

## 7.1.3. Testing of Samples on-site.

### Standard

If samples are tested on site, are there testing procedures or protocols available and is equipment calibrated?  
*Staff competency in sampling and testing as per clause 3.2.8. Equipment maintenance and calibration as per clause 2.2.*

### Purpose

This clause is intended to ensure a documented procedure is available for product specific testing on-site. Also ensuring any equipment in the process is appropriately serviced and calibrated.

### Reason

Sample testing is an integral component of an operator's quality control program. A protocol of procedure provides written instructions outlining the criteria for testing material. These protocols are essential for providing training to quality staff for hands-on/practical competency.

The written instructions provide guidance on reporting and equipment required to complete task, ensuring the result is consistent and reproducible, therefore reducing the potential of variability.

The testing of samples on-site, using validated protocols, form part of the operators overall feed safety and quality control system, by ensuring to the quality and safety of inputs.

### What is Acceptable?

This Fact Sheet should be viewed in conjunction with clause 2.2.4 to 2.2.7 for monitoring and calibration of equipment.

#### Competent Staff

Procedures or protocols developed for on-site testing shall be used for competency-based assessment of quality personnel. Refresher training shall be conducted at least once yearly, or if the protocol is changed.

#### Testing Procedures/Protocol

Testing procedures used on-site should follow a validated method or international standard. Where in-house validation is performed, results should be verified by a third party. Methods can also be adopted from international standard such as:

1. International Methods of Analysis (AOAC).
2. ASTM Method.
3. Equivalent Australian Standard.

#### Sample Collection & Retrieval

The collection and labelling of samples should follow Fact Sheets 7.2.1, 7.2.2 and 7.2.3. If samples are retrieved from retention sample storage, this should be confirmed by authorised personnel and information reflected on sample inventory.

#### Internal testing

Internal testing could include:

- Incoming raw materials, including packaging.
- Incoming raw material testing as per tables below (NOTE: this could include nutritional analysis as well as physical organoleptic observation, seeds, colour, etc.).
- In-process material tests.

- Finished goods tests.
- Label claims for Protein, Fat, and Moisture.

Testing on grain receipts include:

Grain	Moisture	Protein	Colour	Sprouts	etc
Wheat	< %				
Oats					

**Recommended Reading:**

[Grain Trade Australia](#) provide seasonal grading standards.

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