



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



**Asia Pacific Metrology Programme (APMP) -
Asia Pacific Laboratory Accreditation Cooperation (APLAC)
Joint Proficiency Testing Programme
<APLAC PT T105>
Nutritional Elements (Iron and Zinc) in Wheat Flour**

Final Report

Jointly coordinated by:

Korea Research Institute of Standards and Science (KRIS)

and

Korea Laboratory Accreditation Scheme (KOLAS)

November 23 2017

Sook Heun Kim^a

Euijin Hwang^a

Sung Woo Heo^a

Youngran Lim^a

Yong-Hyeon Yim^a

Kyung-hui Oh^b

^a KRIS, ^b KOLAS



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



BLANK PAGE



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



CONTENTS

Summary of Results.....	6
1. Introduction.....	8
2. Measurands	9
3. Objectives	9
4. Test Material.....	9
5. Test and Reporting.....	12
6. Assigned Values for Proficiency Assessment	13
7. Evaluation of Performance of Participants	13
8. Results and Discussion	14
9. Additional Observations	19
10. Remarks	20
11. References.....	20
TABLE I: Geographical distribution of participants	21
TABLE II: Program timeline	22
TABLE III: Participants' z-scores, zeta-scores, and E_n scores for iron and zinc	23
TABLE IV: Participants' results and reported uncertainties for iron.....	27
TABLE V: Participants' results and reported uncertainties for zinc, and laboratory accreditation status.....	31
TABLE VI: Summary of participants' digestion technique, medium and matrix separation for iron analysis	35
TABLE VII: Summary of participants' digestion technique, medium and matrix separation for zinc analysis	39
TABLE VIII: Summary of participants' information on the use of internal standard, correction for recovery, instrumental method and method validation status for iron analysis	43



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



TABLE IX:	Summary of participants' information on the use of internal standard, correction for recovery, instrumental method and method validation status for zinc analysis	47
FIGURE I:	Plot of z-scores of participants on iron results.....	51
FIGURE II:	Plot of z-scores of participants on zinc results	52
FIGURE III:	Plot of zeta-scores of participants on iron results.....	53
FIGURE IV:	Plot of zeta-scores of participants on zinc results	54
FIGURE V:	PTRV for iron and participants results	55
FIGURE VI:	PTRV for zinc and participants results	56
FIGURE VII:	Youden plot showing z-score and zeta-score distribution of participants' results.....	57
FIGURE VIII:	Youden plot showing distribution of participants' results with respect to accreditation for the test.....	58
FIGURE IX:	Youden plot showing distribution of participants' results with respect to their instrumental methods.....	59
FIGURE X:	Results from all participants according to participants' instrumental methods.....	60
FIGURE XI:	Youden plot showing distribution of participants' results with respect to the use of internal standard	61
FIGURE XII:	Results from all participants according to the use of internal standard.....	62
FIGURE XIII:	Youden plot showing distribution of participants' results with respect to their digestion technique	63
FIGURE XIV:	Results from all participants according to their digestion technique	64
FIGURE XV:	Youden plot showing distribution of participants' results with respect to the application of recovery correction.....	65
FIGURE XVI:	Results from all participants according to the application of recovery correction.....	66
FIGURE XVII:	Youden plot showing distribution of participants' results with respect to their method validation	67
FIGURE XVIII:	Results from all participants according to their method validation.....	68
APPENDIX I:	Instruction to Participants.....	69
APPENDIX II:	Sample Receipt Form	72



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



APPENDIX III: Result Report Form73



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



Summary of Results

1. This proficiency testing program (APLAC PT T105) was jointly organized by Asia-Pacific Metrology Programme (APMP) and Asia Pacific Laboratory Accreditation Corporation (APLAC) and jointly coordinated by Korea Research Institute of Standards and Science (KRISS), a member of APMP, and Korea Laboratory Accreditation Scheme (KOLAS), a member of the APLAC. The main objective of the program is to assist participating laboratories in demonstrating competence in the quantitative analysis of two nutritional elements, iron and zinc, in wheat flour with respect to the assignment of certified reference values.
2. The design of the proficiency testing (PT) followed the requirements in ISO/IEC 17043:2010 Conformity Assessment – General Requirements for Proficiency Testing [1] and the test results submitted by participants were processed in accordance with the statistical techniques outlined in ISO13528:2015 Statistical Methods for Use in Proficiency Testing by Interlaboratory Comparisons [2].
3. The 113 laboratories were nominated, 100 out of 113 laboratories from 45 economies enrolled in the program and 90 of them returned their results for iron and/or zinc. One laboratory (T105-081) for iron and three laboratories (T105-045, T105-065 and T105-081) for zinc reported the results as a range, not values. Two laboratories (T105-089 and T105-108) submitted only iron result. Participants were confidentially assigned with unique laboratory codes (T105-001 to T105-113) and the codes were used throughout the program.
4. The reference values certified by KRISS for zinc and iron in the test sample were used as the assigned values for evaluating the performance of participants of this PT. Isotope Dilution–Inductively Coupled Plasma/Mass Spectrometry (ID-ICP/MS) as a primary method was used for the certification. The standard deviations for performance assessment were calculated using the Horwitz Equation [3]. The z -scores and zeta-scores (ζ -scores) were used as numerical indicators to show participants' performance with respect to the assigned values in the program. The standard uncertainty from each participant was used to derive a zeta-score.



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



5. Performance of participants, in terms of z-scores, is summarized as follows:

z-score	Number of Participants (Percentage)	
	Iron	Zinc
$ z \leq 2.0$	63 (71 %)	60 (71 %)
$2.0 < z < 3.0$	6 (7 %)	9 (11 %)
$ z \geq 3.0$	20 (22 %)	16 (19 %)
Total:	89 (100%)	85 (100%)

6. Performance of participants, in terms of zeta-scores, is summarized as follows:

ζ -score	Number of Participants (Percentage)	
	Iron	Zinc
$ \zeta \leq 2.0$	46 (55 %)	43 (54 %)
$2.0 < \zeta < 3.0$	4 (5 %)	7 (9 %)
$ \zeta \geq 3.0$	33 (40 %)	29 (37 %)
Total:	83 (100%)	79 (100%)



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



1. Introduction

- 1.1. Wheat (*Triticum aestivum* L.) is the most important crop worldwide, followed by coarse grains and rice. It is the basic food of eighty percent of the world population. Wheat crop covers the largest area in the world agricultural production. However, wheat may contain certain hazardous elements such as lead, cadmium, arsenic and mercury. Agricultural products like wheat are prone to be contaminated with toxic elements from fertilizer, contaminated agricultural soil and water. Many countries set food safety regulations limiting the amount of toxic elements in agricultural products. The APMP-APLAC Joint Proficiency Testing (PT) (APLAC PT T100) of toxic elements (lead and cadmium) in wheat flour was conducted in 2015-2016. Wheat also contains a number of elements classified as nutrients. The elements such as copper, zinc, iron, nickel and manganese are essential for our biological functions, but high concentrations of such elements are hazardous to our health. With increasing international trade of food and agricultural products, traceable measurements of elements in agricultural products have become one of the essential requirements for ensuring human health.
- 1.2. With the aim of enhancing the quality and traceability of measurements in various economies of the Asia-Pacific region through a better regional scientific infrastructure, the Asia-Pacific Metrology Programme (APMP) and the Asia Pacific Laboratory Accreditation Cooperation (APLAC) agreed to strengthen bilateral cooperation [4]. The Korea Research Institute of Standards and Science (KRIS), a member of APMP, and the Korea Laboratory Accreditation Scheme (KOLAS), a member of APLAC, have jointly proposed a PT scheme for the determination of nutritional elements (iron and zinc) in wheat flour. The purpose of this study is to demonstrate the capability of participating laboratories in measuring the contents of iron and zinc at mg/kg levels in a test sample of wheat flour. A domestic PT round for Ministry of Food and Drug Safety (MFDS) in Korea was conducted in parallel with the APMP-APLAC Joint PT.
- 1.3. Reference values provided by KRIS for iron and zinc in the test sample were used as the assigned values for evaluating measurement results of participants. The relevant Calibration and Measurement Capabilities (CMCs) of KRIS are registered in the Key Comparison Data Base (KCDB) of the Comité International des Poids et Mesures (CIPM, International Committee for Weights and Measures) Mutual Recognition Arrangement (MRA). The use of reference values traceable to the International System of Units (SI, *Système international d'unités*) provided by



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



National Metrology Institutes (NMIs) with appropriate CMCs as PT reference values for this APMP-APLAC Joint PTs allows the rigorous evaluation of the accuracy of participants' results. It will enhance the quality of the PT programme and also help build the measurement capabilities of the participants through a better regional linkage between the NMIs and the analytical laboratories in the Asia-Pacific region.

- 1.4. The 113 laboratories were nominated, 100 out of 113 laboratories from 45 economies enrolled in the program and 90 of them returned their results report form (TABLE I) on or before the final deadline (TABLE II). Participants were confidentially assigned with unique laboratory codes (T105-001 to T105-113) and the codes were used throughout the program.

2. Measurands

- 2.1. Mass fractions of iron and zinc in wheat flour on a dry mass.

3. Objectives

- 3.1. The aim of this study is to demonstrate the capability of participating laboratories in measuring the amount of iron and zinc in the test sample of wheat flour by various analytical techniques.
- 3.2. The design of the PT followed the requirements in ISO/IEC 17043:2010 Conformity Assessment – General Requirements for Proficiency Testing [1] and the test results submitted by participants were processed in accordance with the statistical techniques outlined in ISO13528:2015 Statistical Methods for Use in Proficiency Testing by Interlaboratory Comparisons [2].

4. Test Material

- 4.1. The test material was prepared by KRISs. Approximately 22 kg of wheat flour produced by a local company was purchased from a local market in Korea. Appropriate amounts of element solutions were added into the wheat flour to make it into a paste form, and then mixed in a Teflon-coated mixing bowl over 4 hours. The wheat flour was frozen for 2 hours and then dried for over 130 hours using a freeze dryer (PVRFD 100R, Ilshin Lab, Korea) with capacity of 100 kg. Freeze-dried wheat flour was ground using a laboratory mill (Pulvurissette 14; Fritsch, Idar-Oberstein, Germany) with a 0.5 mm sieve ring. The speed of rotor was 12000 rpm. Dried wheat flour was sieved using a vibrating sifter (V/Sifter-141, Daega, Korea) to collect powder with limited range of particle size, 50 μm ~ 250 μm . It was homogenized with a V-blender (Daega Powder, Korea)



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour

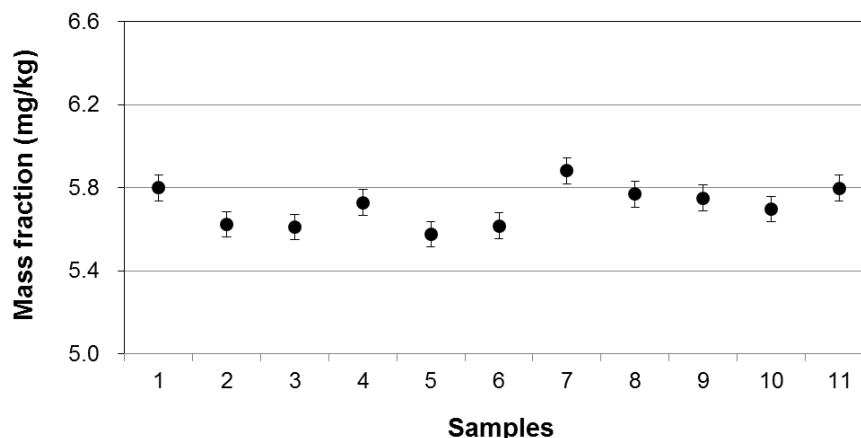


for over 10 hours and then bottled into pre-cleaned 60 mL amber bottles in 20 g per unit. The sample bottles were sealed and then sterilized by irradiation of ^{60}Co gamma rays at a dose of about 25 kGy. Sample bottles were stored at room temperature prior to distribution or use.

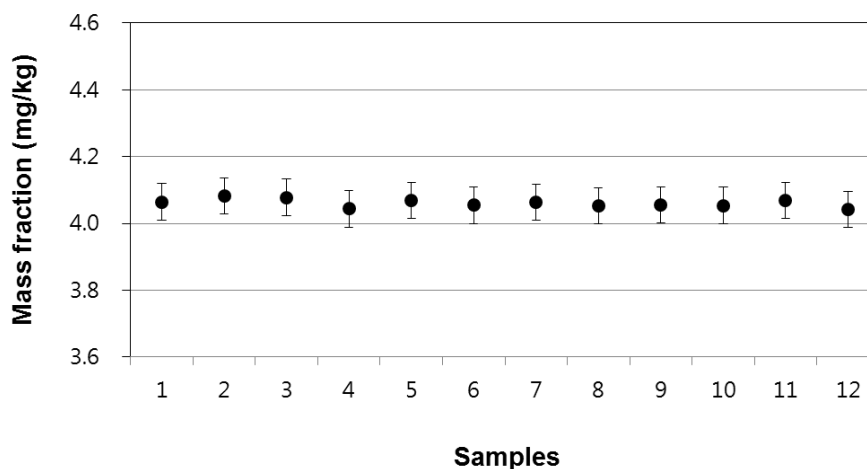
- 4.2. The homogeneity study of the proficiency test sample was carried out using Isotope dilution Inductively Coupled Plasma Mass Spectrometry (ID-ICP/MS) after microwave digestion of subsamples. More than ten bottles were taken with even interval following the bottling order from the sample batch. One subsample from each bottle with a minimum sampling size of 0.5 g was analysed. The relative standard deviations of Fe and Zn contents due to between-sample inhomogeneity were less than 1.71 % and 0.31 %, respectively. The between-samples standard deviation (s_s) was compared with the standard deviation for the proficiency assessment (σ_{pt}) and found to meet the requirement, $s_s \leq 0.3\sigma_{pt}$, both for Fe and Zn. Therefore, the samples may be considered to be adequately homogeneous based on ISO 13528 [2]. The plots showing the results of homogeneity assessments for analytes (Fe and Zn) are shown in the following figures.



Homogeneity (Fe)



Homogeneity (Zn)



- 4.3. The contents of non-volatile elements for food materials in a dried powder form sterilized with gamma ray irradiation are generally known to be stable for more than 5 years at room temperature. The stability assessment on the similar batch of a rice powder CRM (such as KRISS CRM 108-01-004) also demonstrated excellent stability of non-volatile elements in dried food materials. Therefore, the stability of the proficiency test sample was expected to be satisfactory for the purpose of present PT based on the previous stability studies of KRISS.
- 4.4. One bottle containing about 20 g of the wheat flour was dispatched to each participant by express mail on 23 August 2016. The document of “Sample Receipt Form” was sent to participants via



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



emails at the time of sample dispatch. The copies of the documents including “Instruction to Laboratory”, “Sample Receipt Form”, and “Result Report Form” are given in APPENDICES I-III.

- 4.5. Participants were asked to check the physical condition of the sample upon receipt and promptly acknowledge receipt and condition of the sample by returning the “Sample Receipt Form” to aplacpt.inorg@kriss.re.kr. Replacement would be arranged if any defect was detected. 82 laboratories returned their sample receipt form.

5. Test and Reporting

- 5.1. Participants were requested to determine the mass fraction (in mg/kg) of iron and zinc on a dry mass basis in the sample with their preferred methods, which should be consistent with their routine procedure. The organizer recommended following the guidelines for sample preparation and dry-mass correction.

- (i) Sample handling in a laboratory with well-controlled humidity and temperature is recommended. Any kind of contamination should be avoided.
- (ii) Sampling for the analysis should be carried out at the same time as sampling for the dry-mass correction.
- (iii) Digest the wheat flour material completely, if the method used requires digestion.
- (iv) The proficiency test sample should be mixed thoroughly before taking an aliquot of sample from a bottle.
- (v) The analysis should be conducted with a recommended sample size of at least 0.5 g.
- (vi) Participants should also carry out the dry mass correction.
- (vii) Sampling for the dry mass correction should be carried out at the same time as the sampling for analysis.
- (viii) At least three separate portions from a sample bottle (with a recommended sample size of about 0.5 g for each portion) should be taken as dry mass correction samples and placed over P_2O_5 in a desiccator at room temperature for 7 days (168 hours).
- (ix) Calculate the moisture content from the mass change observed in the three aliquots and use it for dry-mass correction.

- 5.2. Participants were recommended to perform at least triplicate measurements and report the mean and associated measurement uncertainty for each analyte as specified in the Result Report.



5.3. Participants were requested to report the mean value of at least three independent measurements, its associated expanded uncertainty with 95 % level of confidence and information about the method of analysis, such as digestion technique, calibration method and analytical instrument etc. on the “Result Report” provided and submit the completed form to the coordinator electronically (aplacpt.inorg@kriss.re.kr) before the deadline on 21 October 2016.

6. Assigned Values for Proficiency Assessment

- 6.1. The reference value certified by KRISS was used as the assigned value, proficiency test reference value (PTRV), for each element. KRISS used a robust primary method, the double ID-ICP/MS, to determine the reference values and their associated uncertainties. This is in accordance with the ISO/IEC 17043 recommendations on the determination of assigned values for PT schemes.
- 6.2. The assigned values (x), standard uncertainties (u_x), coverage factors (k) and expanded uncertainties (U_x) are summarized as follows:

Analyte	Assigned value (x) (mg/kg)	Standard uncertainty (u_x) (mg/kg)	Coverage factor (k)	Expanded uncertainty (U_x) (mg/kg)
Iron	5.71	0.12	2.12	0.25
Zinc	4.06	0.06	1.96	0.11

The uncertainties due to the random and systematic effects were combined to get the combined uncertainty [5]. The uncertainty due to the random effects was from the repeatability/reproducibility of the measurements and sample homogeneity. The uncertainty due to the systematic effects was mainly from characterization including uncertainty sources such as calibration of balances, isotopic ratios of isotopes used for double Isotope Dilution Mass Spectrometry (IDMS), amount contents of primary reference solutions, procedure blank corrections, etc. [6]. The uncertainty due to the stability was not considered because it is well known that the elements, Zn and Fe, are very stable in this type of CRM matrix after sterilization by gamma-ray irradiation. The standard uncertainty was estimated by combining the standard deviations due to between-sample variations (relatively 1.71 % and 0.31 % for Fe and Zn, respectively) as random effects and uncertainty contribution from the systematic effects (relatively 1.09 % and 1.34 % for Fe and Zn, respectively).



