



Quality assurance in dairy



Calibration and Proficiency Products & Services

Control samples

Measuring instruments are sensitive to external influences. That's why daily performance checks are essential. LABTEK Services offers a wide range of standard control samples from Qlip to ensure consistent accuracy and confidence in your measurements.

Control samples are standardized samples with a precisely defined composition of components such as fat, protein and lactose. They are used to monitor the accuracy and stability of infrared instruments. Regular checks with these reference samples help you detect measurement deviations early, evaluate calibrations, and ensure the reliability of routine analyses. This guarantees consistent product quality and helps prevent costly re-analyses or product deviations.

The partnership between LABTEK Services and Qlip

This close collaboration is based on a long-standing relationship of over 20 years. During this time, LABTEK Services has ensured the quality and accuracy of the UK's dairy industry with the help of Qlip's calibration and control samples.

This partnership has resulted in a comprehensive portfolio of calibration and control samples, proficiency tests, calibration services, and training tailored to the UK market. This makes LABTEK Services an important partner for Qlip, as well as a leader in providing the UK market with high-quality calibration products and the associated high-quality, accurate analysis results when using (FT)(N)IR instruments.

Why control samples from Qlip

- ✓ 30+ years of experience in dairy control samples
- ✓ 13 million milk samples/year analysed in our own laboratory
- ✓ 165,000 reference samples ensuring reliable results
- ✓ 200,000+ fat and protein analyses performed annually
- ✓ Internationally recognized methods (e.g. Rose-Gottlieb & Kjeldahl)



Product instructions

Storage of samples:

- Store samples in a refrigerator at 0 - 6 °C until required for use.
- **DO NOT FREEZE.** Frozen samples will influence the result.

Preparation:

- Heat the sample in a warm water bath at 38 - 42 °C for 20 minutes.
- Swirl the sample several times during warming and again before measuring.
- Watch the instruction video here.



Product portfolio

✓ A wide range of control samples in dairy

Products



- (Raw) Milk
- Cheese milk, skimmed milk
- (Skimmed) Milk concentrate
- Cream
- Cheese
- Whey (concentrate)
- Retentate
- Permeate

Products

- Fat
- Protein
- Lactose
- Freezing point
- Somatic cell count
- Urea
- Non-protein-nitrogen
- Fatty acids
- Dry matter
- Casein

✓ Customer specific products for optimal results



Measuring accurately every day prevents errors, ensures quality and saves money.