

Calibration Package

Dairy



The DA 7250 is used extensively in the dairy industry. Its accuracy, speed and flexibility makes it especially suited for analysis of the large spectrum of products in the dairy industry. This calibration package includes calibrations for a range of products in the dairy industry.

Perten
INSTRUMENTS

Dairy product calibrations

Product	Parameter	Samples	Range (%)	R	Sample prep
Butter - Salted	Moisture	200+	13.7 - 18.3	0,95	None
	Fat	200+	78.2 - 84.8	0,98	None
	Salt	200+	0.1 - 2.5	0,99	None
Butter - Unsalted	Moisture	200+	14.9 - 22.1	0,99	None
	Fat	200+	75.7 - 83.9	0,99	None
Cheeses (Italian hard cheeses: Parmesan, Romano)	Moisture	2500+	10.3 - 30.3	0,99	Grated
	Fat	300+	24.0 - 34.1	0,96	Grated
	Salt	800+	2.7 - 5.6	0,80	Grated
Cheese Powders	Moisture	<100	1.8 - 3.3	0,99	None
	Salt	100+	1 - 8.4	0,99	None
	pH	100+	4.9 - 6.7	0,99	None
	L	100+	62.9 - 95.4	0,99	None
	a	100+	-2.8 - 42.9	0,99	None
	b	100+	8.3 - 42	0,98	None
Cream	Fat (g/kg)	700+	55-510	0,99	None
Dairy Powders (Non-fat Dry Milk, Whey Protein Concentrate, Dry Buttermilk etc.)	Moisture	600+	1.3 - 5.3	0,99	None
	Protein	500+	3.8 - 38.7	0,99	None
	Fat	600+	0 - 37.6	0,99	None
	Ash	300+	4.8 - 10.2	0,95	None
	Lactose	100+	36.8 - 79	0,99	None
	Alkalinity	200+	1 - 320	0,91	None
Milk, homogenized	Fat (g/l)	100+	0.1-40.6	0,99	None
Milk, raw	Fat (g/l)	300+	0.8-93.1	0,99	None
	Protein (g/l)	300+	24.6-65.3	0,98	None
	Lactose (g/l)	300+	3.8-5.6	0,80	None
	Solid non fat	100+	4.4-8.8	0,98	None
	Palmitic acid	300+	0.04-2.4	0,97	None
	Stearic acid	300+	0.08-1.1	0,90	None
	Oleic acid	300+	0.18-2.7	0,94	None
	Mono unsaturated FA	300+	0.17-2.8	0,92	None
	Poly unsaturated FA	300+	0.1-0.48	0,83	None
	Saturated FA	300+	0.56-5.8	0,97	None
Sweetend Condensed Milk	Total solids	200+	71.2 - 75.5	0,76	None
	Fat	200+	7.3 - 9.2	0,91	None
Whey - Condensed	Solids	<100	34.9 - 55.7	0,99	None
	Fat	600+	0.5- 3.3	0,90	None
	Protein	700+	10.6 - 15.9	0,81	None
	Alkalinity	600+	0.1 - 265.5	0,92	None
	Ash	600+	7.5 - 10.0	0,93	None
Whey Protein Concentrate	Protein	300+	27.8 - 40.7	0,79	None
	Fat	300+	2.5 - 10.8	0,97	None
	Alkalinity	300+	29.2 - 220.7	0,76	None
	Ash	300+	4.1 - 7.9	0,83	None
Yogurt	Dry Matter	<100	24.1 - 28.1	0,99	None
	Fat	<100	7.3 - 8.8	0,98	None

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NIR is an indirect method and the actual accuracy will depend on the accuracy of the reference method which is used for comparison with the DA 7250. For most products and parameters a typical accuracy would be 1-1.5 times the accuracy of the reference method.

* Only included in the Extended parameters package