

Chockfrozen Certified Reference Material Batch Feb-2022

Version 1

Name	FPH0,4	FPH1,5	FPH3,0	FPH3,5	FPH4,0
Type	Milk 0,5	Milk 1,5	Milk 3,0	Milk 3,5	Milk 4,0
Fat	0,390	1,495	2,969	3,507	3,843
<i>Fat, U (abs)</i>	<i>0,283</i>	<i>0,285</i>	<i>0,288</i>	<i>0,290</i>	<i>0,292</i>
Protein	3,806	3,767	3,727	3,700	3,613
<i>Protein, U (abs)</i>	<i>0,061</i>	<i>0,054</i>	<i>0,057</i>	<i>0,059</i>	<i>0,052</i>
Dry Matter	9,917	10,909	12,284	12,737	
<i>Dry Matter, U (abs)</i>	<i>0,427</i>	<i>0,436</i>	<i>0,431</i>	<i>0,453</i>	

* = Indicative values

Reference

Fat ISO 1211:2010, Röse Gottlieb

Protein ISO 8968-1:2014, Kjeldahl

Dry Matter ISO 6731:2010, Gravimetric

Produktion week: Feb-2022

Validity to week: Feb-2023

Approval date: 23-03-2022

Approved by:

Sarah Rasmussen

CRM Responsible, Sarah Søndergaard Rasmussen



Milk Testing

Informations regarding the Certified Reference Material (CRM):

Description

Chockfrozen Milk from Danish Dairies.

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

For Fat, Protein and Dry Matter the CRM reference values comprises results from 7 Laboratories

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±1°C in approx. 50 min.

Gently invert the samples 20 times and confirm that the sample material looks like natural raw milk.

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:

1 Year at < -18°C

Storage information:

Store at < -18°C until use.

Informations:

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

mail: calibration@eurofins.dk