

Milk Standards 2019

Calibration and Reference

A new set of Milk Calibration Standards for the Dairy Industry is produced by Eurofins Milk Testing every second week. The samples are produced on Mondays, and shipped from our laboratory in Denmark Tuesday. The chemical results are ready Thursday at 2 pm and will be sent out to the customer by e-mail.

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Price list

Raw Milk Standards, Unhomogenised

Type	No.	Fat %	Protein %	Dry Matter %	Lactose	Casein	Item	Price (DKK)
30	R1.5	1.5% (1.2-1.8)	3-4	10-11.5	4.5-5.5	-	14404	61,50
C	R3.0	3.0% (2.5-3.5)	3-4	11-13	4.5-5.5	-	14402	61,50
B	R4.0	4.0% (3.6-4.4)	3-4	12-14	4-5	2.6	14401	61,50
A0	R5.5	5.5% (4.5-6.5)	4-5	14.5-16.5	-	-	14403	61,50
A1	R6.1	6.1% (5.1-7.1)	3.5-4.5	14.0-17.0	4-5	-	14400	61,50

High Protein Standards

Type	No.	Fat %	Protein %	Dry Matter %	Lactose	Casein	Item	Price (DKK)
HP	-	-	4.7 (4.5-4.9)	-	-	-	14447	209

Pasteurised Milk Standards, Unhomogenised

Type	No.	Fat %	Protein %	Dry Matter %	Lactose	Casein	Item	Price (DKK)
skm	PU0.07	0.07% (0.04-0.10)	3-4	9-10	4.5-5.5	-	14410	68,50
Sweet butter	PU0.7	0.7% (0.5-0.9)	2.5-4	-	-	-	14411	228

Organic Milk Standards, Pasteurised, Unhomogenised

Type	No.	Fat %	Protein %	Dry Matter %	Lactose	Casein	Item	Price (DKK)
P1	OPU1	1% (0.5-1.5)	3-4	9-11	4.5-5.5	2.8	14412	157
3%	OPU3	3% (2.5-3.5)	3-4	11-13	4.5-5	2.7	14413	157
5%	OPU5	5% (4.5-5.5)	3-4	13-14.5	4-5	2.9	14414	157

Price list
Pasteurised Milk Standards, Homogenised, cont.

Type	No.	Fat %	Protein %	Dry Matter %	Lactose	Casein	Item	Price (DKK)
Mlk0.5	PH0.4	0.4% (0.2-0.6)	3-4	9-10.5	-	-	14428	66,50
Mlk1.5	PH1.5	1.5% (1.3-1.7)	3-4	10-11.5	-	-	14427	66,50
Mlk3.0	PH3.0	3.0% (2.7-3.3)	3-4	11-12.5	-	-	14426	66,50
Mlk3.5	PH3.5	3.5% (3.2-3.8)	3-4	12-13	-	-	14425	66,50
Mlk4.0	PH4.0	4.0% (3.7-4.3)	3-4	-	-	-	14424	66,50

Pasteurised Cream Standards, Unhomogenised

Type	No.	Fat %	Protein %	Dry Matter %	Lactose	Casein	Item	Price (DKK)
Low fat content								
6.5%	R6.5	6.5% (6.0-7.0)	3-4	-	-	-	14409	191,50
8%	R8.0	8.0% (7.5-8.5)	3-4	15.5-17	-	-	14408	191,50
9.5%	R9.5	9.5% (9.0-10.0)	2.5-4	-	-	-	14407	191,50
11%	R11	11% (10.3-11.7)	2.5-4	-	-	-	14406	191,50
14%	PC14	14% (13.4-14.6)	2.7-3.4	21-22.5	-	-	14418	191,50
High fat content								
18%	PC18	18% (17.4-18.6)	2.5-3.2	24.5-26	-	-	14419	70,50
32%	PC32	32% (31.5-32.5)	2.0-2.7	37-39	-	-	14420	70,50
38%	PC38	38% (37.2-38.8)	1.9-2.4	43-45	2.5-3.5	-	14421	70,50
42%	PC42	42% (40.7-43.3)	1.7-2.5	46-48	-	-	14422	70,50
48%	PC48	48% (47.5-49.5)	1.5-2.0	52-54.5	-	-	14423	70,50