7. Evaluation of Performance of Participants

7.1. Participants' performance was assessed using the z -score, ζ -score and E_n score, which are calculated based on Equations (1), (2) and (3), respectively, as follows:

$$z_i = \frac{x_i - x_{pt}}{\sigma_{pt}} \quad (1)$$

where x_i = the reported result of the individual participant
 x_{pt} = the assigned value
 σ_{pt} = the standard deviation for proficiency assessment estimated from the Horwitz Equation
 $[\sigma = 0.02c^{0.8495}$, where c is the assigned value of the analyte expressed as a dimensionless mass ratio (e.g. 1 mg/kg = 1 ppm = 10^{-6})]

$$\zeta_i = \frac{x_i - x_{pt}}{\sqrt{u_{x_i}^2 + u_{x_{pt}}^2}} \quad (2)$$

where u_{x_i} = the estimated standard uncertainty of x_i based on the reported results of individual participant
 $u_{x_{pt}}$ = the standard uncertainty of x_{pt}

$$E_{n_i} = \frac{x_i - x_{pt}}{\sqrt{U_{x_i}^2 + U_{x_{pt}}^2}} \quad (3)$$

where U_{x_i} = the estimated expanded uncertainty of x_i based on the reported results of individual participant
 $U_{x_{pt}}$ = the expanded uncertainty of x_{pt}

7.2. The z -score and ζ -score are commonly interpreted as:

- (i) $|\text{score}| \leq 2.0$ Satisfactory
- (ii) $2.0 < |\text{score}| < 3.0$ Questionable
- (iii) $|\text{score}| \geq 3.0$ Unsatisfactory

In case of E_n score, $-1.0 < E_n < 1.0$ should be taken as an indicator of satisfactory performance.

7.3. Laboratories having $|\text{score}| \geq 3.0$ should thoroughly investigate their results for the discrepancy and those having z -scores in the range $2.0 < |\text{score}| < 3.0$ are also encouraged to review their results.



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



7.4. Participants were requested to review the interim report and confirm the correctness of the data transcription before 20 January 2017. Sixty participants reviewed their results and confirmed that there was no transcription error.

8. Results and Discussion

8.1. Reported test results and the technical information of methods used by participants are presents in Tables III to IX.

8.2. Ninety participants submitted their results. Eighty nine iron results and eighty five zinc results were evaluated. Eighty five out of all participants submitted both results.

8.3. An overview of participants' results is summarized in the following table:

	Iron	Zinc
No. of Results	89	85
Assigned value (PTRV)	5.71 mg/kg	4.06 mg/kg
Average of Participants' Results	8.22 mg/kg	4.65 mg/kg
Difference of the Average from PTRV	2.51 mg/kg	0.59 mg/kg
Relative Difference of the Average from PTRV	43.9 %	14.4 %
SD of Participants' Results	9.86 mg/kg	1.74 mg/kg
Relative SD of Participants' Results	120 %	37.4 %
Robust Average of Participants' Results	6.55 mg/kg	4.35 mg/kg
Difference of the Robust Average from PTRV	0.84 mg/kg	0.29 mg/kg
Relative Difference of the Robust Average from PTRV	14.7 %	7.1 %
Robust SD	1.48 mg/kg	0.93 mg/kg
Relative Robust SD	22.6 %	21.4 %
Median of Participants' Results	6.18 mg/kg	4.20 mg/kg
Difference of the median from PTRV	0.47 mg/kg	0.14 mg/kg



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



Relative Difference of the median from PTRV	8.3 %	3.4 %
Scaled median absolute deviation MAD_e	1.01 mg/kg	0.53 mg/kg
Relative MAD_e	16.4 %	12.7 %
SD Estimated from the Horwitz Equation	0.70 mg/kg	0.53 mg/kg
Relative Horwitz SD	12.3 %	13.0 %

- 8.4. Proficiency test reference values (PTRV), the certified values provided by KRISs, for iron and zinc in the sample were used as the assigned values to evaluate the performance of the participants. We observed significant difference of the average of the participants' results with the assigned values for iron results. The relative difference of the average from the assigned value was 43.9 % and 14.4 % for iron and zinc results, respectively. The robust averages, which were derived using the algorithm A in ISO 13528 [2], are 14.7 % and 7.1 % higher and the medians of participants' results are 8.3 % and 3.4 % higher than the corresponding PTRVs for iron and zinc, respectively. Both robust averages and medians are higher than PTRVs, indicating the significant bias of participants' results on the quantitative analysis of iron and zinc. This fact confirms significant importance of the use of metrologically traceable PTRVs as PT assigned values for rigorous evaluation and reliable assessment. For both iron and zinc, the each standard deviation obtained from the participants' results is much larger than corresponding σ_H (obtained from the model of Horwitz based on ISO 13528), which is general model adopted for the estimation of the reproducibility of analytical methods. This might be due to the scattering of the participants' results. The z -scores are calculated by adopting σ_H as the expected standard deviation of this study, which was announced in the study protocol. In fact, Horwitz Equation is generally accepted in many PT schemes as defining fitness-for-purpose especially for food analysis.
- 8.5. Participants' z -scores, zeta scores, E_n scores and reported results are presented in TABLEs III, IV and V. The performance of the participating laboratories is assessed using both z -score and zeta score. The patterns of z -score distributions in ascending order, for all participants, are shown in FIGUREs I and II for iron and zinc, respectively. The patterns of zeta score distributions are also shown FIGUREs III and IV. The results with z -scores and zeta scores marked bold with blue



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



colour or red colour were considered as questionable (i.e. $2.0 < |score| < 3.0$) or unsatisfactory (i.e. $|score| \geq 3.0$), respectively. The results with $|E_n| \geq 1.0$ are marked bold with red colour. The standard uncertainty and expanded uncertainty reported from each participant were used to derive zeta-scores and E_n scores, respectively. E_n scores are provided just for information. The zeta-scores and E_n scores of the reported results were calculated following ISO 13528. The zeta scores and E_n scores are effective for the assessment of the reported results considering their estimated standard uncertainties and expanded uncertainties.

- 8.6. The comparisons between the assigned values and the participants' reported results with associated expanded uncertainties, if provided, are also presented in FIGURES V and VI.
- 8.7. Performance of participants, in terms of z-scores, is summarized as follows:

z-score	Number of Participants (Percentage)	
	Iron	Zinc
$ z \leq 2.0$	63 (71 %)	60 (71 %)
$2.0 < z < 3.0$	6 (7 %)	9 (11 %)
$ z \geq 3.0$	20 (22 %)	16 (19 %)
Total:	89 (100%)	85 (100%)

In brief, fifty two participants reported satisfactory results with $|z| \leq 2.0$ for both analytes. Ten participants (Lab Code: T105-002, 003, 009, 038, 049, 074, 079, 094, 106 and 111) were identified as having unsatisfactory results with $|z| \geq 3.0$ for both analytes and twenty five participants were found to have unsatisfactory results for one of the analytes.

- 8.8. Performance of participants, in terms of zeta-scores, is summarized as follows:

ζ -score	Number of Participants (Percentage)	
	Iron	Zinc
$ \zeta \leq 2.0$	46 (55 %)	43 (54 %)
$2.0 < \zeta < 3.0$	4 (5 %)	7 (9 %)
$ \zeta \geq 3.0$	33 (40 %)	29 (37 %)
Total:	83 (100%)	79 (100%)



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



- Thirty three participants reported satisfactory results with $|\zeta| \leq 2.0$ for both analytes. Only twenty nine participants got satisfactory results with both $|z| \leq 2.0$ and $|\zeta| \leq 2.0$ for both analytes.
- 8.9. From the distributions of the participants' scores (Tables in 8.7 and 8.8 above), it can be seen that more participants got “unsatisfactory results” when the results were assessed by zeta scores. Fifteen and sixteen participants obtained $|z| \leq 2.0$ but $|\zeta| > 2.0$ for iron and zinc analysis, respectively. Zeta scores above 2 or below -2 may be caused by systematically biased measurements or by a poor estimation of the measurement uncertainty by the participants. These results show that it is useful for participants to use both z -scores and zeta scores for their performance evaluation.
- 8.10. Youden graphs showing the results distribution among the participants is shown in FIGUREs VII, VIII, IX, XI, XIII, XV, and XVII. X axis and Y axis indicate z -scores (also zeta scores in FIGURE VII) for Fe and Zn. Each point represents a pair of results from a single laboratory. The different coloured symbols identify the state of accreditation, the different instrumental methods, the use of internal standard, digestion technique, correction for recovery, or method validation. If results from different laboratories vary entirely because of random variation, one would expect approximately equal number of points in each quadrant. If systematic effects were the main cause of the variation, one would expect that laboratories with a high (or low) value for one analyte would also tend to obtain a high (or low) value for another analyte. This would lead to a predominance of points in the upper right (or lower left) quadrant.
- 8.11. FIGUREs X, XII, XIV, XVI, and XVIII are the results for Fe and Zn, which are sorted according to instrumental methods used, use of internal standard, digestion technique, recovery correction and method validation.
- 8.12. Instrumental methods:
As shown in TABLE VIII, TABLE IX, FIGURE IX, and FIGURE X, all participants employed Inductively Coupled Plasma-Optical Emission Spectrometry (ICP-OES) (or expressed as Inductively Coupled Plasma-Atomic Emission Spectrometry (ICP-AES)), ICP/MS, Flame Atomic Absorption Spectrometry (FAAS) or Graphite Furnace Atomic Absorption Spectrometry (GFAAS) for measurements. Over one-third of the participants (37 participants) used ICP-OES (ICP-AES) to quantify the levels of analytes. Twenty seven and twenty eight participants used FAAS to



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



quantify the Fe and Zn analytes, respectively. Seventeen participants and two participants employed ICP-MS and GFAAS to quantify both analytes. The Youden plot and results sorted according to the instrumental methods are shown in FIGURES IX and X, respectively.

8.13. The use of internal standard:

Thirty two (36 %) and thirty one participants (36 %) applied internal standards to quantify the Fe and Zn analytes, respectively. Among those participants who used internal standards twenty nine (91 %) and thirty participants (97 %) were found having satisfactory results with $|z| \leq 2.0$ on Fe and Zn analytes, respectively. The Youden plot and results sorted according to the use of internal standards are shown in FIGURES XI and XII. As shown in FIGURE XI, it is found that laboratories have $|z| \leq 2.0$ mostly when participants used internal standards to quantify the analytes. Some large relative deviations from PTRV for Fe or Zn were observed when an internal standard was not used.

8.14. Digestion technique:

Fifty one (57 %) and forty eight participants (56 %) employed microwave-assisted digestion to dissolve samples for Fe and Zn analyses, respectively. Seventeen (19 %) and sixteen participants (19 %) employed wet digestion to dissolve samples to analyse Fe and Zn, respectively. Twenty one (24 %) and twenty participants (24 %) dissolved samples by dry ashing to analyse Fe and Zn, respectively. The Youden plot and results sorted according to their digestion technique are shown in FIGURES XIII and XIV.

8.15. Correction for recovery:

Only eighteen (20 %) and seventeen participants (20 %) corrected their results for recovery to quantify the Fe and Zn analytes, respectively. The Youden plot and results sorted according to their correction for recovery are shown in FIGURES XV and XVI.

8.16. Method validation:

Sixty four (72 %) and sixty two participants (73 %) claimed their methods were validated for Fe and Zn analytes, respectively. Among those laboratories who employed method validation twenty (31 %) and fifteen laboratories (24 %) were identified as questionable or unsatisfactory in resulted z-scores for Fe and Zn. Youden plot and results sorted according to the employment of method validation processes are shown in FIGURES XVII and XVIII.

9. **Additional Observations**



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



- 9.1. Two participants (Lab code: T105-043 and T105-054) had problems in preparing entry documents for sample delivery.
- 9.2. Three participants (Lab code: T105-012, T105-030 and T105-071) informed that they will not be able to complete the testing.
- 9.3. One participant (Lab code: T105-023) informed that they don't have the possibility to participate in the PT.
- 9.4. Three participants (Lab code: T105-005, T105-036, T105-100) submitted sample receipt form, but didn't report their measurement results.
- 9.5. One participant (Lab code: T105-075) didn't submit both sample receipt form and result report form.
- 9.6. One participant (Lab code: T105-081) for iron and three laboratories (Lab code: T105-045, T105-065 and T105-081) for zinc reported the results as a range, not values. The results were not included in evaluation of performance of participants.
- 9.7. Two participants (Lab code: T105-089 and T105-108) submitted only iron results.
- 9.8. The 82 of 100 participants returned sample receipt form and 90 submitted result report form.

10. Remarks

- 10.1. Contributions from all accreditation bodies, participants to this program are gratefully noted. Special thanks are also extended to APLAC PT Committee and APMP-APLAC Joint PT Working Group members for their support to the program.
- 10.2. Further comments on the report should be promptly forwarded by email to the following:
Dr. Sook Heun Kim, aplacpt.inorg@kriss.re.kr

11. References

- [1] ISO/IEC 17043:2010 Conformity Assessment – General Requirements for Proficiency Testing, International Organization for Standardization, Geneva, Switzerland, 2010.
- [2] ISO 13528:2015 Statistical Methods for Use in Proficiency Testing by Interlaboratory Comparisons, International Organization for Standardization, Geneva, Switzerland, 2015.
- [3] W. Horwitz, Evaluation of analytical methods used for regulations of food and drugs, *Anal. Chem.*, **1982**, 54: 67A-76A.



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



- [4] S. H. Kim, S. W. Woo, H. Cho, Y.-H. Yim, Y. Lim, K. Lee, E. Hwang, Asia-Pacific Metrology Program (APMP) and Asia-Pacific Laboratory Accreditation Cooperation (APLAC) joint proficiency testing with metrological reference values for hazardous elements in cabbage, *Trends Anal. Chem.*, **2016**, 85: 98-106.
- [5] (a) J. Choi, E. Hwang, H.-Y. So, B. Kim, An uncertainty evaluation for multiple measurements by GUM, *Accred. Qual. Assur.*, **2003**, 8: 13-15.; (b) J. Choi, E. Hwang, H.-Y. So, B. Kim, An uncertainty evaluation for multiple measurements by GUM, II, *Accred. Qual. Assur.*, **2003**, 8: 205-207.
- [6] EURACHEM/CITAC Guide CG 4:2012 Quantifying Uncertainty in Analytical Measurement, 3rd ed., EURACHEM/CITAC, Leoben, Austria, 2012.



