Inter-laboratory Quality Control Material Data Sheet

QC Material ID: 17623-QC-PR12607

Product Type: Grape Juice

Issue Date: 30 July 2026

Expiry Date: 12 February 2027

Test Name	n Values	Assigned Value	Assigned Range
Ammonia-N (mg-N/L)	6 *	105	82.3 - 128
Glucose + Fructose (g/L)	8	164	146 - 181
Malic Acid (g/L)	10	6.11	4.15 - 8.08
PAN-N (mg-N/L)	5 *	167	155 - 179
pH (pH units)	15	3.08	2.97 - 3.19
Specific Gravity (SG @ 20°C)	6 *	1.07530	1.07320 - 1.07740
Titr Acidity (g/L as H2T)	12	12.6	11.7 - 13.6
Total YAN-N (mg-N /L)	9	259	218 - 300
TotSolSolids (g/100g or °Brix)	14	18.2	17.8 - 18.6
Volatile Acidity (g/L)	6 *	0.112	0.0627 - 0.162

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

Description: Packaged in glass bottle

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 are subject to oxidation and evaporation. Keep sealed and store refrigerated after use (ap prox. 4°C).

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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.

