



RAW GOAT MILK: Z1 – Z3

A set of 3 shock frozen raw goat milk samples (3 * 40ml).

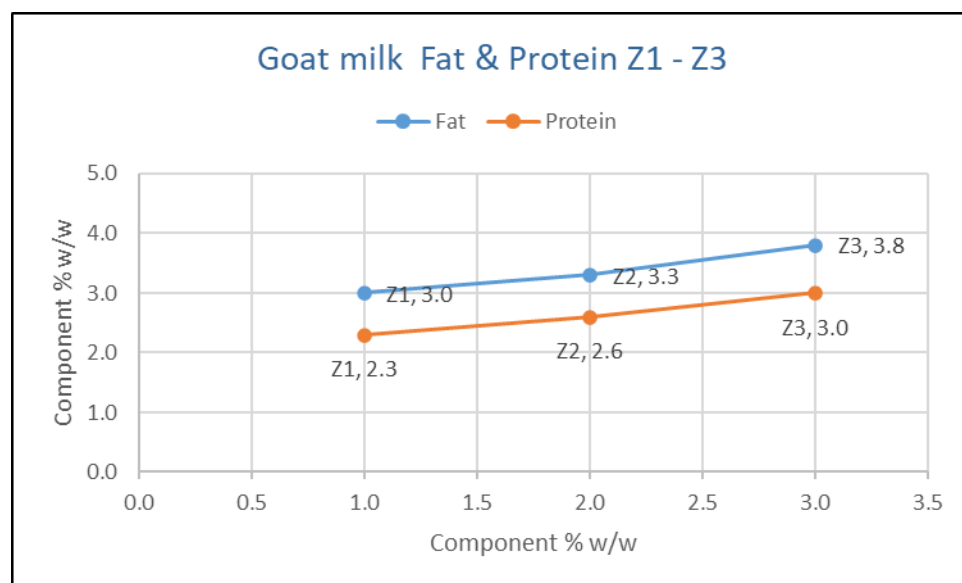
Analysed for fat and protein.

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 |
|-----------|---------------|-------------------|------------------------|
| Z1 | 2.9 | 2.9 | 10.0 |
| Z2 | 3.4 | 3.0 | |
| Z3 | 3.9 | 3.4 | 12.0 |





✓ **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**

- Z1 or Z3 may be purchased separately for use as a Control sample with certified values for protein and solids.

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.