

Chockfrozen Certified Reference Material Apr-2022

Version 1

Name Type	FWP0,07 Whey I	FWP0,15 Whey II	FWP0,39 Whey III
Fat	0,057	0,159	0,237
<i>Fat, U (abs)</i>	<i>0,015</i>	<i>0,015</i>	<i>0,018</i>
Protein	0,748	2,129	3,528
<i>Protein, U (abs)</i>	<i>0,027</i>	<i>0,041</i>	<i>0,039</i>
Dry Matter	4,592	7,150	9,350
<i>Dry Matter, U (abs)</i>	<i>0,109</i>	<i>0,123</i>	<i>0,106</i>
Lactose	3,508	4,222	4,707
<i>Lactose, U (abs)</i>	<i>0,175</i>	<i>0,166</i>	<i>0,196</i>

Reference

Fat	ISO 1211:2010, Röse Gottlieb
Protein	ISO 8968-1:2014, Kjeldahl
Dry Matter	ISO 6731:2010, Gravimetric
Lactose	ISO 22662:2017, HPLC - ISO 5765:2002, Enzymatic

Production month: Apr-2022

Validity month: Nov-2022

Approved by:



CRM Responsible, Sarah Søndergaard Rasmussen



Milk Testing

Informations regarding the Certified Reference Material (CRM):

Description

Chockfrozen Danish Whey.

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

The CRM reference values comprises results from up to 6 laboratories depending on the parameter.

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 $40 \pm 1^\circ\text{C}$ 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.

Period of validity:

8 months at $< -18^\circ\text{C}$

Storage information:

Store at $< -18^\circ\text{C}$ until use.

Informations:

If there are any relevant observations regarding the samples, please contact Eurofins Milk Testing Denmark A/S.

Mail: calibration@eurofins.dk