



## **Program Reference Materials**

**Version: 01/2021  
(08.04.2021)**



**...quality assured**

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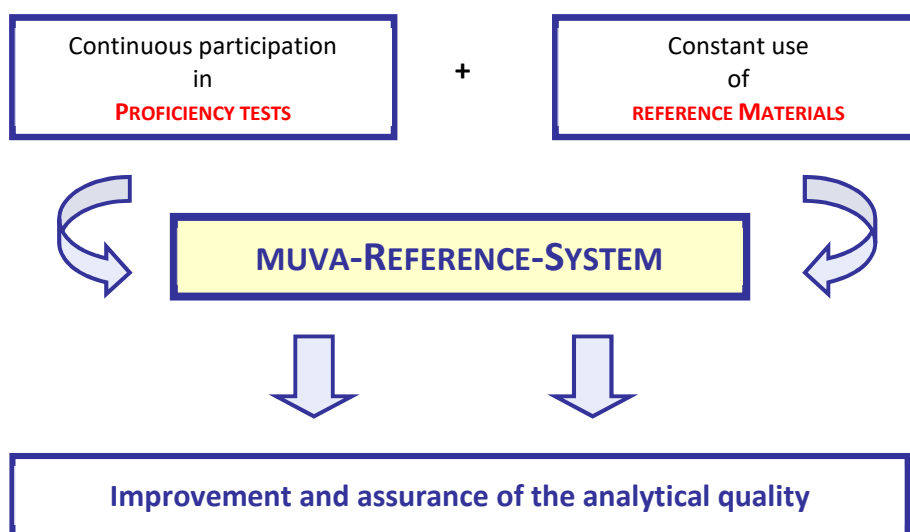
## TRUST IS GOOD – CONTROL IS BETTER!

Within quality assurance in food analysis the question comes up, to what extent the result of your analysis is close to the true value. Today it is essential to clarify this question, because the consequences of inexact results can be annoying and cost-intensive.

Besides the participation in proficiency testing studies the use of reference materials is also a suitable tool to proof the optimum quality of the whole panel and the panellists.

Reference materials can be used for quality control charts as well as for the training of the technicians.

## GUARANTEED ACCURATE RESULTS BY THE HELP OF REFERENCE SYSTEM OF MUVA KEMPTEN GMBH



The **REFERENCE SYSTEM** of MUVA KEMPTEN GMBH is based on two essential modules in analytical quality assurance. Besides the participation in **PROFICIENCY TESTING** schemes of MUVA KEMPTEN GMBH, **REFERENCE MATERIALS** contribute substantially to the internal and external quality assurance.

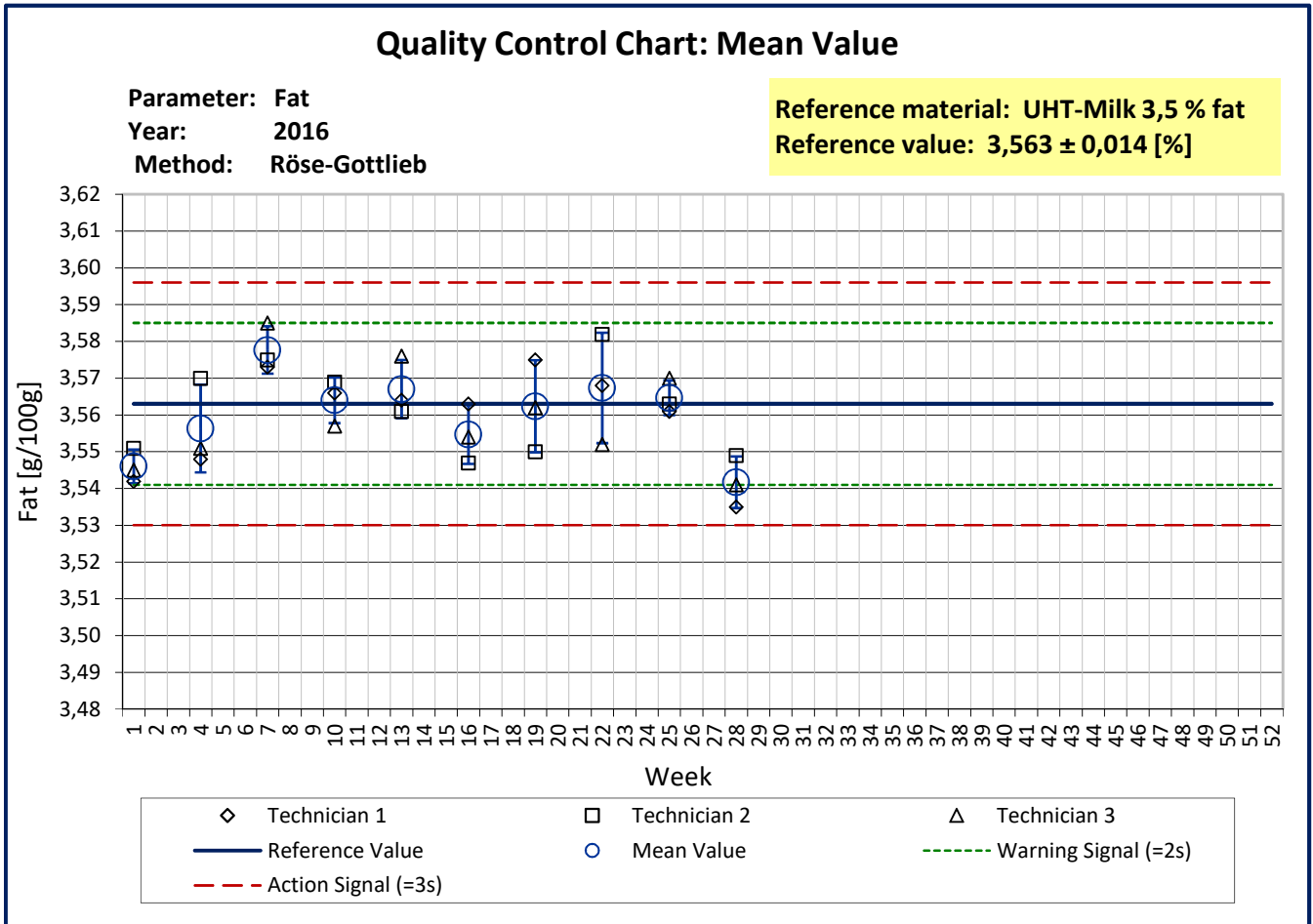
The use of these suitable instruments ensures the accuracy and reliability of all results with high probability. Therefore it assures maximal certainty and in addition it allows a clearly documentation and demonstration to third parties:

## REFERENCE MATERIALS OF MUVA KEMPTEN GMBH

The **REFERENCE MATERIALS** of MUVA KEMPTEN GMBH are produced according to the international accepted standards and are characterized by high quality.

- The reference values for all parameters are based on a high number of datasets, which are mainly obtained by several laboratory comparisons. This ensures the high reliability of the reference values.
- The homogeneity of the material is tested by the laboratory of MUVA KEMPTEN GMBH for all relevant parameters. The results are indicated in the data sheets.
- The **REFERENCE MATERIALS** have been predominantly produced for long-term use. During storage, materials are regularly checked for their stability by the laboratory of MUVA KEMPTEN GMBH.
- A clear and significant data sheet is attached to each reference material.

