Inter-laboratory Quality Control Material Data Sheet

QC Material ID: 17475-QC-PR13116

Product Type: Mozzarella Cheese

Issue Date: 29 October 2026

Expiry Date: 10 September 2027

Test Name	n Values	Assigned Value	Assigned Range
Calcium (mmol/kg)	4 *	169	163 - 175
Fat SBR (%)	8	22.39	22.08 - 22.70
Moisture 105°C (%)	12	47.8	47.3 - 48.4
pH (pH units)	22	5.76	5.57 - 5.95
Protein (%)	6 *	25.12	24.63 - 25.61
Salt (%)	12	1.36	1.33 - 1.38

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

Description: 75 g+ grated, irradiated, packaged in a plastic bag

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 < 6°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 Values*.

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

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