

## Reference Material and Inter-laboratory Quality Control Materials Product Summary

December 2017

Version: 5

**Assigned Values:** Values provided have been generated from an Inter-Laboratory Proficiency Programme (ILPP). The reference material values provided in this summary are the mean of the results after the exclusion of statistical outliers. The Assigned Range provided for the Inter-laboratory QC Materials is the range of test values available for purchase. Each Reference and QC Material comes with a Data Summary Sheet.

**Missing Values and Available Tests:** For Reference Materials where property values do not meet the statistical criteria, the summary values have not been provided. For this reason, not all tests will be available for every Reference Material of the same matrix. However, if there are 3 or more data points available, an Assigned Value will be provided with the corresponding QC material.

**Sample Sizes:** Available sample sizes are shown for reference materials.

*Note: When ordering QC materials, please quote both the Product ID AND the process run*

### Reference Materials: Anhydrous Milk Fat - Anhydrous Milk Fat

Matrix: Anhydrous Milk Fat	Product ID	159-C-1	201-C-1	158-C-1	175-C-2
	Expiry Date	25 Aug 18	9 Oct 18	20 Oct 18	17 Nov 18
	Sample Size(s)	100mL	100mL	100mL	100mL
	Alkalinity (mg/kg)	12.1	8.53	3.87	6.24
	Carotene (mg/kg)		10.2	9.37	8.12
	Free Fatty Acids (%)		0.172	0.214	0.176
	Moisture KF (%)	0.0513	0.0484		0.0512
	Peroxide Value (meqO2 /kg)	0.0276	0.0289	0.0424	0.0244

**QC Material: Anhydrous Milk Fat - Anhydrous Milk Fat**

Matrix: Anhydrous Milk Fat	Product ID	8771-QC	8148-QC	8532-QC	8991-QC
	Process Run	PR6160	PR6157	PR6160	PR6118
	Expiry Date	25 Aug 18	9 Oct 18	20 Oct 18	17 Nov 18
	Sample Size(s)	100mL	100mL	100mL	100mL
	Alkalinity (mg/kg)	11.0	9.50	4.00	
	Carotene (mg/kg)	11.2	10.4	9.30	
	Free Fatty Acids (%)	0.210	0.180	0.210	
	Moisture KF (%)	0.0500	0.0500	0.0600	
	Peroxide Value (meqO2 /kg)	0.0200	0.0300	0.0400	
	Alkalinity (mg/kg)				5.00
	Carotene (mg/kg)				8.20
	Free Fatty Acids (%)				0.175
	Moisture KF (%)				0.0500
	Peroxide Value (meqO2 /kg)				0.0200

**QC Material: Milk Powders for Bulk Density - Buttermilk Powder**

Matrix: Milk Powders for Bulk Density	Product ID	8155-QC
	Process Run	PR6160
	Expiry Date	25 Apr 18
	Sample Size(s)	100g (min)
	Bulk Density 100 Taps (g/ml)	0.68

**QC Material: Milk Powders for Bulk Density - Skim Milk Powder**

<b>Matrix: Milk Powders for Bulk Density</b>	Product ID	8158-QC
	Process Run	PR6160
	Expiry Date	25 Apr 18
	Sample Size(s)	100g (min)
	<b>Bulk Density 100 Taps (g/ml)</b>	0.73

**QC Material: Milk Powders for Bulk Density - Whole Milk Powder**

<b>Matrix: Milk Powders for Bulk Density</b>	Product ID	8159-QC
	Process Run	PR6157
	Expiry Date	5 Jun 18
	Sample Size(s)	100g (min)
	<b>Bulk Density 100 Taps (g/ml)</b>	0.60

**Reference Materials: Butter - Salted Butter**

<b>Matrix: Butter</b>	Product ID	121-C-2	55-C-7	203-C-1
	Expiry Date	26 Mar 18	14 May 18	5 Jun 18
	Sample Size(s)	55g	55g	55g
	<b>Fat by Difference (%)</b>	81.8	81.7	81.5
	<b>Moisture Oven/Hot Plate (%)</b>	15.3	15.5	15.6
	<b>Salt (%)</b>		1.79	1.83
	<b>SNF (%)</b>	2.90	2.72	2.82