- Continuous monitoring of the chemical, physical and microbiological analysis by use of control charts. In addition to the monitoring of the analytical reproducibility, failures, bias and trends in analyses can be detected at a glance and consequently they can be rapid and effectively corrected.
- Improvement of the analytical process  
Cause studies after detection of failures in analysis, training of the personal etc.
- Estimation of the measurement uncertainty
- Determination of the analytical performance (z-score, z'-score etc.)
- Calibration of analytical devices



MUVA KEMPTEN GMBH possesses long experience in practice with reference materials. Additionally it is an international provider in proficiency testing that has been accredited on the sectors of physical, physical-chemical, chemical, sensory and microbiological analysis of food stuffs.

Of course, we are happy to advice you and we are pleased to submit you an offer.

***With exception of sensory materials for sensory tasting, all reference materials are unfit for human and animal consumption.***

# POWDER

| Code                            | Material   | Parameter  | Unit   | Reference value                                   | Packaging unit | Price   |
|---------------------------------|--|--|--|---|----------------|---------|
| <b>MILK POWDER</b>              |  |  |  |   |                |         |
| muva-<br>MP-0211                | <b>Cream powder,<br/>roller dried</b><br><br><b>Best before: 10/2022</b>                     | Fat<br>Free fat<br>Dry matter<br>Protein<br>Lactose (monohydrate)<br>Ash | g/100g<br>g/100g<br>g/100g<br>g/100g<br>g/100g<br>g/100g | 42,13<br>39,53<br>99,04<br>21,47<br>28,08<br>4,65 | 80 g           | 31,50 € |
| muva-<br>MP-0215                | <b>Whole milk powder,<br/>roller dried</b><br><br><b>Best before: 01/2024</b>                | Fat<br>Dry matter<br>Protein<br>Lactose (monohydrate)<br>Ash<br>Nitrate  | g/100g<br>g/100g<br>g/100g<br>g/100g<br>g/100g<br>mg/kg  | 26,79<br>97,75<br>24,87<br>40,27<br>5,54<br>2,5   | 80 g           | 31,50 € |
| muva-<br>MP-0219                | <b>Skimmed milk powder,<br/>spray dried</b><br><br><b>Best before: 12/2025</b>               | Fat<br>Dry matter<br>Protein<br>Lactose (monohydrate)<br>Ash<br>pH value | g/100g<br>g/100g<br>g/100g<br>g/100g<br>g/100g<br>/      | 0,74<br>96,51<br>35,12<br>52,39<br>7,86<br>6,54   | 80 g           | 31,50 € |
| muva-<br>MP-0220                | <b>Skimmed milk powder,<br/>spray dried, lactose-free</b><br><br><b>Best before: 06/2026</b> | Fat<br>Protein<br>Lactose (monohydrate)<br>Ash<br>pH value               | g/100g<br>g/100g<br>g/100g<br>g/100g<br>/                | 1,26<br>35,75<br>0,049<br>7,66<br>6,57            | 80 g           | 31,50 € |
| <b>NEW!</b><br>muva-<br>MP-0221 | <b>Whole milk powder,<br/>roller dried</b><br><br><b>Best before: 10/2027</b>                | Fat<br>Free fat<br>Dry matter<br>Protein<br>Lactose (monohydrate)<br>Ash | g/100g<br>g/100g<br>g/100g<br>g/100g<br>g/100g<br>g/100g | 25,75<br>20,07<br>97,22<br>24,22<br>40,55<br>5,92 | 80 g           | 31,50 € |
| <b>NEW!</b><br>muva-<br>MP-0222 | <b>Milk powder<br/>spray dried, fat reduced</b><br><br><b>Best before: 10/2027</b>           | Fat<br>Free fat<br>Dry matter<br>Protein<br>Lactose (monohydrate)<br>Ash | g/100g<br>g/100g<br>g/100g<br>g/100g<br>g/100g<br>g/100g | 13,36<br>3,83<br>96,27<br>30,97<br>45,12<br>6,77  | 80 g           | 31,50 € |

# POWDER

| Code                            | Material   | Parameter  | Unit   | Reference value   | Packaging unit | Price   |
|---------------------------------|--|--|--|---|----------------|---------|
| <b>WHEY POWDER</b>              |  |  |  |   |                |         |
| <b>muva-MO-0615</b>             | <b>Whey Powder</b><br><b>Best before: 10/2023</b>              | Fat<br>Dry matter (87 °C)<br>Dry matter (102 °C)<br>Protein<br>Lactose (monohydrate)<br>Ash<br>Calcium<br>Magnesium<br>Nitrate<br>NPN<br>Total lactic acid | g/100g<br>g/100g<br>g/100g<br>g/100g<br>g/100g<br>mg/kg<br>mg/kg<br>mg/kg<br>g/100g<br>mg/100g | 0,88<br>98,47<br>98,14<br>11,95<br>74,36<br>7,32<br>4991<br>1101<br>38,1<br>2,94<br>225,3 | 80 g           | 33,90 € |
| <b>muva-MO-0616</b>             | <b>Whey Powder</b><br><b>Best before: 05/2024</b>              | Fat<br>Dry matter (87 °C)<br>Dry matter (102 °C)<br>Protein<br>Lactose (monohydrate)<br>Ash<br>Calcium<br>Magnesium<br>Nitrate<br>NPN<br>Total lactic acid | g/100g<br>g/100g<br>g/100g<br>g/100g<br>g/100g<br>mg/kg<br>mg/kg<br>mg/kg<br>g/100g<br>mg/100g | 2,59<br>96,01<br>95,79<br>35,51<br>49,50<br>6,34<br>5011<br>970<br>19,2<br>3,11<br>309,7  | 80 g           | 33,90 € |
| <b>WHEY PROTEIN CONCENTRATE</b> |  |  |  |   |                |         |
| <b>muva-MPK-0905</b>            | <b>Whey Protein Concentrate</b><br><b>Best before: 10/2025</b> | Fat<br>Water<br>Protein<br>Lactose (monohydrate)<br>Ash  | g/100g<br>g/100g<br>g/100g<br>g/100g<br>g/100g   | 4,90<br>3,66<br>65,76<br>19,07<br>4,05  | 80 g           | 30,00 € |
| <b>muva-MPK-0907</b>            | <b>Whey Protein Concentrate</b><br><b>Best before: 05/2026</b> | Fat<br>Water<br>Protein<br>Lactose (monohydrate)<br>Ash  | g/100g<br>g/100g<br>g/100g<br>g/100g<br>g/100g   | 5,80<br>4,47<br>77,54<br>6,45<br>3,19   | 80 g           | 30,00 € |
| <b>SODIUM CASEINATE</b>         |  |  |  |   |                |         |
| <b>muva-CA-0904</b>             | <b>Sodium Caseinate</b><br><b>Best before: 02/2023</b>         | Fat<br>Water<br>Protein<br>Lactose (monohydrate)<br>Ash  | g/100g<br>g/100g<br>g/100g<br>g/100g<br>g/100g   | 0,55<br>5,60<br>91,14<br>0,026<br>3,59  | 80 g           | 30,00 € |
| <b>muva-CA-0906</b>             | <b>Sodium Caseinate</b><br><b>Best before: 10/2025</b>         | Fat<br>Water<br>Protein<br>Lactose (monohydrate)<br>Ash  | g/100g<br>g/100g<br>g/100g<br>g/100g<br>g/100g   | 0,82<br>5,71<br>91,03<br>0,044<br>3,65  | 80 g           | 30,00 € |

