

Questions concerning our products?

Then contact us:

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

Product Description

Certified long-term standard Fatty Acid Pattern (FSM)

Product appellation:

- *FSM* (product no.: 8500)

Product description:

- shock frozen raw milk (cow)
- no heat treatment
- no homogenization
- no preservatives
- shelf life at least 1 year from date of manufacture
- storage at ≤ -25 °C



Parameters:

Fatty acid		Reference value (varies due to the batch) [g/100 g fatty acids]	Method
C 4:0		ca. 3,60	GC
C 6:0		ca. 2,10	GC
C 8:0		ca. 1,30	GC
C 10:0		ca. 2,80	GC
C 12:0		ca. 3,30	GC
C 13:0		ca. 0,10	GC
C 14:0		ca. 10,80	GC
C 14:1	c9	ca. 0,90	GC
C 15:0		ca. 1,10	GC
C 16:0		ca. 30,30	GC
C 16:1	c9	ca. 1,70	GC
C 17:0		ca. 0,60	GC
C 18:0		ca. 8,70	GC
C 18:1	Sum cis-isomers	ca. 20,90	GC
C 18:1	Sum trans-isomers	ca. 1,80	GC
C 18:2	c9, c12	ca. 1,60	GC
C 18:2	c9, t11	ca. 0,60	GC
C 18:3	c9, c12, c15	ca. 0,40	GC
C 20:0		ca. 0,17	GC
C 20:5	c5, c8, c11, c14, c17	ca. 0,05	GC
C 22:0		ca. 0,05	GC
Saturated fatty acids (SFA)		ca. 66,40	GC
Mono unsaturated fatty acids (MUFA)		ca. 24,10	GC
Poly unsaturated fatty acids (PUFA)		ca. 2,40	GC
Trans fatty acids (without CLA)		ca. 2,10	GC
Conjugated linoleic acid (CLA)		ca. 0,60	GC

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

Application:

- Products made of raw milk for checking analysis of fatty acids with gas chromatography

Advantages:

- **secured reference values:** characterization in up to **5 different according to ISO/IEC 17025 accredited laboratories:**
 - more security in monitoring your measuring equipment
- The fatty acid groups were calculated according to Regulation (EU) No. 1169/2011 (appendix I):
 - saturated fatty acids (SFA) = without double bond
 - mono unsaturated fatty acids (MUFA) = one double bond in cis configuration
 - poly unsaturated fatty acids (PUFA) = at least two double bonds disconnected by cis methylene groups in cis configuration
 - trans fatty acids (without CLA) = at least one not conjugated double bond in trans configuration
 - conjugated linoleic acid (CLA) = one conjugated double bond
- **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
- packaging: styrofoam or cool box with thermal packs
- delivery ex works