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



Table I: Geographical distribution of participants

No.	ECONOMIES	PARTICIPANTS ENROLLED	RETURNED RESULTS
1	Australia	4	4
2	U.S.A.	3	2
3	Hong Kong	1	1
4	P.R.China	4	2
5	Lithuania	1	1
6	India	4	4
7	Sweden	1	1
8	Israel	2	2
9	Netherlands	2	2
10	France	1	1
11	Estonia	1	1
12	Philippines	3	3
13	Singapore	2	2
14	Sri Lanka	2	2
15	Viet Nam	4	4
16	Finland	2	2
17	Indonesia	4	4
18	Switzerland	2	2
19	Japan	4	4
20	Italy	2	2
21	New Zealand	4	4
22	Cyprus	1	1
23	Bangladesh	4	4
24	Spain	2	2
25	Malaysia	2	2
26	Egypt	1	1
27	Sudan	2	1
28	Palestine	2	2
29	Sultanate of Oman	2	1
30	Jordan	1	0
31	Iraq	2	1
32	Mexico	2	1
33	Colombia	1	1
34	Taiwan	4	4
35	Austria	2	2
36	Mongolia	3	2
37	Republic of Korea	5	4
38	Mauritius	1	1
39	Latvia	1	1
40	Ethiopia	2	2
41	Republic of Serbia	2	2
42	Poland	2	2
43	Turkey	1	1
44	Portugal	1	1
45	Zambia	1	1
	Total:	100	90



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



Table II: Program timeline

PHASE	TIME SCHEDULE
Call for nomination	June 2016
Deadline for nomination	22 July 2016
Deadline for registration	5 August 2016
Dispatch of samples	23 August 2016
Deadline for submission of results	21 October 2016
Statistical analysis of results	November 2016
Issue of interim report	20 December 2016
Issue of final report	November 2017



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)



Nutritional Elements (Iron and Zinc) in Wheat Flour



Table III: Participants' z-scores, zeta-scores, and E_n scores for iron and zinc

Lab Code	Fe			Zn		
	z-score	ζ -score	E_n score	z-score	ζ -score	E_n score
T105-001	0.09	0.15	0.08	-0.06	-0.06	-0.03
T105-002	3.51	13.11	6.55	11.58	38.12	19.06
T105-003	18.81	41.86	---	3.97	4.61	---
T105-004	N/A	N/A	N/A	N/A	N/A	N/A
T105-005	—	—	—	—	—	—
T105-006	0.70	0.27	0.14	0.55	0.63	0.32
T105-007	9.21	5.87	2.93	0.19	0.32	0.16
T105-008	0.63	1.52	0.76	-1.01	-4.19	-2.09
T105-009	8.52	13.10	6.55	3.59	11.83	5.91
T105-010	3.83	19.34	9.67	0.65	3.36	1.68
T105-011	N/A	N/A	N/A	N/A	N/A	N/A
T105-012	—	—	—	—	—	—
T105-013	1.29	2.17	1.11	4.26	13.24	6.81
T105-014	2.06	1.64	0.82	0.93	1.37	0.68
T105-015	1.25	5.26	2.63	2.15	5.83	2.91
T105-016	-0.87	-1.18	-0.59	-0.21	-0.43	-0.21
T105-017	N/A	N/A	N/A	N/A	N/A	N/A
T105-018	-0.68	-1.47	-0.74	-0.07	-0.18	-0.09
T105-019	-1.86	-0.07	-0.04	-2.40	-0.17	-0.09
T105-020	N/A	N/A	N/A	N/A	N/A	N/A
T105-021	1.48	8.23	4.11	-1.67	-15.96	-7.98
T105-022	-1.94	-9.81	-4.71	-2.47	-20.75	-8.74
T105-023	—	—	—	—	—	—
T105-024	1.52	3.11	1.15	0.86	2.39	0.88
T105-025	4.41	10.11	5.05	-0.36	-1.54	-0.77
T105-026	N/A	N/A	N/A	N/A	N/A	N/A
T105-027	-0.16	-0.26	-0.13	-0.30	-0.90	-0.45
T105-028	-1.42	-6.91	-3.45	13.84	85.50	42.75
T105-029	0.26	1.21	0.61	0.00	0.00	0.00
T105-030	—	—	—	—	—	—
T105-031	0.46	---	---	2.24	---	---
T105-032	4.40	3.48	1.70	1.22	1.30	0.64
T105-033	0.65	0.67	0.32	-0.19	-0.24	-0.12



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)



Nutritional Elements (Iron and Zinc) in Wheat Flour



Lab Code	Fe			Zn		
	z-score	ζ-score	E_n score	z-score	ζ-score	E_n score
T105-034	0.77	1.76	0.88	-0.84	-3.58	-1.67
T105-035	-0.81	-1.09	-0.55	-0.97	-1.48	-0.75
T105-036	—	—	—	—	—	—
T105-037	0.41	0.62	0.31	1.41	1.71	0.82
T105-038	16.05	83.80	41.90	12.81	69.43	34.71
T105-039	0.70	3.30	1.62	0.95	2.30	1.15
T105-040	N/A	N/A	N/A	N/A	N/A	N/A
T105-041	0.69	3.00	1.50	1.23	5.56	2.77
T105-042	-0.30	-0.02	-0.21	-2.15	-0.10	-1.77
T105-043	—	—	—	—	—	—
T105-044	1.95	1.16	0.58	0.13	0.11	0.06
T105-045	-0.18	-0.28	-0.14	---	---	---
T105-046	0.18	0.35	0.17	0.02	0.04	0.02
T105-047	1.65	8.33	4.17	-2.01	-13.75	-6.88
T105-048	4.85	7.15	3.61	0.34	0.41	0.20
T105-049	4.51	3.08	1.54	5.63	3.56	1.77
T105-050	-0.58	-1.73	-0.85	-1.25	-2.84	-1.42
T105-051	0.92	---	---	0.80	---	---
T105-052	N/A	N/A	N/A	N/A	N/A	N/A
T105-053	-0.16	-0.25	-0.13	-0.27	-0.43	-0.22
T105-054	—	—	—	—	—	—
T105-055	1.08	0.36	0.18	1.46	0.61	0.30
T105-056	0.39	1.98	0.99	-0.83	-7.05	-3.52
T105-057	-0.01	-0.01	-0.01	-0.11	-0.12	-0.06
T105-058	-0.44	-0.18	-0.09	-0.11	-0.23	-0.12
T105-059	-0.92	-1.13	-0.57	0.06	0.06	0.03
T105-060	-0.35	-0.03	-0.17	0.01	0.00	0.01
T105-061	-0.78	-2.71	-1.35	-0.80	-2.23	-1.12
T105-062	-0.30	-0.23	-0.12	-0.49	-0.43	-0.24
T105-063	-0.23	-0.76	-0.38	1.62	3.45	1.73
T105-064	0.04	0.12	0.06	0.19	0.63	0.31
T105-065	0.15	0.34	0.17	---	---	---
T105-066	0.27	0.25	0.12	0.29	0.28	0.14
T105-067	-1.51	-6.93	-3.44	5.78	28.59	14.41



APMP-APLAC Joint Proficiency Testing Programme

(APLAC PT T105)

Nutritional Elements (Iron and Zinc) in Wheat Flour



Lab Code	Fe			Zn		
	z-score	ζ-score	E_n score	z-score	ζ-score	E_n score
T105-068	1.12	1.11	0.60	0.27	0.35	0.15
T105-069	0.27	0.81	0.23	0.08	0.19	0.08
T105-070	2.65	4.24	2.15	3.31	4.53	2.30
T105-071	—	—	—	—	—	—
T105-072	N/A	N/A	N/A	N/A	N/A	N/A
T105-073	0.74	---	0.78	0.70	---	0.82
T105-074	21.82	59.06	46.78	10.45	46.72	37.50
T105-075	—	—	—	—	—	—
T105-076	N/A	N/A	N/A	N/A	N/A	N/A
T105-077	-2.08	-6.41	-3.20	-4.63	-4.99	-2.50
T105-078	3.50	1.53	0.77	1.20	1.33	0.67
T105-079	127.40	---	---	-5.02	---	---
T105-080	0.53	0.27	0.14	-1.84	-1.31	-0.65
T105-081	---	---	---	---	---	---
T105-082	2.65	3.98	1.97	-2.47	-7.28	-3.74
T105-083	-0.44	-1.59	-0.79	-1.10	-2.56	-1.28
T105-084	-0.90	-0.97	-0.48	-0.19	-0.20	-0.10
T105-085	7.06	5.29	2.64	0.93	1.11	0.55
T105-086	10.58	56.64	28.32	2.96	25.23	12.62
T105-087	1.78	7.74	3.87	0.88	4.12	2.06
T105-088	0.70	1.47	0.73	0.29	0.69	0.35
T105-089	-0.09	-0.07	-0.04	---	---	---
T105-090	2.40	2.38	1.19	0.84	0.97	0.49
T105-091	N/A	N/A	N/A	N/A	N/A	N/A
T105-092	0.27	---	0.20	-0.21	---	-0.18
T105-093	0.14	0.79	0.38	-0.61	-4.54	-1.46
T105-094	8.08	4.13	2.06	3.00	2.71	1.36
T105-095	0.94	3.95	1.97	0.44	1.42	0.71
T105-096	0.33	0.44	0.22	0.17	0.19	0.09
T105-097	0.67	1.18	0.58	-0.02	-0.03	-0.02
T105-098	N/A	N/A	N/A	N/A	N/A	N/A
T105-099	0.13	0.33	0.16	0.84	2.75	1.34
T105-100	—	—	—	—	—	—



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



Lab Code	Fe			Zn		
	z-score	ζ -score	E_n score	z-score	ζ -score	E_n score
T105-101	1.21	1.27	0.64	6.03	5.44	2.63
T105-102	4.25	---	---	0.46	---	---
T105-103	N/A	N/A	N/A	N/A	N/A	N/A
T105-104	0.38	2.06	1.03	0.15	1.28	0.64
T105-105	N/A	N/A	N/A	N/A	N/A	N/A
T105-106	3.46	7.69	3.79	10.63	15.78	8.00
T105-107	-0.27	-0.42	-0.22	0.17	0.27	0.14
T105-108	2.09	9.18	4.59	---	---	---
T105-109	-0.01	-0.03	-0.02	0.27	0.64	0.32
T105-110	10.13	4.30	2.15	2.26	1.67	0.84
T105-111	20.12	113.10	56.55	3.08	29.37	14.69
T105-112	1.28	3.90	1.95	0.36	1.08	0.54
T105-113	0.31	1.63	0.82	0.63	5.27	2.63

“—” The registered participant did not submit the results.

“---” Data or information was not provided.

N/A: nominated but not registered laboratory

* Lab T105-045, T105-065 and T105-081 reported the range of value for either one of analyte or both.



Table IV: Participants' results and reported uncertainties for iron

Lab Code	Moisture content (%) of the sample	Mass fraction of iron (mg/kg)	Combined standard uncertainty (mg/kg)	Coverage factor, <i>k</i> (95% level of confidence)	Expanded uncertainty (mg/kg)
T105-001	0.37	5.77	0.37	2	0.74
T105-002	2.52	8.18	0.141	2	0.282
T105-003	0.38	18.93	0.29	---	---
T105-004	N/A	N/A	N/A	N/A	N/A
T105-005	—	—	—	—	—
T105-006	98.5	6.2	1.8	2	3.6
T105-007	2	12.1803	1.096	2	2.192
T105-008	---	6.15	0.261	2	0.523
T105-009	1.07	11.7	0.44	2	0.88
T105-010		8.4	0.061	2	0.122
T105-011	N/A	N/A	N/A	N/A	N/A
T105-012	—	—	—	—	—
T105-013	2.4	6.62	0.4	1.96	0.78
T105-014	1.22	7.16	0.875	2	1.75
T105-015	1.718	6.586	0.11	2	0.22
T105-016	13	5.1	0.5	2	1
T105-017	N/A	N/A	N/A	N/A	N/A
T105-018	1.21	5.231	0.3	2	0.6
T105-019	5.5	4.4	19	1.96	37.2
T105-020	N/A	N/A	N/A	N/A	N/A
T105-021	1.96	6.75	0.019	2	0.038
T105-022	2.22	4.35	0.06	2.306	0.145
T105-023	—	—	—	—	—
T105-024	1.5	6.78	0.32	2	0.9
T105-025	9.0	8.81	0.28	2	0.56
T105-026	N/A	N/A	N/A	N/A	N/A
T105-027	---	5.6	0.4	2	0.8
T105-028	1	4.71	0.073	2	0.146
T105-029	0.58	5.89	0.08	2	0.16
T105-030	—	—	—	—	—
T105-031	6.8	6.03	---	---	---
T105-032	1.44	8.8	0.88	2	1.8
T105-033	1.1	6.17	0.68	2	1.4



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)



Nutritional Elements (Iron and Zinc) in Wheat Flour



Lab Code	Moisture content (%) of the sample	Mass fraction of iron (mg/kg)	Combined standard uncertainty (mg/kg)	Coverage factor, <i>k</i> (95% level of confidence)	Expanded uncertainty (mg/kg)
T105-034	2.3	6.25	0.28	2	0.56
T105-035	0.3	5.14	0.51	2	1
T105-036	—	—	—	—	—
T105-037	1.24	6	0.45	2	0.9
T105-038	---	16.992	0.05	2	0.1
T105-039	3.2	6.2	0.08	2	0.17
T105-040	N/A	N/A	N/A	N/A	N/A
T105-041	0.0047	6.192	0.101	2	0.201
T105-042	2.68	5.5	8.834	2	0.95
T105-043	—	—	—	—	—
T105-044	3.22	7.08	1.17	2	2.34
T105-045	1.69(1); 2.21(2); 2.30(3)	5.58	0.447	2	0.894
T105-046	1.42	5.84	0.35	2	0.7
T105-047	2.61	6.867	0.0607	2	0.121
T105-048	1.21	9.12	0.46	2	0.91
T105-049	2.4	8.88	1.02	2	2.04
T105-050	---	5.3	0.201	0.201	0.412
T105-051	---	6.36	---	---	---
T105-052	N/A	N/A	N/A	N/A	N/A
T105-053	0.5	5.6	0.42	2	0.84
T105-054	—	—	—	—	—
T105-055	3.40	6.47	2.12	2	4.25
T105-056	---	5.987	0.063	2	0.125
T105-057	1.4	5.7	0.7	2	1.4
T105-058	0.5492	5.4	1.75	2	3.5
T105-059	1.12	5.06	0.56	2	1.11
T105-060	2.6	5.464	7.557	0.187	1.416
T105-061	1.8	5.16	0.16	2	0.32
T105-062	0.31	5.5	0.9	2	1.7
T105-063	0.355	5.55	0.17	2	0.34
T105-064	0.134	5.74	0.22	2	0.44
T105-065	2.00	5.8163	0.2908	2	0.5816



APMP-APLAC Joint Proficiency Testing Programme

(APLAC PT T105)

Nutritional Elements (Iron and Zinc) in Wheat Flour



Lab Code	Moisture content (%) of the sample	Mass fraction of iron (mg/kg)	Combined standard uncertainty (mg/kg)	Coverage factor, <i>k</i> (95% level of confidence)	Expanded uncertainty (mg/kg)
T105-066	0.87	5.9	0.76	2	1.52
T105-067		4.65	0.088	2	0.18
T105-068	1.81	6.5	0.7	2	1.3
T105-069	< 1.0	5.9	0.2	2	0.8
T105-070	99.4	7.57	0.42	2	0.83
T105-071	—	—	—	—	—
T105-072	N/A	N/A	N/A	N/A	N/A
T105-073	1.33	6.23	---	---	0.62
T105-074	---	21.0445	0.22756517	18.8789-23.9211	0.21197717
T105-075	—	—	—	—	—
T105-076	N/A	N/A	N/A	N/A	N/A
T105-077	1.74685	4.2472	0.191	2	0.382
T105-078	99.31	8.17	1.6	2	3.2
T105-079	1.3	95.24	---	0.76	---
T105-080	4.85	6.08	1.34	2	2.68
T105-081	---	<10.00	---	---	---
T105-082	0.96	7.57	0.45	2	0.91
T105-083	No	5.4	0.15	2	0.3
T105-084	NO	5.08	0.64	2	1.28
T105-085	0.25	10.67	0.93	2	1.86
T105-086	0.03	13.1441	0.04	0.0089/2	0.08
T105-087	3.0159	6.9624	0.1028	2	0.2056
T105-088	---	6.2	0.31	2	0.62
T105-089	0.9	5.65	0.792	2	1.58
T105-090	1.64	7.4	0.7	2	1.4
T105-091	N/A	N/A	N/A	N/A	N/A
T105-092	0.5	5.9	---	---	0.9
T105-093	1.33	5.81	0.02	4.302	0.09
T105-094	0.84	11.39	1.37	2	2.74
T105-095	7.4	6.37	0.111	2	0.222
T105-096	2.208	5.94	0.51	2	1.02
T105-097	7.63	6.182	0.38	2	0.77
T105-098	N/A	N/A	N/A	N/A	N/A



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)



Nutritional Elements (Iron and Zinc) in Wheat Flour



Lab Code	Moisture content (%) of the sample	Mass fraction of iron (mg/kg)	Combined standard uncertainty (mg/kg)	Coverage factor, <i>k</i> (95% level of confidence)	Expanded uncertainty (mg/kg)
T105-099	1.7	5.8	0.24	0.24	0.49
T105-100	—	—	—	—	—
T105-101	0.6	6.56	0.66	2	1.3
T105-102	2.41	8.7	---	---	---
T105-103	N/A	N/A	N/A	N/A	N/A
T105-104	1.40	5.98	0.04	2	0.08
T105-105	N/A	N/A	N/A	N/A	N/A
T105-106	0.185	8.14	0.29	2	0.59
T105-107	2.85	5.52	0.43	1.96	0.84
T105-108	3.55	7.18	0.1	2	0.2
T105-109	1.4	5.7	0.29	2	0.57
T105-110	2.8	12.83	1.65	2	3.3
T105-111	0.37	19.85	0.00254846	1.96	0.00499498
T105-112	0.995	6.6129	0.195	2	0.389
T105-113	1.41	5.93	0.05	2	0.1

“—” The registered participant did not submit the results.

“---” Data or information was not provided.

N/A: nominated but not registered laboratory

* Lab T105-081 reported the range of value.