# POWDER

| Code  | Material   | Parameter  | Unit   | Reference value  | Packaging unit | Price   |
|---|--|--|--|--|----------------|---------|
| <b>CARBOHYDRATES / VITAMINS</b>                               |  |  |  |  |                |         |
| <b>muva-KI-1107</b>   | <b>Carbohydrates /<br/>Vitamins<br/>(Infant Food)</b><br><br><b>Best before: 04/2022</b>                 | Glucose<br>Fructose<br>Lactose (Monohydrate)<br>Saccharose<br>Vitamin A<br>Vitamin C<br>Vitamin E            | g/100 g<br>g/100 g<br>g/100 g<br>g/ 100 g<br>µg/100g<br>mg/100 g<br>mg/100 g           | 1,20<br>2,11<br>22,67<br>0,72<br>489,5<br>47,7<br>5,5                          | 50 g           | 33,00 € |
| <b>MINERALS / TRACE ELEMENTS</b>                              |  |  |  |  |                |         |
| <b>muva-NEM-1608</b>  | <b>Minerals / Trace Elements<br/>(Infant Food)</b><br><br><b>Best before: 04/2025</b>                    | Sodium<br>Potassium<br>Calcium<br>Magnesium<br>Iron<br>Zinc<br>Phosphorus<br>Copper<br>Manganese<br>Chloride | mg/kg<br>mg/kg<br>mg/kg<br>mg/kg<br>mg/kg<br>mg/kg<br>mg/kg<br>mg/kg<br>mg/kg<br>mg/kg | 1417<br>6780<br>5048<br>911,5<br>28,5<br>21,9<br>4429<br>2,50<br>12,33<br>2796 | 50 g           | 41,00 € |
| <b>muva-NEM-1609</b>  | <b>Minerals / Trace Elements<br/>(Infant Food)</b><br><br><b>Best before: 04/2025</b>                    | Sodium<br>Potassium<br>Calcium<br>Magnesium<br>Iron<br>Zinc<br>Phosphorus<br>Copper<br>Manganese<br>Chloride | mg/kg<br>mg/kg<br>mg/kg<br>mg/kg<br>mg/kg<br>mg/kg<br>mg/kg<br>mg/kg<br>mg/kg<br>mg/kg | 1421<br>6188<br>4994<br>543,3<br>18,4<br>12,5<br>3214<br>1,38<br>2,43<br>2956  | 50 g           | 41,00 € |
| <b>MILK POWDER WITH DEFINED CONTENT OF RENNET WHEY POWDER</b> |  |  |  |  |                |         |
| <b>muva-GMP-2601</b>  | <b>Milk Powder with defined<br/>content of Rennet Whey<br/>Powder</b><br><br><b>Best before: 04/2023</b> | Content of Rennet Whey<br>Powder   | g/100g   | 5,63   | ca. 25 g       | 40,00 € |
| <b>muva-GMP-2602</b>  | <b>Milk Powder with defined<br/>content of Rennet Whey<br/>Powder</b><br><br><b>Best before: 04/2023</b> | Content of Rennet Whey<br>Powder   | g/100g   | 1,07   | ca. 25 g       | 40,00 € |

# MILK

| Code   | Material  | Parameter  | Unit   | Reference value                                       | Packaging unit    | Price   |
|--|---|--|--|---|-------------------|---------|
| <b>UHT MILK</b>                                      |   |  |  |   |                   |         |
| <b>muva-M-0147</b>                                   | <b>UHT Milk<br/>1,5% Fat<br/>(sterilized)</b><br><br><b>Best before: 02/2022</b>    | Fat<br>Dry matter<br>Protein<br>Lactose (monohydrate)<br>Freezing point<br>pH-value                                      | g/100g<br>g/100g<br>g/100g<br>g/100g<br>°C<br>/    | 1,636<br>10,52<br>3,389<br>4,780<br>-0,5173<br>6,65   | 250 ml            | 27,50 € |
| <b>NEW!<br/>muva-M-0148</b>                          | <b>UHT Skimmed Milk<br/>(sterilized)</b><br><br><b>Best before: 05/2022</b>         | Fat<br>Dry matter<br>Protein<br>Lactose (monohydrate)<br>Freezing point<br>Density                                       | g/100g<br>g/100g<br>g/100g<br>g/100g<br>°C<br>g/ml | 0,066<br>9,33<br>3,676<br>4,759<br>-0,5121<br>1,0343  | 250 ml            | 27,50 € |
| <b>NEW!<br/>muva-M-0149</b>                          | <b>UHT-Milk<br/>3,5 % Fat</b><br><br><b>Best before: 05/2022</b>                    | Fat<br>Dry matter<br>Protein<br>Lactose (monohydrate)<br>Freezing point<br>Density                                       | g/100g<br>g/100g<br>g/100g<br>g/100g<br>°C<br>g/ml | 3,607<br>12,62<br>3,586<br>4,663<br>-0,5257<br>1,0300 | 500 ml            | 27,50 € |
| <b>UHT MILK (LOW IN LACTOSE, LACTOSE FREE)</b>       |   |  |  |   |                   |         |
| <b>muva-ML-2314</b>                                  | <b>UHT-Milk<br/>(low in lactose)</b><br><br><b>MHD: 07/2021</b>                     | Lactose (monohydrate):<br>♦ via HPLC<br>♦ via enzym. (Gal.)<br>♦ via enzym. (Glc.)<br>Galactose enzym.<br>Glucose enzym. | g/100g<br>g/100g<br>g/100g<br>g/100g<br>g/100 g    | 0,199<br>0,452<br>0,313<br>2,14<br>2,20               | 100 ml            | 25,00 € |
| <b>muva-ML-2315</b>                                  | <b>UHT-Milk<br/>(lactose-free, frozen)</b><br><br><b>MHD: 07/2021</b>               | Lactose (monohydrate):<br>♦ via HPLC<br>♦ via enzym. (Gal.)<br>♦ via enzym. (Glc.)<br>Galactose enzym.<br>Glucose enzym. | g/100g<br>g/100g<br>g/100g<br>g/100g<br>g/100 g    | 0,006<br>0,037<br>0,037<br>2,38<br>2,37               | at least<br>40 ml | 25,00 € |
| <b>ALKALINE PHOSPHATASE ACTIVITY IN MILK, FROZEN</b> |   |  |  |   |                   |         |
| <b>NEW!<br/>muva-MAP-2511</b>                        | <b>Pasteurized Milk<br/>+ 2,5% Raw Milk<br/>(frozen)</b><br><br><b>MHD: 04/2022</b> | Alkaline Phosphatase<br>Activity   | mU/l   | 2813  | ca. 5 ml          | 26,00 € |



