

Questions concerning our products?

Then contact us:

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Product Description

Certified long term stable standards made of UHT-milk

Product appellation:

- H1 (product no.: 6400)
- H2 (product no.: 6401)
- H3 (product no.: 6402)

Product description:

- shock frozen UHT-milk (cow milk)
- heat treatment: ultra-heat treatment
- homogenized
- no preservatives
- shelf life at least 3 years from date of manufacture
- storage at ≤ -20 °C



Parameters:

Parameter (product)	Range	Method
Fat (H1-H3)	ca. 0,05 – 3,5 g/100 g	Röse-Gottlieb
Protein (H1-H3)	ca. 3,4 g/100 g	Kjeldahl
Dry matter (H1-H3)	ca. 9,2 – 12,3 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 at least **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 H1-H3 (product no. 6403)
- packaging: styrofoam or cool box with thermal packs
- delivery ex works