

## Authenticity

The meat authenticity proficiency tests are designed to test the adulteration or high level contamination of a named meat with another animal species. The materials are therefore prepared at economically advantageous (high) concentrations with participants reporting presence or absence of named species. Participants may also report any other species that they screen for. For detection of low level contamination with pork, please see under the section headed Halal Compliance.

**Please note:**

The meat matrices are supplied as freeze-dried materials that require reconstitution by participants prior to testing.

dispatch date	product code	item code	matrix	analytes	approx. size	fee GBP
06/02/2019	FCAA4-MRP2	2981	beef	chicken, equine, lamb, pork	30 g	190
03/04/2019	FCAA3-MRP14	2982	chicken	beef, lamb, pork, turkey	30 g	196
19/07/2019	FCAA2-MRP22	2983	lamb	beef, chicken, goat, pork	30 g	196
21/10/2019	FCAS1-SEA11	2984	fish	Gadus macrocephalus (Tilesius 1810), Gadus morhua (Linnaeus 1758), Hippoglossus hippoglossus (Linnaeus 1758), Limanda limanda (Linnaeus 1758), Melanogrammus aeglefinus (Linnaeus 1758), Merlangius merlangus (Linnaeus 1758), Merluccius merluccius (Linnaeus 1758), Pangasius hypophthalmus (Sauvage 1878), Pleuronectes platessa (Linnaeus 1758), Pollachius virens (Linnaeus 1758), Gadus chalcogrammus (Pallas 1814) (previously Theragra chalcogramma)	3 x 10 g	196
14/11/2019	FCAA1-VEG44	2985	herb ( <i>Origanum</i> spp.)	adulteration	3 x 7 g	368
05/02/2020	FCAA4-MRP2	2986	beef	chicken, equine, lamb, pork	30 g	196

**\*\* Dispatch Date and Item Code will be changed every year. Please use Product Code as your reference number.\*\***

