

Chockfrozen Certified Reference Material Batch dec-20

Version 1

Name Type	FPH0,4 Mlk 0,5	FPH1,5 Mlk 1,5	FPH3,0 Mlk 3,0	FPH3,5 Mlk 3,5	FPH4,0 Mlk 4,0
Fat	0,400	1,483	2,943	3,482	3,951
<i>Fat, U (abs)</i>	<i>0,286</i>	<i>0,287</i>	<i>0,287</i>	<i>0,286</i>	<i>0,286</i>
Protein	3,685	3,722	3,704	3,708	3,674
<i>Protein, U (abs)</i>	<i>0,041</i>	<i>0,039</i>	<i>0,041</i>	<i>0,038</i>	<i>0,047</i>
Dry Matter	9,750	10,824	12,201	12,737	
<i>Dry Matter, U (abs)</i>	<i>0,405</i>	<i>0,404</i>	<i>0,399</i>	<i>0,402</i>	

Reference

Fat ISO 1211:2010, Röse Gottlieb
Protein ISO 8968-1:2014, Kjeldahl
Dry Matter ISO 6731:2010, Gravimetric

Produktion week: dec-20
Validity to week: dec 21

Approved by: 2021.01.29 Else Byskov Cavazzi

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Informations according to the Certified Reference Material:

Description

Chockfrozen Milk from Danish Dairies.

The certified values are calculated by accredited reference methods.

The reference value is determined by 1 Lab

Homogeneity are checked on Reference values and FTIR values
Stability are checked by following FTIR values from Eurofins Milk Testing
The Stability is checked by producing first batch of a similar Product.

The Reference Value are calculated using Grubbs Outlier Test.

Instruction for handling and use:

The Samples are heated in water bath to 40±1°C for 50 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:

1 Year at -18°C

Storage information:

Store at -18°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.