

SHOCK-FROZEN CERTIFIED REFERENCE MATERIAL – BATCH Whey Okt-2022

Version 2 (Valid date have been changed from Apr-2022 to Apr-2023)



Milk Testing

Name Type	WH-1 Whey1	WH-2 Whey2	WH-3 Whey3
Fat	0,049	0,166	0,230
<i>Fat, U (abs)</i>	0,023	0,025	0,029
Protein	0,792	2,434	3,589
<i>Protein, U (abs)</i>	0,033	0,109	0,121
Lactose	3,493	4,268	4,525
<i>Lactose, U (abs)</i>	0,165	0,176	0,208
Dry Matter	4,747	7,614	9,269
<i>Dry Matter, U (abs)</i>	0,104	0,133	0,145

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: Okt-2022
Valid until: Apr-2023

Approval date: 18-11-2022

Approved by:

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CRM Responsible

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

6 months at -18°C to -20°C .

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 Denmark.

E-mail: calibration@eurofins.dk