



RAW MILK: E1 – E4

A set of 4 shock frozen raw cow's milk samples (4 * 40ml).

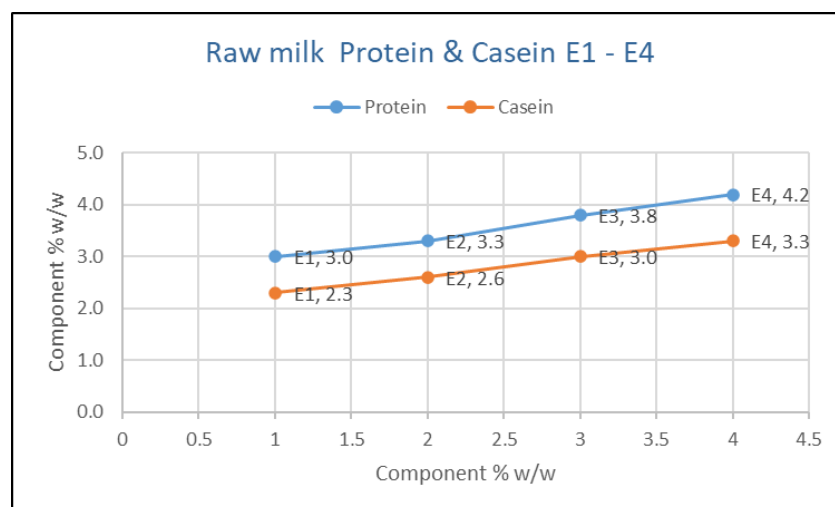
Analysed for Total Protein, Casein and Freezing Point.

Supplied complete with Certificate of Analysis and Uncertainty of Measurement.

For checking and adjusting the slope/bias of infrared milk calibration models.

TYPICAL VALUES:

Sample #	Protein g/100g	Casein g/100g	Lactose g/100g	Total solids g/100g	Freezing point °C
E1	3.0	2.3	4.2	11.5	-0.450
E2	3.3	2.6			-0.510
E3	3.8	3.0			-0.525
E4	4.2	3.3	5.3	14.5	-0.600





✓ **ACCURATE**

- Kjeldahl Reference Method according to ISO 8968-1

✓ **INDEPENDENT VALIDATION**

- By up to nine independent laboratories accredited to ISO/IEC 17025:2005

✓ **STABLE**

- No oiling off when defrosted due to shock freezing method
- Stable for at least 2 years from date of manufacture

✓ **CASEIN**

- Casein values also supplied with the Certificate of Analysis

✓ **FREEZING POINT**

- Freezing point values from -0.450 to -0.600 °C also supplied with Certificate

REFERENCE METHODS:

Fat: Röse Gottleib according to ISO 1211

Protein: Kjeldahl according to ISO 8968-1

Lactose: HPLC according to ISO 22662 / Enzymatic according to ISO 26462

Solids: Oven according to FIL-IDF 21 B

Freezing Point: Cryoscopy

SAMPLE VOLUME:

Sample volume 40ml

SAMPLE CONTAINERS:

Samples are contained in secure screw top vials.

There is sufficient head space to allow for efficient mixing prior to analysis.

TRANSPORT:

Samples are shipped in insulated containers complete with cooling blocks

STORAGE AND SHELF LIFE:

Samples are shock frozen and have a shelf life of up to 2 years from the date of manufacture if stored as -20°C or below.