



## PASTEURISED MILK: PM1 – PM3

A set of 3 shock frozen pasteurised (72-74 °C , 30 seconds) & homogenised cow's milk samples (3 \* 40ml).

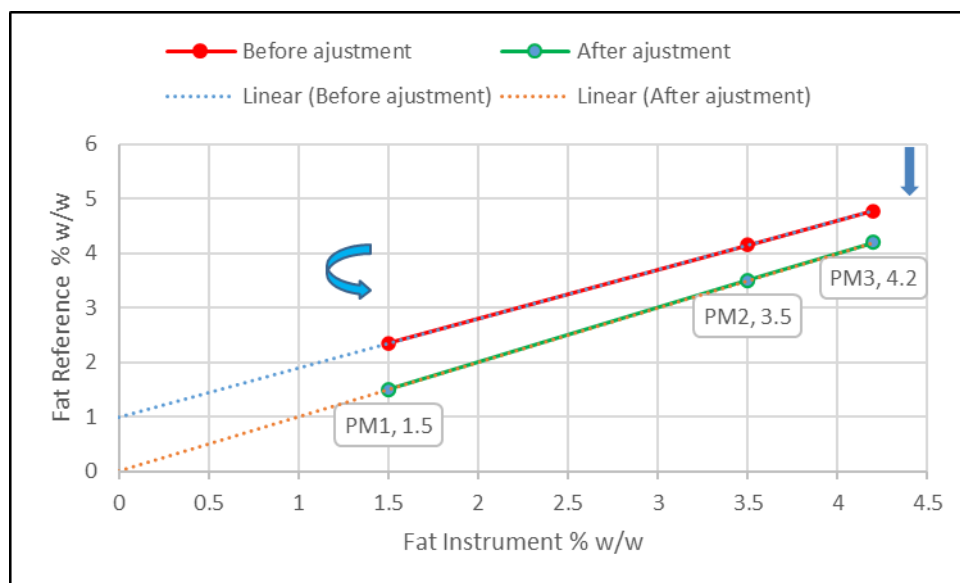
Analysed for fat, protein, total solids & freezing point.

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
PM1	1.5	3.0	11.0	-0.470
PM2	3.5	3.8	13.5	-0,600
PM3	4.2	3.5	13.5	-0.520





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**

- PM1, PM<sup>2</sup> and PM3 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 PM1 – PM3