

Global Proficiency's Beverage programme has been developed to enable laboratories to validate their test methods and to benchmark their results among an established network of competent labs - 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 Beverage 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 with:**
 - Laboratory Standards (e.g. ISO 17025)
 - Regulatory and customer requirements
- **Training:**
 - Test performance from individual analysts can be monitored and reported over time

SAMPLES & TIMETABLE

Fruit juice: Both Orange and Apple juice are offered separately as two-sample sets and are despatched in February, June and September.

A **Grape juice** sample is offered in January at the time of harvest, as part of our Wine Proficiency Programme. Please contact us for more details.

Carbonated drinks (non-alcoholic & alcoholic) are offered as a two sample set and despatched in May and November.

AVAILABLE PRODUCTS AND TESTS

Apple Juice

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

Orange Juice

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

Carbonated Drinks

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|--|---|
| • Brix (Brix @ 20°C) | • Sorbic Acid (mg/L) |
| • Total Sugar (g/L) | • Benzoic Acid (mg/L) |
| • Glucose + Fructose (g/L) | • Acidity (%m/v citric acid) |
| • Carbonation (CO ₂ g/L) | • Sucrose (%v/v) |
| • Alcoholic Strength (%v/v) – alcoholic beverages only | • pH |
| | • Caffeine (mg/L) |
| | • Phosphoric Acid as PO ₄ (mg/L) |

Global Proficiency also offers a Wine Proficiency Testing Programme for Chemistry; please refer to our Wine Proficiency Programme Description.

CONTACT US TO DISCUSS YOUR REQUIREMENTS

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