Inter-laboratory Quality Control Material Data Sheet

QC Material ID: 17621-QC-PR12607

Product Type: Red Wine

Issue Date: 30 July 2026

Expiry Date: 12 February 2027

Test Name	n Values	Assigned Value	Assigned Range
Acetic Acid (g/L)	15	0.646	0.533 - 0.759
Alcohol - Actual (%v/v)	19	13.77	13.59 - 13.95
Alcohol - Potential (%v/v)	14	0.0166	0.0112 - 0.0220
Alcohol - Total [a+p] (%v/v)	18	13.79	13.61 - 13.96
Carbon Dioxide (g/L)	12	0.842	0.630 - 1.05
Clarity (NTU)	17	0.783	0.318 - 1.25
Fructose + Glucose (g/L)	17	0.272	0.0893 - 0.454
pH (pH units)	25	3.77	3.69 - 3.84
Titratable Acidity (g/L)	21	4.60	4.35 - 4.85
Tot Sol Solids (SG at 20°C)	12	0.99192	0.99065 - 0.99318
Volatile Acidity (g/L)	5 *	0.532	0.177 - 0.886

** 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.

