

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 Acids (FS)

Product appellation:

- FS1 (product no .:8501)
- FS2 (product no .:8502)
- FS3 (product no .:8503)
- FS4 (product no .:8504)
- FS1 – FS4 (product no .:8505)



Product description:

- shock frozen raw milk (cow)
- no heat treatment
- no homogenization
- no preservatives
- shelf life at least 3 year from date of manufacture
- storage at ≤ -20 °C

Parameters:

Fatty acid	Produkt- bezeichnung	Reference value (varies due to the batch) [g/100 g milk]	Method
C 14:0	FS1 – FS4	ca. 0,25 – 0,6	GC
C 16:0	FS1 – FS4	ca. 0,6 – 1,8	GC
C 18:0	FS1 – FS4	ca. 0,2 – 0,5	GC
C 18:1	FS1 – FS4	ca. 0,4 – 1,2	GC
Unsaturated fatty acids (uFA)	FS1 – FS4	ca. 0,6 – 1,5	GC
Mono unsaturated fatty acids (MUFA)	FS1 – FS4	ca. 0,5 - 1,3	GC
Poly unsaturated fatty acids (PUFA)	FS1 – FS4	ca. 0,05 – 0,12	GC
saturated fatty acids (SFA)	FS1 – FS4	ca. 1,5 – 3,7	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
- **long-term stability:** stable reference values over a long period of time
- **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