



Raw Milk Freeze Point Calibration-Validation Standards

For years DQCI has manufactured “Custom” Raw Milk Freeze Point calibration standards for customers on a “when requested basis”. The demand for these freeze point standards has continued to grow as more customers calibrate their instruments to maintain freeze point/percent water results accuracy.

DQCI will now offer “Raw Milk Freeze Point” calibration standards as a regularly manufactured item in our line, meaning that you can order them along with your other standards on a routine basis. Freeze Point standards will be made once monthly

| Item ID | Calibration Description |
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| 111200 - Raw Milk Freeze Point Standards: | Each Set consists of 20 samples - |
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- 10 samples are made from various sources of normal Raw Milk, and do not have added water.
- 10 samples are made from various sources of Raw Milk and will have added water.

Water is added to cover a range of 0% to approximately 7%. Freeze point values of these samples will be the result of at least duplicate analysis of each sample. Samples are preserved with bronopol and have a 2 week shelf life from date of manufacture.

111201 - Raw Milk Freeze Point Standards: As Additional Sets (Sets shipped to the same location on the same date.) These are the same calibration standard as Product # 111200, but ordered as additional sets, and represent a volume discount available when ordered in addition to a Product # 111200 order.

Trust DQCI Calibration - Validation Standards To Keep Your Instruments

Consistently On Target

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