

The Global Proficiency Wine and Grape Juice Programme has been developed to support laboratories monitoring wine production at all stages of wine making, including; grape ripening, must adjustment, fermentation, stabilization and maturation. The programme provides independent verification of test performance for the wine industry.

## PROGRAMME OBJECTIVE

The Wine & Grape Juice proficiency testing programme 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 wines and grape juices, ensuring sample properties are representative of the industry.

## BENEFITS OF PARTICIPATING

### ➤ Confidence in Results:

- Measurement of performance in comparison with other laboratories provides confidence that:
  - Precision and Accuracy of test results are within acceptable limits
  - Alternative methods are performing well.
  - Results from a contract laboratory are likely to be within acceptable limits.
- **Credibility:**
  - Performance can be demonstrated to:
    - Customers
    - Regulatory Authorities
    - Accreditation Agencies

### ➤ Compliance:

- Laboratory Standards (e.g. ISO 17025)
- Regulatory and market access requirements
- Export Certification

### ➤ Training:

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

## PROGRAMME FEATURES

- Technical direction from independent Technical Advisory Group ensuring relevance to current industry needs
- Proven sample quality
- Competent network of industry laboratories
- Concise, easy to interpret reports - Individual Reports per round for each test
- Accredited to ISO/IEC 17043:2010 Conformity Assessment - General Requirements for Proficiency Testing

Global Proficiency also offers Carbonated Beverage, Orange & Apple Juice Proficiency Testing; please refer to our Beverages Proficiency Programme Description.

## SAMPLE TYPES

Two 750mL Grape Juice Chemistry samples (red and white) are despatched in January round.

## AVAILABLE TESTS

### Acids/Acidity

- pH
- Titratable Acidity
- Volatile Acidity
- Malic Acid
- Sorbic Acid

### Yeast Assimilable / Available Nitrogen

- Total YAN-N
- PAN-N
- Ammonia-N
- L-Arginine-N
- Urea-N

### Dissolved Gases

- Free SO<sub>2</sub>
- Total SO<sub>2</sub>

### Sugars

- Reducing Sugars
- Glucose + Fructose
- Total Sugars

### Solids

- Total Soluble Solids Brix
- Specific Gravity @20°C

## CONTACT US TO DISCUSS YOUR REQUIREMENTS

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