Table V: Participants' results and reported uncertainties for zinc, and laboratory accreditation status

Lab Code	Mass fraction of zinc (mg/kg)	Combined standard uncertainty (mg/kg)	Coverage factor, <i>k</i> (95% level of confidence)	Expanded uncertainty (mg/kg)	Laboratory accreditation (Yes/No)
T105-001	4.03	0.46	2	0.91	YES
T105-002	10.15	0.15	2	0.3	YES
T105-003	6.15	0.45	---	---	YES
T105-004	N/A	N/A	N/A	N/A	N/A
T105-005	—	—	—	—	—
T105-006	4.35	0.46	2	0.91	YES
T105-007	4.1601	0.312	2	0.624	YES
T105-008	3.53	0.114	2	0.229	YES
T105-009	5.95	0.15	2	0.3	YES
T105-010	4.4	0.085	2	0.17	YES
T105-011	N/A	N/A	N/A	N/A	N/A
T105-012	—	—	—	—	—
T105-013	6.3	0.16	1.96	0.3100	YES
T105-014	4.55	0.353	2	0.707	YES
T105-015	5.19	0.186	2	0.372	YES
T105-016	3.95	0.25	2	0.5	YES
T105-017	N/A	N/A	N/A	N/A	N/A
T105-018	4.023	0.2	2	0.4	---
T105-019	2.8	7.5	1.96	14.7	NO
T105-020	N/A	N/A	N/A	N/A	N/A
T105-021	3.18	0.0039	2	0.0078	YES
T105-022	2.76	0.03	3.182	0.1	YES
T105-023	—	—	—	—	—
T105-024	4.51	0.18	2	0.5	YES
T105-025	3.87	0.11	2	0.22	YES
T105-026	N/A	N/A	N/A	N/A	N/A
T105-027	3.9	0.17	2	0.34	YES
T105-028	11.34	0.065	2	0.13	YES
T105-029	4.06	0.09	2	0.18	YES
T105-030	—	—	—	—	—
T105-031	5.24	---	---	---	YES



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)



Nutritional Elements (Iron and Zinc) in Wheat Flour



Lab Code	Mass fraction of zinc (mg/kg)	Combined standard uncertainty (mg/kg)	Coverage factor, <i>k</i> (95% level of confidence)	Expanded uncertainty (mg/kg)	Laboratory accreditation (Yes/No)
T105-032	4.7	0.49	2	0.99	YES
T105-033	3.96	0.42	2	0.83	YES
T105-034	3.62	0.11	2	0.24	YES
T105-035	3.55	0.34	2	0.67	YES
T105-036	—	—	—	—	—
T105-037	4.8	0.43	2	0.9	YES
T105-038	10.8	0.08	2	0.16	YES
T105-039	4.56	0.21	2	0.42	YES
T105-040	N/A	N/A	N/A	N/A	N/A
T105-041	4.709	0.103	2	0.207	NO
T105-042	2.93	11.055	2	0.63	YES
T105-043	—	—	—	—	—
T105-044	4.13	0.62	2	1.12	YES
T105-045	<5	---	---	---	YES
T105-046	4.07	0.24	2	0.48	YES
T105-047	3.004	0.0536	2	0.107	YES
T105-048	4.24	0.44	2	0.88	YES
T105-049	7.02	0.83	2	1.67	YES
T105-050	3.4	0.226	0.226	0.452	YES
T105-051	4.48	---	---	---	YES
T105-052	N/A	N/A	N/A	N/A	N/A
T105-053	3.92	0.32	2	0.64	YES
T105-054	—	—	—	—	—
T105-055	4.83	1.27	2	2.54	NO
T105-056	3.625	0.028	2	0.056	YES
T105-057	4	0.5	2	1	YES
T105-058	4	0.26	2	0.5	YES
T105-059	4.09	0.49	2	0.98	YES
T105-060	4.066	8.949	0.085	0.765	YES
T105-061	3.64	0.18	2	0.36	YES
T105-062	3.8	0.6	2	1.1	YES
T105-063	4.91	0.24	2	0.48	NO
T105-064	4.16	0.15	2	0.3	YES



APMP-APLAC Joint Proficiency Testing Programme

(APLAC PT T105)

Nutritional Elements (Iron and Zinc) in Wheat Flour



Lab Code	Mass fraction of zinc (mg/kg)	Combined standard uncertainty (mg/kg)	Coverage factor, <i>k</i> (95% level of confidence)	Expanded uncertainty (mg/kg)	Laboratory accreditation (Yes/No)
T105-065	Less than 5	0.25	2	0.5	YES
T105-066	4.21	0.54	2	1.08	YES
T105-067	7.1	0.091	2	0.18	YES
T105-068	4.2	0.4	2	0.9	YES
T105-069	4.1	0.2	2	0.5	YES
T105-070	5.8	0.38	2	0.750	YES
T105-071	—	—	—	—	—
T105-072	N/A	N/A	N/A	N/A	N/A
T105-073	4.43	---	---	0.44	YES
T105-074	9.55553	0.10397789	6.1515-12.9152	0.0968555	NO
T105-075	—	—	—	—	—
T105-076	N/A	N/A	N/A	N/A	N/A
T105-077	1.6225	0.485	2	0.97	NO
T105-078	4.69	0.47	2	0.94	YES
T105-079	1.42	---	0.2	---	NO
T105-080	3.09	0.74	2	1.48	YES
T105-081	<10.00	---	---	---	YES
T105-082	2.76	0.17	2	0.33	YES
T105-083	3.48	0.22	2	0.44	YES
T105-084	3.96	0.5	2	1	YES
T105-085	4.55	0.44	2	0.88	YES
T105-086	5.6172	0.028	0.00136/2	0.056	---
T105-087	4.5249	0.0986	2	0.1972	YES
T105-088	4.21	0.21	2	0.42	YES
T105-089	---	---	---	---	YES
T105-090	4.5	0.45	2	0.9	YES
T105-091	N/A	N/A	N/A	N/A	N/A
T105-092	3.95	---	---	0.6	---
T105-093	3.74	0.044	4.302	0.19	YES
T105-094	5.64	0.58	2	1.16	YES
T105-095	4.29	0.152	2	0.303	YES



APMP-APLAC Joint Proficiency Testing Programme

(APLAC PT T105)

Nutritional Elements (Iron and Zinc) in Wheat Flour



Lab Code	Mass fraction of zinc (mg/kg)	Combined standard uncertainty (mg/kg)	Coverage factor, <i>k</i> (95% level of confidence)	Expanded uncertainty (mg/kg)	Laboratory accreditation (Yes/No)
T105-096	4.15	0.48	2	0.96	YES
T105-097	4.05	0.29	2	0.58	YES
T105-098	N/A	N/A	N/A	N/A	N/A
T105-099	4.5	0.15	0.15	0.31	YES
T105-100	—	—	—	—	—
T105-101	7.23	0.58	2	1.2	YES
T105-102	4.3	---	---	---	YES
T105-103	N/A	N/A	N/A	N/A	N/A
T105-104	4.14	0.03	2	0.06	YES
T105-105	N/A	N/A	N/A	N/A	N/A
T105-106	9.65	0.35	2	0.69	YES
T105-107	4.15	0.33	1.96	0.64	YES
T105-108	---	---	---	---	YES
T105-109	4.2	0.21	2	0.42	YES
T105-110	5.25	0.71	2	1.42	NO
T105-111	5.679	0.003634515	1.96	0.007123649	NO
T105-112	4.2491	0.167	2	0.334	YES
T105-113	4.39	0.03	2	0.06	YES

“—” The registered participant did not submit the results.

“---” Data or information was not provided.

N/A: nominated but not registered laboratory

* Lab T105-045, T105-065 and T105-081 reported the range of value.



Table VI: Summary of participants' digestion technique, medium and matrix separation for iron analysis

Lab Code	Digestion technique	Digestion medium	Matrix separation?
T105-001	Closed Vessel/ Hot Block	HNO ₃ /HCl	NO
T105-002	Dry Ashing	HNO ₃ /HCl	---
T105-003	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	YES
T105-004	N/A	N/A	N/A
T105-005	—	—	—
T105-006	Wet digestion	HNO ₃ /HCl	YES
T105-007	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-008	Microwave-assisted digestion	HNO ₃	NO
T105-009	Dry Ashing	HNO ₃	NO
T105-010	Wet digestion	50% HNO ₃ and 50% HCl	NO
T105-011	N/A	N/A	N/A
T105-012	—	—	—
T105-013	Microwave-assisted digestion	HNO ₃ /HCl (9.0 ml+1.0 ml)	NO
T105-014	Dry ashing	HNO ₃ /HCl	NO
T105-015	Dry ashing	HNO ₃	NO
T105-016	Wet digestion	HNO ₃ /HCl/H ₂ O ₂	NO
T105-017	N/A	N/A	N/A
T105-018	Microwave-assisted digestion	HNO ₃	YES
T105-019	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-020	N/A	N/A	N/A
T105-021	Wet digestion	HNO ₃	NO
T105-022	Dry ashing	HNO ₃	NO
T105-023	—	—	—
T105-024	Microwave-assisted digestion	HNO ₃ /HCl	NO
T105-025	Dry ashing	HCl	NO
T105-026	N/A	N/A	N/A
T105-027	Microwave-assisted digestion	HNO ₃	NO
T105-028	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-029	Microwave-assisted digestion	HNO ₃	NO
T105-030	—	—	—
T105-031	Dry Ashing	HNO ₃	Yes
T105-032	Dry Ashing	HCl	---
T105-033	Microwave-assisted digestion	HNO ₃ /HF/H ₂ O ₂	NO



APMP-APLAC Joint Proficiency Testing Programme

(APLAC PT T105)

Nutritional Elements (Iron and Zinc) in Wheat Flour



Lab Code	Digestion technique	Digestion medium	Matrix separation?
T105-034	Microwave-assisted digestion	HNO ₃	YES
T105-035	Wet digestion	HNO ₃ /HCl	NO
T105-036	—	—	—
T105-037	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-038	Wet digestion	Aqua regia	Yes
T105-039	Microwave-assisted digestion	HNO ₃ /HClO ₄	NO
T105-040	N/A	N/A	N/A
T105-041	Microwave-assisted digestion	HNO ₃	NO
T105-042	Wet digestion	HNO ₃	YES
T105-043	—	—	—
T105-044	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-045	Microwave-assisted digestion	HNO ₃ /water	NO
T105-046	Wet digestion	HNO ₃ /HClO ₄	YES
T105-047	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-048	Dry Ashing	HCl	NO
T105-049	Dry Ashing	none	NO
T105-050	Microwave-assisted digestion	HNO ₃ /HCl/H ₂ O ₂	NO
T105-051	Microwave-assisted digestion	HNO ₃	NO
T105-052	N/A	N/A	N/A
T105-053	Microwave-assisted digestion	HNO ₃	NO
T105-054	—	—	—
T105-055	Dry Ashing	HNO ₃	YES
T105-056	Microwave-assisted digestion	HNO ₃	NO
T105-057	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-058	Dry ashing	HNO ₃	NO
T105-059	Microwave-assisted digestion	HNO ₃ / H ₂ O ₂	NO
T105-060	Microwave-assisted digestion	HNO ₃	YES
T105-061	Dry ashing	HCl	NO
T105-062	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-063	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-064	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	---
T105-065	Microwave-assisted digestion	HNO ₃	NO
T105-066	Wet digestion	HNO ₃ / HF	NO
T105-067	Wet digestion	HNO ₃	NO
T105-068	Microwave-assisted digestion	HNO ₃	---



APMP-APLAC Joint Proficiency Testing Programme

(APLAC PT T105)

Nutritional Elements (Iron and Zinc) in Wheat Flour



Lab Code	Digestion technique	Digestion medium	Matrix separation?
T105-069	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	---
T105-070	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-071	—	—	—
T105-072	N/A	N/A	N/A
T105-073	Wet digestion	HNO ₃	NO
T105-074	Microwave-assisted digestion	HNO ₃ /HCl/H ₂ O ₂ /Aqua regia	Yes
T105-075	—	—	—
T105-076	N/A	N/A	N/A
T105-077	Microwave-assisted digestion	HNO ₃	NO
T105-078	Wet digestion	HNO ₃	Yes
T105-079	Wet digestion	HNO ₃ /HCl	YES
T105-080	Microwave-assisted digestion	HNO ₃	
T105-081	Microwave-assisted digestion	HNO ₃	NO
T105-082	Microwave-assisted digestion	HNO ₃	NO
T105-083	Dry- Ash Digestion- AOAC 999.11	---	---
T105-084	Microwave-assisted digestion	HNO ₃	NO
T105-085	Microwave-assisted digestion	HNO ₃ /HCl/H ₂ O ₂	NO
T105-086	Dry ashing	HNO ₃ /HCl	---
T105-087	Dry ashing	HNO ₃ / HCl	NO
T105-088	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-089	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-090	Microwave-assisted digestion	HNO ₃	NO
T105-091	N/A	N/A	N/A
T105-092	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-093	Wet digestion	HNO ₃ /HCl	NO
T105-094	Dry ashing	HNO ₃	Yes
T105-095	Wet digestion	HNO ₃ /HF	NO
T105-096	Microwave-assisted digestion	HNO ₃	NO
T105-097	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-098	N/A	N/A	N/A
T105-099	Microwave-assisted digestion	HNO ₃	NO
T105-100	—	—	—
T105-101	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂ /Aqua regia	NO
T105-102	Dry ashing	HNO ₃	NO



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



Lab Code	Digestion technique	Digestion medium	Matrix separation?
T105-103	N/A	N/A	N/A
T105-104	Dry ashing	HCl	NO
T105-105	N/A	N/A	N/A
T105-106	Microwave-assisted digestion	HNO ₃ /HCl/H ₂ O ₂	---
T105-107	Wet digestion	HNO ₃ / HCl	NO
T105-108	Dry ashing	HCl	NO
T105-109	Microwave digestion	5% HNO ₃	---
T105-110	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	---
T105-111	Microwave-assisted digestion	HNO ₃ + H ₂ O ₂ (7:1)	Yes
T105-112	Microwave-assisted digestion	HNO ₃	NO
T105-113	Dry ashing	HCl	NO



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



Table VII: Summary of participants' digestion technique, medium and matrix separation for zinc analysis

Lab Code	Digestion technique	Digestion medium	Matrix separation
T105-001	Closed Vessel/ Hot Block	HNO ₃ /HCl	NO
T105-002	Dry Ashing	HNO ₃ /HCl	---
T105-003	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	YES
T105-004	N/A	N/A	N/A
T105-005	—	—	—
T105-006	Wet digestion	HNO ₃ /HCl	YES
T105-007	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-008	Microwave-assisted digestion	HNO ₃	NO
T105-009	Dry Ashing	HNO ₃	NO
T105-010	Wet digestion	50 % HNO ₃ and 50 % HCl	NO
T105-011	N/A	N/A	N/A
T105-012	—	—	—
T105-013	Microwave-assisted digestion	HNO ₃ /HCl (9.0 ml+1.0 ml)	NO
T105-014	Dry Ashing	HNO ₃ /HCl	NO
T105-015	Dry ashing	HNO ₃	NO
T105-016	Wet digestion	HNO ₃ /HCl/H ₂ O ₂	NO
T105-017	N/A	N/A	N/A
T105-018	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-019	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-020	N/A	N/A	N/A
T105-021	Wet digestion	HNO ₃	NO
T105-022	Dry ashing	HNO ₃	NO
T105-023	—	—	—
T105-024	Microwave-assisted digestion	HNO ₃ /HCl	NO
T105-025	Dry ashing	HCl	NO
T105-026	N/A	N/A	N/A
T105-027	Microwave-assisted digestion	HNO ₃	NO
T105-028	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-029	Microwave-assisted digestion	HNO ₃	NO
T105-030	—	—	—
T105-031	Dry Ashing	HNO ₃	YES
T105-032	Dry Ashing	HCl	---
T105-033	Microwave-assisted digestion	HNO ₃ /HF/H ₂ O ₂	NO



APMP-APLAC Joint Proficiency Testing Programme

(APLAC PT T105)

Nutritional Elements (Iron and Zinc) in Wheat Flour



Lab Code	Digestion technique	Digestion medium	Matrix separation
T105-034	Microwave-assisted digestion	HNO ₃	YES
T105-035	Wet digestion	HNO ₃ /HCl	NO
T105-036	—	—	—
T105-037	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-038	---	Aqua regia	YES
T105-039	Microwave-assisted digestion	HNO ₃ /HClO ₄	NO
T105-040	N/A	N/A	N/A
T105-041	Microwave-assisted digestion	HNO ₃	NO
T105-042	Wet digestion	HNO ₃	YES
T105-043	—	—	—
T105-044	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-045	Microwave-assisted digestion	HNO ₃ /water	NO
T105-046	Wet digestion	HNO ₃ /HClO ₄	YES
T105-047	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	---
T105-048	Dry Ashing	HCl	NO
T105-049	Dry Ashing	No	NO
T105-050	Microwave-assisted digestion	HNO ₃ /HCl/H ₂ O ₂	NO
T105-051	Microwave-assisted digestion	HNO ₃	NO
T105-052	N/A	N/A	N/A
T105-053	Microwave-assisted digestion	HNO ₃	NO
T105-054	—	—	—
T105-055	Dry Ashing	HNO ₃	YES
T105-056	Microwave-assisted digestion	HNO ₃	NO
T105-057	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-058	Dry ashing	HNO ₃	NO
T105-059	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-060	Microwave-assisted digestion	HNO ₃	YES
T105-061	Dry ashing	HCl	NO
T105-062	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-063	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-064	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	YES
T105-065	Microwave-assisted digestion	HNO ₃	NO
T105-066	Wet digestion	HNO ₃ /HF	NO
T105-067	Wet digestion	HNO ₃ /H ₂ SO ₄	NO
T105-068	Microwave-assisted digestion	HNO ₃	---



Lab Code	Digestion technique	Digestion medium	Matrix separation
T105-069	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	---
T105-070	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-071	—	—	—
T105-072	N/A	N/A	N/A
T105-073	Wet digestion	HNO ₃	NO
T105-074	Microwave-assisted digestion	HNO ₃ /HCl/H ₂ O ₂ /Aqua regia	YES
T105-075	—	—	—
T105-076	N/A	N/A	N/A
T105-077	Microwave-assisted digestion	HNO ₃	NO
T105-078	Wet digestion	HNO ₃	YES
T105-079	Wet digestion	HNO ₃ /HCl	NO
T105-080	Microwave-assisted digestion	HNO ₃	---
T105-081	Microwave-assisted digestion	HNO ₃	NO
T105-082	Microwave-assisted digestion	HNO ₃	NO
T105-083	Dry- Ash Digestion- AOAC 999.11	---	---
T105-084	Microwave-assisted digestion	HNO ₃	NO
T105-085	Microwave-assisted digestion	HNO ₃ /HCl/H ₂ O ₂	NO
T105-086	Dry ashing	HNO ₃ /HCl	NO
T105-087	Dry ashing	HNO ₃ /HCl	NO
T105-088	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-089	---	---	---
T105-090	Microwave-assisted digestion	HNO ₃	NO
T105-091	N/A	N/A	N/A
T105-092	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-093	Wet digestion	HNO ₃ /HCl	NO
T105-094	Dry ashing	HNO ₃	YES
T105-095	Wet digestion	HNO ₃ /HF	NO
T105-096	Microwave-assisted digestion	HNO ₃	NO
T105-097	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	NO
T105-098	N/A	N/A	N/A
T105-099	Microwave-assisted digestion	HNO ₃	NO
T105-100	—	—	—
T105-101	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂ /Aqua regia	NO
T105-102	Dry ashing	HNO ₃	NO