**QC Material: Butter - Salted Butter**

Matrix: Butter	Product ID	7571-QC	7570-QC	8514-QC
	Process Run	PR6159	PR6161	PR6157
	Expiry Date	26 Mar 18	14 May 18	5 Jun 18
	Sample Size(s)	55g	55g	55g
	Fat by Difference (%)	81.8	81.6	81.6
	Moisture Oven/Hot Plate (%)	15.3	15.5	15.6
	Salt (%)	1.87	1.79	1.83
	SNF (%)	2.90	2.81	2.82

**Reference Materials: Butter - Unsalted Butter**

Matrix: Butter	Product ID	149-C-1	160-C-1	177-C-1	202-C-1
	Expiry Date	26 Mar 18	25 Apr 18	14 May 18	5 Jun 18
	Sample Size(s)	55g	55g	55g	55g
	Fat by Difference (%)	83.0	83.6	82.7	82.7
	Moisture Oven/Hot Plate (%)	15.7	15.4	15.8	15.8
	SNF (%)	1.27	0.957	1.46	1.45

**QC Material: Butter - Unsalted Butter**

Matrix: Butter	Product ID	7416-QC	8515-QC	8149-QC	8516-QC
	Process Run	PR6160	PR6159	PR6161	PR6157
	Expiry Date	25 Apr 18	26 Mar 18	14 May 18	5 Jun 18
	Sample Size(s)	55g	55g	55g	55g
	Fat by Difference (%)	83.6	83.0	82.8	82.7
	Moisture Oven/Hot Plate (%)	15.4	15.7	15.8	15.8
	SNF (%)	1.00	1.28	1.45	1.44

**Reference Materials: Casein - Mineral Acid Casein**

<b>Matrix: Casein</b>	Product ID	178-C-2
	Expiry Date	25 Mar 20
	Sample Size(s)	150g (min)
	Fat SBR (%)	0.546
	Moisture 102°C (%)	9.53
	pH (pH units)	4.32
	Protein Kjeldahl (%)	89.1

**QC Material: Casein - Mineral Acid Casein**

<b>Matrix: Casein</b>	Product ID	8166-QC
	Process Run	PR6161
	Expiry Date	25 Mar 20
	Sample Size(s)	150g (min)
	Ash (%)	1.50
	Bulk Density 35 Taps (g /ml)	0.670
	Fat SBR (%)	0.500
	Free Acidity (ml/g)	0.0600
	Moisture 102°C (%)	9.53
	pH (pH units)	4.40

**QC Material: Caseinate - Calcium Caseinate**

<b>Matrix: Caseinate</b>	Product ID	7547-QC
	Process Run	PR6159
	Expiry Date	2 Nov 19
	Sample Size(s)	80g
	Ash (%)	3.90
	Bulk Density 35 Taps (g /ml)	0.390
	Fat SBR (%)	0.600
	Lactose (%)	0.130
	Moisture 102°C (%)	5.01
	pH 5% Solution (pH units)	7.14
	Protein Kjeldahl (%)	91.9

**QC Material: Caseinate - Sodium Caseinate**

<b>Matrix: Caseinate</b>	Product ID	8590-QC
	Process Run	PR6161
	Expiry Date	10 Jun 20
	Sample Size(s)	80g
	Ash (%)	3.70
	Bulk Density 35 Taps (g /ml)	0.570
	Fat SBR (%)	0.700
	Lactose (%)	0.0300
	Moisture 102°C (%)	4.99
	pH 5% Solution (pH units)	6.88
	Protein Kjeldahl (%)	91.6

**Reference Materials: Cheese - Cheddar Cheese**

<b>Matrix: Cheese</b>	Product ID	106-C-1	164-C-2
	Expiry Date	1 Feb 18	1 Oct 18
	Sample Size(s)	75g	75g
	Calcium (mmol/kg)	174	170
	Fat SBR (%)	36.1	37.1
	Moisture 105°C (%)		35.2
	pH (pH units)		5.09
	Protein (%)	23.3	22.7
	Salt (%)		1.64

**QC Material: Cheese - Cheddar Cheese**

Matrix: Cheese	Product ID	7591-QC	8171-QC
	Process Run	PR6125	PR6157
	Expiry Date	1 Feb 18	1 Oct 18
	Sample Size(s)	75g	75g
	<b>Calcium (mmol/kg)</b>		176
<b>Fat SBR (%)</b>	36.2	37.1	
<b>Moisture 105°C (%)</b>	35.8	35.2	
<b>pH (pH units)</b>	5.22	5.10	
<b>Protein (%)</b>	23.2	22.7	
<b>Salt (%)</b>	1.80	1.64	

