

VeriCal® RAW MILK, PROCESSED MILK and RAW CREAM sets are designed for confirming the calibration and monitoring of instruments used to test milk and cream composition.

ABOUT VERICAL® MILK & CREAM SETS

VeriCal® RAW MILK sets are suitable for confirming the calibration of instruments used to test unprocessed whole milk.

Confidence that these instruments are accurate is required for:

- Supplier payment testing
- Herd testing
- Milk tanker testing

VeriCal® PROCESSED MILK sets are designed for confirming the calibration of instruments used to test processed milks, such as modified and low-fat milk.

Confidence that these instruments are accurate is required for manufacturing plants:

- In-process testing at manufacture
- To calculate formulations
- To assess product yields

VeriCal® RAW CREAM sets are designed for confirming the calibration of instruments used to test unprocessed cream.

Confidence that these instruments are accurate is required for manufacturing plants:

- Supplier payment testing
- In-process testing at manufacture
- To calculate formulations
- To assess product yields

The sample sets are designed to cover the range of compositions for a calibration curve that supports the testing carried out in milk testing laboratories.

BENEFITS OF USING VERICAL® MILK & CREAM SETS

➤ Confidence in Results:

- A regular calibration programme will identify instrument drift and measurement inaccuracies quickly and effectively

➤ Credibility:

Using these references can provide confidence to:

- Production
- Customers
- Regulatory Authorities
- Accreditation Agencies

VERICAL® MILK & CREAM SETS' FEATURES

- Sample types and tests covering unprocessed whole milks and cream, and processed milks including modified and low-fat milk

- High quality, robust data sets with low variation
- Internationally recognised statistical evaluation of data and sample quality

ASSIGNED VALUES

Assigned Values are supplied for: Fat, Protein (True & Crude), Lactose, Total Solids and Solids Non-Fat. Values are reported in both mass/mass and mass/volume.

Each set of reference milks comprises five fractions which cover the following ranges:

Component (g/100mL)	VeriCal® RAW MILK	VeriCal® PROCESSED MILK	VeriCal® RAW CREAM
Fat	1.8 - 6.8	0.06 - 2.2	20 - 42
True protein	2.8 - 4.5	3.7 - 5.8	1.8 - 2.7

SAMPLES & FREQUENCY

There are 7 fractions each of VeriCal® RAW MILK, VeriCal® PROCESSED MILK and VeriCal® RAW CREAM. These are prepared every six weeks, and despatched to customers, followed by the Data Summaries containing the assigned values.

Extra sets of both VeriCal® milks and cream can be delivered to most locations within 24 hours.

SUPPLEMENTARY SERVICE –

VERITEST® MILK PROFICIENCY TESTING PROGRAMME

The VeriTest® MILK proficiency testing scheme provides laboratories independent test verification for milk testing, and provides external evidence that the calibration systems are working effectively. This programme is offered 4 times per year, and is a valuable validation of the quality management system.



CONTACT US TO DISCUSS YOUR REQUIREMENTS

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