



The Standardon range of reference materials is widely used in the UK dairy industry. They provide a number of benefits for dairies and testing laboratories:

Accurate

- Certified by ISO reference methods by at least seven independent laboratories accredited to DIN EN ISO/IEC 17025:2005

Stable

- No oiling off due to unique method of freezing and preparation
- Minimum 1 year shelf life with no degradation

Reference Standards

Raw Milk, Pasteurised Milk, Cream, UHT Milk, UHT Cream and UHT Lactose Free Milk.

Parameters

Fat, Lactose, Protein, FPD, Solids and Urea.

Shelf Life

Standards can be stored on site in a freezer and be ready to use in 45 minutes using a water bath. Shelf life is 12 months minimum from date of manufacture.



National Milk Laboratories is continuously looking for the best analytical performance and following an extensive period of testing and validation has adopted Standardon reference materials from QCL for milk calibrations across both NML sites in the UK. Subsequent performance in independent proficiency tests has been exemplary.

Calibration Sets

Pasteurised Milk

A robust calibration set for skim, semi-skim and whole milk.



Parameter	Range
Fat	0 - 4.5%

Other parameters: Protein, Total Solids, Lactose, FPD.

Raw Milk

Designed to accurately represent the true nature of raw milk.



Parameter	Range
Fat	2 - 5%
Protein	3 - 6%

Other parameters: Total Solids, Lactose, FPD, Urea, Casein.

Creams

Exceptionally stable cream standards. Single cream.



Parameter	Single Cream Range
Fat	12 - 30%

Other parameters: Protein, Total Solids.

Double cream.

Parameter	Double Cream Range
Fat	30 - 50%

Other parameters: Protein, Total Solids.

Combined.

Parameter	Combined Range
Fat	12 - 50%

Other parameters: Protein, Total Solids.