



## RAW MILK: F1 – F8

A set of 8 shock frozen raw cow's milk samples (8 \* 40ml).

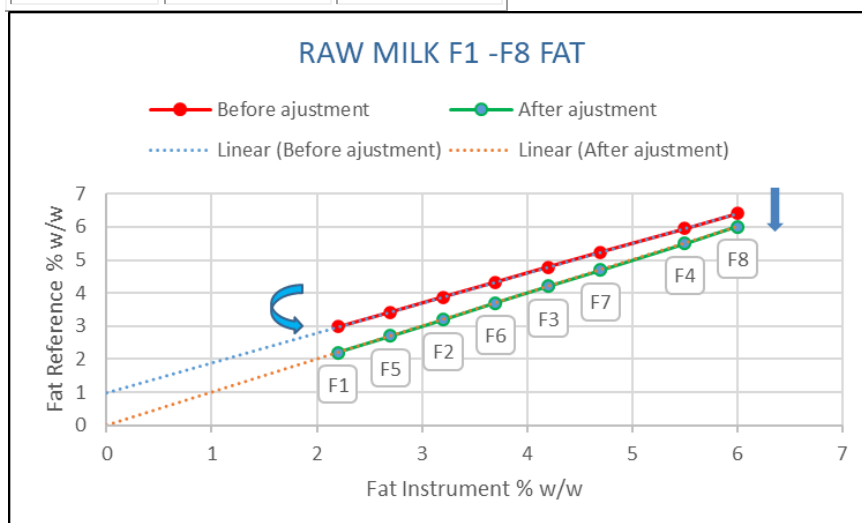
Analysed for fat \*8 and urea \*4

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
F5	2.7	
F2	3.2	550
F6	3.7	
11/9/20F3	4.2	200
F7	4.7	
F4	5.5	300
	6.0	





✓ **ACCURATE**

- Analyses by ISO/IDF Accredited Reference Methods

✓ **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**

- Additional F3 samples may be purchased separately for use as a Control sample with additional certified values for protein, lactose, total solids, urea, freezing point, pH, casein, NPN, Unsaturated FA, Saturated FA, MUFA, PUFA, C14:0, C16, C18:0, C18:1

**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

Urea: Continuous flow Analysis

**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.

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