

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 cream

Product appellation:

- R1 (product no.: 6700)
- R2 (product no.: 6701)
- R3 (product no.: 6702)
- R4 (product no.: 6703)
- R5 (product no.: 6706)
- R6 (product no.: 6707)
- R7 (product no.: 6709)



Product description:

- shock frozen pasteurized cream (cow)
- heat treated: 105 °C, max. 3 seconds
- no homogenization
- no preservatives
- shelf life at least 2 years from date of manufacture
exception R7: shelf life at least 1 year from date of manufacture
- storage at ≤ -20 °C

Parameters:

Parameter (product)	Range	Method
Fat (R1-R7)	ca. 25 - 47 g/100 g	Röse-Gottlieb
Protein (R2, R4)	ca. 2,0 g/100 g	Kjeldahl
Dry matter (R1-R7)	ca. 32 - 52 g/100 g	102 °C

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 **5 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 R1-R4 (product no. 6704) / Set R2, R5, R6, R4 (product no. 6708) / Set PM6, PM7, R2, R4 (product no. 6705)
- packaging: styrofoam or cool box with thermal packs
- delivery ex works