



FAPAS QC MATERIAL DATA SHEET	T25268QC
Matrix	Chocolate
Weight / Volume of Contents	150g

Analyte	Assigned Value, X_a	Range for $ z \leq 2$	Units	No. of data points producing X_a
Moisture	1.76	1.41 - 2.11	g/100g of sample	66
Total Fat	29.2	28.2 - 30.3	g/100g of sample	44
Nitrogen	1.13	1.04 - 1.22	g/100g of sample	22
Butyric Acid (C4:0)	0.637	0.473 - 0.801	g/100g of fat	14
Lactose	9.75	8.64 - 10.86	g/100g of sample	39
Sucrose	46.2	43.5 - 48.9	g/100g of sample	39
Particle Size	39.7	35.7 - 43.7	μm	54

This data sheet is applicable until 10 Aug 2026

Recommended Storage on receipt -20°C

Notes

- Mix the QC material thoroughly before taking a representative analytical sample
- The assigned value has been derived from the consensus of laboratories taking part in this proficiency test, using a variety of methods. This is not a certified reference value.
- The Range for $|z| \leq 2$ is the concentration range within the limits of ± 2 z-scores. The assigned value and its range have been established from the proficiency test data and are suitable for use by laboratories as a fit-for-purpose quality control measure.
- Stability of the QC material has been established as sufficient for the scope of the proficiency test from previous experience, expert advice and published literature. FAPAS advises that the QC material is analysed within the recommended date. FAPAS QC materials are intended to be used as single-analysis samples.
- Full details on the proficiency test procedure used to characterise this QC material are available in the Protocol, Part 1 - Common Principles, freely available to download from the FAPAS website.
- You may use any method of analysis you wish.