

Reference Material and Inter-laboratory Quality Control Materials Product Summary

June 2025

Version: 1

Assigned Values: Values provided have been generated from Inter-Laboratory Proficiency Programmes (ILPP) or from data provided by laboratories for the purpose of characterisation. The reference material values provided in this summary are the mean of the results after the exclusion of statistical outliers. The Assigned Range provided for the Inter-laboratory QC Materials is the range of test values available for purchase. Each Reference and QC Material comes with a Data Summary Sheet.

Missing Values and Available Tests: For Reference Materials where property values do not meet the statistical criteria, the summary values have not been provided. For this reason, not all tests will be available for every Reference Material of the same matrix. However, if there are 3 or more data points available, an Assigned Value will be provided with the corresponding QC material.

Sample Sizes: Available sample sizes are shown for reference materials.

Ordering Reference Materials and/or Quality Control Materials, acknowledges you have read and understood our terms and conditions. These can be found at: <https://www.global-proficiency.com/terms-conditions>

Note: When ordering QC materials, please quote both the Product ID AND the process run (PR) number.

QC Material: Carbonated Drinks - Dark Alcoholic

Matrix: Carbonated Drinks	Product ID	16854-QC
	Process Run	PR12207
	Expiry Date	15 May 26
	Sample Size	330mL
	Actual Alcohol Strength (%v/v)	4.97
	Benzoic Acid (mg/L)	237
	Brix (°Brix @ 20°C)	10.09
	Caffeine (mg/L)	63.0
	Glucose + Fructose (g /L)	58.3
	pH (pH units)	2.98
	Specific Gravity (g/ml @ 20°C)	1.02690
	Total Sugar (g/L)	84.7

QC Material: Carbonated Drinks - Light Alcoholic

Matrix: Carbonated Drinks	Product ID	16855-QC
	Process Run	PR12207
	Expiry Date	29 Nov 25
	Sample Size	375mL
	Acidity (%m/v citric acid)	0.568
	Actual Alcohol Strength (%v/v)	4.98
	Benzoic Acid (mg/L)	154
	Brix (°Brix @ 20°C)	10.82
	Glucose + Fructose (g /L)	53.7
	pH (pH units)	3.17
	Specific Gravity (g/ml @ 20°C)	1.03040
	Total Sugar (g/L)	86.5

QC Material: Carbonated Drinks - Dark Non-Alcoholic

Matrix: Carbonated Drinks	Product ID	16856-QC
	Process Run	PR12207
	Expiry Date	31 Jan 26
	Sample Size	330mL
	Acidity (%m/v citric acid)	0.209
	Actual Alcohol Strength (%v/v)	0.280
	Benzoic Acid (mg/L)	137
	Brix (°Brix @ 20°C)	10.57
	Glucose + Fructose (g /L)	69.4
	pH (pH units)	3.30
	Sorbic Acid (mg/L)	203
	Specific Gravity (g/ml @ 20°C)	1.04213
	Total Sugar (g/L)	104

QC Material: Carbonated Drinks - Light Non-Alcoholic

Matrix: Carbonated Drinks	Product ID	16857-QC
	Process Run	PR12207
	Expiry Date	5 Jan 26
	Sample Size	250mL
	Acidity (%m/v citric acid)	0.591
	Actual Alcohol Strength (%v/v)	0.150
	Benzoic Acid (mg/L)	145
	Brix (°Brix @ 20°C)	11.48
	Glucose + Fructose (g /L)	112
	pH (pH units)	2.68
	Specific Gravity (g/ml @ 20°C)	1.04705
	Total Sugar (g/L)	111

QC Material: Grape Juice - Grape Juice

Matrix: Grape Juice	Product ID	16653-QC	16654-QC
	Process Run	PR11996	PR11996
	Expiry Date	23 Jan 26	23 Jan 26
	Sample Size	750mL	750mL
	Ammonia-N (mg-N/L)	110	41.5
	Glucose + Fructose (g /L)	178	148
	Malic Acid (g/L)	5.90	1.73
	PAN-N (mg-N/L)	104	78.4
	pH (pH units)	2.95	3.26
	Specific Gravity (SG @ 20°C)	1.07564	1.06372
	Titration Acidity (g/L as H ₂ T)	9.89	4.40
	Total YAN-N (mg-N /L)	191	106
	TotSolSolids (g/100g or °Brix)	18.4	15.7

QC Material: Wine - Red Wine

Matrix: Wine	Product ID	16123-QC	16337-QC	16670-QC
	Process Run	PR11597	PR11832	PR12010
	Expiry Date	11 Jul 25	24 Oct 25	7 Feb 26
	Sample Size	750mL	750mL	750mL
	Acetic Acid (g/L)	0.469	0.410	0.443
	Alcohol - Actual (%v/v)	14.53	13.12	12.55
	Alcohol - Potential (%v/v)			0.177
	Alcohol - Total [a+p] (%v/v)	14.67		12.72
	Citric Acid (g/L)		0.0253	
	Clarity (NTU)	0.254	0.560	
	Fructose + Glucose (g/L)	2.16	2.13	2.97
	KHT Saturation Temp (°C)	14.2	19.9	18.2
	Malic Acid (g/L)		0.0969	
	pH (pH units)	3.72	3.74	3.69
	Reducing Sugars (g/L)			5.23
	Tart.Stab. Cond. Drop (%)		3.72	
	Titrateable Acidity (g/L)	5.06	5.52	4.69
	Tot Sol Solids (SG at 20°C)	0.99234	0.99418	0.99434
	Total Acidity pH 7 (g/L)			4.19
	Turbidity Increase (t2-t1 NTU)		0.185	
	Volatile Acidity (g/L)	0.421	0.391	0.457

QC Material: Wine - White Wine

Matrix: Wine	Product ID	16122-QC	16336-QC	16669-QC
	Process Run	PR11597	PR11832	PR12010
	Expiry Date	11 Jul 25	24 Oct 25	7 Feb 26
	Sample Size	750mL	750mL	750mL
	Acetic Acid (g/L)	0.401	0.242	0.318
	Alcohol - Actual (%v/v)	13.10	12.71	12.85
	Alcohol - Potential (%v/v)			0.213
	Alcohol - Total [a+p] (%v/v)	13.30		13.06
	Citric Acid (g/L)		0.228	
	Clarity (NTU)		0.279	
	Fructose + Glucose (g/L)	2.99	2.30	3.56
	KHT Saturation Temp (°C)	10.3	10.0	13.4
	Malic Acid (g/L)	3.30	0.998	3.77
	pH (pH units)	3.16	3.48	3.54
	Reducing Sugars (g/L)			4.83
	Tart.Stab. Cond. Drop (%)		2.85	
	Titrateable Acidity (g/L)	7.04	5.33	6.29
	Tot Sol Solids (SG at 20°C)	0.99116	0.99160	0.99254
	Total Acidity pH 7 (g/L)			5.93
	Turbidity Increase (t2-t1 NTU)		0.0900	
	Volatile Acidity (g/L)	0.395	0.271	0.322