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



Lab Code	Digestion technique	Digestion medium	Matrix separation
T105-103	N/A	N/A	N/A
T105-104	Dry ashing	HCl	NO
T105-105	N/A	N/A	N/A
T105-106	Microwave-assisted digestion	HNO ₃ /HCl/H ₂ O ₂	---
T105-107	Wet digestion	HNO ₃ /HCl	NO
T105-108	---	---	---
T105-109	Microwave digestion	5% HNO ₃	---
T105-110	Microwave-assisted digestion	HNO ₃ /H ₂ O ₂	---
T105-111	Microwave-assisted digestion	HNO ₃ + H ₂ O ₂ (7:1)	YES
T105-112	Microwave-assisted digestion	HNO ₃	NO
T105-113	Dry ashing	HCl	NO



Table VIII: Summary of participants' information on the use of internal standard, correction for recovery, instrumental method and method validation status for iron analysis

Lab Code	Use of internal standard?	Correction for recovery?	Instrumental method	Method validation?
T105-001	YES	NO	ICP-MS	YES
T105-002	NO	YES	Flame AAS	YES
T105-003	NO	YES	Graphite AAS	YES
T105-004	N/A	N/A	N/A	N/A
T105-005	—	—	—	—
T105-006	NO	NO	ICP-AES	YES
T105-007	NO	NO	Flame AAS	YES
T105-008	YES	NO	ICP-AES	YES
T105-009	NO	NO	Flame AAS	YES
T105-010	NO	NO	ICP-OES	YES
T105-011	N/A	N/A	N/A	N/A
T105-012	—	—	—	—
T105-013	NO	NO	ICP-OES	NO
T105-014	NO	YES	Flame AAS	YES
T105-015	NO	NO	Flame AAS	NO
T105-016	YES	NO	ICP-OES	YES
T105-017	N/A	N/A	N/A	N/A
T105-018	NO	YES	Flame AAS	NO
T105-019	NO	NO	Flame AAS	YES
T105-020	N/A	N/A	N/A	N/A
T105-021	NO	NO	ICP-AES	YES
T105-022	NO	NO	Graphite AAS	NO
T105-023	—	—	—	—
T105-024	NO	YES	ICP-AES / Flame AAS	YES
T105-025	YES	YES	ICP-AES	YES
T105-026	N/A	N/A	N/A	N/A
T105-027	YES	NO	ICP-MS	YES
T105-028	NO	NO	Flame AAS	NO
T105-029	NO	YES	ICP-AES	NO
T105-030	—	—	—	—
T105-031	NO	YES	MP-AES	YES
T105-032	NO	NO	Flame AAS	YES



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)



Nutritional Elements (Iron and Zinc) in Wheat Flour



Lab Code	Use of internal standard?	Correction for recovery?	Instrumental method	Method validation?
T105-033	YES	YES	ICP-MS	YES
T105-034	YES	NO	ICP-AES	YES
T105-035	NO	NO	ICP-AES	---
T105-036	—	—	—	—
T105-037	YES	NO	ICP-MS	YES
T105-038	---	NO	Flame AAS	YES
T105-039	YES	NO	ICP-AES	YES
T105-040	N/A	N/A	N/A	N/A
T105-041	NO	NO	ICP-OES	YES
T105-042	NO	NO	ICP-AES	YES
T105-043	—	—	—	—
T105-044	YES	NO	ICP-MS	YES
T105-045	YES	NO	ICP-MS	YES
T105-046	YES	NO	ICP-AES	YES
T105-047	NO	NO	ICP-MS	NO
T105-048	YES	NO	Flame AAS	YES
T105-049	NO	NO	Flame AAS	YES
T105-050	YES	NO	ICP-AES	YES
T105-051	NO	YES	ICP-AES	NO
T105-052	N/A	N/A	N/A	N/A
T105-053	NO	NO	Flame AAS	NO
T105-054	—	—	—	—
T105-055	NO	NO	Flame AAS	YES
T105-056	NO	NO	ICP-MS	NO
T105-057	NO	NO	ICP-AES	YES
T105-058	NO	NO	Flame AAS	YES
T105-059	NO	NO	Flame AAS	YES
T105-060	NO	NO	ICP-AES	YES
T105-061	YES	YES	ICP-AES	NO
T105-062	YES	NO	ICP-MS	YES
T105-063	YES	YES	ICP-AES	YES
T105-064	NO	YES	Flame AAS	YES
T105-065	YES	NO	ICP-AES	YES
T105-066	YES	NO	ICP-AES	YES



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)

Nutritional Elements (Iron and Zinc) in Wheat Flour



Lab Code	Use of internal standard?	Correction for recovery?	Instrumental method	Method validation?
T105-067	NO	NO	ICP-OES	YES
T105-068	---	YES	Flame AAS	YES
T105-069	YES	NO	ICP-MS	YES
T105-070	NO	NO	ICP-AES	YES
T105-071	—	—	—	—
T105-072	N/A	N/A	N/A	N/A
T105-073	YES	NO	ICP-MS	YES
T105-074	---	---	Graphite AAS	---
T105-075	—	—	—	—
T105-076	N/A	N/A	N/A	N/A
T105-077	NO	YES	ICP-OES	NO
T105-078	NO	NO	ICP-AES	YES
T105-079	NO	NO	Flame AAS	NO
T105-080	YES	NO	ICP-AES	NO
T105-081	NO	NO	ICP-OES	YES
T105-082	YES	NO	ICP-MS	NO
T105-083	---	---	ICP-OES	---
T105-084	NO	NO	ICP-AES	---
T105-085	NO	NO	ICP-AES	YES
T105-086	NO	NO	Flame AAS	YES
T105-087	NO	NO	Flame AAS	NO
T105-088	NO	NO	ICP-MS	YES
T105-089	NO	NO	ICP-MS	YES
T105-090	YES	NO	ICP-MS	YES
T105-091	N/A	N/A	N/A	N/A
T105-092	NO	YES	ICP-OES	YES
T105-093	YES	NO	ICP-MS	YES
T105-094	NO	NO	ICP-AES	YES
T105-095	YES	NO	ICP-OES	NO
T105-096	YES	NO	ICP-MS	YES
T105-097	YES	NO	Flame AAS	YES
T105-098	N/A	N/A	N/A	N/A
T105-099	YES	NO	ICP-OES	YES



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)



Nutritional Elements (Iron and Zinc) in Wheat Flour



Lab Code	Use of internal standard?	Correction for recovery?	Instrumental method	Method validation?
T105-100	—	—	—	—
T105-101	NO	YES	Flame AAS	YES
T105-102	NO	NO	Flame AAS	YES
T105-103	N/A	N/A	N/A	N/A
T105-104	YES	NO	ICP-AES	YES
T105-105	N/A	N/A	N/A	N/A
T105-106	NO	NO	ICP-MS	NO
T105-107	YES	NO	ICP-MS	NO
T105-108	NO	NO	Spectrophotometer	NO
T105-109	YES	NO	ICP-MS	NO
T105-110	NO	NO	Flame AAS	YES
T105-111	NO	YES	Flame AAS	YES
T105-112	NO	NO	ICP-AES	YES
T105-113	NO	NO	ICP-AES	YES



Table IX: Summary of participants' information on the use of internal standard, correction for recovery, instrumental method and method validation status for zinc analysis

Lab Code	Use of internal standard?	Correction for recovery?	Instrumental method	Method validation?
T105-001	YES	NO	ICP-MS	YES
T105-002	NO	YES	Flame AAS	YES
T105-003	NO	YES	Graphite AAS	YES
T105-004	N/A	N/A	N/A	N/A
T105-005	—	—	—	—
T105-006	YES	NO	ICP-MS	YES
T105-007	NO	NO	Flame AAS	YES
T105-008	YES	NO	ICP-AES	YES
T105-009	NO	NO	Flame AAS	YES
T105-010	NO	NO	ICP-OES	YES
T105-011	N/A	N/A	N/A	N/A
T105-012	—	—	—	—
T105-013	NO	NO	ICP-OES	NO
T105-014	NO	YES	Flame AAS	YES
T105-015	NO	NO	Flame AAS	NO
T105-016	YES	NO	ICP-OES	YES
T105-017	N/A	N/A	N/A	N/A
T105-018	NO	NO	Flame AAS	YES
T105-019	NO	NO	Flame AAS	YES
T105-020	N/A	N/A	N/A	N/A
T105-021	NO	NO	ICP-AES	YES
T105-022	NO	NO	Flame AAS	NO
T105-023	—	—	—	—
T105-024	NO	YES	ICP-AES/Flame AAS	YES
T105-025	YES	YES	ICP-AES	YES
T105-026	N/A	N/A	N/A	N/A
T105-027	YES	NO	ICP-MS	YES
T105-028	NO	NO	Flame AAS	NO
T105-029	NO	YES	ICP-AES	NO
T105-030	—	—	—	—
T105-031	NO	YES	MP-AES	YES
T105-032	NO	NO	Flame AAS	YES



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)



Nutritional Elements (Iron and Zinc) in Wheat Flour



Lab Code	Use of internal standard?	Correction for recovery?	Instrumental method	Method validation?
T105-033	YES	YES	ICP-MS	YES
T105-034	YES	NO	ICP-AES	YES
T105-035	NO	NO	ICP-AES	---
T105-036	—	—	—	—
T105-037	YES	NO	ICP-MS	YES
T105-038	---	NO	Flame AAS	YES
T105-039	YES	NO	ICP-AES	YES
T105-040	N/A	N/A	N/A	N/A
T105-041	NO	NO	ICP-OES	YES
T105-042	NO	NO	ICP-AES	YES
T105-043	—	—	—	—
T105-044	YES	NO	ICP-MS	YES
T105-045	YES	NO	ICP-MS	YES
T105-046	YES	NO	ICP-AES	YES
T105-047	NO	NO	ICP-MS	NO
T105-048	YES	NO	Flame AAS	NO
T105-049	NO	NO	Flame AAS	YES
T105-050	YES	NO	ICP-MS	YES
T105-051	NO	YES	ICP-AES	NO
T105-052	N/A	N/A	N/A	N/A
T105-053	NO	NO	Flame AAS	NO
T105-054	—	—	—	—
T105-055	NO	NO	Flame AAS	YES
T105-056	NO	NO	ICP-MS	NO
T105-057	NO	NO	ICP-AES	YES
T105-058	NO	NO	Flame AAS	YES
T105-059	NO	NO	Flame AAS	YES
T105-060	NO	NO	ICP-AES	YES
T105-061	YES	YES	ICP-AES	NO
T105-062	YES	NO	ICP-MS	YES
T105-063	YES	YES	ICP-AES	YES
T105-064	NO	YES	Flame AAS	YES
T105-065	YES	NO	ICP-AES	YES
T105-066	YES	NO	ICP-AES	YES



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)



Nutritional Elements (Iron and Zinc) in Wheat Flour



Lab Code	Use of internal standard?	Correction for recovery?	Instrumental method	Method validation?
T105-067	NO	NO	ICP-OES	YES
T105-068	NO	YES	Flame AAS	YES
T105-069	YES	NO	ICP-AES	YES
T105-070	NO	NO	ICP-AES	YES
T105-071	—	—	—	—
T105-072	N/A	N/A	N/A	N/A
T105-073	YES	NO	ICP-MS	YES
T105-074	---	---	Graphite AAS	---
T105-075	—	—	—	—
T105-076	N/A	N/A	N/A	N/A
T105-077	NO	YES	ICP-OES	NO
T105-078	NO	NO	ICP-AES	YES
T105-079	NO	NO	Flame AAS	NO
T105-080	YES	NO	ICP-AES	NO
T105-081	NO	NO	ICP-OES	YES
T105-082	YES	NO	ICP-MS	NO
T105-083	---	---	ICP-OES	---
T105-084	NO	NO	ICP-AES	---
T105-085	NO	NO	ICP-AES	YES
T105-086	NO	NO	Flame AAS	YES
T105-087	NO	NO	Flame AAS	NO
T105-088	NO	NO	ICP-MS	YES
T105-089	---	---	---	---
T105-090	YES	NO	ICP-MS	YES
T105-091	N/A	N/A	N/A	N/A
T105-092	NO	YES	ICP-OES	YES
T105-093	YES	NO	ICP-MS	YES
T105-094	NO	NO	ICP-AES	YES
T105-095	YES	NO	ICP-OES	NO
T105-096	YES	NO	ICP-MS	YES
T105-097	YES	NO	Flame AAS	YES
T105-098	N/A	N/A	N/A	N/A
T105-099	YES	NO	ICP-OES	YES



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)



Nutritional Elements (Iron and Zinc) in Wheat Flour



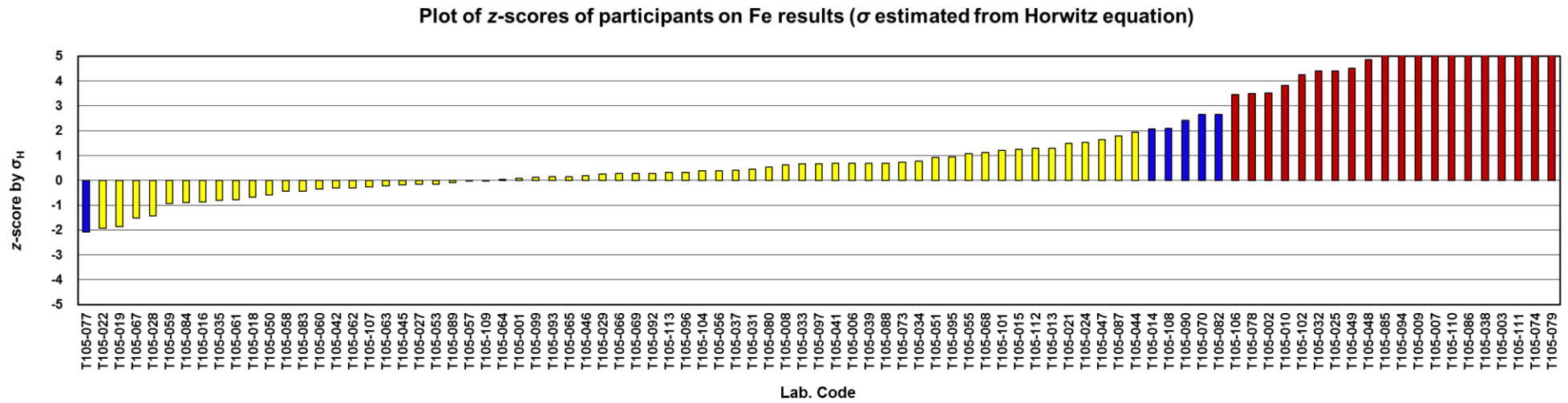
Lab Code	Use of internal standard?	Correction for recovery?	Instrumental method	Method validation?
T105-100	—	—	—	—
T105-101	NO	YES	Flame AAS	YES
T105-102	NO	NO	Flame AAS	YES
T105-103	N/A	N/A	N/A	N/A
T105-104	YES	NO	ICP-AES	YES
T105-105	N/A	N/A	N/A	N/A
T105-106	NO	NO	ICP-MS	NO
T105-107	YES	NO	ICP-MS	YES
T105-108	---	---	---	---
T105-109	YES	NO	ICP-MS	NO
T105-110	NO	NO	Flame AAS	YES
T105-111	NO	YES	Flame AAS	YES
T105-112	NO	NO	ICP-AES	YES
T105-113	NO	NO	ICP-AES	YES