# MILK

| Code   | Material   | Parameter   | Unit  | Reference value  | Packaging unit    | Price   |
|--|--|---|---|--|-------------------|---------|
| <b>RAW MILK (SHOCK FROZEN)</b>                           |  |   |   |  |                   |         |
| <b>muva-RO-0753</b>                                      | <b>Raw milk (shock frozen)</b><br><b>Best before: 11/2021</b>                            | Fat<br>Dry matter<br>Protein<br>Lactose (monohydrate)<br>Freezing point<br>pH Value<br>Casein   | g/100g<br>g/100g<br>g/100g<br>g/100g<br>°C<br>/<br>g/100g   | 1,905<br>11,36<br>3,927<br>4,811<br>-0,5213<br>6,72<br>3,108   | at least<br>40 ml | 24,75 € |
| <b>muva-RO-0756</b>                                      | <b>Raw milk (shock frozen)</b><br><b>Best before: 01/2023</b>                            | Fat<br>Dry matter<br>Protein<br>Lactose (monohydrate)<br>Freezing point<br>pH Value<br>Casein   | g/100g<br>g/100g<br>g/100g<br>g/100g<br>°C<br>/<br>g/100g   | 4,579<br>13,64<br>3,590<br>4,791<br>-0,5246<br>6,70<br>2,858   | at least<br>40 ml | 24,75 € |
| <b>NEW!</b><br><b>muva-RO-0758</b>                       | <b>Raw milk (shock frozen)</b><br><b>Best before: 08/2023</b>                            | Fat<br>Dry matter<br>Protein<br>Lactose (monohydrate)<br>Freezing point<br>pH Value<br>Urea   | g/100g<br>g/100g<br>g/100g<br>g/100g<br>°C<br>/<br>mg/l   | 3,987<br>12,77<br>3,355<br>4,744<br>-0,5222<br>6,69<br>298,4   | at least<br>40 ml | 24,75 € |
| <b>NEW!</b><br><b>muva-RO-0759</b>                       | <b>Raw milk (shock frozen)</b><br><b>Best before: 08/2023</b>                            | Fat<br>Dry matter<br>Protein<br>Lactose (monohydrate)<br>Freezing point<br>pH Value<br>Urea   | g/100g<br>g/100g<br>g/100g<br>g/100g<br>°C<br>/<br>mg/l   | 3,204<br>12,24<br>3,639<br>4,759<br>-0,5185<br>6,71<br>273,8   | at least<br>40 ml | 24,75 € |
| <b>FATTY ACID COMPOSITION IN RAW MILK (SHOCK FROZEN)</b> |  |   |   |  |                   |         |
| Code   | Material   | Parameter   | Unit  | Reference value  | Packaging unit    | Price   |
| <b>NEW!</b><br><b>muva-FM-2106</b>                       | <b>Fatty acid composition (in raw milk, shock frozen)</b><br><b>Best before: 09/2023</b> | Butyric acid (C4:0)<br>Caproic acid (C6:0)<br>Caprylic acid(C8:0)<br>Capric acid (C10:0)<br>Lauric acid(C12:0)<br>Myristic acid (C14:0)<br>Myristoleic acid(C14:1)<br>Palmetic acid (C16)<br>Palmitoleic acid (C16:1 cis)<br>Stearic acid(C18:0)<br>Oleic acid (C18:1 cis-9)<br>Elaidic acid (C18:1 total trans)<br>Linoleic acid (C18:2 all-cis-9,12)<br>C18:2 total trans<br>Linolenic acid (C18:3 all-cis-9,12,15)<br>Arachidic acid (C20:0) | g/100 g<br>g/100 g<br>g/100 g<br>g/100 g<br>g/100 g<br>g/100 g<br>g/100 g<br>g/100 g<br>g/100 g<br>g/100 g<br>g/100 g<br>g/100 g<br>g/100 g<br>g/100 g<br>g/100 g | 3,36<br>2,06<br>1,19<br>2,59<br>3,05<br>10,66<br>0,93<br>28,65<br>1,79<br>10,34<br>22,61<br>2,55<br>1,32<br>0,80<br>0,50<br>0,15 | at least<br>40 ml | 55,00 € |

# MILK

| Code   | Material  | Parameter  | Unit  | Reference value  | Packaging unit    | Price   |
|--|---|--|-------|--|-------------------|---------|
| <b>AFLATOXIN M1 (RAW MILK, SHOCK FROZEN)</b>     |   |  |       |  |                   |         |
| muva-MA-2407                                     | Aflatoxin M1<br>(Raw milk, shock frozen)<br><br>Best before: 09/2021                | Aflatoxin M1   | µg/kg | 0,048  | at least<br>40 ml | 27,00 € |
| muva-MA-2408                                     | Aflatoxin M1<br>(Raw milk, shock frozen)<br><br>Best before: 09/2021                | Aflatoxin M1   | µg/kg | 0,028  | at least<br>40 ml | 27,00 € |
| <b>VETERINARY DRUGS (RAW MILK, SHOCK FROZEN)</b> |   |  |       |  |                   |         |
| muva-TAZ-2701                                    | Veterinary Drugs<br>(Raw Milk, shock frozen)<br><br>Best before: 11/2021            | Penicillin G<br>Cloxacillin<br>Ampicillin<br>Cefalexin<br>Cefoperazon<br>Sulfadimidin<br>Tetracyclin<br>Enrofloxacin | µg/kg | 2,75<br>28,70<br>4,10<br>101,12<br>44,82<br>110,72<br>110,46<br>100,66 | at least<br>40 ml | 65,00 € |
| muva-TAZ-2701                                    | Veterinary Drugs<br>(Raw Milk, shock frozen)<br><br>Best before: 11/2021            | Cloxacillin<br>Cefalexin<br>Cefoperazon<br>Sulfadimidin<br>Tetracyclin<br>Enrofloxacin                               | µg/kg | 6,49<br>22,76<br>7,84<br>20,98<br>21,28<br>22,61                       | at least<br>40 ml | 65,00 € |
| muva-TAM-2801                                    | Inhibitors<br>(qualitative)<br>(Raw milk, shock frozen)<br><br>Best before: 11/2021 | Penicillin G   |       | Content<br>ca. 10% above MRL   | at least<br>40 ml | 30,00 € |
| muva-TAM-2802                                    | Inhibitors<br>(qualitative)<br>(Raw milk, shock frozen)<br><br>Best before: 11/2021 | Ampicillin   |       | Content<br>ca. 20% above MRL   | at least<br>40 ml | 30,00 € |
| muva-TAM-2802                                    | Raw Milk, inhibitor free<br>(shock frozen)<br><br>Best before: 11/2021              |  |       |  | at least<br>40 ml | 30,00 € |

