Inter-laboratory Quality Control Material Data Sheet

QC Material ID: 17468-QC-PR13026

Product Type: Unsalted Butter

Issue Date: 24 August 2026

Expiry Date: 24 February 2027

Test Name	n Values	Assigned Value	Assigned Range
Fat by Difference (%)	8	82.75	82.60 - 82.91
Moisture Oven/Hot Plate (%)	9	15.74	15.55 - 15.93
SNF (%)	6 *	1.53	1.50 - 1.56

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

Description: 55 g+ packaged in a plastic pot

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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