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



Figure I: Plot of z-scores of participants on iron results

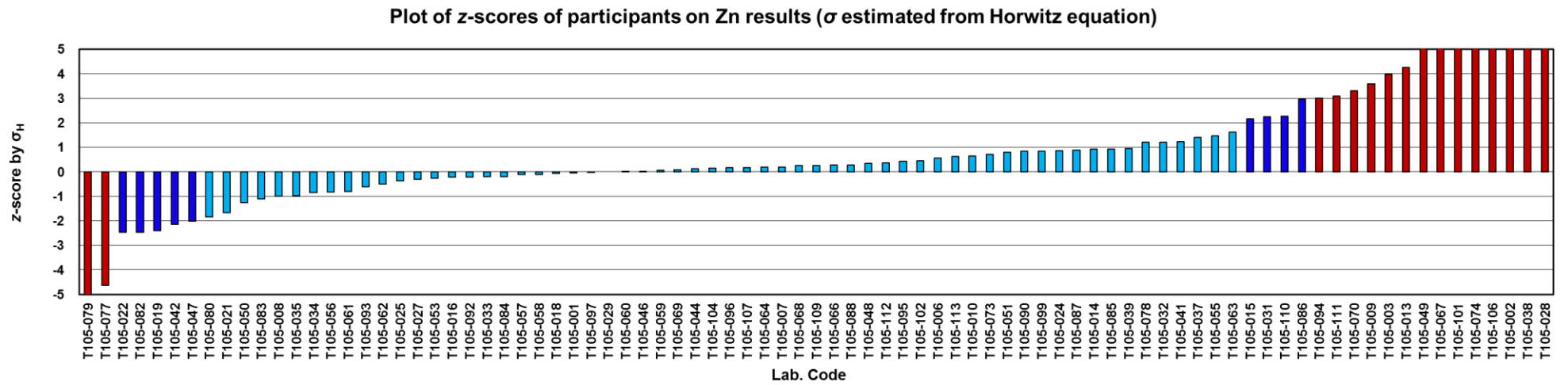




APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



Figure II: Plot of z-scores of participants on zinc results

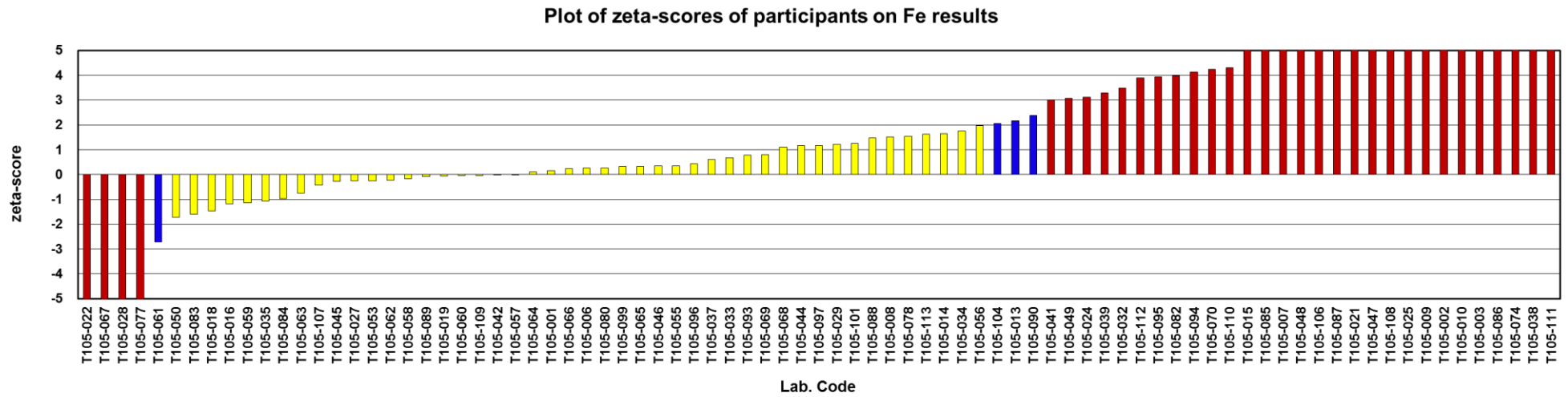




APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



Figure III: Plot of zeta-scores of participants on iron results

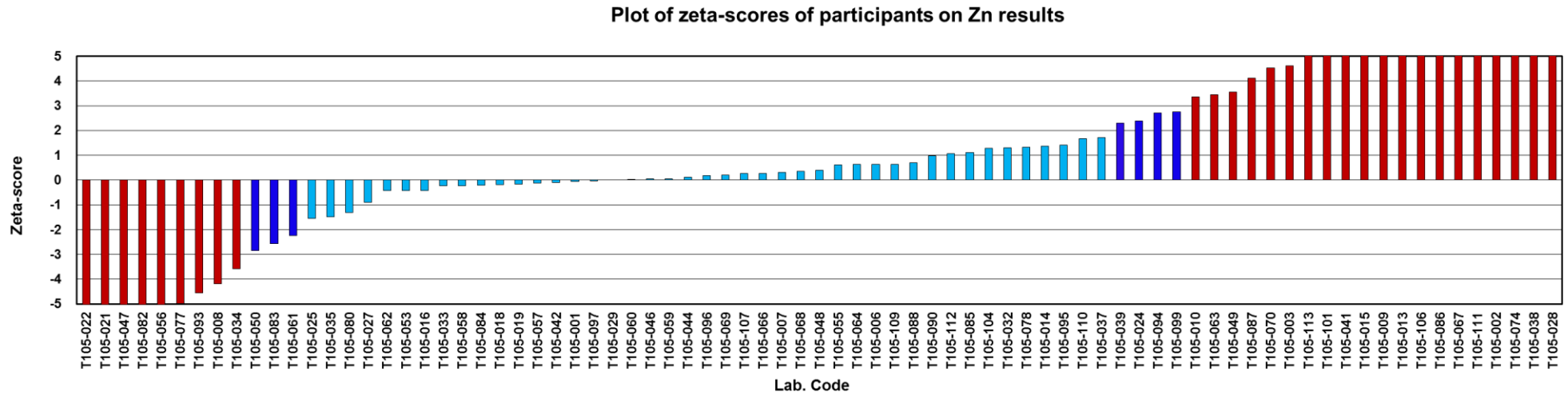




APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



Figure IV: Plot of zeta-scores of participants on zinc results

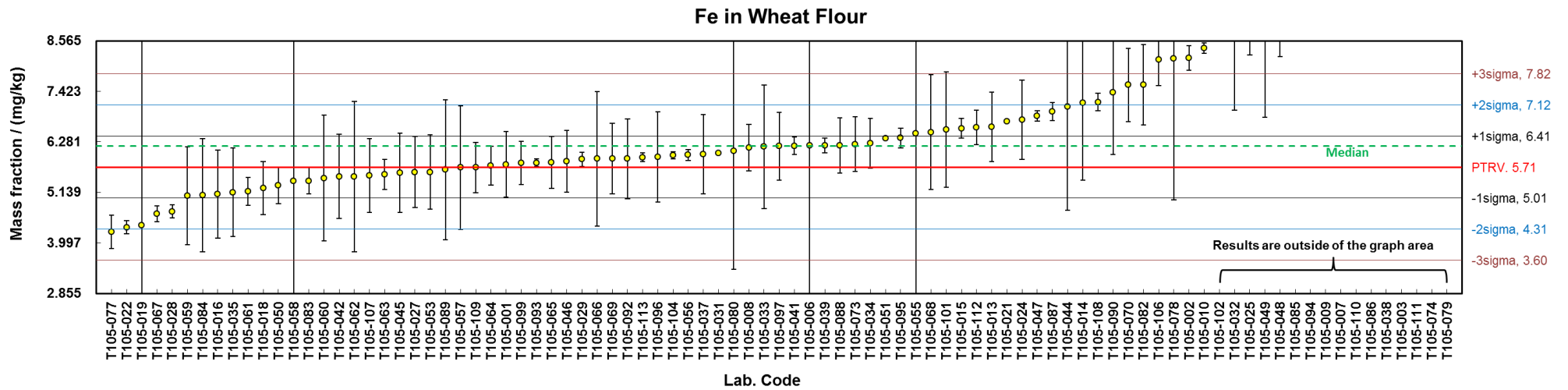




APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



Figure V: PTRV for iron and participants results

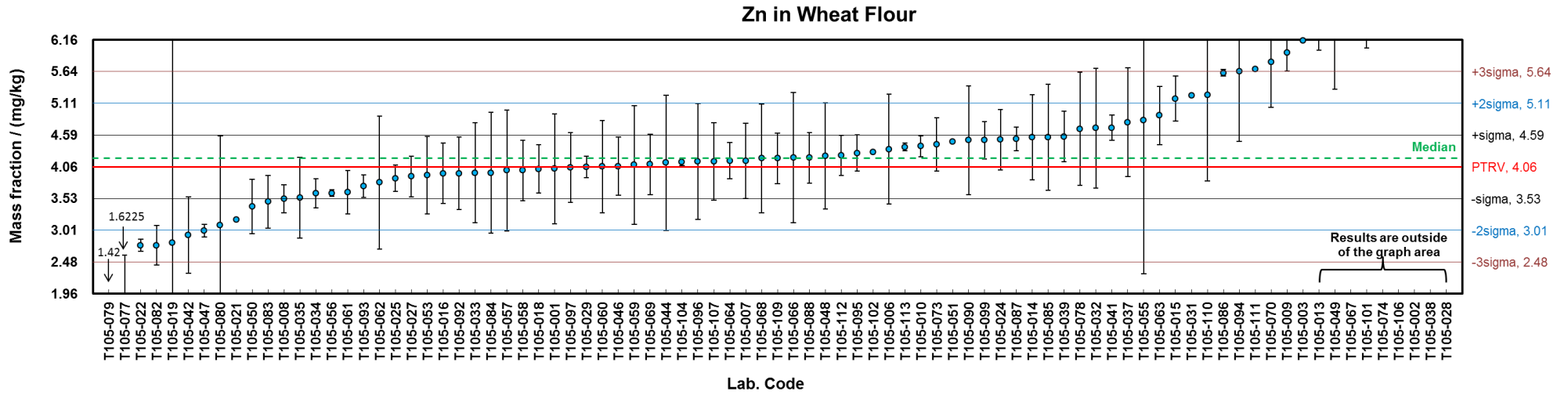




APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



Figure VI: PTRV for zinc and participants results





APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



Figure VII: Youden plot showing z-score and zeta-score distribution of participants' results

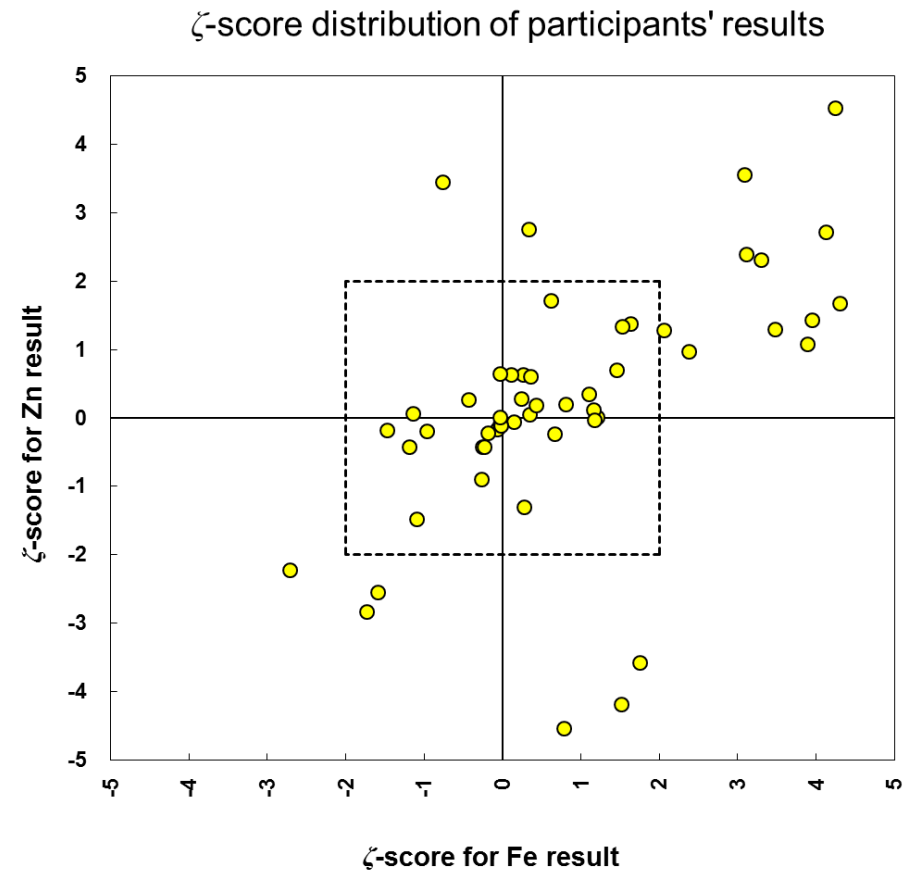
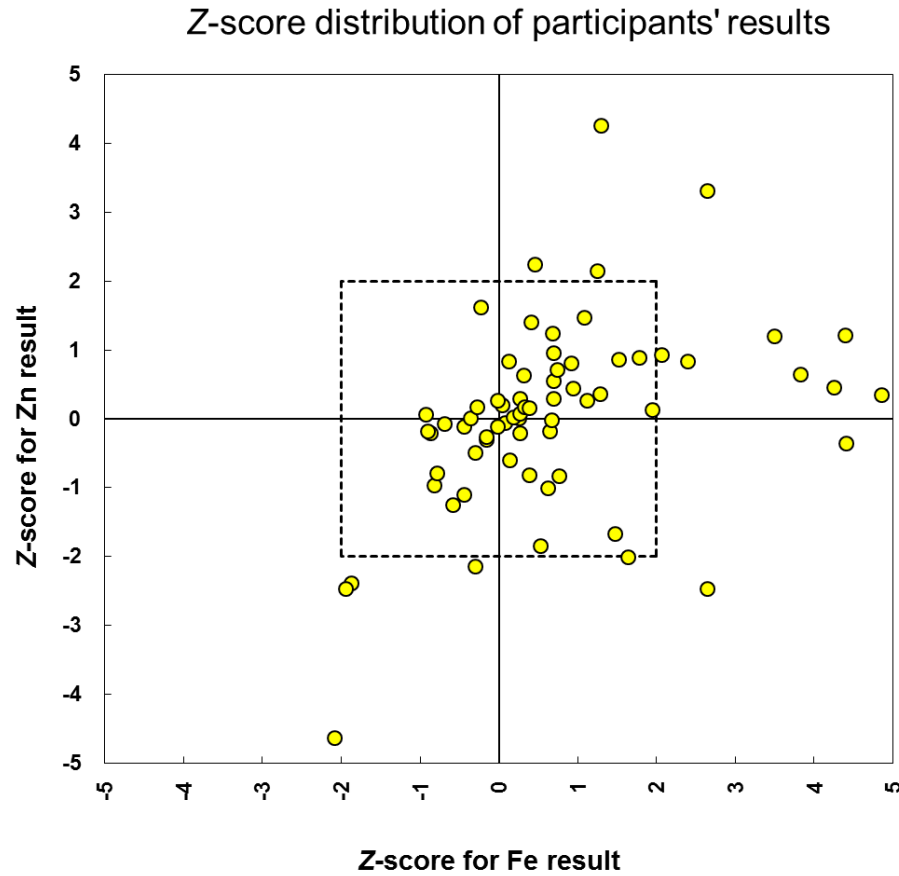




Figure VIII: Youden plot showing distribution of participants' results with respect to accreditation for the test

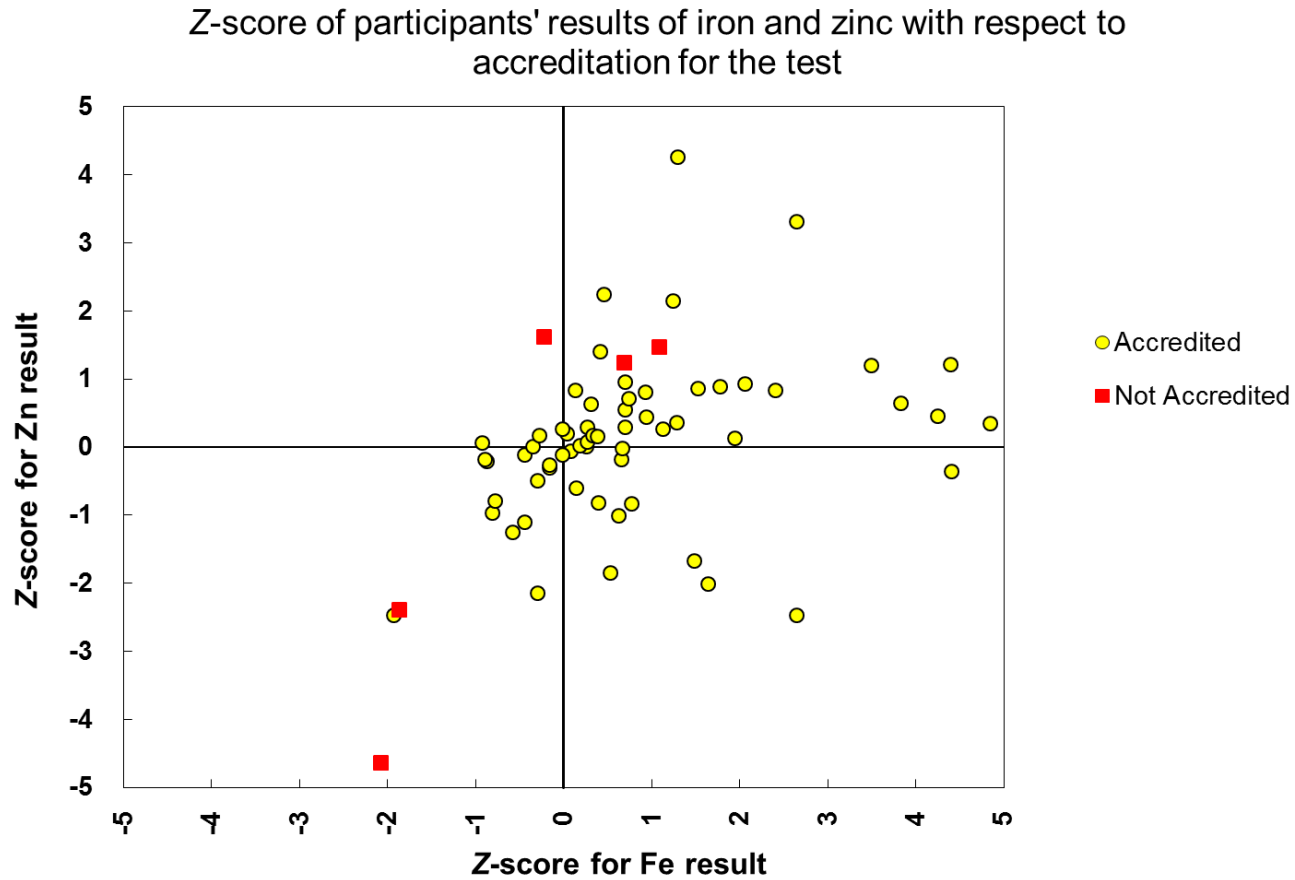
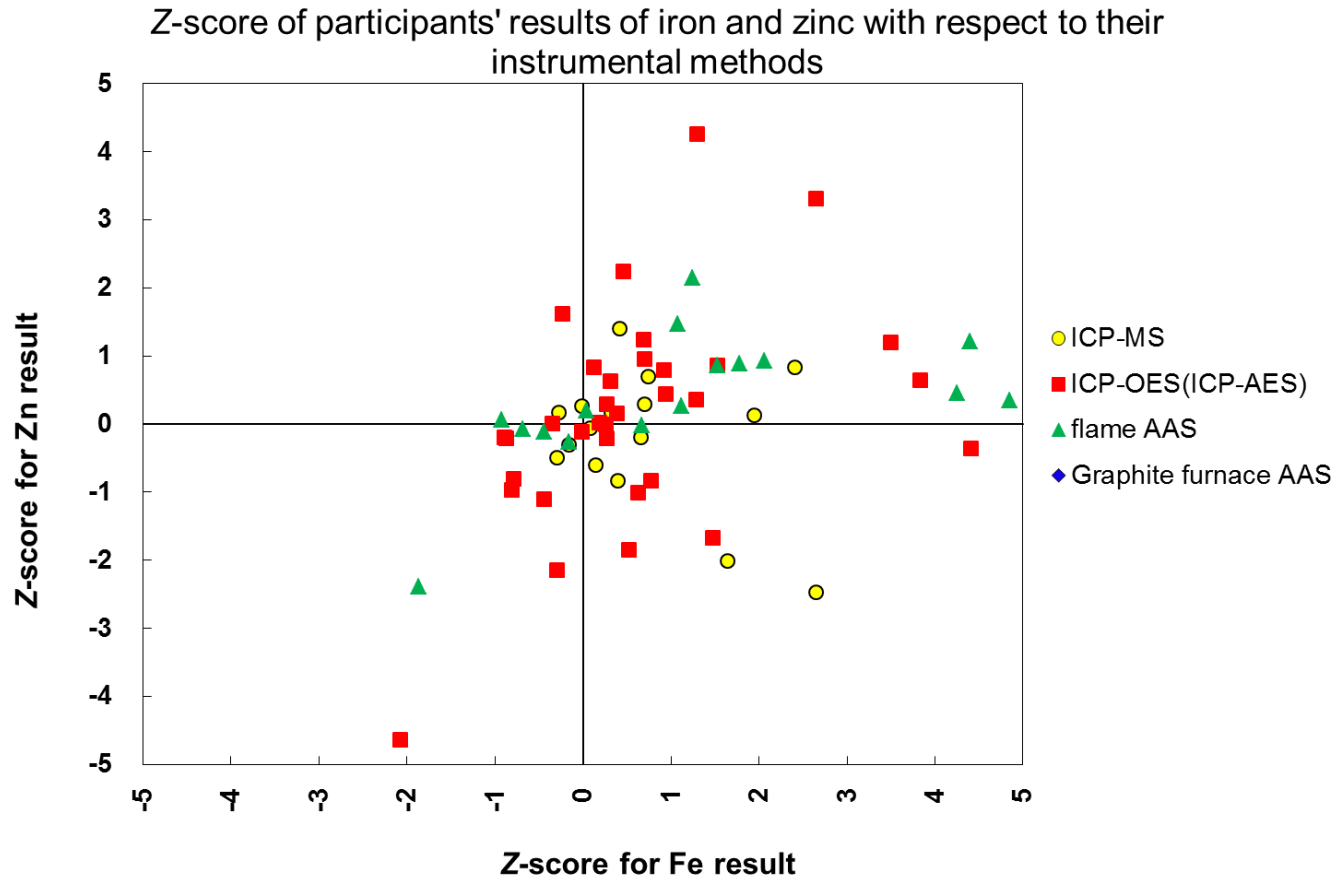




