

MILK and CREAM / other MILK PRODUCTS

Dear customers

through a lot of developments in all matrices, we offer this year a comprehensive proficiency testing program with in the field of **milk and cream and other milk products**.

We are pleased to present you our quality assurance program in the field of the **chemical-physical, microbiological and organoleptic** analytic of “**milk and cream**” and “**other milk products**”.

chemical-physical proficiency testing schemes MILK and CREAM:

- **UHT milk 2 (September 2017)**
Article No. 2010366 more information you can find at www.odin.drrr.de
fat, dry matter, protein, lactose, freezing point, density, lactulose
- **UHT milk 3 (December 2017)**
Article No. 2010368 more information you can find at www.odin.drrr.de
fat, dry matter, protein, lactose, freezing point, density
- **raw milk 3 (October 2017)**
Article No. 2010370 more information you can find at www.odin.drrr.de
fat, dry matter, protein, lactose, freezing point, NPN, casein, free fatty acids, urea
- **goat's milk (October 2017)**
Article No. 2010372 more information you can find at www.odin.drrr.de
fat, protein, freezing point

chemical-physical proficiency testing schemes other MILK PRODUCTS:

- **butter (September 2017)**
Article No. 2010009 more information you can find at www.odin.drrr.de
solids non-fat, water content, hardness, pH value, cholesterol, optional sodium chloride (depends on the condition of the butter)
- **butter (fatty acid profile) (September 2017)**
Article No. 2010382 more information you can find at www.odin.drrr.de
fatty acid composition C4-C20
- **yoghurt (November 2017)**
Article No. 2010017 more information you can find at www.odin.drrr.de
fat, dry matter, protein, pH value, total lactic acid
- **ice-cream (September 2017)**
Article No. 3010012 more information you can find at www.odin.drrr.de
quantitative parameters: fat, milkfat, colouring agent E 124 (cochenille red A), vanillin, vanillic acid, p-hydroxybenzaldehyde, p-hydroxybenzoic acid, lactose
qualitative parameters: colouring agent E 100 (curcumin), foreign fat, colouring agent β -carotene (E 160)

organoleptic proficiency testing schemes other MILK PRODUCTS:

- **yoghurt (ranking test, basic tastes) (October 2017)**
Article No. 3010037 more information you can find at www.odin.drrr.de
organoleptic analysis - basic taste (2 basic tastes)
- **yoghurt (triangle test, basic taste) (October 2017)**
Article No. 3010039 more information you can find at www.odin.drrr.de
organoleptic analysis - triangle test basic taste
- **yoghurt (ranking test, flavours) 2 (November 2017)**
Article No. 3010041 more information you can find at www.odin.drrr.de
organoleptic analysis – flavours (2 flavours)

MILK and CREAM / other MILK PRODUCTS

microbiological proficiency testing schemes MILK and CREAM:

- **E.coli milk 2 (September 2017)**
Article No. 2010463 *more information you can find at www.odin.drrr.de*
E.coli, total count quantitative
- **EHEC O157 milk (November 2017)**
Article No. 2010604 *more information you can find at www.odin.drrr.de*
EHEC O157 qualitative
- **EHEC Screening milk (November 2017)**
Article No. 2010608 *more information you can find at www.odin.drrr.de*
at least 1 of the EHEC strain O26, O103, O111, O145, O157, O104, O121 and O11
- **Enterobact. milk 2 (November 2017)**
Article No. 2010465 *more information you can find at www.odin.drrr.de*
Enterobacteriaceae, total count quantitative
- **Geotrichum spp. in milk (lactic mould) (November 2017)**
Article No. 2010926 *more information you can find at www.odin.drrr.de*
Geotrichum spp., aerobic total count
- **total count in milk 3 (September 2017)**
Article No. 2010616 *more information you can find at www.odin.drrr.de*
aerobic total count
- **total count in milk 4 (November 2017)**
Article No. 2010618 *more information you can find at www.odin.drrr.de*
aerobic total count
- **yeasts in milk (November 2017)**
Article No. 2010924 *more information you can find at www.odin.drrr.de*
yeasts, aerobic total count
- **psychrotrophic bacteria milk (October 2017)**
Article No. 2010546 *more information you can find at www.odin.drrr.de*
psychrotrophic total count and aerobic mesophilic total count quantitative

Have we sparked your interests?

More information concerning the proficiency testing schemes as well as the prices and the order form you can find in the attached special supplement, in our product catalogue, on our website <http://www.DRRR.de/en/catalogue/> and in our Online Data Information Network ([ODIN](#)).

For questions and suggestions do not hesitate to contact us!

