



CREAM - LOW FAT: PM4 – PM7

A set of 4 shock frozen pasteurised (105°C, max 3 seconds), unhomogenised cream samples (4 * 40ml).

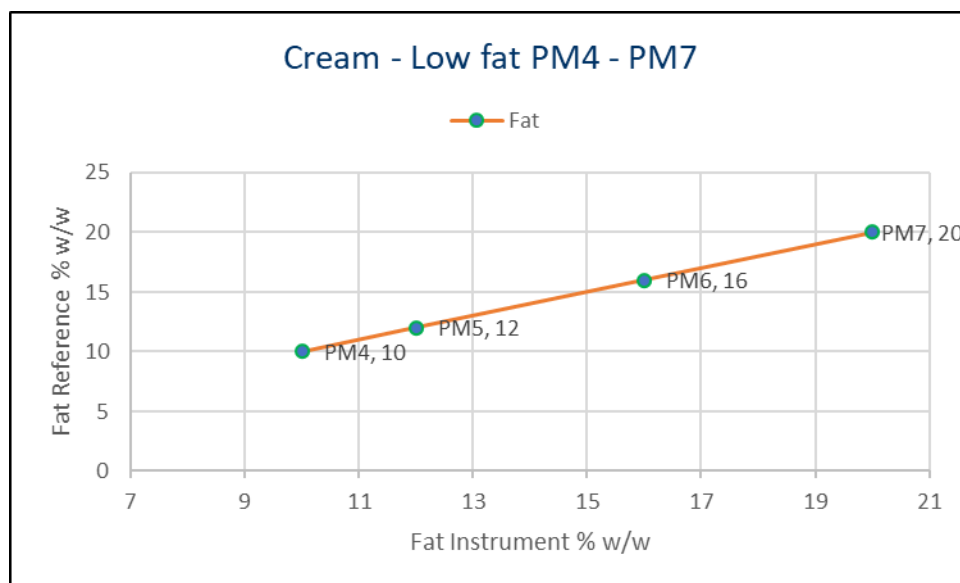
Analysed for fat, protein & total solids

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	Total Solids g/100g
PM4	10	3.2	17
PM5	12	3.1	20
PM6	16	3.0	24
PM7	20	2.8	28





✓ **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**

- Additional PM samples 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

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.