

Questions concerning our products?

Then contact us:

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Product Description

Certified long-term standard Free Fatty Acids (FFS)

Product appellation:

- Free fatty acids (FFS) (product no .:8551)

Product description:

- shock frozen raw milk (cow)
- no heat treatment
- no homogenization
- no preservatives
- shelf life at least 1/2 year from date of manufacture
- storage at ≤ -20 °C



Parameters:

Parameter	Product description	Reference value (varies due to the batch) [g/100 g fat]	Method
Free fatty acids	FFS	ca. 0,5 – 0,7	BDI

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

Application:

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

Advantages:

- **secured reference values:** characterization in up to **3 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