Figure IX: Youden plot showing distribution of participants' results with respect to their instrumental methods





APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



Figure X: Results from all participants according to participants' instrumental methods

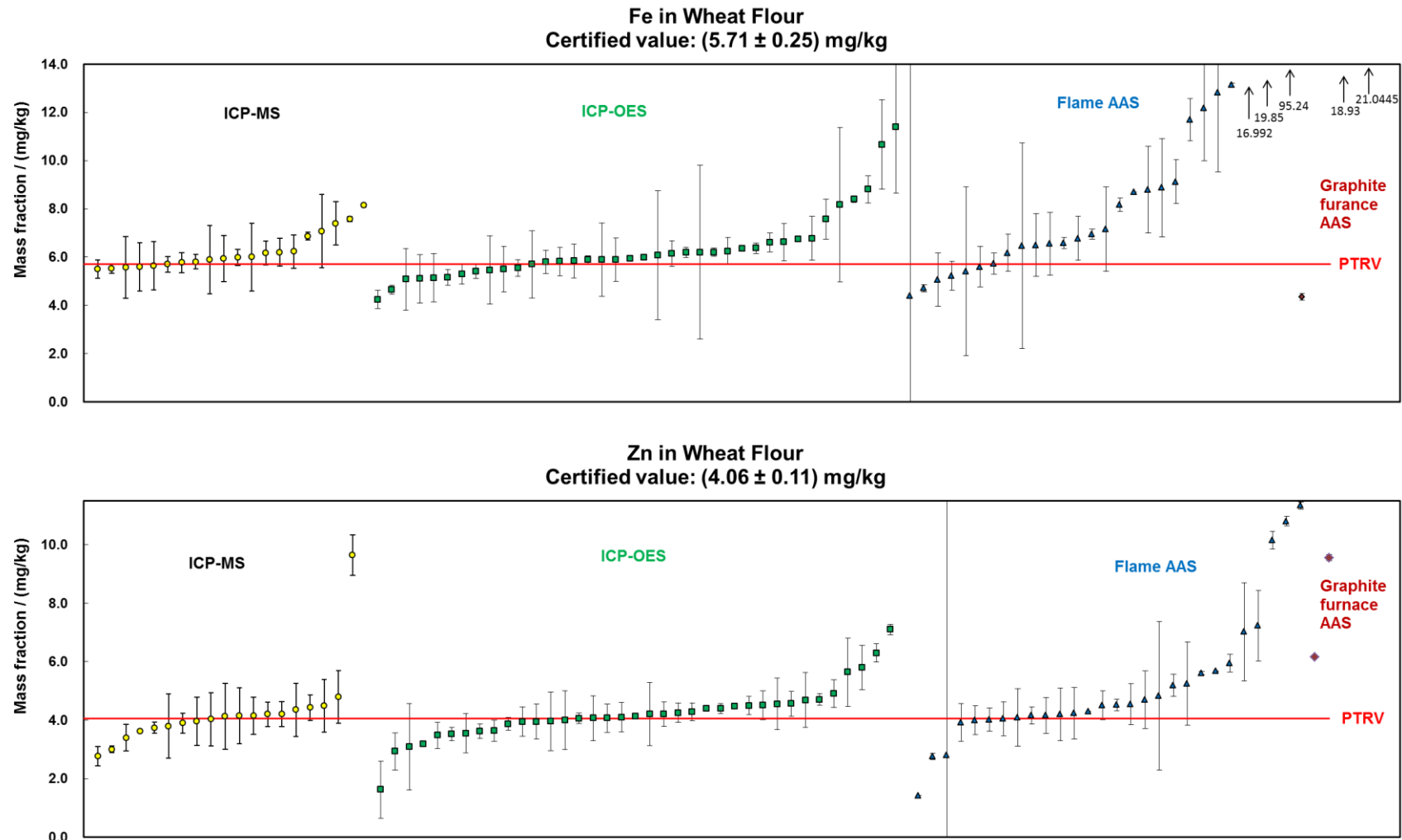




Figure XI: Youden plot showing distribution of participants' results with respect to the use of internal standard





APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



Figure XII: Results from all participants according to the use of internal standard

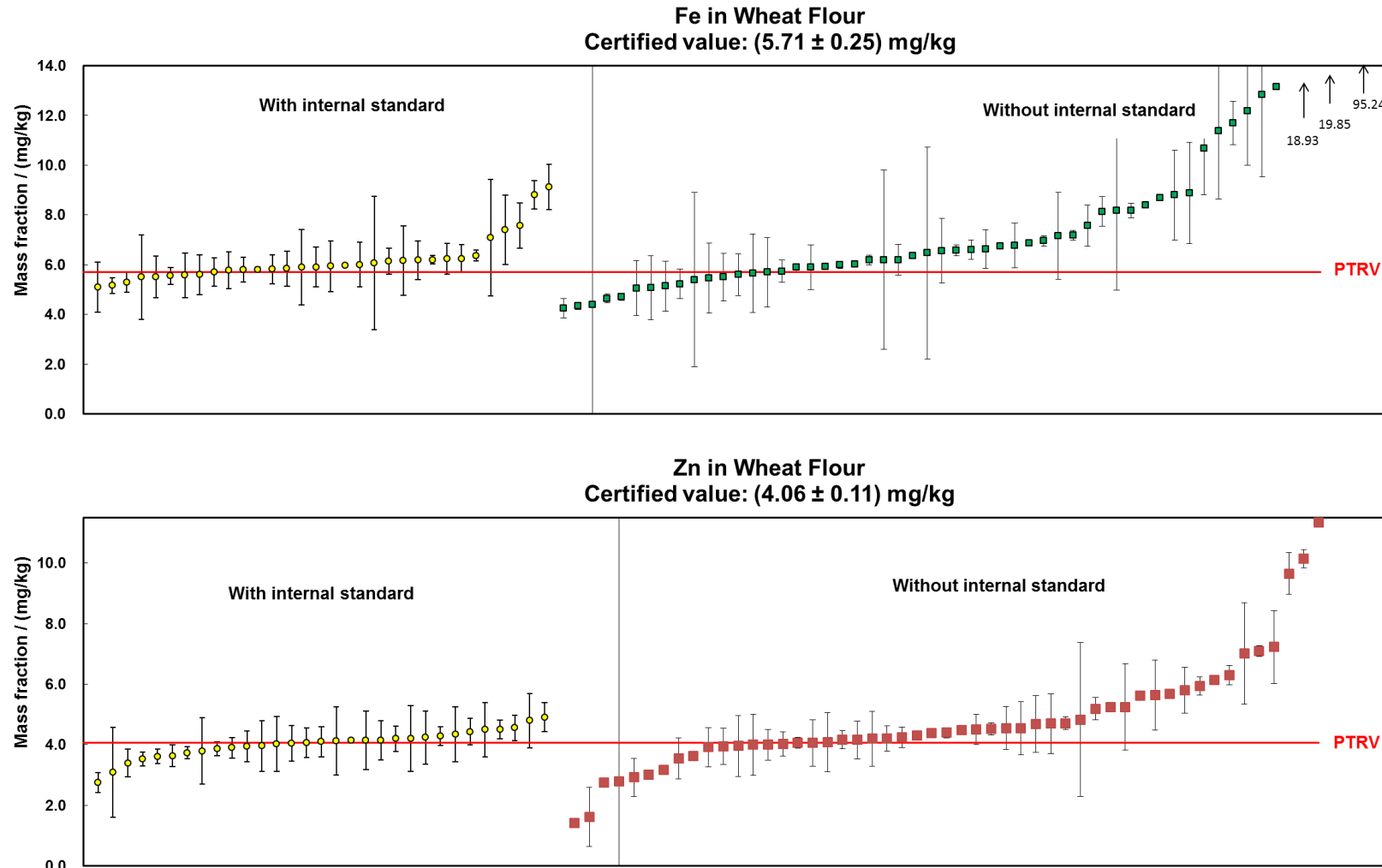




Figure XIII: Youden plot showing distribution of participants' results with respect to their digestion technique

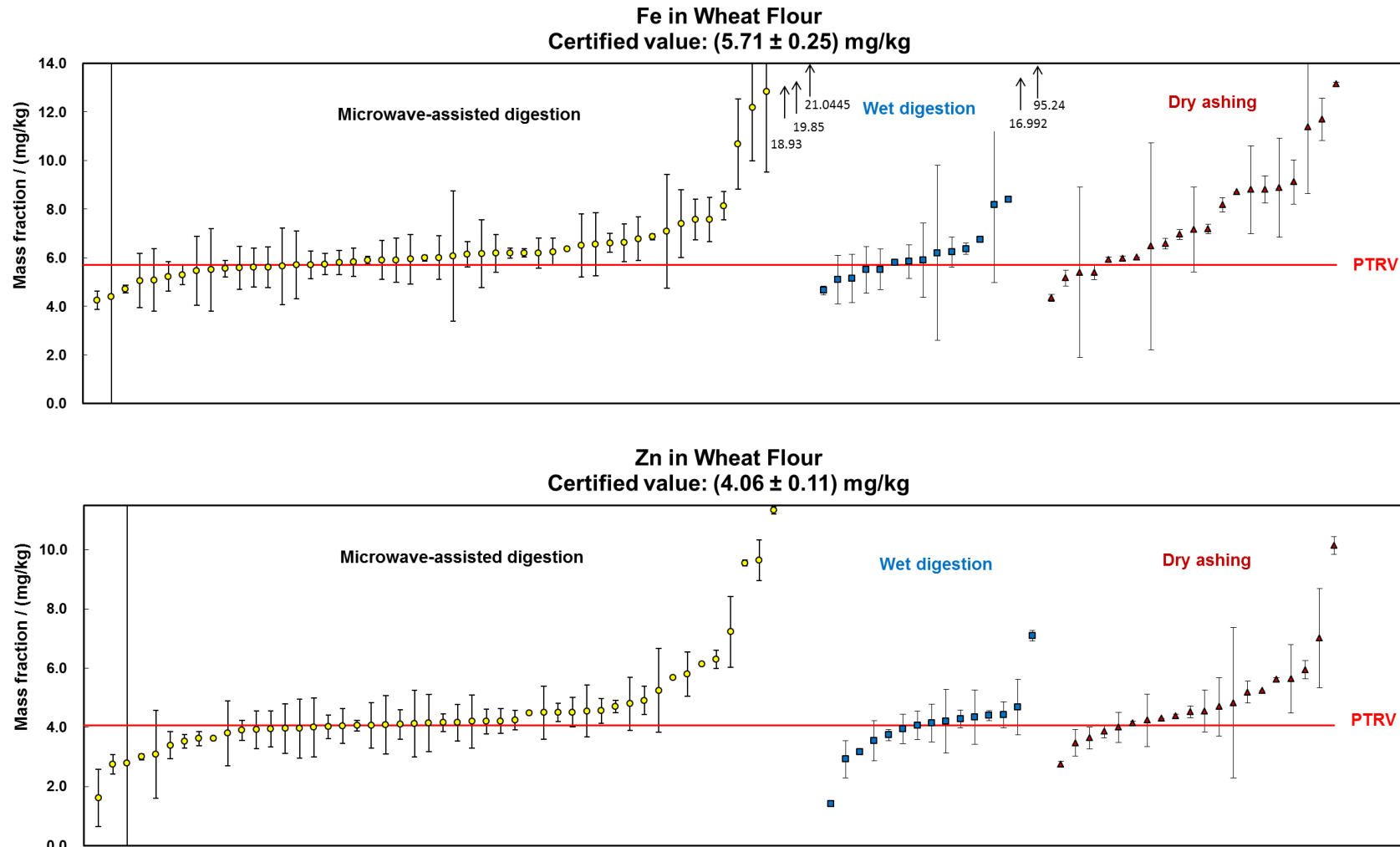




APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



Figure XIV: Results from all participants according to their digestion technique





APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



Figure XVI: Results from all participants according to the application of recovery correction

