Inter-laboratory Quality Control Material Data Sheet

QC Material ID: 17502-QC-PR12712

Product Type: WPC80 (Cheese)

Issue Date: 23 March 2026

Expiry Date: 21 November 2027

Test Name	n Values	Assigned Value	Assigned Range
Ash (%)	5 *	2.94	2.85 - 3.04
Fat SBR (%)	6 *	4.6	4.4 - 4.8
Insolubility Index 24°C (mL)	12	0.09	0.05 - 0.13
Lactose (%)	6 *	6.4	6.1 - 6.7
Moisture 102°C (%)	13	4.40	4.28 - 4.52
pH 5% Solution (pH units)	11	6.74	6.66 - 6.82
Protein Kjeldahl (%)	6 *	79.42	79.27 - 79.57

** n Values < 8 are indicative only and should be used with caution*

Description: 80 g+ packaged in a foil-laminated sachet

Homogeneity: This QC material has been assessed as homogeneous for use in an Inter-Laboratory Proficiency Study

Stability: An expiry period consistent with the shelf life of the product, experience, and technical advice has been applied

Storage: Once opened, samples will be unstable due to moisture absorption. Store samples at < 30°C and ensure they are sealed immediately after use.

Values: The *Assigned Value* is the consensus mean from an inter-laboratory proficiency round excluding outliers; *n Values* are the number of results used to calculate the assigned value. The *Assigned Range* is 2 standard deviations of *n*

Methods: Multiple methods were used in the preparation of these assigned values.

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