

Certified Reference Values



Milk Testing

Production date: 07-09-2026

Batch: 37-2026

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	0,653	6,531	7,771	9,616	11,021	11,550	13,540	17,806	31,727	38,981	45,303	
Protein (g/ 100 g) ISO 8968-1/IDF 20-1:2014	3,377	3,709	3,666	3,598	3,542	3,458	3,385	3,219	2,659	2,368	2,041	
Lactose, Mono (g/100 g) ISO 5765-2/IDF 79:2002										3,013		
Dry Matter (g/100 g) ISO 6731/IDF 21:2010			16,885	18,494		20,086	21,956	25,749	38,438	44,955	50,488	

** Increase uncertainty (U×2)

Version 1

Date: 10-09-2026

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The results apply only the received batch

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Information, if any:

The 50% cream calibration samples are not included because the required raw material could not be supplied

Informations according to the certified reference material:

Description

Bovine milk from Danish Dairies.
CRM has preservative added.

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

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

Homogeneity is controlled 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 uncertainty U%

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