

Reference Material and Inter-laboratory Quality Control Materials Product Summary

March 2018

Version: 2

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	9972-QC
	Process Run	PR6494
	Expiry Date	21 Jun 18
	Sample Size(s)	350mL
	Ascorbic Acid (mg/100 mL)	48.5
	Brix (°Brix)	11.1
	pH (pH units)	3.43
	Titrateable Acidity (g/100 mL)	0.342

QC Material: Grape Juice - Grape Juice

Matrix: Grape Juice	Product ID	9135-QC	9136-QC
	Process Run	PR6373	PR6373
	Expiry Date	25 May 18	25 May 18
	Sample Size(s)	750mL	750mL
	Ammonia-N (mg-N/L)	90.5	47.5
	Glucose + Fructose (g/L)	194	159
	Malic Acid (g/L)	4.73	3.10
	pH (pH units)	3.18	3.09
	Specific Gravity (SG @ 20°C)	1.08	1.07
	Sulphur Dioxide Free (mg/L)	82.0	2.00
	Sulphur Dioxide Total (mg/L)	235	8.45
	Titration Acidity (g/L as H ₂ T)	7.61	7.00
	Total YAN-N (mg-N /L)	270	151
	TotSolSolids (g/100g or °Brix)	20.5	16.5
	Volatile Acidity (g/L)	0.0300	0.0700

QC Material: Orange Juice - Orange Juice

Matrix: Orange Juice	Product ID	9974-QC
	Process Run	PR6494
	Expiry Date	21 Jun 18
	Sample Size(s)	350mL
	Ascorbic Acid (mg/100 mL)	54.8
	Brix (°Brix)	9.66
	pH (pH units)	3.79
	Sorbic Acid (mg/L)	54.0
	Titration Acidity (g/100 mL)	0.704

QC Material: Wine - Red Wine

Matrix: Wine	Product ID	8663-QC	9335-QC
	Process Run	PR5777	PR6412
	Expiry Date	6 Jul 18	5 Jul 18
	Sample Size(s)	750mL	750mL
	Acetic Acid (g/L)	0.620	0.407
	Alcohol (%v/v)	13.6	13.4
	Carbon Dioxide (g/L)		0.830
	Citric Acid (g/L)	0.117	0.01000
	Clarity (NTU)	0.260	0.260
	Fructose (g/L)	0.410	0.400
	Fructose + Glucose (g/L)	0.650	0.600
	Glucose (g/L)	0.270	0.213
	KHT Saturation Temp (°C)		20.5
	Malic Acid (g/L)	0.150	0.0530
	pH (pH units)	3.54	3.59
	Reducing Sugars (g/L)	2.15	2.20
	Sulphur Dioxide free (mg/L)		26.0
	Sulphur Dioxide total (mg/L)		57.0
	Titrateable Acidity (g/L)	5.73	5.08
	Tot Sol Solids (°Brix at 20°C)	7.80	7.40
	Tot Sol Solids (SG at 20°C)	0.993	0.992
	Total Dry Extract (g/L)	26.6	23.7
	Total Sugars (g/L)	0.670	0.592
	Turbidity Increase (t2-t1 NTU)		0.202
	Volatile Acidity (g/L)	0.585	0.405

QC Material: Wine - White Wine

Matrix: Wine	Product ID	8979-QC	9334-QC
	Process Run	PR6023	PR6412
	Expiry Date	25 Oct 18	5 Jul 18
	Sample Size(s)	750mL	750mL
	Acetic Acid (g/L)	0.400	0.247
	Alcohol (%v/v)	13.1	12.7
	Carbon Dioxide (g/L)	0.970	1.04
	Citric Acid (g/L)	0.142	0.276
	Clarity (NTU)	0.290	0.240
	Fructose (g/L)	2.63	1.50
	Fructose + Glucose (g/L)	3.80	3.17
	Glucose (g/L)	1.10	1.65
	KHT Saturation Temp (°C)	11.4	11.1
	Malic Acid (g/L)	1.22	4.28
	pH (pH units)	3.41	3.35
	Reducing Sugars (g/L)	5.00	3.90
	Sulphur Dioxide free (mg/L)		25.0
	Sulphur Dioxide total (mg/L)		107
	Tart.Stab. Cond. Drop (%)		2.80
	Titrateable Acidity (g/L)	5.61	7.05
	Tot Sol Solids (°Brix at 20°C)	7.22	6.70
	Tot Sol Solids (SG at 20°C)	0.993	0.992
	Total Dry Extract (g/L)	24.2	22.5
	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