

Chockfrozen Certified Reference Material Batch June-2021

Version 1

Name Type	FR5.5 A0	FR6.1 A1	FR4.0 B	FR3.0 C	FR1.5 30
Fat	5,252	5,378	3,878	2,881	1,452
<i>Fat, U (abs)</i>	<i>0,286</i>	<i>0,287</i>	<i>0,287</i>	<i>0,290</i>	<i>0,297</i>
Protein	4,490	3,960	3,415	3,436	3,502
<i>Protein, U (abs)</i>	<i>0,052</i>	<i>0,041</i>	<i>0,057</i>	<i>0,061</i>	<i>0,065</i>
Lactose	4,817	4,505	4,881	4,924	4,952
<i>Lactose, U (abs)</i>	<i>0,280</i>	<i>0,284</i>	<i>0,297</i>	<i>0,281</i>	<i>0,322</i>
Dry Matter	15,331	14,663	12,901	11,976	10,631
<i>Dry Matter, U (abs)</i>	<i>0,442</i>	<i>0,461</i>	<i>0,438</i>	<i>0,419</i>	<i>0,443</i>
*Casein	3,374	3,141	2,592		
<i>Casein U (abs)</i>	<i>0,180</i>	<i>0,180</i>	<i>0,180</i>		
*Freezing Point			-0,520		
<i>Freezing Point U (abs)</i>			<i>0,003</i>		

* = Indicative values

Reference

Fat	ISO 1211:2010, Röse Gottlieb
Protein	ISO 8968-1:2014, Kjeldahl
Lactose, mono	ISO 22662:2017, HPLC - AOAC 982.14, HPLC - ISO 5765:2002, Enzymatic
Dry Matter	ISO 6731:2010, Gravimetric
Casein	ISO 17997-1:2004, Kjeldahl (calculation)
Freezing Point	ISO 5764:2009, Cryoscope

Produktion week: June-2021

Validity to week: June-2022

Approved by: 2021.08.21 Else Byskov Cavazzi

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Informations regarding the Certified Reference Material (CRM):

Description

Chockfrozen Danish Raw Milk.

The certified reference values are calculated based on accredited reference method results.

For Fat, Protein and Dry Matter the CRM reference values comprises results from 7 Laboratories

For Lactose the CRM reference values comprises results from 5 Laboratories.

Casein and Freezing point values are determined by 1 laboratory.

Homogeneity is evaluated using the individual results from each laboratory and FTIR analysis values from Eurofins Milk Testing.

Stability is evaluated based on FTIR analysis results from Eurofins Milk Testing.

The CRM Reference Values are statistically evaluated using Grubbs Outlier Test.

Instructions for handling and use:

The Samples are thawed in water bath to reach a temperature of 40±1°C in approx. 50 min.

Gently invert the samples 20 times and confirm that the sample material looks like natural raw milk.

The samples are now ready for analysis on a FTIR instrument.

If the samples are to be cooled before use, do this in a tempered water bath.

The samples must not be stored and reused.

Sample size:

Vials containing 50mL of sample material.

Period of validity:

1 Year at < -18°C

Storage information:

Store at < -18°C until use.

Informations:

If there are any relevant observations regarding the samples, please contact Eurofins Milk Testing

mail: calibration@eurofins.dk