The Standaron range of raw milk, pasteurised milk and cream reference materials are now widely used in the UK. They provide a number of benefits for dairies and testing laboratories:

**Accurate**
- Certified by ISO reference methods by at least 7 independent laboratories accredited to DIN EN ISO/IEC 17025:2005

**Stable**
- No oiling off due to unique method of freezing and preparation
- Minimum 12 months shelf life with no degradation

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

**Reference Standards**
- Raw Milk
- Pasteurised Milk
- Cream

**Parameters**
- Fat
- Lactose
- Protein
- FPD
- Solids
- Urea
- Casein

**Shelf Life**
Standards can be stored on site in a freezer and be ready to use in 40 minutes by using a water bath. Shelf life is 12 months minimum from date of manufacture.

**Quality and Stability**
Standaron standards provide linearity, precision and stability with no oiling off or deterioration.
Calibration Sets

Pasteurised Milk
AA robust calibration set for skim, semi-skim and whole milk.

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fat</td>
<td>0 - 4.5%</td>
</tr>
</tbody>
</table>

Other parameters: Protein, Total Solids, Lactose and FPD

Raw Milk
Designed to accurately represent the true nature of raw milk.

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fat</td>
<td>2 - 5%</td>
</tr>
<tr>
<td>Protein</td>
<td>3 - 6%</td>
</tr>
</tbody>
</table>

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

Creams
Exceptionally stable cream standards.

<table>
<thead>
<tr>
<th>Parameter</th>
<th>Single Range</th>
<th>Double Range</th>
<th>Combined Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fat</td>
<td>12 - 30%</td>
<td>30 - 50%</td>
<td>12 - 50%</td>
</tr>
</tbody>
</table>

Other parameters: Protein and Total Solids

Quality Assurance Products and Services

Proficiency Testing
Dairy schemes available include raw milk, UHT milk, UHT cream, goats’ milk, milk residues, cheese, butter, yogurt, whey and dairy powders.

Inspection Body

DPRRP are an accredited inspection body according to DIN EN ISO 17025

DPRRP work according to:

LAC G13
ISO Guide G1
ISO Guide 51
ISO Guide 34
ISO Guide 35
DIN EN ISO 17020 / DIN EN ISO 17025
DIN EN ISO 17043

Milk and Cream Calibration Standards
High quality certified calibration standards with no preservative, sample degradation or oiling off.

Reference Materials
Wide range of dairy reference materials for pilots, check samples and calibration: UHT milk and cream, raw milk, dairy powders, butter, cheese, yogurt and whey.

Water Baths
Sub Aqua 5 Plus.

Tube Rack
9 position, 30mm, autoclavable.

Thermometers
C26 T Type digital, waterproof.

Freezers
Wide range to suit all requirements.

Overview

Quality Monitoring
Calibration and quality systems and tools are available to ensure instruments are accurate and comply with audits.