Certified Reference Values

DANAK RM Reg.No. 597

eurofins | Milk Testing

Production date: 19-10-2026 **Batch:** 43 - 2026

	Unhomogenised past. milk	Unhomogenised past. cream										
Type	**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*	0,602	6,720	8,128	9,713	11,245	11,884	13,800	17,794	31,969	38,890	45,015	49,949
Protein (g/ 100 g) *ISO 8968-1/IDF 20-1:2014*	3,478	3,756	3,700	3,621	3,546	3,283	3,193	3,061	2,486	2,206	2,027	1,916
Lactose, Mono (g/100 g) *ISO 5765-2/IDF 79:2002*										2,840		
Dry Matter (g/100 g) *ISO 6731/IDF 21:2010*			17,091	18,502		19,863**	21,754	25,364	38,040	44,430	50,225	55,076

**** Increase uncertainty (U×2)**

Version 1

Date: 22-10-2026

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

Information, if any:

The shelf life of the 50% cream has been shortened to 26th October due to raw material supply issues

Informations according to the certified reference material:

Description
Bovine milk from Danish Dairies.
CRM has preservative added.

The certified values are calulated based on results from chemical analysis.

Because of the short validy period, reference analyses
is carried out at one laboratory only, but in several determinations
and batches for statistical robustness.

Homogenity iscontrolled on data from both chemical and FTIR analysis.
Stability has been calculated for a representative batch.

*Following changes to the above methods have been made.
Fat: The drying is with a constant time instead of constant weight.
Protein: The destruction does not take place at lower temperatures, but starts at 420°C.
Dry matter: Single-use vials without lids are used instead of vials with lid, and the samples are not pre-dried before placed in the oven.

Instruction for handling and use:
Place the CRM at room temperature for 60 min, then heat in water bath to 38°C for 20 min.
Gently invert the CRM 20 times and measure immediately on FTIR equipment
Samples can´t be reused. Once heated, please discard any remains after measurements have finished.

Sample size:
Approx. 50 mL.

Period of validity:
14 days at 4°C ± 2°C from production date.

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

The Samples are calculated with following expanded uncertanity U%

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