

# Fresh Milk Standards 2026

## Calibration and Reference

A new set of fresh milk calibration standards for the dairy industry is produced by Eurofins Milk Testing Denmark A/S every second week. The samples are produced on Mondays, and shipped from our laboratory in Denmark Tuesday. The manufacturing of the samples is DANAK accredited according to DS/EN ISO 17034:2016 with accreditation no. 597. The reference values are ready Thursday at 2 pm CET and posted on our web site: [www.eurofins.dk/maelke-og-veterinaeranalyser/crm-uk/](http://www.eurofins.dk/maelke-og-veterinaeranalyser/crm-uk/)

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## Price List

### Raw Milk Standards, Unhomogenised

| Type  | Fat %             | Protein % | Dry Matter % | Lactose | Item  | Price (DKK) | Price (EUR) |
|-------|-------------------|-----------|--------------|---------|-------|-------------|-------------|
| 6.5%* | 6.5% (6.0 - 7.0)  | 3.0 - 4.0 | -            | -       | KW155 | 296,35      | 39,76       |
| 8.0%* | 8.0% (7.5 - 8.5)  | 3.0 - 4.0 | 15.5 - 17.0  | -       | KW156 | 296,35      | 39,76       |
| 9.5%* | 9.5% (9.0 - 10.0) | 2.5 - 4.0 | -            | -       | KW157 | 296,35      | 39,76       |
| 11%*  | 11% (10.3 - 11.7) | 2.5 - 4.0 | -            | -       | KW158 | 296,35      | 39,76       |

\*Please note that these standards have pasteurised cream added.

### Milk Standard, Pasteurised, Unhomogenised

| Type         | Fat %            | Protein % | Dry Matter % | Lactose | Item  | Price (DKK) | Price (EUR) |
|--------------|------------------|-----------|--------------|---------|-------|-------------|-------------|
| Sweet butter | 0.7% (0.5 - 0.9) | 2.5 - 4.0 | -            | -       | KW161 | 351,88      | 47,23       |

### Cream Standards, Pasteurised, Unhomogenised

| Type | Fat %             | Protein % | Dry Matter % | Lactose   | Item  | Price (DKK) | Price (EUR) |
|------|-------------------|-----------|--------------|-----------|-------|-------------|-------------|
| 12%  | 12% (11.3 - 12.7) | 2.8 - 3.4 | 19.0 - 21.0  | -         | KW172 | 296,35      | 39,76       |
| 14%  | 14% (13.4 - 14.6) | 2.7 - 3.4 | 21.0 - 22.5  | -         | KW173 | 296,35      | 39,76       |
| 18%  | 18% (17.4 - 18.6) | 2.5 - 3.2 | 24.5 - 26.0  | -         | KW174 | 109,51      | 14,69       |
| 32%  | 32% (31.5 - 32.5) | 2.0 - 2.7 | 37.0 - 39.0  | -         | KW175 | 109,51      | 14,69       |
| 38%  | 38% (37.2 - 38.8) | 1.9 - 2.4 | 43.0 - 45.0  | 2.5 - 3.5 | KW176 | 109,51      | 14,69       |
| 46%  | 46% (44.7 - 47.3) | 1.6 - 2.2 | 49.0 - 52.0  | -         | KW177 | 109,51      | 14,69       |
| 50%  | 50% (49.5 - 51.5) | 1.5 - 2.0 | 54.0 - 56.5  | -         | KW178 | 109,51      | 14,69       |

### Inhibitor Standard, Antibiotics

| Type    | Description                                       | Item  | Price (DKK) | Price (EUR) |
|---------|---|-------|-------------|-------------|
| Pos/Neg | 1 positive control + 1 negative control (unknown) | KW185 | 275,07      | 36,95       |

### Cell Count Standards

| Type    | Somatic cells | Item  | Price (DKK) | Price (EUR) |
|---------|---------------|-------|-------------|-------------|
| Cells 1 | 200.000       | KW186 | 91,34       | 12,25       |
| Cells 2 | 350.000       | KW187 | 91,34       | 12,25       |
| Cells 3 | 600.000       | KW188 | 91,34       | 12,25       |

## Price List

|                            | Item  | Price (DKK) | Price (EUR) |
|----------------------------|-------|-------------|-------------|
| Package & Shipping per box | KW189 | 399,63      | 53,60       |

### Reference methods for chemical analysis

|                         |   |
|-------------------------|---|
| Fat (g/100 g)           | ≤ 9.5% ISO 1211/IDF 1:2010 ≥ 10% ISO 2450/IDF 16:2008 |
| Protein (g/ 100 g)      | ISO 8968-1/IDF 20-1:2014                              |
| Lactose, Mono (g/100 g) | ISO 5765-2/IDF 79:2002                                |
| Dry Matter (g/100 g)    | ISO 6731/IDF 21:2010                                  |

**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.