



Quality assurance in dairy

## Portfolio calibration samples 2024

Type of product (number of samples in set)	Range	Reported parameters
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
	9.3 - 14.8% m/m total solids	Total solids <sup>1)</sup>
	1.2 - 3.9% m/m casein	Casein <sup>1)</sup>
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
	9.3 - 14.8% m/m total solids	Total solids <sup>1)</sup>
	1.2 - 3.9% m/m casein	Casein <sup>1)</sup>
Raw milk - fat (7)	0.05 - 6% m/m fat	Fat, protein, lactose
	9.3 - 14.8% m/m total solids	Total solids <sup>1)</sup>
Raw milk - fat (4)	9 - 12% m/m fat	Fat
Raw milk - fat (5)	11 - 15% m/m fat	Fat
Raw milk - urea (6)	15 - 80 mg/100 g urea	Urea
Raw milk - freezing point (8)	-0.470°C - -0.540 °C	Freezing point
Milk - skimmed milk fat (5)	0.05 - 0.27% m/m fat	Fat
Milk - skimmed milk protein (5)	2.1 - 3.6% m/m protein	Protein, total solids
Milk - somatic cell count (5)	200 - 800 x 1000 cells/ml	Somatic cell count
Milk - somatic cell count (7)	200 - 2000 x 1000 cells/ml	Somatic cell count
Cream - fat (2)	20 - 21% m/m fat	Fat, protein
Cream - fat (5)	23 - 31% m/m fat	Fat
Cream - fat (6)	33 - 44% m/m fat	Fat, protein
	39 - 48.5% m/m total solids	Total solids <sup>1)</sup>
	3.1 - 2.6% m/m lactose	Lactose <sup>1)</sup>
Cream - fat (1)	45% m/m fat	Fat, protein, lactose, total solids
Cream - protein (5)	1.7 - 2.6% m/m protein	Fat, protein
Cream - freezing point (8)	-0.450°C - -0.540 °C	Freezing point
Whey - fat (5), protein (5)	0.04 - 0.36% m/m fat, 0.5 - 1.2% m/m protein	Fat, protein
	4 - 7% m/m total solids	Total solids <sup>1)</sup>
	2.9 - 4.7% m/m lactose	Lactose <sup>1)</sup>
Goat milk - fat (5)	2.5 - 6.5% m/m fat	Fat, protein, total solids
Goat milk - protein (5)	2.0 - 4.5% m/m protein	Protein
Goat whey - fat (5)	0.05 - 1.0% m/m fat	Fat, protein, total solids

<sup>1)</sup> Optional parameter

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

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