

Statement of measurement

ISO 9001 Quality
Management certified by BSI
under certificate number
FS27613

1 % w/w Beef in Sheep meat (nominal)

Reference Material LGC7248

Assessed Value

1 % Beef as a percentage of total meat^{1,2,3,4,5}

Notes:

1. All units weighed to fall within the range 0.8 – 1.2 % w/w Beef in Sheep
2. The unit was prepared individually and gravimetrically by weighing each meat into the sample container. The uncertainty of the weighings is estimated as approximately 2 % at the 95 % level of confidence ($k=2$).
3. The assessed value is a mass fraction and not an assessment of the relative amounts of DNA present.
4. No attempt has been made to homogenise the meat mixture and the entire contents of the container must be taken for analysis. The unit is supplied as a single-use container.
5. Details of the exact weight of raw beef and raw sheep meat included in the supplied unit are available on request. Please contact gill.holcombe@lgcgroup.com for this information.

Date of issue: December 2020

Signed: _____
Gill Holcombe (Mrs)
for the Government Chemist



Material Preparation

The material was prepared by weighing the required amounts of authentic meat reference materials LGC7221 Beef and LGC7223 Sheep meat into 60 mL screw-cap sample containers.

Homogeneity

The units were prepared individually by weighing authentic meats into the sample containers, and are characterised individually, so no formal homogeneity studies were carried out. Users should take the entire contents of the container for analysis.

Stability

When stored under the recommended conditions, the material is expected to remain stable. Freeze-thaw cycles should be avoided to prevent degradation.

Analytical Methods Used

As the authentic meat reference materials used for the preparation had been tested for confirmation of the species present and for absence of cross contamination, no additional testing was carried out.

Intended Use

This material is intended for use as a reference material (positive control) in procedures for the identification of beef in sheep meat.

Instructions for Use

The units have been prepared by weighing authentic meat reference materials into the container and no attempt has been made to homogenise the mixture. Users are advised to use the entire contents of the container for analysis.

The material should be defrosted and allowed to reach (20 ± 5) °C before use. Once defrosted, store refrigerated and use within 5 days.

Storage

The unopened container should be stored frozen, at (-20 ± 10) °C. Freeze-thaw cycles should be avoided to minimise degradation.

Shelf Life

Provided the samples are stored under the recommended conditions, this statement will remain valid for 3 months from the date of shipment.

Unit Numbers

Date of Shipment

Legal notice

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