**Reference Materials: Cheese - Edam Cheese**

Matrix: Cheese	Product ID	132-C-2
	Expiry Date	13 Jun 18
	Sample Size(s)	75g
<b>Fat SBR (%)</b>	26.5	
<b>Moisture 105°C (%)</b>	41.9	
<b>pH (pH units)</b>	5.22	
<b>Protein (%)</b>	26.3	
<b>Salt (%)</b>	1.66	

**QC Material: Cheese - Edam Cheese**

Matrix: Cheese	Product ID	8172-QC
	Process Run	PR6157
	Expiry Date	13 Jun 18
	Sample Size(s)	75g
	<b>Calcium (mmol/kg)</b>	202
<b>Fat SBR (%)</b>	26.7	
<b>Moisture 105°C (%)</b>	41.8	
<b>pH (pH units)</b>	5.24	
<b>Protein (%)</b>	26.3	
<b>Salt (%)</b>	1.67	

**Reference Materials: Cheese - Gouda Cheese**

<b>Matrix: Cheese</b>	Product ID	133-C-1
	Expiry Date	1 Feb 18
	Sample Size(s)	75g
	Calcium (mmol/kg)	203
	Fat SBR (%)	29.9
	Moisture 105°C (%)	40.5
	Protein (%)	24.8

**QC Material: Cheese - Gouda Cheese**

<b>Matrix: Cheese</b>	Product ID	7595-QC
	Process Run	PR6158
	Expiry Date	1 Feb 18
	Sample Size(s)	75g
	Calcium (mmol/kg)	203
	Fat SBR (%)	29.9
	Moisture 105°C (%)	40.5
	pH (pH units)	5.70
	Protein (%)	24.8
	Salt (%)	1.65

**Reference Materials: Cheese - Mozzarella Cheese**

<b>Matrix: Cheese</b>	Product ID	163-C-1
	Expiry Date	1 Aug 18
	Sample Size(s)	75g
	Calcium (mmol/kg)	155
	Fat SBR (%)	23.2
	Moisture 105°C (%)	48.5
	pH (pH units)	5.68
	Protein (%)	24.2
	Salt (%)	1.25



**QC Material: Cheese - Mozzarella Cheese**

<b>Matrix: Cheese</b>	Product ID	8174-QC
	Process Run	PR6160
	Expiry Date	1 Aug 18
	Sample Size(s)	75g
	Calcium (mmol/kg)	153
	Fat SBR (%)	23.2
	Moisture 105°C (%)	48.5
pH (pH units)	5.68	
Protein (%)	24.1	
Salt (%)	1.25	

**QC Material: Powders for Functional Testing - Instant Whole Milk Powder**

<b>Matrix: Powders for Functional Testing</b>	Product ID	8179-QC	8180-QC	8183-QC	8184-QC	8182-QC
	Process Run	PR6158	PR6158	PR6160	PR6160	PR6160
	Expiry Date	28 Feb 18	28 Feb 18	25 Apr 18	25 Apr 18	25 Apr 18
	Sample Size(s)	100g (min)	100g (min)	100g (min)	100g (min)	100g (min)
	Coffee Sediment (mL)	0.3	0.4	0.4	0.2	0.2
	Cold SDP (A-E)	C	D	D	C	C
Dispersibility (1_7)	1	2	2	2	1	
Sediment 85 (mL)	0.2	0.2	0.2	0.2	0.2	
Wettability (secs)	7	14	12	7	6	

**Reference Materials: Powders for Micronutrient Testing - Skim Milk Powder**

<b>Matrix: Powders for Micronutrient Testing</b>	Product ID	107-C-1
	Expiry Date	1 Feb 18
	Sample Size(s)	30g
	Chloride (mg/100g)	1173
	Copper (mg/kg)	0.234
	Magnesium (mg/100g)	122
	Manganese (µg/100g)	32.5
	Phosphorus (mg/100g)	990
Sodium (mg/100g)	426	
Zinc (mg/kg)	43.0	

