



Curtin University



Dear Colleague

APFAN PT7 Proficiency Test to Improve Food Laboratory Analyses in the Asia Pacific region

Thank you for participating in the APFAN PT7 Proficiency Test organised by APFAN, the Asia Pacific Food Analysis Network in association with Curtin University and the ChemCentre. The proficiency test samples of **Formulated Fish Food** are provided free-of-charge to all participants at the APFAN PT6 Workshop held in Perth, Western Australia, from 30th September to 2nd October 2026 and **they have no commercial value**.

The samples are presented as around 70 g of pellets in a small, white plastic container. After grinding, the samples are to be analysed for: Moisture, Crude Protein, Fat, Ash, Total Carbohydrates, Crude Fibre, Total Carbon, Organic Carbon, Phosphate, PO₄, Sodium, Na, Potassium, K, Calcium, Ca, Magnesium, Mg, Iron, Fe, and Copper, Cu. If you can't perform all of the tests, please just report those you can do. If you are not able to do the testing, please pass the sample on to a laboratory that may wish to participate.

A Report Form for reporting the results is attached below. It can also be accessed from the website at <https://apfan.org/>. Please complete all Sections, as the information will enable comparison and comment on the results obtained by different test methods, and this will help with our future discussions regarding harmonisation of methods. Please report the results by email to **apfan.apfan@yahoo.com** before **30th December 2026**. The Laboratory Code Number will be assigned once the results have been received.

A report of this PT7 Proficiency Test will be produced and emailed to all participants. It is hoped that this activity will enable participant laboratories to improve their methodologies and adopt a more uniform approach to regional food analysis.

Yours sincerely

Stewart Jones
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30th September 2026

APFAN PT7 REPORT FORM - Formulated Fish Food

Report Form – available for download at <https://apfan.org/>

Please complete all Sections 1-4

Section 1 PARTICIPANT INFORMATION

Name:	
Company / Organization:	
Address:	
	
	
Your email:	
Is your laboratory accredited? (Yes/No):	
If Yes, please specify the name of the Accreditation Body:	

Section 2 INSTRUCTIONS TO USERS

1.	Check and ensure the sample type and quantity received are according to the analyses to be conducted and the materials listed above. Make sure the sample is in good condition.
2.	Store sample in refrigerator (2°C - 8°C) until the analysis is ready to begin.
3.	Sample temperature should be at room temperature (ambient) before analysis.
4.	Work in a clean environment to avoid contamination.
5.	Wear appropriate laboratory clothing, for example, gloves and mask, to protect yourself and to avoid additional contamination.
6.	Grind the sample to a sufficient particle size to ensure homogeneity of any sub-samples.
7.	Please report all results on an "as received" basis to 3 significant figures and report the expanded measurement uncertainty (with a coverage factor of 2). Be careful of the units required (g/100g as received, or mg/kg as received).
8.	Write the data and the results clearly on this Report Form. If you conduct two or more replicates, please just report the average of your results.
8.	Please complete all Sections 1-4.
9.	Kindly email the completed Report Form to apfan.apfan@yahoo.com before 30 th December 2026.
10.	Expiry date of materials: Approximately six (6) months from 30 th September 2026 if stored in the refrigerator (2°C - 8°C).

Section 3 RESULTS OF ANALYSIS

<u>ANALYSIS RESULTS</u>			
TEST	UNITS	YOUR RESULT (to 3 significant figures)	YOUR MEASUREMENT UNCERTAINTY (±)
PROXIMATES			
Moisture	g/100g, as received		
Crude Protein	g/100g, as received		
Fat	g/100g, as received		
Ash	g/100g, as received		
Total Carbohydrates	g/100g, as received		
Crude Fibre	g/100g, as received		
Total Carbon	g/100g, as received		
Organic Carbon	g/100g, as received		
Phosphate, PO ₄	mg/kg, as received		
Sodium, Na	mg/kg, as received		
Potassium, K	mg/kg, as received		
Calcium, Ca	mg/kg, as received		
Magnesium, Mg	mg/kg, as received		
Iron, Fe	mg/kg, as received		
Copper, Cu	mg/kg, as received		

Section 4 INFORMATION ON METHODS USED

Moisture

Sample Weight (g)	Drying (Oven) Temperature (°C)	Drying Time (Hours)	Method Reference (e.g., AOAC #)

Crude Protein

Sample Weight (g)	Catalyst Used	Digestion Acid and Vol (mL)	Type and Vol (mL) of Receiver Solution	Conversion Factor Used	Method Reference (e.g., AOAC #)

Fat

Sample Weight (g)	Hydrolysis Step (Yes / No)	Extraction Solvent	Extraction Time	Method Reference (e.g., AOAC #)

Ash

Sample Weight (g)	Pre-treatment (e.g., charring)	Temp (°C)	Time (Hours)	Method Reference (e.g., AOAC Number)

Total Carbohydrates

Formula Used to Calculate by Difference:

Crude Fibre

Sample Weight (g)	Acid (e.g., 1.25% H ₂ SO ₄),	Alkali (e.g., 1.25% NaOH),	Method Reference (e.g., AOAC Number)

Total Carbon

Sample Weight (g)	Combustion Temperature	Method Reference (e.g., AOAC Number)

Organic Carbon

Sample Weight (g)	Acid used	Method Reference (e.g., AOAC Number)

Phosphate, PO₄

Sample Weight (g)	Digestion / Extraction	Detection system (e.g., colorimetric, ion chromatography)	Method Reference (e.g., AOAC Number)

Macro Metals (Na, K, Ca, Mg, Fe) and Cu

Metal	Sample Weight (g)	Digestion Technique	Digestion Medium	Instrument Used (Type and Manufacturer)	Wavelength (nm)	Recovery Correction (Y/N)	Method Reference (e.g., AOAC #)
Na, K, Ca, Mg							
Fe							
Cu							

Please return this form before 30th December 2026
by email to apfan.apfan@yahoo.com