Certified Reference Material for the calibration of infrared milk analysers

WHEY CALIBRATION SAMPLES: MO1 – MO4

A set of 4 shock frozen whey (from cow milk) calibration samples (4 * 40ml).

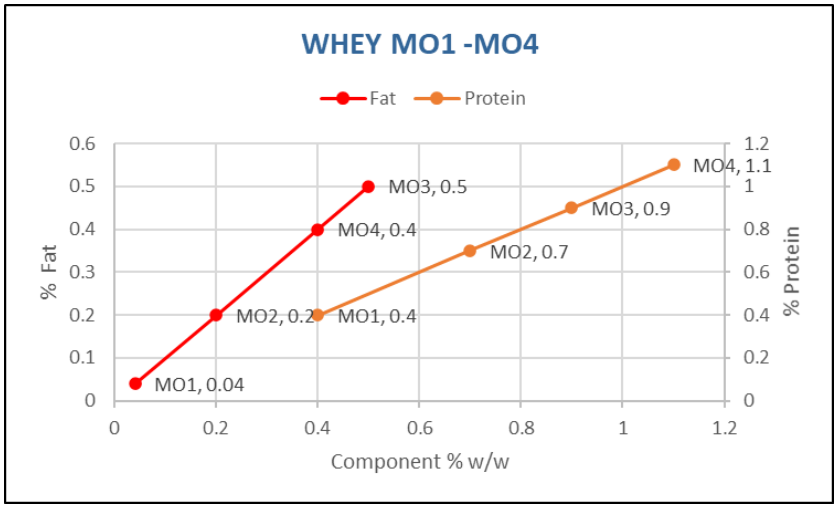
Analysed for fat, protein, and total solids.

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	Solids g/100g
MO1	0.04	0.4	3.0
MO2	0.2	0.7	5.5
MO3	0.5	0.9	7.0
MO4	0.4	1.1	8.5



√ 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
- Any of the whey samples may be purchased separately for use as a Control sample

REFERENCE METHODS:

Fat:	Röse Gottleib according to ISO 1211
Protein:	Kjeldahl according to ISO 8968-1
Solids:	Oven according to FIL-IDF 21 B

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.