**QC Material: Powders for Micronutrient Testing - Skim Milk Powder**

Matrix: Powders for Micronutrient Testing	Product ID	7558-QC
	Process Run	PR6125
	Expiry Date	1 Feb 18
	Sample Size(s)	30g
	Calcium (mg/100g)	1335
	Chloride (mg/100g)	1173
	Copper (mg/kg)	0.235
	Iron (mg/kg)	2.45
	Magnesium (mg/100g)	124
	Manganese (µg/100g)	32.0
	Phosphorus (mg/100g)	996
	Potassium (mg/100g)	1570
	Sodium (mg/100g)	420
	Zinc (mg/kg)	44.3

**Reference Materials: Powders for Micronutrient Testing - Whole Milk Powder**

Matrix: Powders for Micronutrient Testing	Product ID	165-C-1
	Expiry Date	23 Nov 19
	Sample Size(s)	30g
	Chloride (mg/100g)	685
	Copper (mg/kg)	0.143
	Iron (mg/kg)	1.83
	Magnesium (mg/100g)	75.6
	Manganese (µg/100g)	26.8
	Phosphorus (mg/100g)	613
	Sodium (mg/100g)	248
	Zinc (mg/kg)	27.1

**QC Material: Powders for Micronutrient Testing - Whole Milk Powder**

Matrix: Powders for Micronutrient Testing	Product ID	7556-QC
	Process Run	PR6160
	Expiry Date	23 Nov 19
	Sample Size(s)	30g
	<b>Calcium (mg/100g)</b>	817
	<b>Chloride (mg/100g)</b>	688
	<b>Copper (mg/kg)</b>	0.150
	<b>Iron (mg/kg)</b>	1.70
	<b>Magnesium (mg/100g)</b>	77.4
	<b>Manganese (µg/100g)</b>	25.0
	<b>Phosphorus (mg/100g)</b>	616
	<b>Potassium (mg/100g)</b>	982
	<b>Sodium (mg/100g)</b>	263
	<b>Zinc (mg/kg)</b>	26.7

**Reference Materials: Powders for Micronutrient Testing - Whey Protein Concentrate**

Matrix: Powders for Micronutrient Testing	Product ID	110-C-2
	Expiry Date	3 May 19
	Sample Size(s)	30g
		<b>Copper (mg/kg)</b>
	<b>Iron (mg/kg)</b>	4.77
	<b>Magnesium (mg/100g)</b>	19.3
	<b>Manganese (µg/100g)</b>	11.3
	<b>Phosphorus (mg/100g)</b>	331
	<b>Sodium (mg/100g)</b>	43.6
	<b>Zinc (mg/kg)</b>	13.5

**QC Material: Powders for Micronutrient Testing - Whey Protein Concentrate**

<b>Matrix: Powders for Micronutrient Testing</b>	Product ID	7555-QC
	Process Run	PR5628
	Expiry Date	3 May 19
	Sample Size(s)	30g
	Calcium (mg/100g)	249
	Chloride (mg/100g)	143
	Copper (mg/kg)	0.350
	Iron (mg/kg)	4.90
	Magnesium (mg/100g)	19.1
	Manganese (µg/100g)	11.5
Phosphorus (mg/100g)	330	
Potassium (mg/100g)	1560	
Sodium (mg/100g)	42.0	
Zinc (mg/kg)	13.4	

**Reference Materials: Milk Powder - Buttermilk Powder**

<b>Matrix: Milk Powder</b>	Product ID	144-C-4
	Expiry Date	19 Sep 18
	Sample Size(s)	80g
	Fat RG (%)	9.76
	Moisture 102°C (%)	3.62

**QC Material: Milk Powder - Buttermilk Powder**

Matrix: Milk Powder	Product ID	8153-QC	8154-QC
	Process Run	PR6160	PR6160
	Expiry Date	19 Sep 18	14 Feb 19
	Sample Size(s)	80g	80g
	Moisture 102°C (%)	3.63	3.89
	Fat RG (%)	9.89	9.37
	Insolubility Index 24°C ( mL)	0.100	0.100
	Protein Kjeldahl (%)	30.3	32.1
	Moisture Reference Dryer (%)	3.70	3.94
	Titrateable Acidity (%)	0.100	0.110

