



## RAW MILK: F1 – F4

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

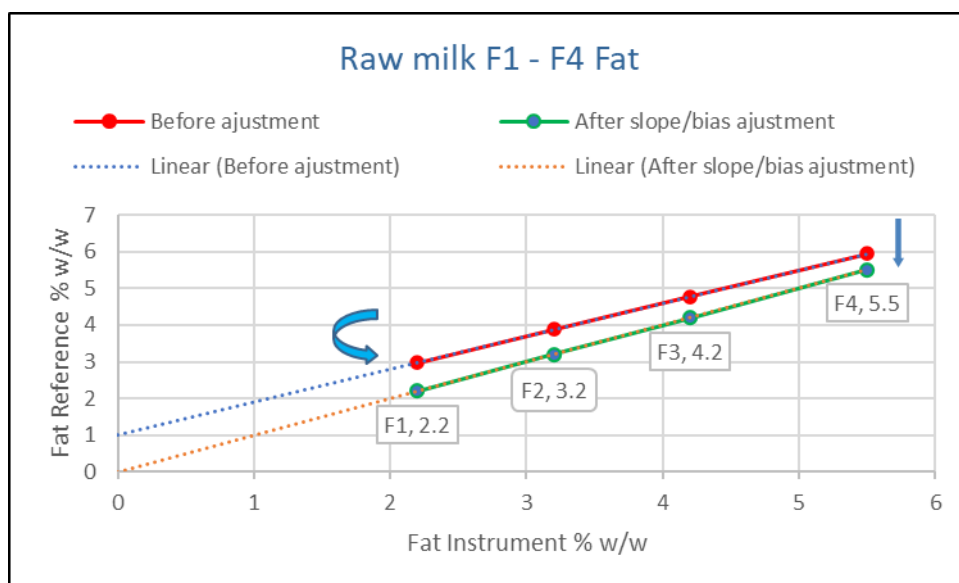
Analysed for Fat and urea

Supplied complete with Certificate of Analysis and Uncertainty of Measurement.

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

### TYPICAL VALUES:

Sample ID	Fat g/100g	Urea mg/L
F1	2.2	100
F2	3.2	550
F3	4.2	200
F4	5.5	300



Raw milk F1-F4



✓ **ACCURATE**

- Röse Gottlieb Reference method according to ISO 1211

✓ **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

✓ **CONTROL SAMPLE**

- F3 may be purchased separately for use as a Control sample with additional certified values for protein, lactose, solids, urea, freezing point, pH, casein, NPN, Unsaturated FA, Saturated FA, MUFA, PUFA, C14:0, C16, C18:0, C18:

**REFERENCE METHODS:**

Fat: Röse Gottlieb 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

**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.