

<b>Calibration standards</b> fresh, preserved material with a shelf-life of 10 days								
	<b>Shelf-life</b>	<b>Preservation</b>	<b>Scope of delivery</b>	<b>Basic price</b>	<b>Every bottle row</b>	<b>Reference values</b> <b>Communication of the values always Thursdays by e-mail</b>	<b>Production frequency</b>	<b>Delivery by courier</b>
<b>Standard raw milk</b>	10 days after producing	0.05 % bronopol	Bottles each with 50 ml	€77	€0.25	Fat according to Röse-Gottlieb Protein digestion according to Kjeldahl Lactose enzymatic Urea Dry matter	weekly	Wednesday
<b>Standard low fat milk</b>	10 days after producing	0.05 % bronopol	Bottles, each with 50 ml	€50	€0.25	Fat according to Röse-Gottlieb Protein digestion according to Kjeldahl Lactose enzymatic on request: Dry matter	weekly	Wednesday
<b>Standard milk for consumption</b> fat content approx. 3.5 %	10 days after producing	0.05 % bronopol	Bottles, each with 50 ml	€66	€0.60	Fat according to Röse-Gottlieb Protein digestion according to Kjeldahl Lactose enzymatic	weekly	Wednesday
<b>Milk row fat</b> Fat content from approx 2.60 % to approx. 6.60 %	10 days after producing	0.05 % bronopol	10 bottles, each with 50 ml	€85	€16.50	Fat according to Röse-Gottlieb	monthly	Thursday
<b>Milk row protein</b> Protein content from approx 2.60 % to approx. 4.70 %	10 days after production	0.05 % bronopol	10 bottles, each with 50 ml	€85	€16.50	Protein digestion according to Kjeldahl	monthly	Thursday
<b>Inter-laboratory comparison</b> For IR analysis devices	10 days after production	0.05 % bronopol	3 x 10 bottles, each with 50 ml	€103	/	Evaluation of fat and protein approx. 20 participants, further parameters approx. 8 participants:	6 times per year	Wednesday

Last updated: 01.10.2013