

# CERTIFICATE FOR SHOCK-FROZEN CERTIFIED REFERENCE MATERIAL

Version 1



Milk Testing

**Batch** Proses milk Dec-2023

**Intended use** FTIR analysis and reference methods

| Type                       | Mik 0,5       | Mik 1,5       | Mik 3,0       | Mik 4,0       |
|----------------------------|---------------|---------------|---------------|---------------|
| <b>Fat</b>                 | <b>0,420</b>  | <b>1,516</b>  | <b>2,939</b>  | <b>3,910</b>  |
| <i>Fat, U (abs)</i>        | <i>0,023</i>  | <i>0,028</i>  | <i>0,028</i>  | <i>0,037</i>  |
| <b>Protein</b>             | <b>3,973</b>  | <b>3,835</b>  | <b>3,858</b>  | <b>3,882</b>  |
| <i>Protein, U (abs)</i>    | <i>0,041</i>  | <i>0,029</i>  | <i>0,042</i>  | <i>0,038</i>  |
| <b>Dry Matter</b>          | <b>10,141</b> | <b>11,032</b> | <b>12,396</b> | <b>13,308</b> |
| <i>Dry Matter, U (abs)</i> | <i>0,087</i>  | <i>0,111</i>  | <i>0,105</i>  | <i>0,095</i>  |



## INFORMATION REGARDING THE CERTIFIED REFERENCE MATERIAL (CRM)

### Description

Shock-Frozen Milk from Danish Dairies.

The certified reference values are calculated based on accredited reference method results.  
The CRM reference values are determined by one laboratory.

Homogeneity is evaluated on reference values 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 milk.

The samples are now ready for analysis on an FTIR instrument or can be used as standard by reference methods.

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 1/2 year at  $-18^\circ\text{C}$  to  $-20^\circ\text{C}$ .

### Storage Information

Store at  $-18^\circ\text{C}$  to  $-20^\circ\text{C}$  until use.

### Information

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

E-mail: [calibration@ftn.eurofins.com](mailto:calibration@ftn.eurofins.com)

## REFERENCE

Fat ISO 1211:2010, Röse Gottlieb  
Protein ISO 8968-1:2014, Kjeldahl  
Dry Matter ISO 6731:2010, Gravimetric

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Approved by:

Bente Østergaard  
CRM Responsible

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