

Long-term calibration materials



A brand of DRRR GmbH
and LUFA Nord-West

OVERVIEW

Description of **STANDARON**[®] materials

The DRRR has concluded a far reaching cooperation with the IfL. The main focus of this cooperation is the development and commercialisation of long term calibration materials for the food economy. The developed materials were merchandised with the name **STANDARON**[®].

With the cooperation arises a range of services that offers not only regional but also national both in North and South Germany a competent reference system for raw milk analysis. Therewith it also offers more advantages and reliabilities for our international customers. The cooperation could already prove its competence at the new introduced **STANDARON**[®] raw cream materials. The quality advantage of the materials has been clearly confirmed at linearity, precision and stability. Besides standard materials is a focus of the cooperation to produce tailor-made, customer-oriented materials which are specially designed to cover individual production processes.

If you need any advice to assure your calibration do not hesitate to contact us.

STANDARON[®] long-term calibration materials (LKM) for raw milk, raw cream and pasteurised milk will be used for the calibration of IR instruments.

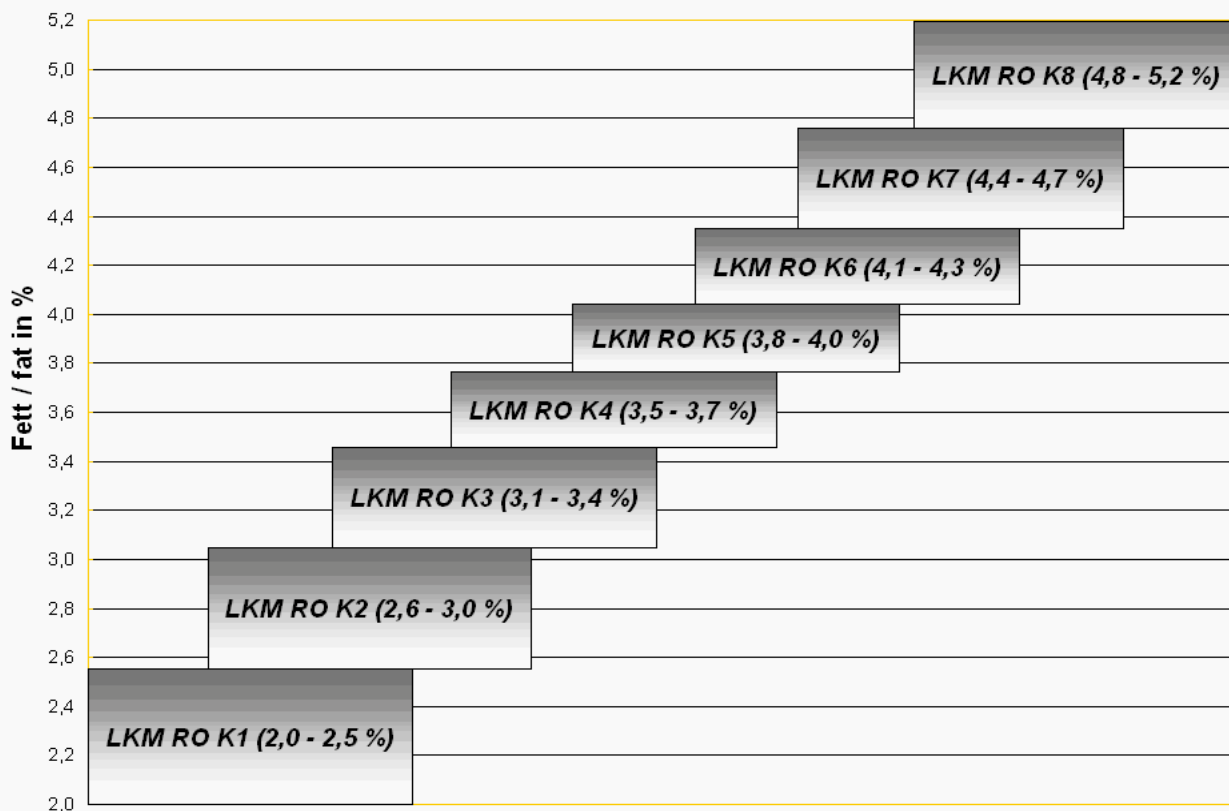
The reference values of **STANDARON**[®] materials were defined by selected "reference laboratories". These laboratories are proved according to DIN EN ISO/IEC 17025:2005 in line with the accreditation process of the German accreditation body DAkkS.

