Information on submitting samples for chemical and microbiological analysis

NEW CUSTOMER

If you would like to have samples tested at Qlip B.V., you will need an account code. You can request an account code from the Qlip Sales & Marketing department at +31(0)88-7547199 or sales@qlip.nl.

SAMPLES

Sample units and quantities

When requesting both microbiological and chemical analysis of liquid samples, you will need to submit two separate sample units. The microbiology sample should have been collected and packaged under sterile conditions.
Your request should state the correct matrix and sampling date. Optionally, you can also add your own reference and the production date.

As a guideline, the quantity of sample material required is 200 g. For microbiology, a larger quantity of sample material may be required if this is necessary for the expression unit (e.g. absence in 300 g). If you have less than 200 g of sample material available, we may be able to perform individual analyses using less material. To discuss this, please contact our laboratory at +31(0)88-7547097 or QCMlab@qlip.nl.

Exceptions to the above guideline of 200 g for physical or chemical analysis are:	
Cheese for composition analysis:	500 g (block, grated, etc.)
Dioxins and furans:	1,000 g
Radioactivity:	2,000 g
Natamycin in cheese:	separate sample unit of 500 g
Phosphate in cheese:	separate sample unit of 500 g
Nutritional Value Analysis:	1,000 grams or milliliters; for milk and dairy products, an additional package is required.

Sampling for cheese composition analysis is subject to specific guidelines. If you are not familiar with these, please contact our laboratory at +31(0)88-7547097 or QCMlab@qlip.nl.

Subsamples

To guarantee the quality of test results, you should submit a separate sample unit for the following chemical analyses in liquid products:

- FTIR, Fat Content RG, Freezing Point and pH

For example, if you require a combination of all four tests above, you should submit four subsamples. Please combine subsamples into one submission. If we receive no or insufficient subsamples, an indicative result will be reported. Please indicate how many subsamples you are actually submitting. In this case we will charge a single pre-processing fee.

Preserving samples

If adding preservatives, please note that these may affect the test results.
Before choosing a preservative, therefore, please contact our laboratory at +31(0)88-7547097 or QCMlab@qlip.nl. We can then consult with you in order to find the ideal solution.

Shipping conditions

Samples should be submitted in the correct manner with regard to age, temperature, packaging and any preservatives used (see section on “Preserving samples”). As a general rule, liquid samples and soft cheese should be submitted chilled (in insulated packaging). Guidance on storage, transport and sampling is given in ISO 707.

SUBMISSION OF SAMPLES

Sampling and transport by Qlip

Our sample collectors can take samples on site anywhere in the Netherlands. Examples include samples for cheese composition analysis or environmental investigations in connection with hygiene legislation. To discuss this, please contact our Sales & Marketing department at +31(0)88-7547199 or sales@qlip.nl.

Sampling and transport / submission by customer

Of course, you can also submit samples to Qlip yourself (or have them delivered) on working days between 8:00 AM and 5:00 PM at the address below.

Qlip B.V.
Monsterkamer QCMlab
Oostzeestraat 2a
7202 CM Zutphen, the Netherlands

Sampling Time for Microbiological Analyses

For certain matrices, the sampling time is critical in microbiological analysis. This information must be recorded when submitting the assignment.

To ensure representative results, please take into account that Qlip must initiate the analysis of these samples within the following timeframes:

- Water and environmental samples (swabs, wipes, sponge samples): no later than 24 hours after sampling
- Perishable products, such as raw milk and (semi-)liquid products (excluding consumer packaging): no later than 36 hours after sampling

If we receive such samples on working days before 3:00 PM and they meet the acceptance criteria, we will start the analysis on the same day. If samples are received too long after sampling, we can only report the results as indicative values.

Analysis of Microbiological Samples

Water, environmental samples, and perishable products received before 3:00 PM and meeting the acceptance criteria will be analyzed on the same day.
Other samples will be analyzed as soon as possible after receipt, following registration and verification against our acceptance criteria.
Please note: Qlip does not analyze samples during the weekend unless specific arrangements have been made with the laboratory. For clarity, this also applies to samples delivered to the laboratory via the regular Friday evening route.

REPORTING TIMES

Microbiology Working days: Mon-Tue-Wed-Thu-Fri-Sat[#]	**Chemistry** Working days: Mon-Tue-Wed-Thu-Fri
Standard: max* 5 working days (based on 80/20 rule) Exceptions: - Gas-forming salt-tolerant micro-organisms: 15 working days - Sterility: 15 working days	Standard: max* 10 working days (based on 80/20 rule) Exceptions: - Routine cheese composition analysis: 1 working day - Dioxin testing: 20 working days

* Subject to retesting
[#] Testing on Saturdays is only possible after timely coordination with our laboratory.

For detailed information on reporting times, please contact our Sales & Marketing department at +31(0)88-7547199 or sales@qlip.nl.

OTHER

Urgent testing

If you have specific wishes with regard to reporting times, we may be able to agree an earlier reporting date. To discuss this, please contact our Sales & Marketing department at +31(0)88-7547199 or sales@qlip.nl. A feasible reporting deadline will be agreed in consultation with the testing laboratory. Costs will be charged for this.

Testing on a project basis

For analyses not offered in our standard package, it is sometimes possible to have tests carried out on a project basis.
To discuss this, please contact our Sales & Marketing department at +31(0)88-7547199 or sales@qlip.nl.

Q-portal

Qlip has a web-based system for sample registration and processing of results. For you as a customer, we have developed a program which you can use to register your samples and associated tests online. You can then follow the sample through tracking and tracing. Once an analysis has been carried out, you can see the results immediately. When all of the analyses have been completed, you will receive a test report showing all results for the order in question.

ANSYNTH – AMINO ACID ANALYSIS BY QLIP

The following sample quantities are required for Ansynth analyses:	
Food & Feed	
Bound amino acids after hydrolysis	5 grams
Maillard reaction products after hydrolysis	5 grams
Free amino acids	50 grams
Free maillard reaction products	50 grams
Pharma*	
All analyses	100 mg

* For pharmaceutical customers, it is compulsory to send a material safety data sheet (MSDS) with the samples

Subsamples Ansynth

If you request a total package (acid hydrolysis + oxidation + basic hydrolysis), you can deliver this as 1 sample. Free amino acids can also be determined from this sample. In case of maillard reaction products, please provide 1 sub-sample per analysis.

Submission of samples

The sample reception is open to receive samples every weekday from 8:00h to 17:00h. Samples can be sent to the address below.

Qlip B.V.
Sample reception QCMlab / Ansynth
Oostzeestraat 2a
7202 CM Zutphen, the Netherlands

Reporting times

The reporting time for the analyses is up to 15 working days.

Category 3

A category 3 customer must send a commercial document with the samples.

Protein percentage

With the application of total amino acid analysis (ZH, OX, BH) and maillard reaction products (FUR, CML, LAL, LAN) the protein percentage of the sample has to be indicated. This can be done in Q-portal at sample information via the field "Your reference".

Storage period

The storage period for GMP samples is 2 years. A storage period of 5 weeks applies to non-GMP samples.