

Certified Reference Values



Milk Testing

Production date: 7/14/2025

Batch: 29 - 2025

Type	Unhomogenised past. milk	Unhomogenised past. cream										
	Buttermilk	6.5%	8%	9.5%	11%	12%	14%	18%	32%	38%	46%	50%
Fat (g/100 g) ≤ 8%+9,5%: ISO 1211/IDF 1:2010 ≥ 9%: ISO 2450/IDF 16: 2008	0.632	6.632	8.199	9.466	11.137	11.724	13.774	17.925	31.766	38.735	45.072	48.414
Protein (g/ 100 g) ISO 8968-1/IDF 20-1:2014	3.225	3.600	3.545	3.485	3.420	3.371	3.299	3.127	2.544	2.248	2.007	1.880
Lactose, Mono (g/100 g) ISO 5765-2/IDF 79:2002										3.024		
Dry Matter (g/100 g) ISO 6731/IDF 21:2010			16.973	18.086		20.096	21.952	25.649	38.107	44.459	50.072	53.308

** Increase uncertainty (Ux2)

Version 1

The results apply only the received batch
The results may not be reproduced, except in their entirety, without written permission from the Laboratory.

Date: 7/17/2025

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Information, if any:

Informations according to the certified reference material:

Description

Bovine milk from Danish Dairies.
CRM has preservative added.

The certified values are calculated based on results from chemical analysis.

Because of the short validy period, reference analyses is carried out at one laboratory only, but in several determinations and batches for statistical robustness.

Homogeneity iscontrolled on data from both chemical and FTIR analysis.
Stability has been calculated for a representative batch.

*Following changes to the above methods have been made.

Fat: The drying is with a constant time instead of constant weight.

Protein: The destruction does not take place at lower temperatures, but starts at 420°C.

Dry matter: Single-use vials without lids are used instead of vials with lid, and the samples are not pre-dried before placed in the oven.

Instruction for handling and use:

Place the CRM at room temperature for 60 min, then heat in water bath to 38°C for 20 min.
Gently invert the CRM 20 times and measure immediately on FTIR equipment
Samples can't be reused. Once heated, please discard any remains after measurements have finished.

Sample size:

Approx. 50 mL.

Period of validity:

14 days at 4°C ± 2°C from production date.

Storage information:

Store at 4°C ± 2°C until use.

The Samples are calculated with following expanded uncertainty U%

	U%
Fat	1.5%
Protein	1.5%
Lactose	2.0%
Dry Matter	1.0%