

Chockfrozen Certified Reference Material Batch april-2021

Version 1

Name Type	FWP0,07 Valle I	FWP0,15 Valle II	FWP0,39 Valle III
Fat	0,053	0,134	0,221
<i>Fat, U (abs)</i>	<i>0,013</i>	<i>0,023</i>	<i>0,022</i>
Protein	0,801	2,061	3,370
<i>Protein, U (abs)</i>	<i>0,081</i>	<i>0,079</i>	<i>0,067</i>
Dry Matter	4,833	6,900	9,100
<i>Dry Matter, U (abs)</i>	<i>0,031</i>	<i>0,028</i>	<i>0,035</i>
Lactose	3,582	4,145	4,646
<i>Lactose, U (abs)</i>	<i>0,038</i>	<i>0,028</i>	<i>0,024</i>

Reference

Fat ISO 1211:2010, Röse Gottlieb
Protein ISO 8968-1:2014, Kjeldahl
Dry Matter ISO 6731:2010, Gravimetric
Lactose AOAC 982.14 mod., Enzymatic

Produktion week: April 2021

Validity to week: April 2022

Approved by: 2021.05.14 Else Byskov Cavazzi

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Informations according to the Certified Reference Material:

Description

Chockfrozen Danish Whey.

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

The CRM reference values comprises results from 6 Laboratories

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 whey.

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