

Reference Material and Inter-laboratory Quality Control Materials Product Summary

August 2018

Version: 1

Assigned Values: Values provided have been generated from an Inter-Laboratory Proficiency Programme (ILPP). 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: Wine - Red Wine

| Matrix: Wine | Product ID | 9335-QC | 10093-QC |
|--------------|------------------------------|-----------|-----------|
| | Process Run | PR6412 | PR6807 |
| | Expiry Date | 15 Feb 19 | 25 Oct 18 |
| | Sample Size | 750mL | 750mL |
| | Acetic Acid (g/L) | 0.407 | 0.520 |
| | Alcohol (%v/v) | 13.4 | 13.6 |
| | Carbon Dioxide (g/L) | | 0.983 |
| | Citric Acid (g/L) | 0.01000 | |
| | Clarity (NTU) | 0.260 | 0.226 |
| | Fructose (g/L) | 0.400 | 0.640 |
| | Fructose + Glucose (g/L) | 0.600 | 1.41 |
| | Glucose (g/L) | 0.213 | 0.770 |
| | KHT Saturation Temp (°C) | 20.5 | |
| | Malic Acid (g/L) | 0.0530 | |
| | pH (pH units) | 3.59 | 3.61 |
| | Reducing Sugars (g/L) | 2.20 | 3.15 |
| | Sulphur Dioxide free (mg/L) | | 24.0 |
| | Sulphur Dioxide total (mg/L) | | 68.5 |

| | | | |
|--|---------------------------------------|-------|-------|
| | Titrateable Acidity (g/L) | 5.08 | 5.40 |
| | Tot Sol Solids (°Brix at 20°C) | 7.40 | |
| | Tot Sol Solids (SG at 20 °C) | 0.992 | 0.993 |
| | Total Dry Extract (g/L) | 23.7 | 27.8 |
| | Total Sugars (g/L) | 0.592 | |
| | Turbidity Increase (t2-t1 NTU) | 0.202 | |
| | Volatile Acidity (g/L) | 0.405 | 0.530 |

QC Material: Wine - White Wine

| Matrix: Wine | Product ID | 8979-QC | 9334-QC | 10092-QC |
|--------------|--------------------------------|-----------|-----------|-----------|
| | Process Run | PR6023 | PR6412 | PR6807 |
| | Expiry Date | 25 Oct 18 | 15 Feb 19 | 25 Oct 18 |
| | Sample Size | 750mL | 750mL | 750mL |
| | Acetic Acid (g/L) | 0.400 | 0.247 | 0.212 |
| | Alcohol (%v/v) | 13.1 | 12.7 | 13.1 |
| | Carbon Dioxide (g/L) | | | 1.34 |
| | Citric Acid (g/L) | 0.142 | 0.276 | 0.287 |
| | Clarity (NTU) | 0.290 | 0.240 | 0.265 |
| | Fructose (g/L) | 2.63 | 1.50 | 4.58 |
| | Fructose + Glucose (g/L) | 3.80 | 3.17 | 7.46 |
| | Glucose (g/L) | 1.10 | 1.65 | 3.04 |
| | KHT Saturation Temp (°C) | 11.4 | 11.1 | |
| | Malic Acid (g/L) | 1.22 | 4.28 | 2.84 |
| | pH (pH units) | 3.41 | 3.35 | 3.50 |
| | Reducing Sugars (g/L) | 5.00 | 3.90 | 8.80 |
| | Sulphur Dioxide free (mg/L) | | | 23.9 |
| | Sulphur Dioxide total (mg/L) | | | 122 |
| | Tart.Stab. Cond. Drop (%) | | 2.80 | |
| | Titrateable Acidity (g/L) | 5.61 | 7.05 | 5.47 |
| | Tot Sol Solids (°Brix at 20°C) | 7.22 | 6.70 | |
| | Tot Sol Solids (SG at 20°C) | 0.993 | 0.992 | 0.993 |
| | Total Dry Extract (g/L) | 24.2 | 22.5 | 27.6 |
| | Total Sugars (g/L) | 3.68 | 3.10 | |
| | Turbidity Increase (t2-t1 NTU) | 0.860 | 0.220 | |
| | Volatile Acidity (g/L) | 0.385 | 0.240 | 0.250 |