overview

raw milk

LKM-type	fat	protein	lactose	dry matter	freezing point	urea	packaging unit	prices
	<i>Roese-Gottlieb</i> g/100g	<i>Kjeldahl</i> g/100g	<i>enzym.</i> g/100g	102 °C g/100g	<i>cryo-</i> <i>copy</i> °C	<i>enzym.</i> mg/l		
reference values							50 ml	17,20 €
LKM RO K1	available reference material and the corresponding reference values are available on request							
LKM RO K2								
LKM RO K3								
LKM RO K4								
LKM RO K5								
LKM RO K6								
LKM RO K7								
LKM RO K8								

Exemplary graphics for the selection of long-term calibration materials

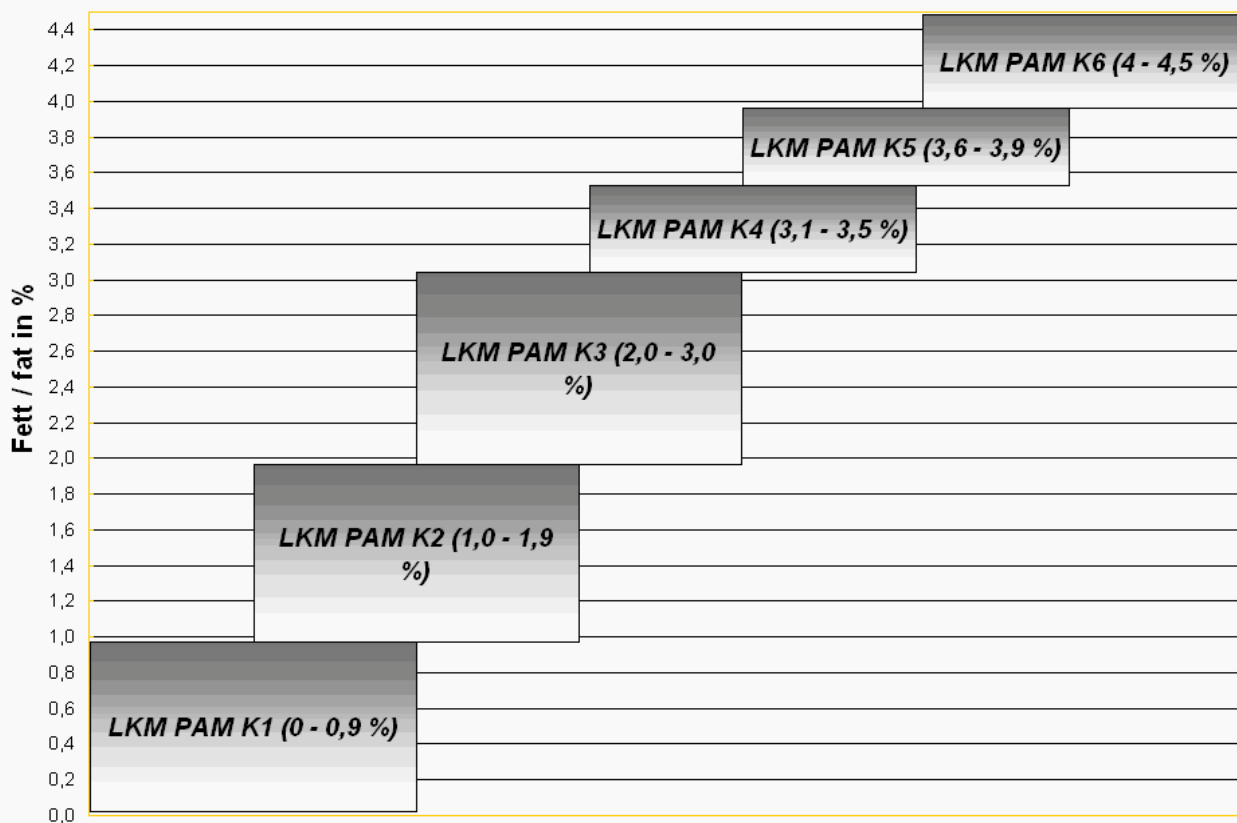


overview

pasteurised milk

LKM-type	fat	protein	lactose mono-hydrate	dry matter	freezing point	urea	packaging unit	prices
	<i>Roese-Gottlieb</i>	<i>Kjeldahl</i>	<i>enzym.</i>	102 °C	<i>cryos-copy</i>	<i>enzym.</i>		
	g/100g	g/100g	g/100g	g/100g	°C	mg/l		
reference values								
LKM PAM K1	0,0 - 0,9 %	available reference material and the corresponding reference values are available on request					50 ml	15,10 €
LKM PAM K2	1,0 - 1,9 %							
LKM PAM K3	2,0 - 3,0 %							
LKM PAM K4	3,1 - 3,5 %							
LKM PAM K5	3,6 - 3,9 %							
LKM PAM K6	4,0 - 4,5 %							

