

Chockfrozen Certified Reference Material Batch Jan-2023

Version 1



Type	Permeat
Protein	0,167
<i>Protein, U (abs)</i>	<i>0,023</i>

Reference

Protein ISO 8968-1:2014, Kjeldahl

Production month: Jan-2023

Valid until: Jun-2023

Approval date: 13.02.2023

Approved by:

A handwritten signature in blue ink that reads "Bente Østergaard".

f./Bente Østergaard
CRM Responsible

Eurofins Milk Testing Denmark A/S
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Information regarding the Certified Reference Material:

Description

Chockfrozen Danish Milk Permeate.

The certified reference values are calculated based on accredited reference method results.
The CRM reference values comprises results from 7 Laboratories

Homogeneity is evaluated using the individual results from each laboratory and FTIR analysis values from Eurofins Milk Testing Denmark.
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 $40\pm1^{\circ}\text{C}$ 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.

Validity Period

6 months

Storage information:

Store at -18°C to -20°C until use.

Information

If there are any relevant observations regarding the samples, please contact Eurofins Milk Testing
mail: calibration@eurofins.dk