

## Reference Material and Inter-laboratory Quality Control Materials Product Summary

**August 2024**

**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

<b>Matrix: Carbonated Drinks</b>	Product ID	16053-QC
	Process Run	PR11530
	Expiry Date	23 Sep 24
	Sample Size	330mL
	<b>Actual Alcohol Strength (%v/v)</b>	4.62
	<b>Benzoic Acid (mg/L)</b>	235
	<b>Brix (°Brix @ 20°C)</b>	10.89
	<b>pH (pH units)</b>	2.88
	<b>Specific Gravity (g/ml @ 20°C)</b>	1.03147

**QC Material: Carbonated Drinks - Light Alcoholic**

<b>Matrix: Carbonated Drinks</b>	Product ID	16052-QC
	Process Run	PR11530
	Expiry Date	23 Sep 24
	Sample Size	375mL
	Acidity (%m/v citric acid)	0.162
	Actual Alcohol Strength (%v/v)	4.91
	Benzoic Acid (mg/L)	236
	Brix (°Brix @ 20°C)	10.87
	pH (pH units)	3.35
	Specific Gravity (g/ml @ 20°C)	1.03070

**QC Material: Carbonated Drinks - Dark Non-Alcoholic**

<b>Matrix: Carbonated Drinks</b>	Product ID	16051-QC
	Process Run	PR11530
	Expiry Date	23 Sep 24
	Sample Size	330mL
	Acidity (%m/v citric acid)	0.199
	Brix (°Brix @ 20°C)	11.17
	pH (pH units)	3.10
	Sorbic Acid (mg/L)	118
	Specific Gravity (g/ml @ 20°C)	1.04465

**QC Material: Carbonated Drinks - Light Non-Alcoholic**

Matrix: Carbonated Drinks	Product ID	16050-QC
	Process Run	PR11530
	Expiry Date	23 Sep 24
	Sample Size	250mL
	Acidity (%m/v citric acid)	0.560
	Benzoic Acid (mg/L)	159
	Brix (°Brix @ 20°C)	11.53
	pH (pH units)	2.68
	Specific Gravity (g/ml @ 20°C)	1.04696

**QC Material: Grape Juice - Grape Juice**

Matrix: Grape Juice	Product ID	15752-QC	15753-QC
	Process Run	PR11299	PR11299
	Expiry Date	25 Jan 25	25 Jan 25
	Sample Size	750mL	1000mL
	Ammonia-N (mg-N/L)	92.8	74.6
	Glucose + Fructose (g /L)	163	164
	Malic Acid (g/L)	4.62	4.79
	PAN-N (mg-N/L)	59.3	109
	pH (pH units)	2.86	3.02
	Specific Gravity (SG @ 20°C)	1.06984	1.07234
	Titr Acidity (g/L as H <sub>2</sub> T)	9.02	10.8
	Total YAN-N (mg-N /L)	140	178
	TotSolSolids (g/100g or °Brix)	16.7	17.8
	Volatile Acidity (g/L)	0.0256	0.0636

**QC Material: Wine - Red Wine**

<b>Matrix: Wine</b>	<b>Product ID</b>	15380-QC	15755-QC	16123-QC
	<b>Process Run</b>	PR11158	PR11324	PR11597
	<b>Expiry Date</b>	24 Oct 24	8 Feb 25	11 Oct 24
	<b>Sample Size</b>	750mL	750mL	750mL
	<b>Acetic Acid (g/L)</b>	0.502	0.338	0.469
	<b>Alcohol - Actual (%v/v)</b>	13.81	13.60	14.53
	<b>Alcohol - Potential (%v/v)</b>		0.0851	
	<b>Alcohol - Total [a+p] (%v/v)</b>		13.69	14.67
	<b>Carbon Dioxide (g/L)</b>	0.478		0.710
	<b>Citric Acid (g/L)</b>		0.0277	
	<b>Clarity (NTU)</b>	0.344		0.254
	<b>Fructose + Glucose (g/L)</b>	1.43	1.42	2.16
	<b>KHT Saturation Temp (°C)</b>			14.2
	<b>pH (pH units)</b>	3.69	3.60	3.72
	<b>Sulphur Dioxide free (mg/L)</b>			35.2
	<b>Sulphur Dioxide total (mg/L)</b>			91.3
	<b>Titrateable Acidity (g/L)</b>	5.61	5.83	5.06
	<b>Tot Sol Solids (°Brix at 20°C)</b>		7.62	
	<b>Tot Sol Solids (SG at 20°C)</b>	0.99364	0.99341	0.99234
	<b>Total Dry Extract (g/L)</b>	30.6	29.1	
	<b>Volatile Acidity (g/L)</b>	0.457	0.326	0.421

**QC Material: Wine - White Wine**

<b>Matrix: Wine</b>	<b>Product ID</b>	15379-QC	15754-QC	16122-QC
	<b>Process Run</b>	PR11158	PR11324	PR11597
	<b>Expiry Date</b>	24 Oct 24	8 Feb 25	11 Oct 24
	<b>Sample Size</b>	750mL	750mL	750mL
	<b>Acetic Acid (g/L)</b>	0.296	0.246	0.401
	<b>Alcohol - Actual (%v/v)</b>	12.77	13.01	13.10
	<b>Alcohol - Potential (%v/v)</b>		0.378	
	<b>Alcohol - Total [a+p] (%v/v)</b>		13.36	13.30
	<b>Carbon Dioxide (g/L)</b>	1.08		1.25
	<b>Citric Acid (g/L)</b>	0.183	0.284	
	<b>Clarity (NTU)</b>	0.310		
	<b>Fructose + Glucose (g/L)</b>	2.34	6.28	2.99
	<b>KHT Saturation Temp (°C)</b>	9.40	10.7	10.3
	<b>Malic Acid (g/L)</b>	2.68	3.64	3.30
	<b>pH (pH units)</b>	3.38	3.49	3.16
	<b>Reducing Sugars (g/L)</b>		7.23	
	<b>Sulphur Dioxide free (mg/L)</b>			13.7
	<b>Sulphur Dioxide total (mg/L)</b>			101
	<b>Tart.Stab. Cond. Drop (%)</b>	1.40		
	<b>Titrateable Acidity (g/L)</b>	6.34	6.04	7.04
	<b>Tot Sol Solids (°Brix at 20°C)</b>		6.92	
	<b>Tot Sol Solids (SG at 20°C)</b>	0.99171	0.99326	0.99116
	<b>Total Dry Extract (g/L)</b>	22.3	26.9	
	<b>Total Sugars (g/L)</b>		6.05	
	<b>Volatile Acidity (g/L)</b>	0.319	0.270	0.395