

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

February 2018

Version: 1

**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	201-C-1	158-C-1	175-C-2
	Expiry Date	9 Oct 18	20 Oct 18	17 Nov 18
	Sample Size(s)	100mL	100mL	100mL
	Alkalinity (mg/kg)	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 (%)	0.0484		0.0512
	Peroxide Value (meqO2 /kg)	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 - Ultra Heat Treated Milk**

Matrix: Milk	Product ID	9107-QC	9789-QC
	Process Run	PR6173	PR6365
	Expiry Date	30 Mar 18	28 Apr 18
	Sample Size(s)	15 mL	15 mL
	UHT Milk RG Fat (%m/m)	3.44	3.46
	UHT Milk Protein (%m/m)	3.46	3.37
	UHT Milk Total Solids (%m/m)	12.3	12.2

**QC Material: Milk - Ultra Heat Treated Milk**

<b>Matrix: Milk</b>	Product ID	8944-QC
	Process Run	PR6190
	Expiry Date	10 Mar 18
	Sample Size(s)	15 mL
	<b>Titrateable Acidity (°T)</b>	13.2