

# Statement of measurement

ISO 9001 Quality  
Management certified by BSI  
under certificate number  
FS27613

## 1 % w/w Chicken meat in Sheep meat (nominal)

Reference Material LGC7244

### Description

Unit number	
Weight of raw chicken meat (g) <sup>1</sup>	
Weight of raw sheep meat (g) <sup>1</sup>	

### Assessed Value

Chicken meat as a percentage of total meat <sup>2, 3</sup>	
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#### Notes:

1. 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 ( $k=2$ ).
2. The assessed value is a mass fraction and not an assessment of the relative amounts of DNA present.
3. 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.

Date of issue: September 2018

Signed: \_\_\_\_\_

Gill Holcombe (Mrs)  
for the Government Chemist



## **Material Preparation**

The material was prepared by weighing the required amounts of authentic meat reference materials LGC7224 Chicken meat 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 chicken meat 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  $(20 \pm 5)$  °C before use. Once removed from freezer storage, the material should be treated and stored as fresh meat.

## **Storage**

The unopened container should be stored frozen, at  $(-20 \pm 10)$  °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.

Date of Shipment

## Legal notice

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