

# Certified Reference Values



Milk Testing

Production date: 20-04-2026

Batch: 17 - 2026

Type	Unhomogenised past. milk	Unhomogenised past. cream										
	Buttermilk	6,5%	8%	9,5%	11%	12%	14%	18%	32%	38%	46%	50%
<b>Fat (g/100 g)</b> ≤ 8%+9,5%: ISO 1211/IDF 1:2010 ≥ 9%: ISO 2450/IDF 16: 2008	0,639	6,593	8,229	9,673	11,407	11,876	13,955	18,011	32,001	38,410	44,974	49,576
<b>Protein (g/ 100 g)</b> ISO 8968-1/IDF 20-1:2014	3,400	3,714	3,647	3,580	3,509	3,349	3,265	3,116	2,584	2,332	1,992	1,878
<b>Lactose, Mono (g/100 g)</b> ISO 5765-2/IDF 79:2002										3,040		
<b>Dry Matter (g/100 g)</b> ISO 6731/IDF 21:2010			17,167	18,509		20,200	22,140	25,776	38,548	44,269	50,348	54,624

\*\* Increase uncertainty (U×2)

Version 1

Date: 23-04-2026

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The results apply only the received batch

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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	2,0%
Protein	1,5%
Lactose	2,0%
Dry Matter	1,5%