



PASTEURISED SKIMMED MILK: M1 – M4

A set of 4 shock frozen pasteurised (72-74 °C, 30 seconds) cow's milk samples (4 * 40ml).

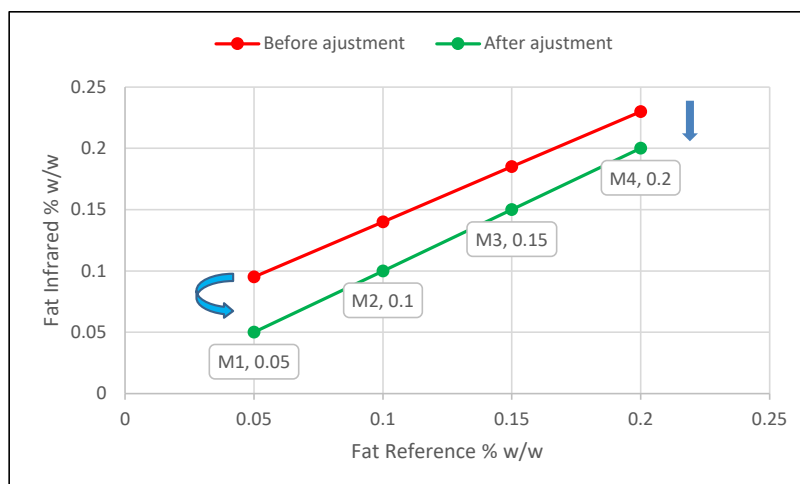
Analysed for fat *4 and freezing point *3.

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	Protein g/100g	Total Solids g/100g	Freezing point °C
M1	0.05	3.5	9.5	-0.520
M2	0.10			-0,510
M3	0.15			-0.495
M4	0.20			





Certified Reference Material for the
calibration of infrared milk analysers

✓ **ACCURATE**

- Analyses by ISO/IDF Accredited Reference Methods

✓ **INDEPENDENT VALIDATION**

- By up to five 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

✓ **NO PRESERVATIVE**

- No risk for people or environment
- No safety precautions and rules of conduct (e.g. for waste disposal)
- No correction required for the preservative effect on infrared signal

✓ **SIMPLE AND QUICK APPLICATION**

- Store – Defrost - Measure
- Instantly available from your freezer – no need to wait for emergency deliveries

✓ **CONTROL SAMPLE**

- M1 may be purchased separately for use as a Control sample

REFERENCE METHODS:

Fat: Röse Gottlieb according to ISO 1211
Protein: Kjeldahl according to ISO 8968-1
Solids: Oven according to FIL-IDF 21 B
Freezing point: Cryoscopy including non-ISO 17025 Accredited laboratories

SAMPLE VOLUME:

Sample volume 40ml

SAMPLE CONTAINERS:

Samples are contained in secure poly propylene screw top bottles.

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 at -20 °C.

Pasteurised skimmed milk M1 – M4