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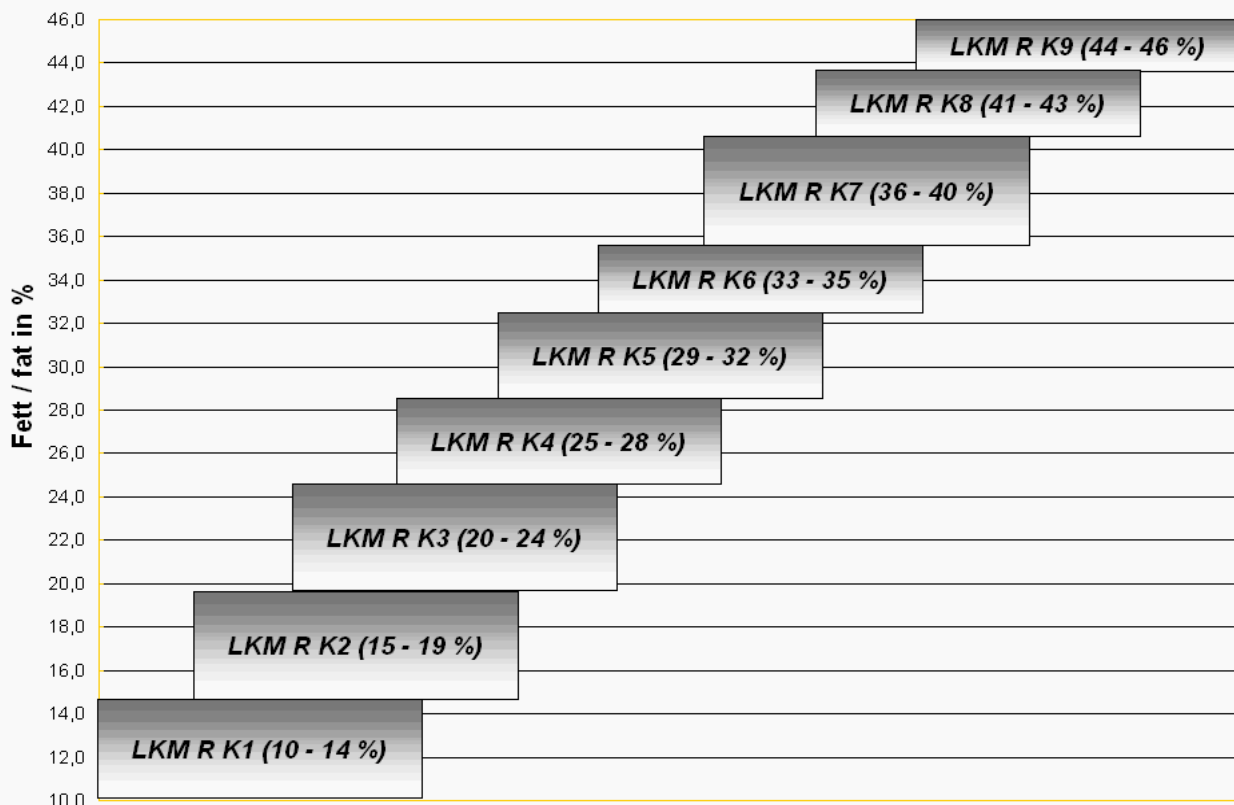


overview

raw cream

LKM-type	fat	protein	lactose mono-hydrate	dry matter	freezing point	urea	packaging unit	prices	
	<i>Roese-Gottlieb</i>	<i>Kjeldahl</i>	<i>enzym.</i>	102 °C	<i>cryos-copy</i>	<i>enzym.</i>			
	g/100g	g/100g	g/100g	g/100g	°C	mg/l			
reference values									
LKM R K1	10 - 14 %	available reference material and the corresponding reference values are available on request						50 ml	17,90 €
LKM R K2	15 - 19 %								
LKM R K3	20 - 24 %								
LKM R K4	25 - 28 %								
LKM R K5	29 - 32 %								
LKM R K6	33 - 35 %								
LKM R K7	36 - 40 %								
LKM R K8	41 - 43 %								
LKM R K9	44 - 46 %								

Exemplary graphics for the selection of long-term calibration materials



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