Yours DRRR-Team

DRRR GmbH
Bodmanstraße 4 D-87435 Kempten
Fon: +49 (0)8 31/960 878-0
Fax: +49 (0)8 31/960 878-99
E-mail: info@DRRR.de Website: www.DRRR.de



proficiency testing

requested parameters

schedule 2017

period	result release and report online (ODIN)*	result release by e-mail /fax; report by e-mail*	each additional sample set ***
--------	--	--	--------------------------------

MILK and CREAM

Article No.	parameters	period	price	price	price
UHT milk 2 Article No. 2010366	fat, dry matter, protein, lactose, freezing point, density, lactulose	September 2017	209,00 €	229,00 €	76,50 €
UHT milk 3 Article No. 2010368	fat, dry matter, protein, lactose, freezing point, density	December 2017	209,00 €	229,00 €	76,50 €
raw milk 3 ^{frozen} Article No. 2010370	fat, dry matter, protein, lactose, freezing point, NPN, casein, free fatty acids, urea	October 2017	274,00 €	294,00 €	98,00 €
goats's milk Article No. 2010372	fat, protein, freezing point	October 2017	226,00 €	246,00 €	82,00 €

other MILK PRODUCTS

Article No.	parameters	period	price	price	price
butter Article No. 2010009	solids non-fat, water content, hardness, pH value, cholesterol, optional sodium chloride (depends on the condition of the butter)	September 2017	209,00 €	229,00 €	68,50 €
butter (fatty acid profile) Article No. 2010382	fatty acid composition C4-C20	September 2017	316,00 €	336,00 €	112,00 €
yoghurt Article No. 2010017	fat, dry matter, protein, pH value, total lactic acid	November 2017	209,00 €	229,00 €	76,50 €
ice-cream Article No. 3010012	quantitative parameters: fat, milkfat, colouring agent E 124 (cochenille red A), vanillin, vanillic acid, p-hydroxybenzaldehyde, p-hydroxybenzoic acid, lactose qualitative parameters: colouring agent E 100 (curcumin), foreign fat, colouring agent β -carotene (E 160)	September 2017	282,00 €	302,00 €	94,00 €

* price report by postal delivery + 20,00 €/ *** additional submitted result sheets by e-mail, post or fax will be charged as additional sample sets



proficiency testing type requested parameters

schedule 2017

period	result release and report online (ODIN)*	result release by e-mail /fax; report by e-mail*	each additional sample set ***
--------	--	--	--------------------------------

MILK and CREAM

E.coli milk 2 <i>risk group 1; frozen</i> Article No. 2010463	E.coli, total count quantitative (2 samples milk, 2 samples reference solution)	September 2017	310,00 €	330,00 €	110,00 €
EHEC O157 milk <i>risk group 3**; frozen</i> Article No. 2010604	EHEC O157 qualitative (3 samples milk)	November 2017	240,00 €	260,00 €	87,00 €
EHEC Screening milk <i>risk group 3**; frozen</i> Article No. 2010608	at least 1 of the EHEC strain O26, O103, O111, O145, O157, O104, O121 and O118 (3 samples milk)	November 2017	240,00 €	260,00 €	87,00 €
Enterobact. milk 2 <i>risk group 1; frozen</i> Article No. 2010465	Enterobacteriaceae, total count quantitative (2 samples milk, 2 samples reference solution)	November 2017	310,00 €	330,00 €	110,00 €
Geotrichum spp. in milk (lactic mould) <i>risk group 1; frozen</i> Article No. 2010926	Geotrichum spp., aerobic total count (2 samples milk)	November 2017	220,00 €	240,00 €	80,00 €
total count in milk 3 <i>risk group 1; frozen</i> Article No. 2010616	aerobic total count (2 different milk (à 4 samples))	September 2017	100,00 €	120,00 €	-
total count in milk 4 <i>risk group 1; frozen</i> Article No. 2010618	aerobic total count (2 different milk (à 4 samples))	November 2017	100,00 €	120,00 €	-
yeasts in milk <i>risk group 1; frozen</i> Article No. 2010924	yeasts, aerobic total count (2 samples milk)	November 2017	220,00 €	240,00 €	80,00 €
psychrotrophic bacteria milk <i>risk group 1; frozen</i> Article No. 2010546	psychrotrophic total count and aerobic mesophilic total count quantitative (2 samples milk)	October 2017	220,00 €	240,00 €	80,00 €

* price report by postal delivery + 20,00 €/ *** additional submitted result sheets by e-mail, post, ODIN or fax will be charged as additional sample sets

food and feed

organoleptic proficiency testing



schedule 2017

period	result release and report online (ODIN)*	result release by e-mail /fax; report by e-mail*	each additional sample set ***
--------	--	--	--------------------------------

other MILK PRODUCTS

yoghurt (ranking test, basic tastes) Article Nr. 3010037	organoleptic analysis - basic taste (2 basic tastes)	October 2017	203,00 €	223,00 €	74,50 €
yoghurt (triangle test, basic taste) Article No. 3010039	organoleptic analysis - triangle test basic taste	October 2017	203,00 €	223,00 €	74,50 €
yoghurt (ranking test, flavours) 2 Article No. 3010041	organoleptic analysis - flavours (2 flavours)	November 2017	203,00 €	223,00 €	74,50 €
possible basic tastes:		sweet, sour, bitter, salty			
possible flavours:		strawberry, cherry, vanilla, peach, lemon			

* price report by postal delivery + 20,00 €/ *** additional submitted result sheets by e-mail, post, ODIN or fax will be charged as additional sample sets