# DAIRY PRODUCTS

| Code                   | Material   | Parameter  | Unit   | Reference value | Packaging unit | Price   |
|------------------------|--|------------|--------|-----------------|----------------|---------|
| <b>EVAPORATED MILK</b> |  |            |        |                 |                |         |
| muva-KM-0515           | Evaporated Milk<br>4 % fat<br><br>Best before: 09/2021 | Fat        | g/100g | 4,09            | 400 g          | 27,00 € |
|                        |  | Dry matter | g/100g | 24,29           |                |         |
|                        |  | Protein    | g/100g | 7,05            |                |         |
|                        |  | Ash        | g/100g | 1,52            |                |         |
|                        |  | Phosphorus | mg/kg  | 2038            |                |         |
| muva-KM-0516           | Coffee Cream<br>10 % fat<br><br>Best before: 12/2021   | Fat        | g/100g | 10,11           | 250 ml         | 27,00 € |
|                        |  | Dry matter | g/100g | 18,46           |                |         |
|                        |  | Protein    | g/100g | 3,20            |                |         |
|                        |  | Ash        | g/100g | 0,67            |                |         |
|                        |  | Phosphorus | mg/kg  | 841,2           |                |         |
| muva-KM-0517           | Evaporated Milk<br>8 % fat<br><br>Best before: 03/2022 | Fat        | g/100g | 8,12            | 170 g          | 27,00 € |
|                        |  | Dry matter | g/100g | 25,88           |                |         |
|                        |  | Protein    | g/100g | 6,12            |                |         |
|                        |  | Ash        | g/100g | 1,30            |                |         |
|                        |  | Phosphorus | mg/kg  | 1644            |                |         |
| <b>YOGHURT</b>         |  |            |        |                 |                |         |
| muva-JO-1425           | Yoghurt<br>1,8% fat<br><br>Best before: 11/2021        | Fat        | g/100g | 1,84            | 500 g          | 27,00 € |
|                        |  | Dry matter | g/100g | 14,45           |                |         |
|                        |  | Protein    | g/100g | 5,02            |                |         |
| muva-JO-1426           | Yoghurt<br>3,8 % fat<br><br>Best before: 11/2021       | Fat        | g/100g | 3,82            | 500 g          | 27,00 € |
|                        |  | Dry matter | g/100g | 15,67           |                |         |
|                        |  | Protein    | g/100g | 4,74            |                |         |
| <b>UHT CREAM</b>       |  |            |        |                 |                |         |
| muva-R-0439            | UHT-Cream<br>30 % fat<br><br>Best before: 06/2021      | Fat        | g/100g | 31,68           | ca. 160 g      | 24,50 € |
|                        |  | Dry matter | g/100g | 38,22           |                |         |
|                        |  | Protein    | g/100g | 2,33            |                |         |
| muva-R-0440            | UHT-Cream<br>37 % fat<br><br>Best before: 06/2021      | Fat        | g/100g | 37,41           | ca. 160 g      | 24,50 € |
|                        |  | Dry matter | g/100g | 43,45           |                |         |
|                        |  | Protein    | g/100g | 2,13            |                |         |
| muva-R-0441            | UHT-Cream<br>30 % fat<br><br>Best before: 01/2022      | Fat        | g/100g | 30,38           | ca. 160 g      | 24,50 € |
|                        |  | Dry matter | g/100g | 37,08           |                |         |
|                        |  | Protein    | g/100g | 2,45            |                |         |
| muva-R-0442            | UHT-Cream<br>35 % fat<br><br>Best before: 01/2022      | Fat        | g/100g | 35,34           | ca. 160 g      | 24,50 € |
|                        |  | Dry matter | g/100g | 41,65           |                |         |
|                        |  | Protein    | g/100g | 2,26            |                |         |

# DAIRY PRODUCTS

| Code                | Material  | Parameter   | Unit   | Reference value  | Packaging unit | Price   |
|---------------------|---|---|--|--|----------------|---------|
| <b>CREAM CHEESE</b> |   |   |  |  |                |         |
| <b>muva-FK-1230</b> | <b>Cream Cheese<br/>30 % f.i.d.m.<br/><br/>Best before: 05/2022</b> | Fat<br>Dry matter<br>Protein<br>Lactose (monohydrate)<br>Lactic acid<br>pH value<br>Chloride<br>Sodium chloride (via Cl)  | g/100g<br>g/100g<br>g/100g<br>g/100g<br>mg/100g<br>/<br>mg/100g<br>g/100g                    | 5,75<br>21,89<br>9,63<br>2,96<br>527<br>4,59<br>381<br>0,63                  | 200 g          | 29,00 € |
| <b>muva-FK-1231</b> | <b>Cream Cheese<br/>30 % f.i.d.m.<br/><br/>Best before: 05/2022</b> | Fat<br>Dry matter<br>Protein<br>Lactose (monohydrate)<br>Lactic acid<br>pH value<br>Chloride<br>Sodium chloride (via Cl)  | g/100g<br>g/100g<br>g/100g<br>g/100g<br>mg/100g<br>/<br>mg/100g<br>g/100g                    | 13,64<br>25,82<br>6,75<br>2,96<br>486<br>4,58<br>437<br>0,72                 | 200 g          | 29,00 € |
| <b>BUTTER</b>       |   |   |  |  |                |         |
| <b>muva-BU-1311</b> | <b>Mild Acid Butter<br/><br/>Best before: 12/2021</b>               | Solids non-fat<br>Water<br>Cholesterol<br>Butyric acid methyl ester<br>Milk fat   | g/100g<br>g/100g<br>mg/kg<br>g/100g<br>g/100g  | 1,59<br>15,43<br>2295<br>3,85<br>82,22                                       | 250 g          | 29,00 € |
| <b>muva-BU-1312</b> | <b>Sweet Cream Butter<br/><br/>Best before: 06/2021</b>             | Solids non-fat<br>Water<br>pH Value<br>Cholesterol<br>Butyric acid methyl ester<br>Milk fat   | g/100g<br>g/100g<br>/<br>mg/kg<br>g/100g<br>g/100g   | 1,61<br>15,86<br>6,74<br>2337<br>3,73<br>82,58                               | 250 g          | 29,00 € |
| <b>muva-BU-1313</b> | <b>Sweet Cream Butter,<br/>salted<br/><br/>Best before: 06/2022</b> | Solids non-fat<br>Water<br>pH Value<br>Cholesterol<br>Chloride<br>Sodium chloride (via Cl)<br>Sodium<br>Sodium chloride (via Na)<br>Butyric acid methyl ester<br>Milk fat | g/100g<br>g/100g<br>/<br>mg/kg<br>mg/100g<br>g/100g<br>mg/100g<br>g/100g<br>g/100g<br>g/100g | 2,61<br>15,77<br>6,48<br>2317<br>803<br>1,32<br>508<br>1,29<br>3,71<br>81,53 | 250 g          | 29,00 € |
| <b>muva-BU-1314</b> | <b>Sweet Cream Butter,<br/>salted<br/><br/>Best before: 12/2022</b> | Solids non-fat<br>Water<br>pH Value<br>Cholesterol<br>Chloride<br>Sodium chloride (via Cl)<br>Butyric acid methyl ester   | g/100g<br>g/100g<br>/<br>mg/kg<br>mg/100g<br>g/100g<br>g/100g                                | 2,73<br>16,24<br>6,48<br>2212<br>827<br>1,36<br>3,84                         | 250 g          | 29,00 € |

