



Quality assurance in dairy

Portfolio calibration samples 2023

Type of product (number of samples in set)	Range	Reported parameters	Data when calibration samples will be available in 2023											
			Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Raw milk - fat (7), protein (5), lactose (5)	0.05 - 6% m/m fat, 1.7 - 5.1 % m/m protein, 2.9 - 5.8% m/m lactose	Fat, protein, lactose	23		20		15		17		18		20	
	9.3 - 14.8% m/m total solids	Total solids ¹⁾												
	1.2 - 3.9% m/m casein	Casein ¹⁾												
Raw milk - fat (9), protein (5), lactose (5)	0.05 - 8% m/m fat, 1.7 - 5.1 % m/m protein, 2.9 - 5.8% m/m lactose	Fat, protein, lactose	23		20		15		17		18		20	
	9.3 - 14.8% m/m total solids	Total solids ¹⁾												
	1.2 - 3.9% m/m casein	Casein ¹⁾												
Raw milk - fat (7)	0.05 - 6% m/m fat	Fat, protein, lactose	23		20		15		17		18		20	
	9.3 - 14.8% m/m total solids	Total solids ¹⁾												
Raw milk - fat (4)	9 - 12% m/m fat	Fat	23		20		15		17		18		20	
Raw milk - fat (5)	11 - 15% m/m fat	Fat	23		20		15		17		18		20	
Raw milk - urea (6)	15 - 80 mg/100 g urea	Urea	23		20		15		17		18		20	
Raw milk - freezing point (8)	-0.470°C - -0.540 °C	Freezing point	23		20		15		17		18		20	
Milk - skimmed milk fat (5)	0.05 - 0.27% m/m fat	Fat		20		24		19		14		16		18
Milk - skimmed milk protein (5)	2.1 - 3.6% m/m protein	Protein, total solids		20		24		19		14		16		18
Milk - somatic cell count (5)	200 - 800 x 1000 cells/ml	Somatic cell count	23		20		22		17		18		20	
Milk - somatic cell count (7)	200 - 2000 x 1000 cells/ml	Somatic cell count	23		20		22		17		18		20	
Cream - fat (2)	20 - 21% m/m fat	Fat, protein	30		13		1	5	24		11	23		11
Cream - fat (5)	23 - 31% m/m fat	Fat	30		13		1	5	24		11	23		11
	33 - 44% m/m fat	Fat, protein												
	39 - 48.5% m/m total solids	Total solids ¹⁾												
Cream - fat (6)	3.1 - 2.6% m/m lactose	Lactose ¹⁾	30		13		1	5	24		11	23		11
	45% m/m fat	Fat, protein, lactose, total solids												
Cream - protein (5)	1.7 - 2.6% m/m protein	Fat, protein	30		13		1	5	24		11	23		11
Cream - freezing point (8)	-0.450°C - -0.540 °C	Freezing point	30		13		1	5	24		11	23		11
Whey - fat (5), protein (5)	0.04 - 0.36% m/m fat, 0.5 - 1.2% m/m protein	Fat, protein	16		20		22		17		11		13	
	4 - 7% m/m total solids	Total solids ¹⁾												
	2.9 - 4.7% m/m lactose	Lactose ¹⁾												
Goat milk - fat (5)	2.5 - 6.5% m/m fat	Fat, protein, total solids		13			22			14			27	
Goat milk - protein (5)	2.0 - 4.5% m/m protein	Protein		13			22			14			27	
Goat whey - fat (5)	0.05 - 1.0% m/m fat	Fat, protein, total solids		27			30			28			27	

1) optional parameter

If you have specific wishes that are not listed above, please contact us for the possibilities.

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