

Calibration samples

Certified Reference Values & Indicative values



Production week: 11 - 2023

Type	Unhomogenised past. milk	Unhomogenised past. cream										
	Buttermilk	6,5%	8%	9,5%	11%	12%	14%	18%	32%	38%	46%	50%
Fat (g/100 g) ≤8%+9,5%: ISO 1211/IDF 1:2010 ≥9%: ISO 2450/IDF 16: 2008	0,683	6,645	8,176	9,576	11,081	11,958	13,879	17,844	31,950	38,969	45,155	49,083
Protein (g/ 100 g) ISO 8968-1/IDF 20-1:2014	3,280	3,622	3,550	3,490	3,428	3,385	3,318	3,163	2,581	2,308	1,963	1,898
Lactose, Mono (g/100 g) ISO 5765-2/IDF 79:2002										3,037		
Dry Matter (g/100 g) ISO 6731/IDF 21:2010			17,012	18,272		20,361	22,168	25,672	38,455	44,751	50,232	54,036

** Increase uncertainty (U×2)

Version 1

Date: 16-03-2023

CRM Approver, Bente Østergaard

The results apply only the received batch
The results may not be reproduced, except in their entirety, without written permission from the Laboratory.

Contact: E-mail hol-calibration@eurofins.dk

Informations according to the certified reference material:

Description
Fresh Milk from Danish Dairies.
The Samples are added preservative.

The certified values are calculated by accredited reference methods.
Because of the short validity period, the reference value is done by one laboratory, but in several determinations and batch.
Bias are checked by comparing with FTIR values from Eurofins Milk Testing.
Homogeneity are checked on Reference values and FTIR values.
Stability are checked by following FTIR values from Eurofins Milk Testing. On this specific batch the Stability is determined backwards.

The Reference Laboratory have some approved modification:
Fat: Drying fixed time instead of to constant weight
Protein: The destruction don't start with low temperature, but starts at 420°C
Dry Matter: Using disposable cups without lids instead of glass bowls with lids.

Instruction for handling and use:
The Samples are set at room temperature for 60 min, then heated in water bath to 38°C for 20 min.
Gently invert the Samples 20 times and measure immediately on FTIR equipment
The Samples can't be reused

Sample size:
Tube with 50mL

Period of validity:
14 days at 4°C ± 2°C

Storage information:
Store at 4°C ± 2°C until use.

Informations:
If there are relevant observation, reservations and comments to the results, they will only appear in the mail when sending the certificate.

The Samples are calculated with following expanded uncertainty U%

	U%
Fat	1,5%
Protein	1,5%
Lactose	2,0%
Dry Matter	1,0%