

Global Proficiency's BeverageChek programme has been developed to enable laboratories to validate their test methods and to benchmark their results among an established network of competent laboratories providing independent verification that testing laboratories meet the industry's exacting standards.



## PROGRAMME OBJECTIVE

The quality, and in particular, chemical and physical analysis of beverages is generally dependent on manufacturers own staff and, in some instances, that of independent testing laboratories. The BeverageChek proficiency testing scheme has been developed to provide a system for laboratories to independently validate their testing capability and to benchmark their results. The samples presented for testing cover a range of beverages, ensuring sample properties are representative of the industry testing.

## BENEFITS OF PARTICIPATION

### ➤ Confidence in Results

Measurement of performance in comparison with other laboratories provides confidence that:

- Precision and Accuracy of test results and test methods are within acceptable limits.
- Results from participating laboratories (or groups of laboratories) are equivalent.
- In-house methods are equivalent to national or international standard methods.

### ➤ Credibility

Performance can be demonstrated to:

- Customers
- Regulatory Authorities
- Accreditation Agencies

### ➤ Compliance

- Laboratory Standards (e.g. ISO 17025)
- Regulatory and customer requirements

### ➤ Training

- Test performance from individual analysts can be monitored and reported over time.

## ACCREDITATION

Global Proficiency is accredited to ISO/IEC 17043: Conformity Assessment - General Requirements for the competence of proficiency testing providers; our scope does not currently include our Juices and Cider Categories; however, they are operated under the same quality management system.

## SAMPLES & TIMETABLE

**Fruit Juice:** Both Orange and Apple juice are offered separately as two-sample sets and are despatched in September.

**Cider** (alcoholic) is offered as a two-sample set and despatched in March.

## AVAILABLE PRODUCTS AND TESTS

### Apple Juice

- Sorbic Acid (mg/L)
- Brix (Brix @ 20°C)
- Ascorbic acid [Vitamin C] (mg/100ml)
- Titratable Acidity (Apple - as Malic acid g/100mL)
- Sorbic Acid (mg/L)
- Brix (Brix @ 20°C)

### Orange Juice

- Sorbic Acid (mg/L)
- Brix (Brix @ 20°C)
- Ascorbic acid [Vitamin C] (mg/100ml)
- Titratable Acidity (Orange - as Citric acid g/100mL)
- pH

### Cider

- Alcoholic Strength (%v/v)
- Carbonation (CO<sub>2</sub> g/L)
- Glucose + Fructose (g/L)
- Specific Gravity (g/ml @ 20°C)
- Sorbic Acid (mg/L)
- Free SO<sub>2</sub> (mg/L)
- Total SO<sub>2</sub> (mg/L)
- Brix (Brix @ 20°C)
- Clarity Turbidity (NTU)
- Colour °EBC @ 430nm
- Haze EBC
- Malic Acid (g/L)
- pH
- Titratable Acidity g/100mL (as Malic acid)
- Volatile Acidity g/L (as acetic acid)

Global Proficiency also offers Wine, Grape Juice, and Carbonated Drinks Proficiency Testing Programmes for Chemistry. Microbiological Proficiency Testing for APC, Yeast & Mould, Coliforms etc., is available in our VeriTest® Food Microbiology programme.

## FOR MORE INFORMATION PLEASE VISIT OUR WEBSITE

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