**Reference Materials: Milk Powder - Skim Milk Powder**

Matrix: Milk Powder	Product ID	167-C-2	137-C-2
	Expiry Date	8 Dec 19	19 Dec 19
	Sample Size(s)	80g	80g
	Fat RG (%)	0.846	0.697
	Moisture 102°C (%)	3.89	4.04
	Protein Kjeldahl (%)	32.5	32.7
	WPNI (mg/g)	4.19	5.35

**QC Material: Milk Powder - Skim Milk Powder**

Matrix: Milk Powder	Product ID	8197-QC	8196-QC
	Process Run	PR6160	PR6158
	Expiry Date	8 Dec 19	19 Dec 19
	Sample Size(s)	80g	80g
	Moisture 102°C (%)	3.94	4.07
	Fat RG (%)	0.875	0.710
	Insolubility Index 24°C ( mL)	0.100	0.100
	Moisture Reference Dryer (%)	3.92	4.07
	Protein Combustion (%)		32.7
	Protein Kjeldahl (%)	32.5	32.6
	Titrateable Acidity (%)	0.120	0.100
	WPNI (mg/g)	4.20	5.30

**Reference Materials: Milk Powder - Whole Milk Powder**

Matrix: Milk Powder	Product ID	136-C-3	171-C-2	166-C-2
	Expiry Date	7 Sep 18	27 Jan 19	2 Apr 19
	Sample Size(s)	80g	80g	80g
	Ash (%)		5.74	4.40
	Fat RG (%)	26.1	28.0	28.4
	Free Fat - in powder (%)	1.78	1.59	3.99
	Moisture 102°C (%)	3.04	3.01	2.79
	Moisture KF (%)	3.31		
	pH (pH units)	6.70		6.77
	Protein Kjeldahl (%)	24.3		23.6
	WPNI (mg/g SNF)	1.26	3.19	2.98

**QC Material: Milk Powder - Whole Milk Powder**

Matrix: Milk Powder	Product ID	8201-QC	8202-QC	8523-QC
	Process Run	PR6160	PR6160	PR6160
	Expiry Date	7 Sep 18	27 Jan 19	2 Apr 19
	Sample Size(s)	80g	80g	80g
	Ash (%)	5.82	5.75	4.42
	Fat RG (%)	26.0	28.0	28.4
	Free Fat - in powder (%)	1.76	1.61	4.02
	Insolubility Index 24°C ( mL)	0.400	0.100	0.200
	Moisture KF (%)	3.32	3.30	3.03
	Moisture 102°C (%)	3.02	3.02	2.79
	Moisture Reference Dryer (%)	3.06	3.08	2.89
	pH (pH units)	6.66	6.66	6.75
	Protein Kjeldahl (%)	24.3	23.5	23.5
	Titrateable Acidity (%)	0.110	0.100	0.0800
	WPNI (mg/g SNF)	1.10	3.20	2.85

**Reference Materials: Milk Powders for NOx Testing - Buttermilk Powder**

<b>Matrix: Milk Powders for NOx Testing</b>	Product ID	108-C-3
	Expiry Date	25 Oct 18
	Sample Size(s)	30g
	Nitrite (mg/kg)	1.85

**QC Material: Milk Powders for NOx Testing - Buttermilk Powder**

<b>Matrix: Milk Powders for NOx Testing</b>	Product ID	8191-QC
	Process Run	PR6160
	Expiry Date	25 Oct 18
	Sample Size(s)	30g
	Nitrate (mg/kg)	12.8
	Nitrite (mg/kg)	1.80

**Reference Materials: Milk Powders for NOx Testing - Skim Milk Powder**

<b>Matrix: Milk Powders for NOx Testing</b>	Product ID	173-C-1
	Expiry Date	25 Oct 18
	Sample Size(s)	30g
	Nitrate (mg/kg)	51.5

**QC Material: Milk Powders for NOx Testing - Skim Milk Powder**

<b>Matrix: Milk Powders for NOx Testing</b>	Product ID	7598-QC	8192-QC
	Process Run	PR6125	PR6160
	Expiry Date	26 Apr 18	25 Oct 18
	Sample Size(s)	30g	30g
	Nitrate (mg/kg)	5.25	51.3
	Nitrite (mg/kg)	2.40	0.900