Whey Standards, Pasteurised

Type	No.	Fat %	Protein %	Dry Matter %	Lactose	Casein	Item	Price (DKK)
Whey1	WP0.07	0.07% (0.04-0.10)	0.6-1.1	4-6	3-4	-	14429	128
Whey2	WP0.15	0.15% (0.09-0.21)	1.5-3	6-8	3.5-5	-	14430	128
Whey3	WP0.22	0.22% (0.15-0.29)	3-4	8.5-10.5	4-5.5	-	14431	128
Whey 4	WUP0.39	0.39% (0.15-0.63)	0.6-1.1	4-6	2.7-4.2	-	14432	128

Cultured Milk Standards

Type	No.	Fat %	Protein %	Dry Matter %	Lactose	Casein	Item	Price (DKK)
Buttermilk	CM0.5	0.5% (0.25-0.75)	3-4	-	-	-	14434	291,50
Junket	CM3.5	3.5% (3.0-4.0)	3-4	-	-	-	14433	291,50

Inhibitor Standards, Antibiotics

Type	No.	Description	Item	Price (DKK)
Pos/Neg	Pos/Neg	1 positiv control + 1 negativ control	14435	172

Cell Count Standards

Sample	No.	Somatic cells	Item	Price (DKK)
Cells 1	SC1	200 000	14438	59,50
Cells 2	SC2	350 000	14439	59,50
Cells 3	SC3	600 000	14440	59,50

	Item	Price (DKK)
Freight	14445	384

Milk calibration sets

Sets	Parameter(s)	Item	Price/set (DKK)
Raw Freeze point standards (20 vials – single)	Freezing point (°H)	111200	368,50
Urea standards (30 vials – single)	Urea (mmol/L)	110090	465,50
Condensed buttermilk (1-10 in duplicate)	F, P, TS, TP, SNF	10080	1330,50
Condensed skim milk (1-12 in duplicates)	F, P, TS, TP, SNF	110040	1330,50
Condensed Whole milk (1-12 in duplicate)	F, P, TS, TP, SNF	110160	1330,50
Raw goat milk standards (1-12 in duplicate)	F, P, TS, TP, SNF, L	110180	2164,50

*Please notice that these samples are not made on a regular basis, please contact us for the next production date.

Reference methods for chemical analysis:

Fat, Fett, Fedt (g/100 g)	8%+9,5%: ISO 1211/IDF 1:2010 mod. 9%: ISO 2450/IDF 16: 2008 mod.
Protein (g/ 100 g)	ISO 8968-1/IDF 20-1:2014 mod.
Lactose, Mono (g/100 g)	ISO 5765-2/IDF 79:2002
Dry Matter, Torrsubstans, Tørstof (g/100 g)	ISO 6731/IDF 21:2010 mod.
Casein, Kasein (g/100 g)	ISO 17997-1/IDF 29-1:2004 mod.
Citric acid, Citronsyra, Citronsyre (g/100 g)	Boehringer-Mannheim Enzyme Kit
Freezingpoint, Frysepunkt (°C)	ISO 5764/IDF 108:2009

