

SHOCK-FROZEN CERTIFIED REFERENCE MATERIAL

Version 1

Batch Lacto-free Milk Dec-2025

Intended use FTIR analysis and reference methods

	SKM	0,4	1,5	3,5
Fat	0,058	0,369	1,619	3,579
<i>Fat, U (abs)</i>	<i>0,015</i>	<i>0,034</i>	<i>0,038</i>	<i>0,169</i>
Protein	3,488	3,894	3,876	3,788
<i>Protein, U (abs)</i>	<i>0,046</i>	<i>0,104</i>	<i>0,105</i>	<i>0,086</i>
Dry Matter	9,198	7,528	8,767	10,627
<i>Dry Matter, U (abs)</i>	<i>0,126</i>	<i>0,155</i>	<i>0,063</i>	<i>0,069</i>
Lactose*	<0,005	<0,005	<0,005	<0,005
<i>Lactose, U</i>	<i>0,000</i>	<i>0,000</i>	<i>0,000</i>	<i>0,000</i>

* Lactose content quantified by duplicate determination

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

Production month: December 2025
Valid until: December 2026

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Approved by:

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Milk Testing



INFORMATION REGARDING THE CERTIFIED REFERENCE MATERIAL (CRM)

Description

Shock-Frozen Danish Whey.

The certified reference values are calculated based on accredited reference method results.
The CRM reference values comprise results from min. 6 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 Denmark.

The CRM reference values are statistically evaluated using Grubbs's Outlier Test.

Instructions for Handling and Use

The samples are thawed in a water bath to reach a temperature of 40±1°C in approximately 50 minutes.

Gently invert the samples 20-30 times and confirm that the sample material looks like natural whey.

The samples are now ready for analysis on an FTIR instrument.

If the samples need cooling before use, do this in a tempered water bath.

The samples must not be stored and reused.

Sample Size

One vial contains 50 mL of sample material.

Validity Period

1 year at -18°C or lower

Storage Information

Store at -18°C or lower until use.

Information

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

E-mail: calibration@ftn.eurofins.com