

FAPAS QC MATERIAL DATA SHEET	T19233QC
Matrix	Prepared Fruit Purée
Weight / Volume of Contents	90 g

Analyte	Assigned Value, X_a	Range for $ z \leq 2$	Units	No. of data points producing X_a
BAC 12 (Benzyltrimethylammonium Chloride)	178	104 - 252	$\mu\text{g/kg}$	38
DDAC (Didecyltrimethylammonium Chloride)	149	85 - 212	$\mu\text{g/kg}$	38
Chlorate	791	529 - 1054	$\mu\text{g/kg}$	33

This data sheet is applicable until	15 Jul 2018
Recommended Storage on receipt	-20°C
Notes	
<ul style="list-style-type: none"> • 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. 	