

Certified Reference Values



Production date: 08-04-2024

Batch: 15 - 2024

Type	Unhomogenised past. milk	Unhomogenised past. cream										
	Buttermilk	6,5%	8%	9,5%	11%	12%	14%	18%	32%	38%	46%	50%
Fat (g/100 g) ≤8%+9,5%: ISO 1211/IDF 1:2010 ≥9%: ISO 2450/IDF 16: 2008	0,667	6,337	7,858	9,499	11,090	**11,988	13,950	18,094	31,772	38,464	44,983	49,182
Protein (g/ 100 g) ISO 8968-1/IDF 20-1:2014	3,379	3,649	3,607	3,537	3,475	3,192	3,113	2,986	2,538	2,314	2,008	1,869
Lactose, Mono (g/100 g) ISO 5765-2/IDF 79:2002										3,085		
Dry Matter (g/100 g) ISO 6731/IDF 21:2010			16,871	18,393		20,221	22,118	25,944	38,601	44,588	50,395	54,544

** Increase uncertainty (U×2)

Version 1

The results apply only the received batch
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Date: 11-04-2024

CRM Approver, Bente Østergaard

Contact: calibration@ftn.eurofins.com

Information, if any:

Informations according to the certified reference material:

Description

Fresh Bovine Milk from Danish Dairies.
The Samples are added preservative.

The certified values are calculated by accredited reference methods.

Because of the short validy period, the reference value is done by one laboratory, but in several determinations and batch.

Bias are checked by comparing with FTIR values from Eurofins Milk Testing.

Homogeneity are checked on Reference values and FTIR values.

Stability has been calculated for a representative batch.

Instruction for handling and use:

The Samples are set at room temperature for 60 min, then heated in water bath to 38°C for 20 min.
Gently invert the Samples 20 times and measure immediately on FTIR equipment
The Samples can't be reused

Sample size:

Tube with 50mL

Period of validity:

14 days at 4°C ± 2°C from production date.

Storage information:

Store at 4°C ± 2°C until use.

The Reference Laboratory have some approved modification:

Fat: Drying fixed time instead of to constant weight
Protein: The destruction don't start with low temperature, but starts at 420°C
Dry Matter: Using dispoible cups without lids instead of glass bowls with lids.

The Samples are calculated with following expanded uncertainty U%

	U%
Fat	1,5%
Protein	1,5%
Lactose	2,0%
Dry Matter	1,0%