25		S 22		S 22		W 23	W 17	F 23		F 23		T 23		S 23		T 23		W 24	W 39	T 23		S 23	
S 26		S 23		S 23		T 24		S 24		M 23		T 24		S 24		T 24		T 25		F 24		S 24	
M 27		M 24	FPF / PAG / BUTTER	M 24	WHEY EWE RAW MILK	F 25		S 25		T 24	PF4	F 25				S 25		F 26		S 25		T 25	
T 28	SOFT CHEESE	T 25		T 25		S 26				W 25	W 26	S 26		M 25	PAG	S 27		S 26		W 26	W 43	S 26	
W 29	W 5	W 26	W 9	W 26	W 13	S 27		M 26		T 26		S 27		T 26		S 28		S 27		W 27	W 43	S 27	
T 30		T 27		T 27		M 28	CONC. WHEY DRIED MILK	T 27		F 27				W 27	W 35			S 28		M 27	ACIDITY	T 28	
F 31		F 28		F 28		T 29		W 28	W 22	S 28		M 28		T 28		M 29	EWE RAW MILK BUTYRIC	T 28	GOAT TOTAL FLORA	W 29	W 44	F 28	
		S 29		S 29		W 23	W 18	F 30		S 29		T 29		F 29		T 30	SOFT CHEESE	S 29		S 30		T 30	
		S 30		S 30				S 31		M 30		W 30	W 31	S 30				S 31		W 31	W 44	W 31	W 1
		M 31	BUTTERMILK YOGURT / BUTY	M 31								T 31		S 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  
 BUTY: Butyric spores  
 PT Antibiotics: ANTIBIO

**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.: Phosphatase activity  
 PROC. CHEESE: Processed cheese