

Questions concerning our products?

Then contact us:  
Tel.: +49 (0) 9826 / 62344 or email: info@qse-gmbh.de

## Product Description

### Certified long term stable standards made of skimmed milk

#### Product appellation:

- M1 (product no.: 6300)
- M2 (product no.: 6301)
- M3 (product no.: 6302)
- M4 (product no.: 6303)
- M5 (product no.: 6305)

#### Product description:

- shock frozen pasteurized skimmed milk (cow)
- heat treated: 72 - 74 °C, 30 seconds
- no homogenization
- no preservatives
- shelf life at least 3 years from date of manufacture
- storage at ≤ -20 °C



#### Parameters:

Parameter (product)	Range	Method
Fat (M1 – M5)	ca. 0,05 - 0,80 g/100 g	Röse-Gottlieb
Protein (M1)	ca. 3,5 g/100 g	Kjeldahl
Dry matter (M1)	ca. 9,5 g/100 g	102 °C
Freezing point (M1 – M3)	ca. -0,520 - -0,495 °C	Cryoscopy

For more detailed information please have a look at our product and price list!

#### Application:

- slope and intercept calibration/adjustment of analytical instruments (e. g. infrared instruments)
- comparison and statistical control in reference analysis (e. g. bench chemistry methods)

#### Advantages:

- **long-term stability:** stable reference values over a long period of time
- **secured reference values:** characterization in up to **five different** according to **ISO/IEC 17025 accredited laboratories:**
  - more security in monitoring your measuring equipment
  - accurate calibration saves resources and money
- **no preservatives:**
  - no risks for people and environment
  - no safety precautions and rules of conduct are necessary (e. g. for waste disposal)
- **simple and quick application:** Store – Defrost – Measure

#### Packaging / Consignment:

- packaging unit: PP-plastic-bottles, at least 40 mL per bottle
- availability: normally within a few days, as single bottle or as set
  - Set M1 – M4 (product no. 6304)
- packaging: styrofoam or cool box with thermal packs
- delivery ex works