



## CREAM: R1 – R4 & R7

A set of 5 shock frozen pasteurised (105°C, max. 3 seconds), unhomogenised cream samples (5 \* 40ml).

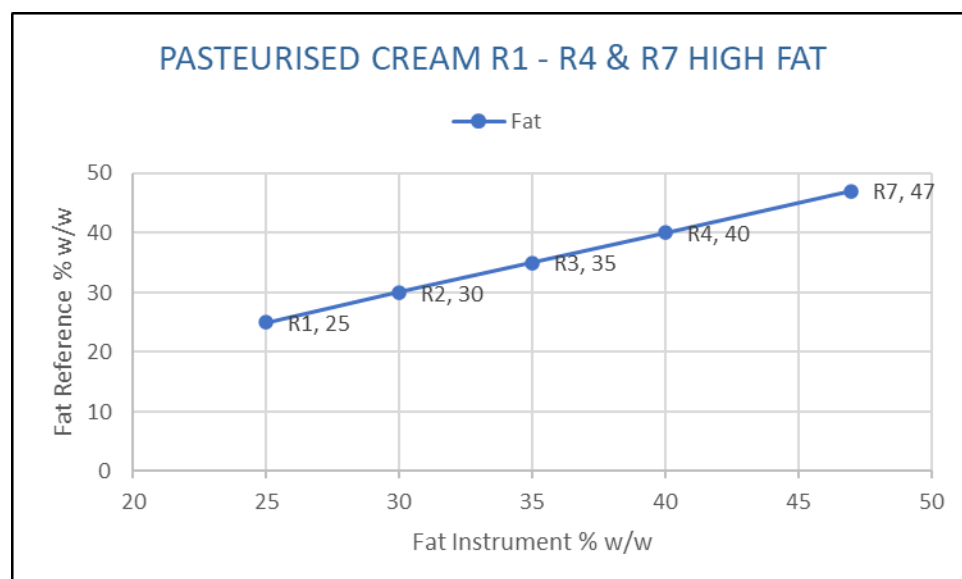
Analysed for fat and total solids \*5 and protein \*2

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.100/g	Total Solids g/100g
R1	25		32
R2	30	2.2	37
R3	35		40
R4	40	2.0	45
R7	47		52





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, except R7 ½ year

✓ **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 R 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.

Cream High fat R1 – R4 & R7