# CHEESE

| Code                    | Material   | Parameter   | Unit   | Reference value  | Packaging unit | Price   |
|-------------------------|--|---|--|--|----------------|---------|
| <b>PROCESSED CHEESE</b> |  |   |  |  |                |         |
| <b>muva-SK-0319</b>     | <b>Processed Cheese<br/>45 % f.i.d.m.<br/><br/>Best before:<br/>4 weeks after shipment</b> | Fat<br>Dry matter<br>Protein<br>Lactose (monohydrate)<br>Ash<br>pH value<br>Citric Acid<br>Chloride<br>Sodium chloride (via Cl)<br>Sodium<br>Sodium chloride (via Na)<br>Total phosphorus | g/100g<br>g/100g<br>g/100g<br>g/100g<br>g/100g<br>/<br>mg/100g<br>mg/100g<br>g/100g<br>mg/100g<br>g/100g<br>g/100g | 20,31<br>42,25<br>14,94<br>2,03<br>3,90<br>5,90<br>104,3<br>553<br>0,91<br>932<br>2,37<br>0,79 | 250 g          | 36,00€  |
| <b>muva-SK-0320</b>     | <b>Processed Cheese<br/>55 % f.i.d.m.<br/><br/>Best before:<br/>4 weeks after shipment</b> | Fat<br>Dry matter<br>Protein<br>Lactose (monohydrate)<br>Ash<br>pH value<br>Citric acid<br>Chloride<br>Sodium chloride (via Cl)<br>Sodium<br>Sodium chloride (via Na)<br>Total phosphorus | g/100g<br>g/100g<br>g/100g<br>g/100g<br>g/100g<br>/<br>mg/100g<br>mg/100g<br>g/100g<br>mg/100g<br>g/100g<br>g/100g | 24,75<br>44,24<br>12,29<br>2,66<br>3,54<br>5,85<br>112,7<br>315<br>0,52<br>810<br>2,06<br>0,78 | 250 g          | 36,00 € |

# CHEESE

| Code                                       | Material  | Parameter  | Unit  | Reference value   | Packaging unit | Price   |
|--|---|--|---|---|----------------|---------|
| <b>HARD CHEESE</b>                         |   |  |   |   |                |         |
| muva-<br>HA-1513                           | Hard Cheese<br>(type Emmental Cheese)<br><br>Best before:<br>4 weeks after shipment   | Fat<br>Dry matter<br>Protein<br>pH Value<br>Chloride<br>Sodium chloride (via Cl)                                       | g/100g<br>g/100g<br>g/100g<br>/<br>mg/100g<br>g/100g                      | 27,13<br>60,95<br>27,43<br>5,59<br>519<br>0,85                | 100 g          | 30,50 € |
| <b>NEW!</b><br>muva-<br>HA-1515            | Hard Cheese<br>(type Emmental Cheese)<br><br>Best before:<br>4 weeks after shipment   | Fat<br>Dry matter<br>Protein<br>pH Value<br>Chloride<br>Sodium chloride (via Cl)<br>Sodium<br>Sodium chloride (via Na) | g/100g<br>g/100g<br>g/100g<br>/<br>mg/100g<br>g/100g<br>mg/100g<br>g/100g | 28,34<br>63,69<br>28,92<br>5,52<br>376<br>0,62<br>233<br>0,59 | 100 g          | 30,50 € |
| <b>SEMI HARD CHEESE</b>                    |   |  |   |   |                |         |
| muva-<br>K-1803                            | Semi Hard Cheese<br>(type Gouda Cheese)<br><br>Best before:<br>4 weeks after shipment | Fat<br>Dry matter<br>Protein<br>Chloride<br>Sodium chloride (via Cl)<br>pH Value                                       | g/100g<br>g/100g<br>g/100g<br>mg/100g<br>g/100g<br>/                      | 26,73<br>58,10<br>23,04<br>5,21<br>1364<br>2,25               | 100 g          | 30,50 € |
| <b>ALKALINE PHOSPHATASE IN HARD CHEESE</b> |   |  |   |   |                |         |
| muva-<br>HAP-2504                          | Hard cheese<br>(freeze dried)<br><br>Best before: 02/2022                             | Alkaline phosphatase activity  | mU/g  | 623   | ca. 5 g        | 26,00 € |
| <b>NEW!</b><br>muva-<br>HAP-2505           | Hard cheese<br>(freeze dried)<br><br>Best before: 10/2024                             | Alkaline phosphatase activity  | mU/g  | 434   | ca. 5 g        | 26,00 € |

# OTHER EDIBLES

| Code                  | Material   | Parameter   | Unit   | Reference value   | Packaging unit | Price   |
|-----------------------|--|---|--|---|----------------|---------|
| <b>FRUIT JUICE</b>    |  |   |  |   |                |         |
| <b>muva-FS-1917</b>   | <b>Apple Juice</b><br><b>Best before: 12/2021</b>                    | Glucose<br>Fructose<br>Titratable acid<br>pH Value<br>Ethanol<br>Patulin<br>Soluble solids  | g/l<br>g/l<br>mmol H <sup>+</sup> /l<br>/<br>mg/l<br>µg/l<br>°Brix   | 23,77<br>66,55<br>75,71<br>3,57<br>214,7<br>23,8<br>11,79                               | ca. 150 ml     | 31,00 € |
| <b>muva-FS-1918</b>   | <b>Grape Juice</b><br><b>Best before: 10/2021</b>                    | Glucose<br>Fructose<br>Titratable acid<br>pH Value<br>Soluble solids  | g/l<br>g/l<br>mmol H <sup>+</sup> /l<br>/<br>°Brix   | 77,56<br>82,75<br>85,48<br>3,45<br>17,05  | ca. 200 ml     | 31,00 € |
| <b>muva-FS-1919</b>   | <b>Apple Juice</b><br><b>Best before: 04/2022</b>                    | Glucose<br>Fructose<br>Titratable acid<br>pH Value<br>Ethanol<br>Soluble solids   | g/l<br>g/l<br>mmol H <sup>+</sup> /l<br>/<br>mg/l<br>°Brix   | 22,11<br>64,23<br>70,20<br>3,66<br>431,1<br>12,20                                       | ca. 150 ml     | 31,00 € |
| <b>CHOCOLATE</b>      |  |   |  |   |                |         |
| <b>muva-S-0818</b>    | <b>Whole Milk Chocolate</b><br><b>Best before: 03/2023</b>           | Fat<br>Milk fat<br>Dry matter<br>Protein<br>Lactose (monohydrate)<br>Saccharose<br>Theobromine  | g/100g<br>g/100g<br>g/100g<br>g/100g<br>g/100g<br>g/100g<br>mg/kg  | 35,65<br>6,26<br>99,21<br>8,44<br>9,89<br>39,46<br>953                                  | ca. 100 g      | 31,00 € |
| <b>muva-S-0819</b>    | <b>Nougat</b><br><b>Best before: 03/2024</b>                         | Fat<br>Dry matter<br>Lactose (monohydrate)<br>Saccharose<br>Theobromine   | g/100g<br>g/100g<br>g/100g<br>g/100g<br>mg/kg  | 35,46<br>99,65<br>0,36<br>49,01<br>788  | ca. 100 g      | 31,00 € |
| <b>TINNED SAUSAGE</b> |  |   |  |   |                |         |
| <b>muva-BR-1005</b>   | <b>Tinned Sausage (Liver Sausage)</b><br><b>Best before: 03/2022</b> | Fat<br>Water<br>Protein<br>Chloride<br>Sodium chloride (via Cl)<br>Sodium<br>Sodium chloride (via Na)<br>Ash<br>Hydroxyproline<br>Nitrate<br>Total Phosphorus (P) | g/100g<br>g/100g<br>g/100g<br>mg/100g<br>g/100g<br>mg/100g<br>g/100g<br>g/100g<br>g/100g<br>mg/kg<br>mg/100g | 29,01<br>52,10<br>15,93<br>943<br>1,55<br>612<br>1,56<br>1,95<br>0,61<br>61,4<br>135,8  | 125 g          | 36,00 € |
| <b>muva-BR-1006</b>   | <b>Tinned Sausage (Ham Sausage)</b><br><b>Best before: 03/2022</b>   | Fat<br>Water<br>Protein<br>Chloride<br>Sodium chloride (via Cl)<br>Sodium<br>Sodium chloride (via Na)<br>Ash<br>Hydroxyproline<br>Nitrate<br>Total Phosphorus (P) | g/100g<br>g/100g<br>g/100g<br>mg/100g<br>g/100g<br>mg/100g<br>g/100g<br>g/100g<br>g/100g<br>mg/kg<br>mg/100g | 27,40<br>56,82<br>12,52<br>1257<br>2,07<br>857<br>2,18<br>2,96<br>0,33<br>18,2<br>154,3 | 125 g          | 36,00 € |

# MICROBIOLOGY

| Code  | Matrix  | Parameter*                          | Unit       | Content      | Price   |
|---|---|-------------------------------------|------------|--------------|---------|
| <b>BACTERIAL COUNT</b>                          |   |                                     |            |              |         |
| muva-MBK-1719                                   | Curd Powder<br>Best before: 02/2021               | Mesophilic, aerobic bacterial count | log cfu/g  | 2,95         | 23,00 € |
| muva-MBK-1720                                   | Hard Cheese, freeze-dried<br>Best before: 03/2021 | Mesophilic, aerobic bacterial count | log cfu/g  | 7,32         | 23,00 € |
| muva-MBK-1721                                   | Hard Cheese, freeze-dried<br>Best before: 04/2022 | Mesophilic, aerobic bacterial count | log cfu/g  | 6,38         | 23,00 € |
| <b>E. COLI / ENTEROBACTERIACEAE / COLIFORME</b> |   |                                     |            |              |         |
| <b>NEW!</b><br>muva-ECE-1713                    | Milk, frozen<br>Best before: 09/2021              | E. coli<br>Enterobacteriaceae       | log KBE/ml | 3,64<br>4,15 | 37,00 € |
| <b>NEW!</b><br>muva-ECE-1714                    | Milk, frozen<br>Best before: 09/2021              | E. coli<br>Enterobacteriaceae       | log KBE/ml | 4,53<br>5,04 | 37,00 € |
| <b>COAGULASE POSITIVE STAPHYLOCOCCUS</b>        |   |                                     |            |              |         |
| muva-ST-1711                                    | Milk, frozen<br>Best before: 02/2022              | Coagulase positive Staphylococcus   | log cfu/g  | 4,56         | 33,00 € |
| muva-ST-1712                                    | Milk, frozen<br>Best before: 02/2022              | Coagulase positive Staphylococcus   | log cfu/g  | 5,54         | 33,00 € |

\* All materials are strains of the safety group S1 and can be analysed without any restriction



# SENSORY

| Code                         | Material   | Parameter    |                      | Packaging unit | Price   |
|------------------------------|--|--------------|----------------------|----------------|---------|
| <b>SENSORY TRIANGLE TEST</b> |  |              |                      |                |         |
| <b>muva-<br/>SeD-10</b>      | <b>Tinned sausage (Lyoner)</b><br><b>Best before 12/2020</b> | Umami        | 3 samples<br>(A/A/B) | 3 x 200 g      | 39,00 € |
| <b>muva-<br/>SeD-12</b>      | <b>Tinned sausage (Lyoner)</b><br><b>Best before 12/2020</b> | Garlic aroma | 3 samples<br>(A/A/B) | 3 x 200 g      | 39,00 € |
| <b>RANKING ORDER TASTE</b>   |  |              |                      |                |         |
| <b>muva-<br/>SeRF-28</b>     | <b>Pineapple Juice</b><br><b>Best before 12/2021</b>         | Bitter       | 4 samples            | 4 x 200 ml     | 51,00 € |

\* On request we offer further materials (milk powder, fats/oils etc.) .

# SENSORY

## SENSORY TEST KIT „DRINKING WATER“

For personnel sampling drinking water acc. to DIN EN 1622

The Sensory Test kit „Drinking Water“ is suitable for **proofing, assuring and training** the sensory skills of the panelists **as well as for documentation** of the performance.

Two sets of each 5 testing samples are packed in a functional and stable case:

- Set for **visual testing** consisting of 5 tubes with different attributes. (turbidity, particles, discolorations etc.)
- Set for **odour testing** consisting of 5 aroma sticks with different flavors from the drinking water sector



Of course as head of the panel, you will obtain a data sheet including the relevant decoding. So you are able to evaluate and document the results in course of your quality assurance.

The sniffing stick shall remain sealed for approximately 10 minutes after testing and the test can be repeated as often as desired. If the material is stored refrigerated at 6 °C, it is stable for at least 5 months .

| SENSORY TEST KIT „DRINKING WATER“ |   |                        |                |         |
|-----------------------------------|---|------------------------|----------------|---------|
| Material                          | Parameter   |                        | Packaging unit | Price   |
| Test kit drinking water case      | 5 different odours<br>5 different visual attributes | 5 samples<br>5 samples | 1 unit         | 75,00 € |
| Refill package odour pens         | 5 different odours                                  | 5 samples              | 1 package      | 35,00 € |
| Refill package visual Test        | 5 different visual attributes                       | 5 samples              | 1 package      | 35,00 € |
| Single stick / Single test tube   | 1 odour or 1 visual attribute each                  | 1 sample               | 1 stick / tube | 6,90 €  |

### Your contact persons

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# SENSORY

## SENSORY TRAINING MATERIALS

FOR THE TRAINING OF SENSORY ASSESSORS (ACCORDING TO DIN EN ISO 8586)



In the field of sensory testing, the human being with its sensory abilities and skills is the centre of attention as a "measuring instrument". In accordance with DIN EN ISO 8586 / DIN ISO 22935-1, these must be maintained and refined in order to achieve continuously comparable and repeatable results - especially within a group of assessors.

### YOUR COMPLETE TRAINING KIT FOR YOUR IN-HOUSE TRAINING

Our sensory training kit contains all the tools and utensils, including exercises for the in-house training of your assessors. You can immediately start with the exercises – according to the norm – to practice your sensory skills.

