

New LactiCal™ Milk Composition Calibration Controls: Validate Calibration & Verify Results!

LactiCal™ -L

P/N 70L013

Confirm that your Skim Milk is within specifications (i.e. <0.5% fat) with the NEW LactiCal-L! A certified, pre-assayed reference control, the LactiCal-L can be used to validate analyzers are correctly reporting results within the legal parameters (Pasteurized Milk Ordinance) and internal company requirements. Long shelf-life and no refrigeration required.



LactiCal™ -H

P/N 70L012

Gain validation for high fat samples including cream. The LactiCal-H is a certified reference control offering the utmost of convenience. Ideal for confirming cream results (using proper sample dilution procedures as applicable), this UHT packaged LactiCal-H features stability at ambient temperatures and a long shelf life.



LactiCheck™ LC-3X

3 Channels Milk Composition Analyzer

- ✓ Three channels accommodate a broad range of products (0.2 - 12% fat)
- ✓ Option to implement bias and/or slope calibrations to optimize accuracy
- ✓ Flow-thru cleaning (greater automatization and improved efficiency)
- ✓ Automated transfer of results to computer via LactiLog™ or CheeseCrafter® Software.



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LactiCal™ Calibration Controls for Milk Analyzers

Validate calibration for reliable milk composition testing!

LactiCal™ family of calibration controls:

Giving you a measure of confidence in your composition test results, the independently certified LactiCal Composition Controls provide a wide range of options (from skim milk to cream)!

These easy to use, shelf-stable calibration controls are now available in 5 different composition configurations including skim milk, 1% fat, 2% fat, whole milk and half & half).

Preparation of the LactiCal for use:

Follow the Standard Operating Procedure detailed below to get the best benefits from LactiCal. (This is especially critical during colder periods in the year when the LactiCal can be thermally compromised during shipping.)

Recommended SOP for best results:

- Open the flap on box, heat the un-opened box of LactiCal up-side down in a water-bath for 10 min to a temperature between 36 - 38°C (96 - 100°F). Do not overheat!
- Pick up the LactiCal box and shake* it vigorously for 1 - 1.5 min
* **for LactiCal-H: DO NOT SHAKE!** Only gently invert the box several times.
- Put the box back in the water-bath (up-side down, for another 5 to 10 min and at the same temperature) for the sample milk to settle. Do not overheat!
- Take the LactiCal out of the water-bath and dry off the carton
- Gently invert the carton 10 to 20 times – open it and pour all the sample vials to be used at the same time.
- Cap the sample vials and let them cool down to room temperature
- Gently invert each sample vials before use.
- The poured vials should be tested within 20 min to ensure that they stay homogeneous.

If there are any questions regarding the LactiCal or the calibration of your instrument, please do not hesitate to contact us.

Sincerely

Your Page & Pedersen Support Team



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