**QC Material: Milk Powders for NOx Testing - Whole Milk Powder**

<b>Matrix: Milk Powders for NOx Testing</b>	Product ID	7599-QC
	Process Run	PR6125
	Expiry Date	26 Apr 18
	Sample Size(s)	30g
	Nitrate (mg/kg)	11.6
	Nitrite (mg/kg)	0.200

**Reference Materials: Milk Protein Concentrate - Milk Protein Concentrate 42**

<b>Matrix: Milk Protein Concentrate</b>	Product ID	204-C-1
	Expiry Date	3 Jan 19
	Sample Size(s)	80g
		Fat RG (%)
	Moisture 102°C (%)	3.17
	pH 5% Solution (pH units)	7.00
	Protein Kjeldahl (%)	43.3



**QC Material: Milk Protein Concentrate - Milk Protein Concentrate 42**

<b>Matrix: Milk Protein Concentrate</b>	Product ID	8186-QC
	Process Run	PR6157
	Expiry Date	3 Jan 19
	Sample Size(s)	80g
	Ash (%)	5.60
	Bulk Density 100 Taps (g/ml)	0.590
	Fat RG (%)	26.4
	Insolubility Index 40°C (mL)	0.150
	Moisture 102°C (%)	3.15
	pH 5% Solution (pH units)	6.94
	Protein Kjeldahl (%)	43.4
	Tit Acidity 5% Solution (%m/m)	0.820
	WPNI (mg/g)	6.10

**Reference Materials: Milk Protein Concentrate - Milk Protein Concentrate 56**

<b>Matrix: Milk Protein Concentrate</b>	Product ID	205-C-1
	Expiry Date	25 Apr 19
	Sample Size(s)	80g
	Ash (%)	7.58
	Fat RG (%)	0.894
	Moisture 102°C (%)	4.79
	pH 5% Solution (pH units)	6.95
	Protein Kjeldahl (%)	56.3
	WPNI (mg/g)	9.13

**QC Material: Milk Protein Concentrate - Milk Protein Concentrate 56**

<b>Matrix: Milk Protein Concentrate</b>	Product ID	8187-QC
	Process Run	PR6157
	Expiry Date	25 Apr 19
	Sample Size(s)	80g
	Ash (%)	7.60
	Bulk Density 100 Taps (g/ml)	0.680
	Fat RG (%)	0.970
	Insolubility Index 40°C (mL)	0.100
	Moisture 102°C (%)	4.78
	pH 5% Solution (pH units)	6.95
	Protein Kjeldahl (%)	56.5
	Tit Acidity 5% Solution (%m/m)	1.03
	WPNI (mg/g)	8.90

**Reference Materials: Milk Protein Concentrate - Milk Protein Concentrate 80**

<b>Matrix: Milk Protein Concentrate</b>	Product ID	206-C-1
	Expiry Date	18 Feb 19
	Sample Size(s)	80g
	Ash (%)	6.91
	Fat SBR (%)	1.28
	Lactose (%)	9.73
	Moisture 102°C (%)	5.86
	pH 5% Solution (pH units)	7.08
	Protein Kjeldahl (%)	76.5

**QC Material: Milk Protein Concentrate - Milk Protein Concentrate 80**

<b>Matrix: Milk Protein Concentrate</b>	Product ID	8580-QC
	Process Run	PR6157
	Expiry Date	18 Feb 19
	Sample Size(s)	80g
	<b>Fat SBR (%)</b>	1.26
	<b>Moisture 102°C (%)</b>	5.84
	<b>Protein Kjeldahl (%)</b>	76.9

**Reference Materials: Protein Products for NOx Testing - Calcium Caseinate**

<b>Matrix: Protein Products for NOx Testing</b>	Product ID	153-C-1
	Expiry Date	26 Jan 18
	Sample Size(s)	30g
	<b>Nitrate (mg/kg)</b>	31.9

**QC Material: Protein Products for NOx Testing - Calcium Caseinate**

<b>Matrix: Protein Products for NOx Testing</b>	Product ID	8194-QC
	Process Run	PR6159
	Expiry Date	26 Jan 18
	Sample Size(s)	30g
	<b>Nitrate (mg/kg)</b>	28.6
	<b>Nitrite (mg/kg)</b>	5.45

