



MILK CALIBRATION STANDARD PRODUCT LIST

2023

Product	Code	Description	Components*	Monthly Production
Raw Milk	LC	◆ 12 to 14 raw milk standards	Fat, TP, CCP, TS, LA	1 st and 2 nd
Raw Milk- With crude protein	LC+	◆ 12 to 14 raw milk standards + <u>analyzed</u> crude protein	Fat, TP, CP, TS, LA	1 st and 2 nd
Raw Milk- Control Sample	Control	◆ raw milk control sample, sold individually	Fat, TP, CCP, TS, LA	1 st and 2 nd
BHB and Urea Control Sample	BU	◆ 10 BHB and urea control samples; raw milk	Urea, BHB	1 st and 2 nd
Fatty Acid Profile	ProAG	◆ 8 fatty acid standards per kit; raw milk	Fatty Acid Profile	1 st only
Urea	UR	◆ 2 series of 6 urea standards per kit; raw milk	Urea	2 nd only
Casein	CN	◆ 8 casein standards per kit; raw milk	Fat, TP, CP, TS, LA, Casein	2 nd only
Processed Milk	HO	◆ 6 processed milk standards, fat content from 0 to 3.8%	Fat, CP, TS, LA	1 st 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 st only
Processed Milk- Control Samples	MC	◆ 4 processed milk controls fat content from 0 to 3.25%, 5 of each sample	Fat	1 st 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 st only

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

◆◆◆ Notice ◆◆◆

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



CREAM CALIBRATION STANDARD PRODUCT LIST

2023

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

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

◆◆◆ Notice ◆◆◆

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



REFERENCE ANALYSIS LIST

2023

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
BHB	◆ Continuous Flow Analysis
Urea	◆ Continuous Flow Analysis
Fatty Acid Profile	◆ Gas Chromatography
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.