

# CERTIFICATE FOR SHOCK-FROZEN CERTIFIED REFERENCE MATERIAL

Version 1

**Batch** Raw milk MAR-2026  
**Intended use** FTIR analysis and reference methods



Milk Testing

Type	A0	A1	B	C	30
<b>Fat</b>	<b>5,553</b>	<b>6,631</b>	<b>4,520</b>	<b>2,679</b>	<b>1,312</b>
<i>Fat, U (abs)</i>	<i>0,085</i>	<i>0,065</i>	<i>0,032</i>	<i>0,040</i>	<i>0,019</i>
<b>Protein</b>	<b>4,539</b>	<b>4,502</b>	<b>3,675</b>	<b>3,895</b>	<b>3,967</b>
<i>Protein, U (abs)</i>	<i>0,091</i>	<i>0,063</i>	<i>0,030</i>	<i>0,038</i>	<i>0,035</i>
<b>Lactose</b>	<b>4,778</b>	<b>4,598</b>	<b>4,766</b>	<b>4,855</b>	<b>4,882</b>
<i>Lactose, U (abs)</i>	<i>0,372</i>	<i>0,321</i>	<i>0,230</i>	<i>0,233</i>	<i>0,197</i>
<b>Dry Matter</b>	<b>15,622</b>	<b>16,601</b>	<b>13,724</b>	<b>12,209</b>	<b>10,952</b>
<i>Dry Matter, U (abs)</i>	<i>0,087</i>	<i>0,141</i>	<i>0,094</i>	<i>0,125</i>	<i>0,083</i>
<b>Casein</b>	<b>3,615</b>	<b>3,645</b>	<b>2,920</b>		
<i>Casein U (abs)</i>	<i>0,145</i>	<i>0,146</i>	<i>0,117</i>		
<b>Freezing Point</b>			<b>-0,519</b>		
<i>Freezing Point U (abs)</i>			<i>0,003</i>		

## INFORMATION REGARDING THE CERTIFIED REFERENCE MATERIAL (CRM)

### Description

Shock-Frozen Danish Raw Milk.

The certified reference values are calculated based on accredited reference method results.

For fat, protein, and dry matter, the CRM reference values comprise results from seven laboratories.

For lactose, the CRM reference values comprise results from five laboratories.

Casein and freezing point values are determined by one laboratory.

Homogeneity is evaluated using the individual results from each laboratory and FTIR analysis values from Eurofins Milk Testing Denmark.

Stability is evaluated based on FTIR analysis results from Eurofins Milk Testing Denmark.

The CRM reference values are statistically evaluated using Grubbs's Outlier Test.

### Instructions for Handling and Use

The samples are thawed in a water bath to reach a temperature of 40±1°C in approximately 50 minutes.

Gently invert the samples 20-30 times and confirm that the sample material looks like natural raw milk.

The samples are now ready for analysis on an FTIR instrument or can be used as standard by reference methods.

If the samples need cooling before use, do this in a tempered water bath.

The samples must not be stored and reused.

### Sample Size

One vial contains 50 mL of sample material.

### Validity Period

1 year at -18°C or lower.

### Storage Information

Store at -18°C or lower until use.

### Information

If there are any relevant observations regarding the samples, please contact Eurofins Milk Testing Denmark.

E-mail: [calibration@ftn.eurofins.com](mailto:calibration@ftn.eurofins.com)

## REFERENCE

Fat ISO 1211:2010, Röse Gottlieb  
 Protein ISO 8968-1:2014, Kjeldahl  
 Lactose, mono ISO 22662:2017, HPLC - AOAC 982.14, HPLC - ISO 5765:2002, Enzymatic  
 Dry Matter ISO 6731:2010, Gravimetric  
 Casein ISO 17997-1:2004, Kjeldahl (calculation)  
 Freezing Point ISO 5764:2009, Cryoscope

Production month: March 2026  
 Valid until: March 2027

Approval date: 17-04-2026

Approved by:

Signe Hannesbo  
 CRM Responsible

Eurofins Milk Testing Denmark A/S  
 Ladelundvej 85  
 DK-6600 Vejen  
 Phone: +45 70 22 42 86  
 Mobile: +45 23 29 84 60  
 E-mail: [calibration@ftn.eurofins.com](mailto:calibration@ftn.eurofins.com)  
 Website: [www.eurofins.dk](http://www.eurofins.dk)