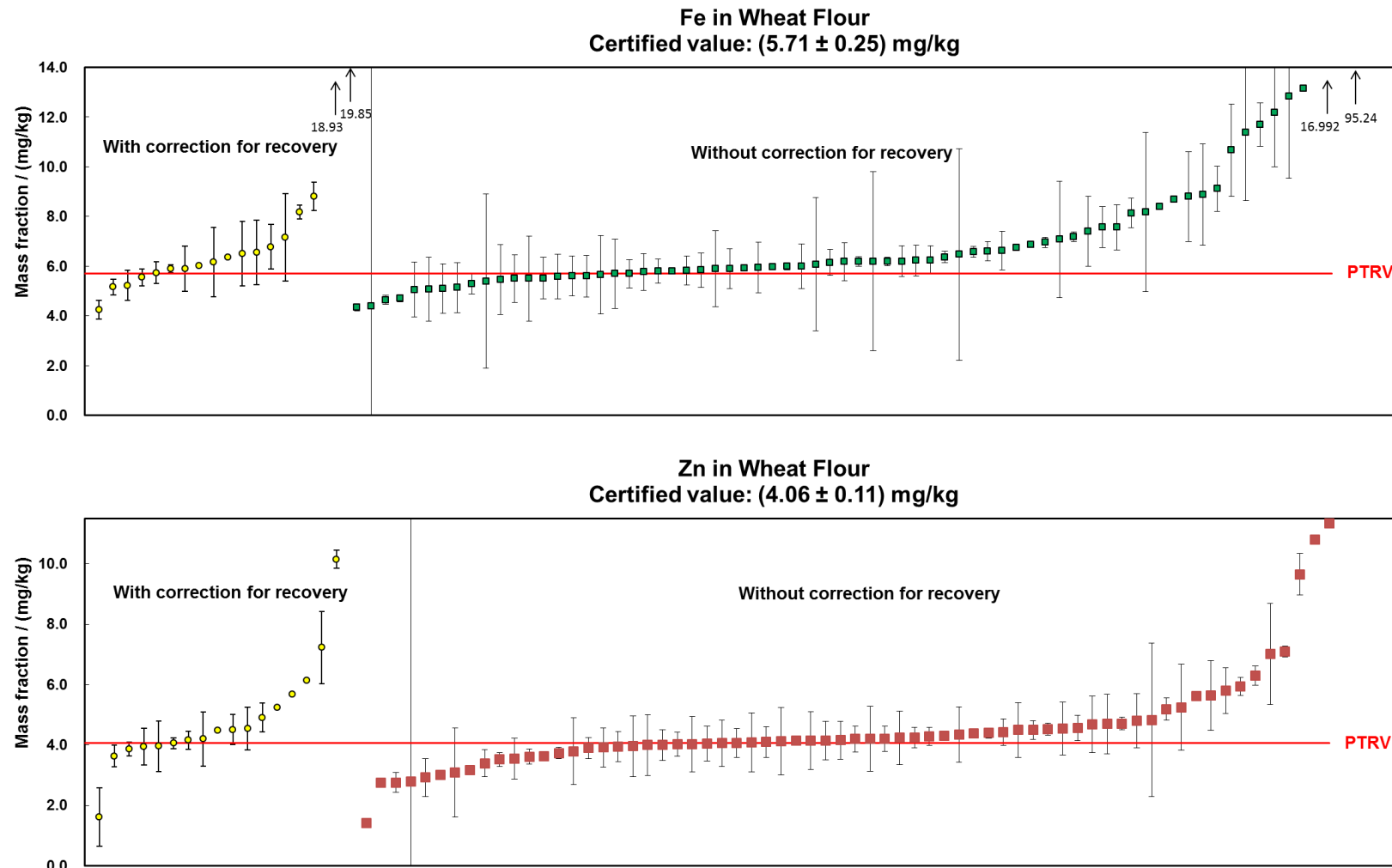
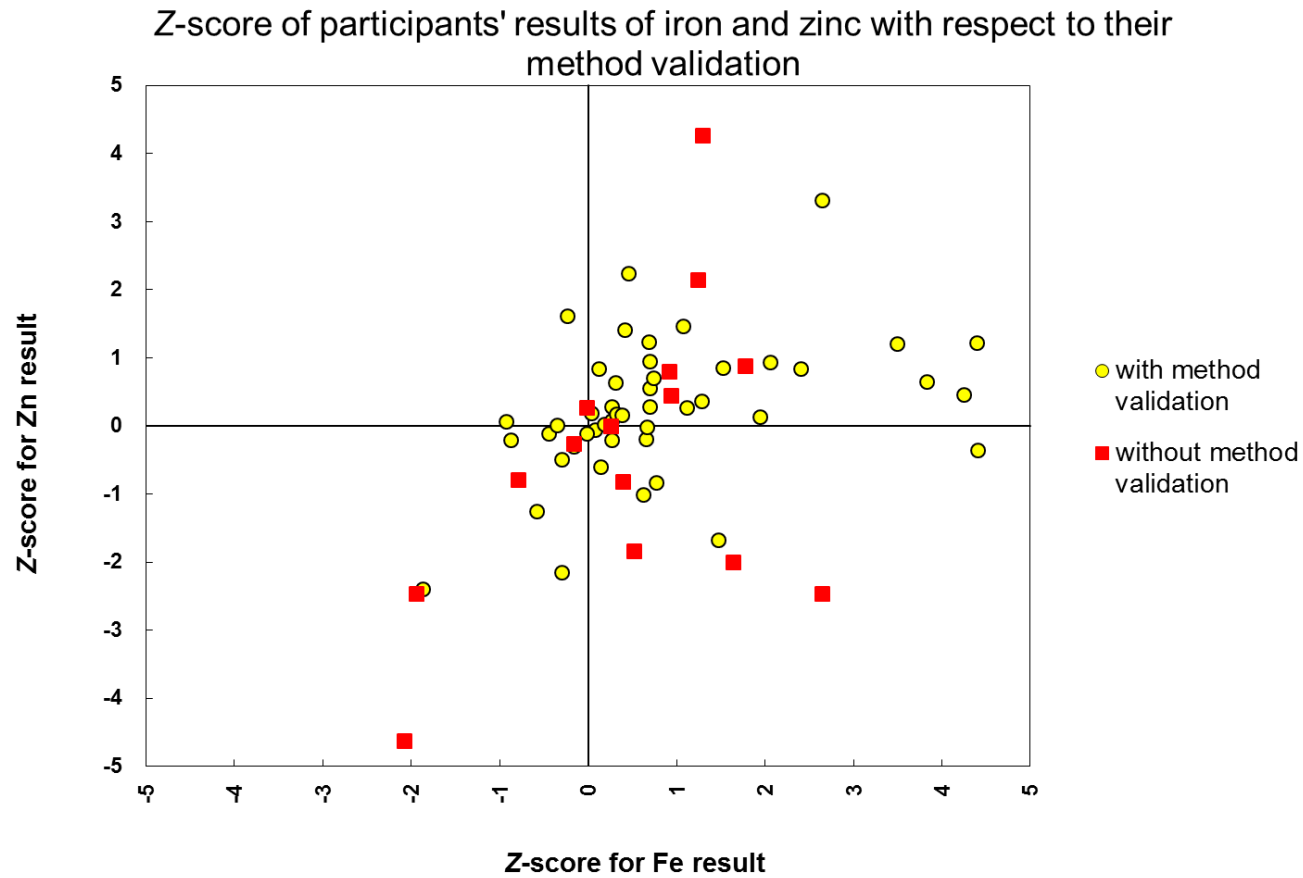




Figure XVII: Youden plot showing distribution of participants' results with respect to their method validation

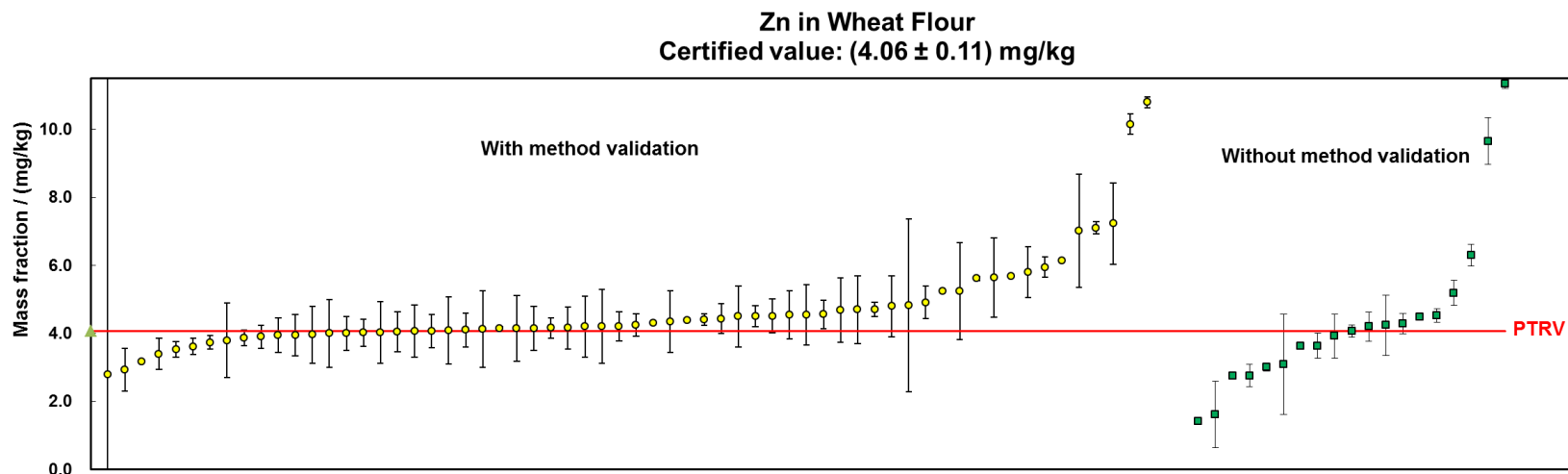
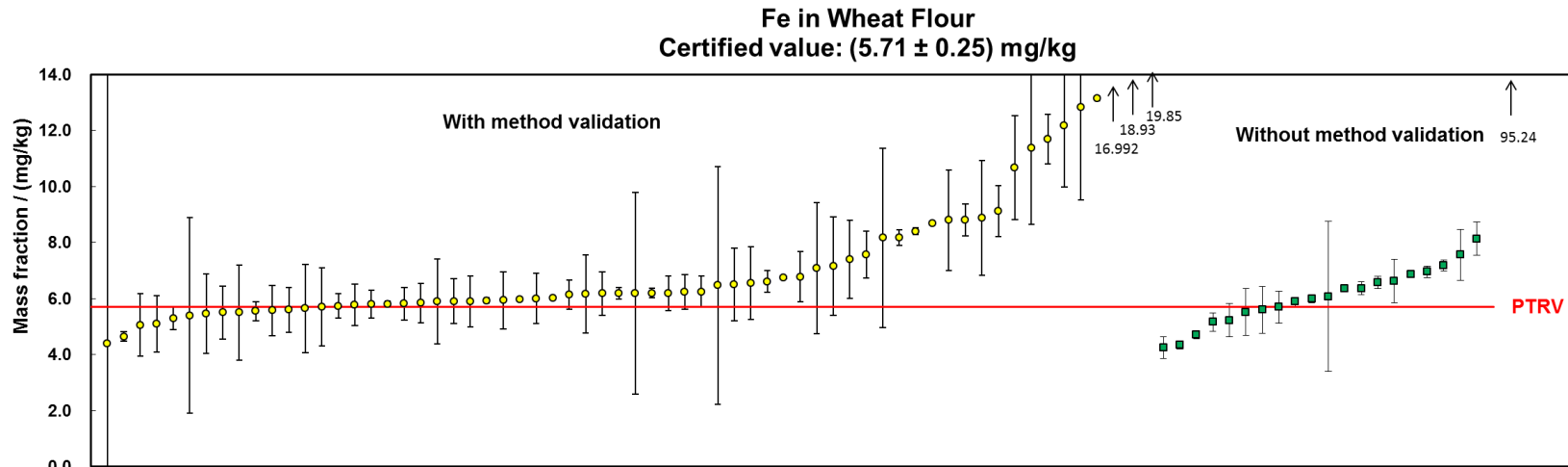




APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



Figure XVIII: Results from all participants according to their method validation





APPENDIX I: Instruction to Participants

Instructions for Participants

1. Analysis of the proficiency test sample

(1) Sample information

- Participating laboratories will be provided with **ONE** bottle containing about **20 g** of wheat flour. The analyte contents in each bottle should be considered equivalent after dry-mass correction within the level of the between-sample homogeneity. The date of dispatching of samples will be informed to participants.
- **Participants are required to confirm the receipt of the samples (including the serial number of the sample, date of receipt, any damages found in the sample package) by e-mail (aplacpt.inorg@kriss.re.kr) using the sample receipt form attached in Annex A. If any damage on the sample is observed on arrival, please contact us immediately.**
- Analytes and their approximate mass fractions are given as follows.

Element	Mass fraction (expected range of values)
Iron (Fe)	1 mg/kg - 20 mg/kg
Zinc (Zn)	1 mg/kg - 20 mg/kg

- Homogeneity: ID-ICP/MS analysis of one subsample taken from each of 11 or 12 bottles was carried out. The relative standard deviations of the results obtained from 11 and 12 bottles were 1.71 % and 0.31 % for Fe and Zn, respectively, which are satisfactory for the present proficiency testing.

(2) Sample storage

- The proficiency test sample should be kept sealed in its original bottle and stored under room temperature conditions.
- Opening of the sample bottle should be carefully planned to avoid contamination and deterioration of the sample.
- For safety considerations, the proficiency test sample should be handled with care to prevent inhaling the sample powder and getting into eyes. In the case of accidental exposure to sample, wash the exposed areas with plenty of water and consult physicians when necessary.
- For this proficiency testing programme, it is not required to return remaining sample.

(3) Guidelines for sample preparation and dry-mass correction



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)



Nutritional Elements (Iron and Zinc) in Wheat Flour



- Sample preparation for analysis:
 - Sample handling in a laboratory with well-controlled humidity and temperature is recommended. Any kind of contamination should be avoided.
 - Sampling for the analysis should be carried out at the same time as sampling for the dry-mass correction.
 - Digest the wheat flour material completely, if the method used requires digestion.
 - The proficiency test sample should be mixed thoroughly before taking an aliquot of sample from a bottle.
 - The analysis should be conducted with a recommended sample size of at least 0.5 g.
 - Participants are recommended to perform at least triplicate measurements and report the mean and associated measurement uncertainty for each analyte as specified in the Result Report. Participants should estimate the measurement uncertainty using their own practice.
- Dry-mass correction:
 - Participants should also carry out the dry mass correction.
 - Sampling for the dry mass correction should be carried out at the same time as the sampling for analysis.
 - At least three separate portions from a sample bottle (with a recommended sample size of about 0.5 g for each portion) should be taken as dry mass correction samples and placed over P₂O₅ in a desiccator at room temperature for 7 days (168 hours).
 - Calculate the moisture content from the mass change observed in the three aliquots and use it for dry-mass correction.

(4) Measurement method

- Participants are expected to use the test method of their choice, which should be consistent with their routine procedures. If the laboratory is accredited, it is recommended to use the method listed in the scope of its accreditation.



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)

Nutritional Elements (Iron and Zinc) in Wheat Flour



2. Reporting and submission of results

Participants should complete the Result Report (Annex B). The manners of reporting test results are as follows:

- For each analyte, the mean value of at least three independent measurements and its associated standard uncertainty and expanded uncertainty with 95 % level of confidence should be reported on a dry mass basis;
- Report the mass fractions of analytes in mg/kg for iron and zinc; and
- Participants should provide information on the methods of analysis (digestion technique and medium, calibration method, use of internal standard, analytical instrument used, correction for recovery, and method validation etc.).

Participants should be aware that any submitted results are considered final and accordingly such results and units should be thoroughly checked before submission. Participants should submit the Result Report electronically to the coordinator of the proficiency testing programme (E-mail: aplacpt.inorg@kriss.re.kr) before the deadline, **21 October 2016**. Results submitted after the deadline will not be accepted. Participants are reminded that the ability to report results in the specified unit and within the given time scale are part of the proficiency test.

The proficiency testing programme is conducted in the belief that participants will perform the analysis and report results with scientific rigour. Collusion and falsification of results are clearly against the spirit of the proficiency testing programme.

3. Contact

Participants may wish to contact the coordinator of the proficiency testing programme for any enquires (E-mail: aplacpt.inorg@kriss.re.kr):

Dr. Sook Heun Kim
Senior Research Scientist
Center for Inorganic Analysis
Division of Metrology for Quality of Life
Korea Research Institute of Standards and Science (KRIS)
267 Gajeong-Ro, Yuseong-Gu, Daejeon 305-340, Republic of Korea
Tel: +82-42-868-5756
Fax: +82-42-868-5801



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



APPENDIX II: Sample Receipt Form

**Sample Receipt Form
(Participating Laboratories)**

Laboratory code: _____

Institute/
Laboratory: _____

Postal address: _____

Contact person: _____

Title	Given name	Surname

E-mail: _____

Date of Receipt: _____

Confirmation of Package Content

Please choose the state of the sample: intact
 broken
 others: _____

Please write the serial numbers of the sample bottle: _____

Please complete this form and return it to Dr. Sook Heun Kim, KRIS (E-mail: aplacpt.inorg@kriss.re.kr) by email immediately after receipt of the sample.



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



APPENDIX III: Result Report Form

Result Report

Laboratory code: _____

Institute/ _____

Laboratory: _____

Postal address: _____

Contact person: _____

Title	Given name	Surname
-------	------------	---------

E-mail: _____

Laboratory accreditation: YES (based on ISO 17025/ ISO 9000 series/ GLP/ under the law of your economy (please specify)) /NO

If yes, please specify the name of accreditation body.

1. Analytical results

Analyte	Analytical result (mg/kg)	Combined standard uncertainty (mg/kg)	Coverage factor <i>k</i> (95% level of confidence)	Expanded uncertainty (mg/kg)
Iron (Fe)				
Zinc (Zn)				

Notes: (i) Report the analytical results and associated uncertainties in the unit mg/kg; (ii) Report the analytical results on a dry mass basis.



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



1) Results from individual aliquot (dry-mass corrected)

number	Fe (mg/kg)	Zn (mg/kg)
1		
2		
3		
4		
Average		
Standard deviation		
Standard deviation of the mean		

Please insert more lines for more determinations.

2) Dry-mass Correction

Moisture content (% in mass): _____

2. Methods of analysis

1) Analyte: Iron

a) Sample size used for analysis : _____ g

Microwave-assisted digestion / Wet digestion / Dry ashing

b) Digestion technique: Others (please specify): _____

c) Digestion medium: HNO₃ / HCl / HF / H₂SO₄ / HClO₄ / H₂O₂ / Aqua regia
Others (please specify): _____

d) Matrix separation: YES / NO _____

e) Calibration method: External calibration / Internal calibration / Standard additions / Isotope dilution mass spectrometry _____

f) Source(s) of calibration standard(s): _____

g) Use of internal standard(s): YES (please specify): _____ / NO

h) Analytical ICP-MS / ICP-AES / Flame AAS / Graphite AAS _____



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)



Nutritional Elements (Iron and Zinc) in Wheat Flour



instrument(s): Others (please specify):

i) Correction for recovery: YES (please specify recovery (%)): / NO

j) Method validation: YES(please specify): / NO

k) Additional information: _____

2) Analyte: Zinc

a) Sample size used for analysis: _____ g

b) Digestion technique: Microwave-assisted digestion / Wet digestion / Dry ashing
Others (please specify):

c) Digestion medium: HNO₃ / HCl / HF / H₂SO₄ / HClO₄ / H₂O₂ / Aqua regia
Others (please specify):

d) Matrix separation: YES / NO

e) Calibration method: External calibration / Internal calibration / Standard additions / Isotope dilution mass spectrometry

f) Source(s) of calibration standard(s): _____

g) Use of internal standard(s): YES (please specify): / NO

h) Analytical instrument(s): ICP-MS / ICP-AES / Flame AAS / Graphite AAS
Others (please specify):

i) Correction for recovery: YES (please specify recovery (%)): / NO



APMP-APLAC Joint Proficiency Testing Programme
(APLAC PT T105)
Nutritional Elements (Iron and Zinc) in Wheat Flour



j) Method validation: YES(please specify): _____ / NO _____

k) Additional information: _____

Print name of responsible person:

Date: ____ / ____ / ____.
 dd mm yyyy