

Certified Reference Values



Milk Testing

Production date: 11-04-2023

Batch: 15 - 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) <i>≤ 8%+9,5%: ISO 1211/IDF 1:2010</i> <i>≥ 9%: ISO 2450/IDF 16: 2008</i>	0,711	6,605	8,019	9,642	11,308	11,992	13,839	17,923	31,868	38,582	41,811	-
Protein (g/100 g) <i>ISO 8968-1/IDF 20-1:2014</i>	3,367	3,632	3,575	3,510	3,444	3,298	3,241	3,079	2,563	2,289	1,843	-
Lactose, Mono (g/100 g) <i>ISO 5765-2/IDF 79:2002</i>										3,062		
Dry Matter (g/100 g) <i>ISO 6731/IDF 21:2010</i>			16,935	18,337		20,342	22,043	25,666	38,288	44,468	46,557	-

** Increase uncertainty (Ux2)

Version 1

Date: 14-04-2023

CRM Approver, Bente Østergaard

Contact: calibration@eurofins.dk

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:

Fløede 50% kan ikke produceres i uge 15-23 pga. mangel på råvare.
Cream 50% cannot be produced in week 15-23. We was not able to get the raw material.

Informations according to the certified reference material:

Description

Fresh Bovine 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 has been calculated for a representative batch.

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 from production date.

Storage information:

Store at 4°C ± 2°C until use.

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.

The Samples are calculated with following expanded uncertainty U%

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