



## ***Instructions for Use***

### ***QLIP Calibration and Control Samples***

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##### **Preparation**

Preheat the samples to 40 +/- 2 Deg C for no more than 15minutes using a waterbath make sure the waterline covers the whole sample. (Allow up to 20mins for high Fat % Cream Samples)

Mix the samples thoroughly by inversion- **Do not Shake**- ensuring all solidified fat is in suspension and no fat is adhering to the side or top of the container.

Visually Inspect the sample.

Do not use samples which have separated or oiled off.

Samples may be kept at room temperature until tested, provided that the samples are tested within 30minutes after having reached 40+/-2deg C.

Directly before testing the kept samples should again be mixed thoroughly.

##### **Storage**

Store samples in refrigerator @ 4 +/- 2DegC until required for use.

**DO NOT FREEZE.**