

Certificate of long term calibration materials (LKM)



A brand of DRRR GmbH and LUFA-Nord-West

STANDARON LKM RAW MILK

Charge: Jun 2014
ref. 08.09.2014

reference values

LKM RO 14-053

parameter	reference value	uncertainty	unit	method of choice
fat	3,522	± 0,029	g/100g	Röse-Gottlieb
protein	3,327	± 0,019	g/100g	Kjeldahl
dry matter	12,364	± 0,026	g/100g	102 °C ± 2 °C
lactose (monohydrate)	4,774	± 0,085	g/100g	enzym.
freezing point	-0,5203	± 0,0013	°C	Kryoskopie
urea	261,0	± 20,0	mg/l	enzym.
casein	2,571	± 0,014	g/100g	Kjeldahl

The reference values were defined by up to 6 'reference laboratories'. These laboratories are proved according to DIN EN ISO/IEC 17025:2005 in line with the accreditation process of the German accreditation body DAkkS.

For the uncertainty of the reference value the uncertainty of the best estimate of the true value out of the proficiency testing will be chosen. The uncertainty indicates the limits of reliability of the mean at 95,5 % statistical significance.

For the calculation of the reference values 3 different statistical methods were used: sensitive statistic, sensitive statistic including outlier elimination and robust statistic. Each of the statistical methods were rated according the chi²-goodness of fit test. A chi²-value smaller than 7,82 reflects a high confidence in the applied statistics.

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Geschäftsführer: Dr. rer. nat. Ulrich Leist

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general information

SAMPLES ARE UNFIT FOR CONSUMPTION!

raw milk is not preserved

produced: 06/2014

Sample quantity: 50 ml filled in plastic bottle (for direct usage in the IR-instrument)

The material has to be used within: 06/2015

(Storage at -18 °C)

The material is checked regularly by DRRR.

important information for using the samples

Please check immediately after receiving the package if the samples are still frozen.

- Samples are frozen: Freeze them until you will analyse them at -20 °C in a deep freezer

- Samples are NOT frozen: Analyse the samples as soon as possible or dispose of the samples

Before analysing the samples warm them in a 40°C water bath for about 30 - 50 minutes.

When the material is defrosted please shake the samples vigorously and have a visual control for homogeneity.

After shaking the samples let the samples rest for at least 5 minutes. Before measure the samples they have to be turned carefully.

The contents may change in the opened package. The material is suitable for calibration in IR analysis of raw milk and to control the reference analytic. Using DRRR calibration materials is a demonstrable substantial improvement of accuracy and a stability of calibration has been achieved.

A guarantee of the reference values and their uncertainties is only given under the precondition that the material is stored and used as described above.

homogeneity

The homogeneity testing was carried out on 22.05.2014 .

A homogeneity test was carried out at 21 representative random samples in double determination acc. to ISO 13528 (Intern. Harmonised Protocol).

The homogeneity test was carried out at chosen indicator parameters to get information about the principal suitability of the material. If the between-sample standard deviation S_s of the material homogeneity is smaller than 30 % of a material specific test statistic the samples are classified as homogeneity (for further information please see our statistical protocol). When this rule cannot be followed it will be proved if the higher variance is usual for this material type. Only materials which achieve these requirements are used.

Certificate checked:
Certificate approved:

Milena Funk
Dr. Ulrich Leist



Information concerning the shelf life: Each passed stability testing extends the shelf life to 6 month. A current certificate is available upon request from DRRR or LUFA Nord-West.