

## Food and Environmental Proficiency Testing Unit

Laboratory identification no.  
(check):

<Lab No>

Dispatch date:

27 January 2025

Final date for return of results:

28 February 2025

### Contact details:

The Organisers - FEPTU  
UK Health Security Agency  
61 Colindale Avenue,  
London, NW9 5EQ, UK.  
Tel: +44 (0) 20 8327 7119  
e-mail: foodeqa@ukhsa.gov.uk



Results to be returned on-line through the  
website: [www.phe-ega.org.uk/](http://www.phe-ega.org.uk/)

You will need your log-in details for this  
process.

Download the on-line web instructions:  
[Information on uploading results - Food and  
Environmental Proficiency Testing Unit](#)

[European Food Microbiology Legislation - Food and Environmental Proficiency Testing Unit](#)

### European Food Microbiology Legislation Scheme Request/Report Form

Distribution No: EFL70

Sample number: EFL208

Download the sample instruction sheet.

[European Food Legislation Scheme Instruction sheet](#)

Video on sample processing.

[Processing samples - European Food Law](#)

Download the safety data sheet:

[Safety data sheet - LENTICULE](#)

*If you cannot examine any of these samples return your results as 'Not examined'*

Sample  
Details:

Unsalted garlic butter made from raw milk. Sampled at the farm's shop before product is put on the market for sale.

Request:

Test to determine whether this sample complies with the **relevant criteria** stipulated in Commission Regulation (EC) No. 2073/2005 as amended

#### EXAMINATION 1:

#### Result

Enter: Detected, Not Detected (ND), Not  
Examined (NE) or level (\*cfu g<sup>-1</sup>)

Indicate the applicable food category for this sample (e.g. 1.18)

Name of examination

Method used (e.g. ISO number)

Amount of sample examined – only complete for  
absence/presence examinations (g or ml)

Result (include units e.g. cfu per g)

How many samples from the batch are required for compliance  
with EC No. 2073/2005 as amended

What conclusion can you draw from your result for this  
examination?

Store LENTICULE® samples at -20°C ± 5°C

## Food and Environmental Proficiency Testing Unit

Laboratory identification no. (check): <Lab No>

EXAMINATION 2:	Result Enter: Detected, Not Detected (ND), Not Examined (NE) or level (*cfu g <sup>-1</sup> )
Indicate the applicable food category for this sample (e.g. 1.18)	
Name of examination	
Method used (e.g. ISO number)	
Amount of sample examined - only complete for absence/presence examinations (g or ml)	
Result (include units e.g. cfu per g)	
How many samples from the batch are required for compliance with EC No. 2073/2005 as amended	
What conclusion can you draw from your result for this examination?	

EXAMINATION 3:	Result Enter: Detected, Not Detected (ND), Not Examined (NE) or level (*cfu g <sup>-1</sup> )
Indicate the applicable food category for this sample (e.g. 1.18)	
Name of examination	
Method used (e.g. ISO number)	
Amount of sample examined - only complete for absence/presence examinations (g or ml)	
Result (include units e.g. cfu per g)	
How many samples from the batch are required for compliance with EC No. 2073/2005 as amended	
What conclusion can you draw from your result for this examination?	

What is your overall batch conclusion for this sample?	
--	--

Enter any microbiologist's comments if you wish to do so:
---

Authorised by:

Date: