

Global Proficiency's BeverageChek programme has been developed to enable laboratories to validate their test methods and to benchmark their results among an established network of competent labs - providing independent verification that testing laboratories meet the industry's exacting standards.



PROGRAMME OBJECTIVE

The quality, and in particular, chemical and physical analysis of beverages is generally dependent on manufacturers own staff and, in some instances, that of independent testing laboratories. The BeverageChek proficiency testing scheme has been developed to provide a system for laboratories to independently validate their testing capability and to benchmark their results. The samples presented for testing cover a range of beverages, ensuring sample properties are representative of the industry testing.

BENEFITS OF PARTICIPATION

➤ Confidence in Results:

Measurement of performance in comparison with other laboratories provides confidence that:

- Precision and Accuracy of test results and test methods are within acceptable limits
- Results from participating laboratories (or groups of laboratories) are equivalent
- In-house methods are equivalent to national or international standard methods

➤ Credibility:

Performance can be demonstrated to:

- Customers
- Regulatory Authorities
- Accreditation Agencies

➤ Compliance with:

- Laboratory Standards (e.g. ISO 17025)
- Regulatory and customer requirements

➤ Training:

- Test performance from individual analysts can be monitored and reported over time

ACCREDITATION

- Global Proficiency is accredited to ISO/IEC 17043:2010 Conformity Assessment - General Requirements for Proficiency Testing; our scope does not include Juices and Carbonated Drinks Categories; however, they are operated under the same quality management system.
- Global Proficiency is also accredited to ISO 17034: General requirements for the competence of Reference Material Producers. For information on the range of Reference Materials offered, please visit our website

SAMPLES & TIMETABLE

Fruit juice: Both Orange and Apple juice are offered separately as two-sample sets and are despatched in March and September.

Grape juice samples, Red & White are offered in January. Please contact us for more details.

Carbonated drinks (non-alcoholic & alcoholic) are offered as a two-sample set and despatched in May.

AVAILABLE PRODUCTS AND TESTS

Apple Juice

- Sorbic Acid (mg/L)
- Brix (Brix @ 20°C)
- Ascorbic acid [Vitamin C] (mg/100ml)
- Titratable Acidity (Apple - as Malic acid g/100ml)
- Colour - Absorbance / Transmittance (420, 430, 440 nm)
- pH
- Turbidity (NTU)

Orange Juice

- Sorbic Acid (mg/L)
- pH
- Brix (Brix @ 20°C)
- Ascorbic acid [Vitamin C] (mg/100ml)
- Titratable Acidity (Orange - as Citric acid g/100ml)

Carbonated Drinks

- Brix (Brix @ 20°C)
- Total Sugar (g/L)
- Glucose + Fructose (g/L)
- Carbonation (CO₂ g/L)
- Alcoholic Strength (%v/v) – alcoholic beverages only
- Specific Gravity (g/ml @ 20°C)
- Sorbic Acid (mg/L)
- Benzoic Acid (mg/L)
- Acidity (%m/v citric acid)
- Sucrose (%v/v)
- pH
- Caffeine (mg/L)
- Phosphoric Acid as PO₄ (mg/L)

Global Proficiency also offers a Wine and Grape Juice Proficiency Testing Programme for Chemistry; please refer to our Wine & Grape Juice Programme Description.

FOR MORE INFORMATION PLEASE VISIT OUR WEBSITE

www.global-proficiency.com

OR EMAIL

enquiries@global-proficiency.com