For this purpose, we have developed new muva sniffing-sticks for the identification and description of odours. Whether smells of well-known foodstuffs or product-specific faults - the muva sniffing-sticks help you to recruit the right assessor, within your in-house training and as a help in the daily quality control.



You can order the complete training set or choose from different training materials depending on your

| SENSORY TRAINING MATERIAL     |   |  |                  |                      |
|-------------------------------|---|--|------------------|----------------------|
| material                      | parameter   | range  | packing unit     | price **             |
| sniffing sticks <sup>2)</sup> | Within the aroma-sets you can choose <b>ten different flavours</b> freely.<br><i>More information about flavour selection at <a href="http://www.muva.de">www.muva.de</a> (Sensor technology / Training material &gt;&gt; Order form)</i> | Aroma-set with 10 sticks<br>incl. storage case     | 1 pack           | 79,00 €              |
| sniffing sticks <sup>2)</sup> | refill-set  | Aroma-set with 10 sticks<br>without storage case   | 1 pack           | 62,00 €              |
| basic tastes                  | <b>sweet, sour, bitter, salty und umami</b><br><i>The training-set includes cups, tools for the production and exercise examples plus tablet pad.</i>   | For the training of<br>→ 5 persons<br>→ 10 persons | 1 pack<br>1 pack | 55,00 €<br>100,00 €  |
| threshold test <sup>3)</sup>  | <b>sweet, sour, bitter, salty</b><br><i>The training-set includes cups, tools for the production and exercise examples plus tablet pad.</i>   | For the training of<br>→ 5 persons<br>→ 10 persons | 1 pack<br>1 pack | 55,00 €<br>100,00 €  |
| colour sequences              | wet medium: <b>red, yellow, green</b><br>dry medium: <b>graphite</b>  | 10th ranking for<br>→ wet medium<br>→ dry medium   | 1 pack<br>1 pack | 59,00 €<br>61,00 €   |
| haptic test                   | haptic test (10th ranking) with <b>different strength levels</b>  | For the training of<br>→ 5 persons<br>→ 10 persons | 1 pack<br>1 pack | 150,00 €<br>225,00 € |

<sup>2)</sup> When ordering individual sticks outside of the set of 10, a stick will be charged € 6.90.

<sup>3)</sup> The listed prices for the threshold test include one basic flavor

## TERMS OF PAYMENT AND TRANSPORT

The delivery of the reference materials shall be ex works.

Our list prices are net prices plus VAT (**excluding** companies in the European Union outside Germany who have notified their **VAT identification number** to us) and forwarding charges.

Please transfer **the net amount invoiced within 8 days**.

The international bank transaction costs are 20.00 €. To decrease this bank transfer costs we recommend using our international **bank account (IBAN and BIC-Code)**. In this case, please **deduct the 20.00 €** that we claim in our invoice for international money transfer.

### Discount:

|                |      |
|----------------|------|
| from 5 units:  | 5 %  |
| from 10 units: | 10 % |
| from 25 units: | 15 % |
| from 50 units: | 20 % |

### Terms of delivery for „Raw milk reference materials“:

Raw milk materials will be shipped by MUVA KEMPTEN GMBH separately from other materials in frozen state (express shipping) ex works. The prices are net prices plus postage and packaging. The data sheet contains a clear advice how to handle the material before use.

Shock frozen raw milk can be delivered into foreign countries to only a limited extend, because the carriers take too long and during this time the samples will be expected to be defrosted. We therefore regret to be not able to take any liability for a delivery to a number of countries.

### Packaging Costs:

| Package size | Number of bottles | Packaging materials                   | Packaging costs | Credit note for return delivery of packaging materials <sup>2)</sup> |
|--------------|-------------------|---------------------------------------|-----------------|--|
| VP 1         | Up to 8 bottles   | Polystyrene box + 7 TP <sup>4)</sup>  | 20,00 €         | 20,00 €  |
| VP2          | Up to 30 bottles  | Polystyrene box + 11 TP <sup>5)</sup> | 35,00 €         | 35,00 €  |

<sup>4)</sup> TP = Thermal packs (cool packs)

<sup>5)</sup> The credit note is reduced for 2.00 € for every not returned thermal pack

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 e-Mail: [ring-ref@muva.de](mailto:ring-ref@muva.de)

**ORDER FORM FOR REFERENCE MATERIALS**

**Order number:** \_\_\_\_\_

**Please send me the following materials:**

| No. of units | Material | Remarks (e.g. frequency of regular delivery)* |
|--------------|----------|---|
|              |          |   |
|              |          |   |
|              |          |   |
|              |          |   |
|              |          |   |
|              |          |   |
|              |          |   |
|              |          |   |

\*Delivery is at anytime possible. We also offer weekly and monthly delivery.

|   |  |  |
|---|--|--|
| <b>Company:</b>   |  |  |
| <b>Company:</b>   |  |  |
| <b>Street:</b>  |  |  |
| <b>Post(Zip) Code / City:</b>                                 |  |  |
| <b>Person to contact:</b>                                     |  |  |
| <b>Phone:</b>   |  |  |
| <b>Fax:</b>   |  |  |
| <b>E-mail:</b>  |  |  |
| <b>EU-VAT-Identification-No. (delivery ino EU countries):</b> |  |  |

*The general terms of business drawn up by muva kempten GmbH apply at all times ([www.muva.de](http://www.muva.de))  
 (For EU countries outside germany: Benefits of muva kempten are accessed by using the EU-Vat-Identification-No. since 01.01.2010)*

\_\_\_\_\_  
 Date

\_\_\_\_\_  
 Signature

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 Postfach 32 54  
 D-87441 Kempten/Allgäu

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## ORDER FORM FOR REFERENCE MATERIALS – DRINKING WATER TESTKIT

**Order number:** \_\_\_\_\_

**Please send me the following materials:**

| No. of units | Material                        | Sample size   | Price   | Remarks |
|--------------|---------------------------------|---|---------|---------|
|              | Test kit drinking water case    | 5 different odours<br>5 different visual attributes | 75,00 € |         |
|              | Refill package odour pens       | 5 different odours                                  | 35,00 € |         |
|              | Refill package visual Test      | 5 different visual attributes                       | 35,00 € |         |
|              | Single stick / Single test tube | 1 odour or 1 visual attribute each                  | 6,90 €  |         |

|  |  |  |  |
|--|--|--|--|
| <b>Company:</b>  |  |  |  |
| <b>Company:</b>  |  |  |  |
| <b>Street:</b>   |  |  |  |
| <b>Post(Zip) Code / City:</b>                                  |  |  |  |
| <b>Person to contact:</b>                                      |  |  |  |
| <b>Phone:</b>  |  |  |  |
| <b>Fax:</b>  |  |  |  |
| <b>E-mail:</b>   |  |  |  |
| <b>EU-VAT-Identification-No. (delivery ino EU countries):.</b> |  |  |  |

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 (For EU countries outside germany: Benefits of muva kempten are accessed by using the EU-Vat-Identification-No. since 01.01.2010)*

\_\_\_\_\_  
 Date

\_\_\_\_\_  
 Signature



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