**QC Material: Protein Products for NOx Testing - Whey Hydrolysates**

<b>Matrix: Protein Products for NOx Testing</b>	Product ID	7920-QC
	Process Run	PR6126
	Expiry Date	23 May 18
	Sample Size(s)	30g
	<b>Nitrate (mg/kg)</b>	5.00
	<b>Nitrite (mg/kg)</b>	3.10

**Reference Materials: Powders for Vitamin Testing - Growing Up Milk Powder**

<b>Matrix: Powders for Vitamin Testing</b>	Product ID	56-C-4
	Expiry Date	22 Feb 18
	Sample Size(s)	30g
	<b>Vitamin C (mg/100g)</b>	114
	<b>Vitamin D (µg/100gm)</b>	11.3

**QC Material: Powders for Vitamin Testing - Growing Up Milk Powder**

<b>Matrix: Powders for Vitamin Testing</b>	Product ID	7572-QC
	Process Run	PR6125
	Expiry Date	22 Feb 18
	Sample Size(s)	30g
	<b>Vitamin D (µg/100gm)</b>	11.2
	<b>Vitamin A (µg/100gm)</b>	656
	<b>Vitamin C (mg/100g)</b>	114

**Reference Materials: Powders for Vitamin Testing - Skim Milk Powder**

<b>Matrix:</b> Powders for Vitamin Testing	Product ID	141-C-1
	Expiry Date	29 Aug 18
	Sample Size(s)	30g
	Vitamin A (µg/100gm)	1006

**QC Material: Powders for Vitamin Testing - Skim Milk Powder**

<b>Matrix:</b> Powders for Vitamin Testing	Product ID	8140-QC
	Process Run	PR6158
	Expiry Date	29 Aug 18
	Sample Size(s)	30g
	Vitamin D (µg/100gm)	22.0
	Vitamin A (µg/100gm)	1002
	Vitamin C (mg/100g)	16.8

**Reference Materials: Powders for Vitamin Testing - Whole Milk Powder**

<b>Matrix:</b> Powders for Vitamin Testing	Product ID	174-C-1	168-C-1
	Expiry Date	25 Apr 18	25 Oct 18
	Sample Size(s)	30g	30g
	Vitamin A (µg/100gm)	384	391
	Vitamin C (mg/100g)	51.7	54.9

**QC Material: Powders for Vitamin Testing - Whole Milk Powder**

<b>Matrix: Powders for Vitamin Testing</b>	Product ID	7573-QC	8199-QC
	Process Run	PR6160	PR6160
	Expiry Date	25 Apr 18	25 Oct 18
	Sample Size(s)	30g	30g
	Vitamin D (µg/100gm)	6.80	
	Vitamin A (µg/100gm)	386	390
	Vitamin C (mg/100g)	52.0	56.0

**Reference Materials: Whey Powder - Whey Powder**

<b>Matrix: Whey Powder</b>	Product ID	180-C-2
	Expiry Date	8 Feb 20
	Sample Size(s)	80g
	Ash (%)	7.93
	Fat RG (%)	1.03
	pH (pH units)	6.84
	Protein Kjeldahl (%)	15.77

**QC Material: Whey Powder - Whey Powder**

<b>Matrix: Whey Powder</b>	Product ID	8521-QC
	Process Run	PR6161
	Expiry Date	8 Feb 20
	Sample Size(s)	80g
	Ash (%)	7.96
	Fat RG (%)	1.10

**Reference Materials: Whey Protein Concentrate - Whey Protein Concentrate 80 (Cheese)**

<b>Matrix: Whey Protein Concentrate</b>	Product ID	182-C-2
	Expiry Date	28 Mar 19
	Sample Size(s)	80g
	Ash (%)	2.94
	Fat SBR (%)	4.84
	Lactose (%)	6.89
	pH 5% Solution (pH units)	6.86
	Protein Kjeldahl (%)	78.3

**QC Material: Whey Protein Concentrate - Whey Protein Concentrate 80 (Cheese)**

<b>Matrix: Whey Protein Concentrate</b>	Product ID	8203-QC
	Process Run	PR6161
	Expiry Date	28 Mar 19
	Sample Size(s)	80g
	Ash (%)	3.00
	Bulk Density 35 Taps (g /ml)	0.440
	Fat SBR (%)	4.80
	Insolubility Index 24°C ( mL)	0.100
	Lactose (%)	6.70
	pH 5% Solution (pH units)	6.87
	Protein Kjeldahl (%)	78.3