

Reference Material and Inter-laboratory Quality Control Materials Product Summary

December 2017

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: Apple Juice - Apple Juice

Matrix: Apple Juice	Product ID	8506-QC	8821-QC
	Process Run	PR5420	PR5899
	Expiry Date	17 Dec 17	5 Apr 18
	Sample Size(s)	350mL	350mL
	Ascorbic Acid (mg/100 mL)	53.8	45.4
	Brix (°Brix)	11.3	11.3
	pH (pH units)	3.56	3.53
	Sorbic acid (mg/L)	1.38	
	Titrateable Acidity (g/100 mL)	0.333	0.330

QC Material: Grape Juice - Grape Juice

Matrix: Grape Juice	Product ID	8208-QC
	Process Run	PR5406
	Expiry Date	28 Feb 18
	Sample Size(s)	750mL
	Glucose + Fructose (g/L)	159
	Malic Acid (g/L)	4.58
	pH (pH units)	2.86
	Specific Gravity (SG @ 20°C)	1.07
	Titr Acidity (g/L as H2T)	8.82
	TotSolSolids (g/100g or °Brix)	16.4
	Total YAN-N (mg-N /L)	125

QC Material: Orange Juice - Orange Juice

Matrix: Orange Juice	Product ID	8508-QC	8823-QC
	Process Run	PR5420	PR5899
	Expiry Date	8 Dec 17	28 Feb 18
	Sample Size(s)	350mL	350mL
	Ascorbic Acid (mg/100 mL)	60.0	52.5
	Brix (°Brix)	9.78	9.60
	pH (pH units)	3.85	3.86
	Sorbic Acid (mg/L)	58.0	29.1
	Titrateable Acidity (g/100 mL)	0.685	0.590

QC Material: Wine - Red Wine

Matrix: Wine	Product ID	8258-QC	8663-QC
	Process Run	PR5406	PR5777
	Expiry Date	28 Feb 18	6 Jul 18
	Sample Size(s)	750mL	750mL
	Acetic Acid (g/L)	0.570	0.620
	Alcohol (%v/v)	12.4	13.6
	Carbon Dioxide (g/L)	0.850	
	Citric Acid (g/L)	0.0180	0.117
	Clarity (NTU)	1.28	0.260
	Fructose + Glucose (g/L)	1.13	0.650
	Fructose (g/L)	0.595	0.410
	Glucose (g/L)	0.547	0.270
	Malic Acid (g/L)	0.0342	0.150
	pH (pH units)	3.74	3.54
	Reducing Sugars (g/L)	3.15	2.15
	Titrateable Acidity (g/L)	5.30	5.73
	Total Dry Extract (g/L)	30.5	26.6
	Tot Sol Solids (SG at 20 °C)	0.996	0.993
	Tot Sol Solids (°Brix at 20°C)	7.60	7.80
	Total Sugars (g/L)	1.19	0.670
	Volatile Acidity (g/L)	0.540	0.585

QC Material: Wine - White Wine

Matrix: Wine	Product ID	8979-QC	8259-QC
	Process Run	PR6023	PR5406
	Expiry Date	26 Feb 18	28 Feb 18
	Sample Size(s)	750mL	750mL
	Acetic Acid (g/L)	0.400	0.323
	Alcohol (%v/v)	13.1	9.93
	Carbon Dioxide (g/L)	0.970	1.48
	Citric Acid (g/L)	0.142	0.160
	Clarity (NTU)	0.290	0.238
	Fructose + Glucose (g/L)	3.80	45.1
	Fructose (g/L)	2.63	35.8
	Glucose (g/L)	1.10	9.20
	KHT Saturation Temp (°C)	11.4	
	Malic Acid (g/L)	1.22	2.82
	pH (pH units)	3.41	3.10
	Reducing Sugars (g/L)	5.00	45.1
	Turbidity Increase (t2-t1 NTU)	0.860	
	Sulphur Dioxide free (mg/L)	26.6	
	Sulphur Dioxide total (mg/L)	98.7	
	Titrateable Acidity (g/L)	5.61	7.29
	Total Dry Extract (g/L)	24.2	65.9
	Tot Sol Solids (SG at 20 °C)	0.993	1.01
	Tot Sol Solids (°Brix at 20°C)	7.22	9.70
	Total Sugars (g/L)	3.68	44.4
	Volatile Acidity (g/L)	0.385	0.310