



## REFERENCE LABORATORY

### MILK CALIBRATION STANDARD PRODUCT LIST

**2022**

Product	Code	Description	Components*	Monthly Production
Raw Milk	LC	◆ 12 to 14 raw milk standards	FAT, TP, CCP, TS, LA	1 <sup>st</sup> and 2 <sup>nd</sup>
Raw Milk- With crude protein	LC+	◆ 12 to 14 raw milk standards + <u>analyzed</u> crude protein	FAT, TP, CP, TS, LA	1 <sup>st</sup> and 2 <sup>nd</sup>
Raw Milk- Control Sample	Control	◆ raw milk control sample, sold individually	FAT, TP, CCP, TS, LA	1 <sup>st</sup> and 2 <sup>nd</sup>
BHB and Urea Control Sample	BU	◆ 10 BHB and urea control samples; raw milk	Urea, BHB	1 <sup>st</sup> and 2 <sup>nd</sup>
Fatty Acids	AG	◆ fatty acid results for your LC kit	Fatty Acids	1 <sup>st</sup> only
Urea	UR	◆ 2 series of 6 urea standards per kit; raw milk	Urea	2 <sup>nd</sup> only
Casein	CN	◆ 8 casein standards per kit; raw milk	FAT, TP, CP, TS, LA, Casein	2 <sup>nd</sup> only
Processed Milk	HO	◆ 6 processed milk standards, fat content from 0 to 3.8%	FAT, CP, TS, LA	1 <sup>st</sup> only
Processed Milk- with true protein	HO+	◆ 6 processed milk standards, fat content from 0 to 3.8%+ <u>analyzed</u> true protein	FAT, CP, TP, TS, LA	1 <sup>st</sup> only
Processed Milk- Control Samples	MC	◆ 4 processed milk controls fat content from 0 to 3.25%, 5 of each sample	FAT	1 <sup>st</sup> only
Processed Milk and Cream	MAC	◆ 7 processed milk and cream standards (0, 1, 2, 3.25, 10, 18, and 35% fat content)	FAT, CP, TS	1 <sup>st</sup> only

*\*TP: true protein, CCP: calculated crude protein, CP: crude protein TS: total solids, LA: lactose*

**◆◆◆ Note / Notice ◆◆◆**

The shipping of calibration samples is paid for by the customer.  
A \$18 charge will be applied for each cooler shipped.



## REFERENCE LABORATORY

### CREAM CALIBRATION STANDARD PRODUCT LIST

**2022**

Product	Code	Description	Components*	Monthly Production
Processed Cream- 4	CR-A	◆ 4 cream standards (approx. 10, 15, 30 and 35% fat)	FAT, TS	1 <sup>st</sup> only
Processed Cream- 8	CR-B	◆ 8 cream standards (approx. 5 to 35% fat)	FAT, TS	1 <sup>st</sup> only
Processed Cream- 4	CR-C	Discontinued	-	1 <sup>st</sup> only
Processed Cream- 4	CR-D	◆ 4 standards of cream (approx. 22, 26, 30, 35% fat)	FAT, TS	1 <sup>st</sup> only
Processed Cream- 4 with protein	CR- A,D,E Prot.	◆ Cream A, D, or E kit with protein content	FAT, CP, TS	1 <sup>st</sup> only
Processed Cream with protein	CR-B-Prot.	◆ Cream B kit with protein content	FAT, CP, TS	1 <sup>st</sup> only
Individual Cream	CR Ind.	◆ Each cream standard is available individually	FAT, TS	1 <sup>st</sup> only
Individual Cream-wtih protein	CR Ind. Prot	◆ Each cream standard is available individually	FAT, CP, TS	1 <sup>st</sup> only
Raw Cream	CRE	◆ 4 raw cream standards (approx. 29, 32, 35, 42% fat)	FAT, TS	1 <sup>st</sup> only

*\*TP: true protein, CCP: calculated crude protein, CP: crude protein TS: total solids, LA: lactose*

**◆◆◆ Note / Notice ◆◆◆**

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## REFERENCE LABORATORY

### REFERENCE ANALYSIS PRODUCT LIST

2022

Component	Method of analysis
Fat	◆ Roese-Gottlieb
Fat - Cheese	◆ Roese-Gottlieb
Proteins	◆ Kjeldhal
Casein**	◆ Kjeldhal
True protein	◆ Kjeldhal
Total Solids	◆ Forced-air Oven
Lactose	◆ HPLC
Vitamin A*	◆ HPLC
Vitamin D*	◆ HPLC
Salt	◆ Modified Mohr Method
Nutritional Label Service*	

\*These analyses are performed by an exterior laboratory.

\*\* A minimum of 6 samples is required to perform this analysis.