Type	No.	Fat %	95%Conf.	Protein %	95%Conf.	Dry Matter %	95%Conf.	Lactose	95%Conf.	Casein	95%Conf.
30	R1.5	1.5 (1.2-1.8)	±0.05	3-4	±0.03	10-11.5	±0.06	4.5-5.5	±0.08	-	-
C	R3.0	3.0 (2.5-3.5)	±0.02	3-4	±0.03	11-13	±0.07	4.5-5.5	±0.08	-	-
B	R4.0	4.0 (3.6-4.4)	±0.03	3-4	±0.03	12-14	±0.07	4-5	±0.08	2.6	±0.08
A0	R5.5	5.5 (4.5-6.5)	±0.04	4-5	±0.04	14.5-16.5	±0.09	-	-	-	-
A1	R6.1	6.1 (5.1-7.1)	±0.04	3.5-4.5	±0.04	14-17	±0.09	4-5	±0.08	-	-
6.5%	RU6.5	6.5 (6.0-7.0)	±0.04	3-4	±0.03	-	-	-	-	-	-
8%	RU8.0	8.0 (7.5-8.5)	±0.05	3-4	±0.03	15.5-17	±0.09	-	-	-	-
9.5%	RU9.5	9.5 (9.0-10.0)	±0.06	2.5-4	±0.03	-	-	-	-	-	-
11%	RU11	11 (10.3-11.7)	±0.07	2.5-4	±0.03	-	-	-	-	-	-
Skm	PU0.07	0.07 (0.04-0.10)	±0.02	3-4	±0.03	9-10	±0.05	4.5-5.5	±0.09	-	-
Sweet But	PU0.7	0.7 (0.5-0.9)	±0.04	2.5-4	±0.03	-	-	-	-	-	-
1%	OU1	1 (0.5-1.5)	±0.06	3-4	±0.03	9-11	±0.06	4.5-5.5	±0.08	2.8	±0.08
3%	OU3	3 (2.5-3.5)	±0.02	3-4	±0.03	11-13	±0.07	4.5-5	±0.09	2.7	±0.08
5%	OU5	5 (4.5-5.5)	±0.03	3-4	±0.04	13-14.5	±0.08	4-5	±0.09	2.9	±0.09
7.5%	PC7.5	7.5 (7.0-8.0)	±0.05	2.9-3.6	±0.03	15-17	±0.09	-	-	-	-
9%	PC9	9 (8.5-9.5)	±0.06	2.9-3.6	±0.03	16-18	±0.10	-	-	-	-
12%	PC12	12 (11.3-12.7)	±0.07	2.8-3.4	±0.04	19-21	±0.11	-	-	-	-
14%	PC14	14 (13.4-14.6)	±0.08	2.7-3.4	±0.04	21-22.5	±0.12	-	-	-	-
18%	PC18	18 (17.4-18.6)	±0.10	2.5-3.2	±0.04	24.5-26	±0.14	-	-	-	-
32%	PC32	32 (31.5-32.5)	±0.20	2.0-2.7	±0.03	37-39	±0.21	-	-	-	-
38%	PC38	38 (37.2-38.8)	±0.20	1.9-2.4	±0.03	43-45	±0.24	2.5-3.5	±0.06	-	-
42%	PC42	42 (40.7-43.3)	±0.30	1.7-2.5	±0.03	46-48	±0.27	-	-	-	-
48%	PC48	48.5 (47.5-49.5)	±0.30	1.5-2.0	±0.03	52-54.5	±0.31	-	-	-	-
Milk 0.5	PH0.4	0.4 (0.2-0.6)	±0.03	3-4	±0.03	9-10.5	±0.06	-	-	-	-
Milk 1.5	PH1.5	1.5 (1.3-1.7)	±0.09	3-4	±0.03	10-11.5	±0.06	-	-	-	-
Milk 3.0	PH3.0	3.0 (2.7-3.3)	±0.02	3-4	±0.03	11-12.5	±0.07	-	-	-	-
Milk 3.5	PH3.5	3.5 (3.2-3.8)	±0.02	3-4	±0.03	12-13	±0.07	-	-	-	-
Milk 4.0	PH4.0	4.0 (3.7-4.3)	±0.03	3-4	±0.03	-	-	-	-	-	-
Whey 1	WP0.07	0.07 (0.04-0.10)	±0.03	0.6-1.1	±0.01	4-6	±0.03	3-4	±0.07	-	-
Whey 2	WP0.15	0.15 (0.09-0.21)	±0.03	1.5-3	±0.03	6-8	±0.04	3.5-5	±0.08	-	-
Whey 3	WP0.22	0.22 (0.15-0.29)	±0.05	3-4	±0.03	8.5-10.5	±0.05	4-5.5	±0.08	-	-
Junket	CM3.5	3.5 (3.0-4.0)	±0.03	3-4	±0.03	-	-	-	-	-	-
Butter Milk	CM0.5	0.5 (0.25-0.75)	±0.10	3-4	±0.03	-	-	-	-	-	-