

Milk calibration samples



At Eurofins Steins Laboratorium we produce as much as 40 different types of milk calibration samples for calibration of FTIR equipment. Our product portfolio covers a wide range of everything from ordinary non-homogenized, unpasteurized tank milk to a series of special products.

We produce the milk every fourteen days with fresh milk from Danish dairies, which means that the seasonal variation naturally found in milk will also be present in our calibration samples. It is a great advantage to our customers that they calibrate their equipment with the same milk as they use.

Our samples are added a preservative that ensures a shelf life of up to 14 days when stored at 4 °C.

The samples are used as follows:

The samples are placed at room temperature for 60 minutes, and then heated in a water bath at 38° C for 20 minutes. The samples are then gently turned upside down 20 times and immediately after measured on FTIR equipment. The samples cannot be reused.

Our production is as follows:

- Monday: In uneven weeks all milk calibration samples are produced
- Tuesday: The samples are sent to the customers. The samples are sent in our own polystyrene boxes with a cooling element so they remain cool during transportation for up to 48 hours.
- Wednesday: The customer receives the samples.
- Thursday around 2 p.m.: The results of the milk parameters are sent to the customer by e-mail.

If you would like to get some more information or would like to order our calibration samples, please contact us.

Contact

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