

Reference Material and Inter-laboratory Quality Control Materials Product Summary

July 2023

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.

Note: When ordering QC materials, please quote both the Product ID AND the process run

QC Material: Carbonated Drinks - Dark Alcoholic

Matrix: Carbonated Drinks	Product ID	15033-QC
	Process Run	PR10899
	Expiry Date	25 Aug 23
	Sample Size	330mL
	Acidity (%m/v citric acid)	0.0693
	Actual Alcohol Strength (%v/v)	5.01
	Benzoic Acid (mg/L)	231
	Brix (°Brix @ 20°C)	10.09
Glucose + Fructose (g/L)	61.7	
pH (pH units)	2.97	
Specific Gravity (g/ml @ 20°C)	1.02623	

QC Material: Carbonated Drinks - Light Alcoholic

Matrix: Carbonated Drinks	Product ID	15032-QC
	Process Run	PR10899
	Expiry Date	25 Aug 23
	Sample Size	375mL
	Acidity (%m/v citric acid)	0.495
	Actual Alcohol Strength (%v/v)	5.02
	Benzoic Acid (mg/L)	155
	Brix (°Brix @ 20°C)	10.64
	Glucose + Fructose (g/L)	22.7
	pH (pH units)	3.14
	Specific Gravity (g/ml @ 20°C)	1.02947

QC Material: Carbonated Drinks - Dark Non-Alcoholic

Matrix: Carbonated Drinks	Product ID	15031-QC
	Process Run	PR10899
	Expiry Date	25 Aug 23
	Sample Size	330mL
	Acidity (%m/v citric acid)	0.0830
	Actual Alcohol Strength (%v/v)	0.200
	Brix (°Brix @ 20°C)	12.43
	Glucose + Fructose (g/L)	119
	pH (pH units)	2.45
	Specific Gravity (g/ml @ 20°C)	1.05030

QC Material: Carbonated Drinks - Light Non-Alcoholic

Matrix: Carbonated Drinks	Product ID	15030-QC
	Process Run	PR10899
	Expiry Date	25 Aug 23
	Sample Size	250mL
	Acidity (%m/v citric acid)	0.142
	Actual Alcohol Strength (%v/v)	0.247
	Benzoic Acid (mg/L)	123
	Brix (°Brix @ 20°C)	10.56
	Glucose + Fructose (g/L)	59.3
	pH (pH units)	3.26
	Sorbic Acid (mg/L)	216
	Specific Gravity (g/ml @ 20°C)	1.04117

QC Material: Grape Juice - Grape Juice

Matrix: Grape Juice	Product ID	14805-QC
	Process Run	PR10591
	Expiry Date	26 Jan 24
	Sample Size	750mL
	Ammonia-N (mg-N/L)	97.4
	Glucose + Fructose (g/L)	152
	Malic Acid (g/L)	4.56
	PAN-N (mg-N/L)	141
	pH (pH units)	3.10
	Specific Gravity (SG @ 20°C)	1.06970
	Titr Acidity (g/L as H2T)	10.2
	Total YAN-N (mg-N /L)	225
	TotSolSolids (g/100g or °Brix)	17.0
	Volatile Acidity (g/L)	0.107

QC Material: Wine - Red Wine

Matrix: Wine	Product ID	14465-QC	14807-QC	15129-QC
	Process Run	PR10450	PR10609	PR10976
	Expiry Date	27 Oct 23	9 Feb 24	6 Nov 23
	Sample Size	750mL	750mL	750mL
	Acetic Acid (g/L)	0.591	0.662	0.551
	Alcohol - Actual (%v/v)	13.5	13.0	13.2
	Alcohol - Total [a+p] (% v/v)		12.987	
	Carbon Dioxide (g/L)			0.757
	Clarity (NTU)			0.304
	Fructose (g/L)	1.17	0.258	
	Fructose + Glucose (g/L)	2.42	0.629	1.43
	Glucose (g/L)	1.18	0.368	
	Malic Acid (g/L)	0.128	0.293	0.131
	pH (pH units)	3.65	3.58	3.63
	Reducing Sugars (g/L)	4.13		
	Sulphur Dioxide free (mg/L)			17.2
	Sulphur Dioxide total (mg/L)			60.3
	Tart.Stab. Cond. Drop (%)	3.70		
	Titrateable Acidity (g/L)	5.24	5.55	5.32
	Tot Sol Solids (°Brix at 20°C)	7.97	7.58	7.86
	Tot Sol Solids (SG at 20 °C)	0.99319	0.99320	0.99389
	Total Acidity pH 7 (g/L)		5.17	
	Total Dry Extract (g/L)	28.8	26.2	
	Volatile Acidity (g/L)	0.571	0.644	0.556

QC Material: Wine - White Wine

Matrix: Wine	Product ID	14464-QC	14806-QC	15128-QC
	Process Run	PR10450	PR10609	PR10976
	Expiry Date	27 Oct 23	9 Feb 24	6 Nov 23
	Sample Size	750mL	750mL	750mL
	Acetic Acid (g/L)	0.298	0.443	0.324
	Alcohol - Actual (%v/v)	13.3	13.5	12.2
	Alcohol - Total [a+p] (% v/v)		13.685	
	Carbon Dioxide (g/L)			1.35
	Citric Acid (g/L)	0.326	0.261	0.300
	Clarity (NTU)			0.290
	Fructose (g/L)	1.17	5.21	
	Fructose + Glucose (g/L)	2.12	6.01	3.76
	Glucose (g/L)	0.835	0.586	
	Malic Acid (g/L)	3.38	3.37	4.59
	pH (pH units)	3.19	3.44	3.24
	Reducing Sugars (g/L)	3.27	7.01	
	Sulphur Dioxide free (mg/L)			23.9
	Sulphur Dioxide total (mg/L)			129
	Titrateable Acidity (g/L)	6.96	6.17	7.67
	Tot Sol Solids (°Brix at 20°C)	6.91	7.24	6.69
	Tot Sol Solids (SG at 20 °C)	0.99103	0.99183	0.99285
	Total Acidity pH 7 (g/L)		5.95	
	Total Dry Extract (g/L)	22.5	23.8	
	Volatile Acidity (g/L)	0.309	0.440	0.343