

Reference Material and Inter-laboratory Quality Control Materials Product Summary

February 2025

Version: 1

Assigned Values: Values provided have been generated from Inter-Laboratory Proficiency Programmes (ILPP) or from data provided by laboratories for the purpose of characterisation. 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.

Ordering Reference Materials and/or Quality Control Materials, acknowledges you have read and understood our terms and conditions. These can be found at: <https://www.global-proficiency.com/terms-conditions>

Note: When ordering QC materials, please quote both the Product ID AND the process run (PR) number.

QC Material: Grape Juice - Grape Juice

Matrix: Grape Juice	Product ID	16653-QC	16654-QC
	Process Run	PR11996	PR11996
	Expiry Date	23 May 25	25 May 25
	Sample Size	750mL	750mL
	Ammonia-N (mg-N/L)	110	41.5
	Glucose + Fructose (g /L)	178	148
	Malic Acid (g/L)	5.90	1.73
	PAN-N (mg-N/L)	104	78.4
	pH (pH units)	2.95	3.26
	Specific Gravity (SG @ 20°C)	1.07564	1.06372
	Sulphur Dioxide Free (mg/L)	23.3	18.5
	Sulphur Dioxide Total (mg/L)	178	72.8
	Titration Acidity (g/L as H ₂ T)	9.89	4.40
	Total YAN-N (mg-N /L)	191	106
	TotSolSolids (g/100g or °Brix)	18.4	15.7

QC Material: Wine - Red Wine

Matrix: Wine	Product ID Process Run Expiry Date Sample Size	16123-QC PR11597 11 Jul 25 750mL	16337-QC PR11832 24 Oct 25 750mL	16670-QC PR12010 7 Jun 25 750mL
	Acetic Acid (g/L)	0.469	0.410	0.443
	Alcohol - Actual (%v/v)	14.53	13.12	12.55
	Alcohol - Potential (%v/v)			0.177
	Alcohol - Total [a+p] (%v/v)	14.67		12.72
	Carbon Dioxide (g/L)			0.738
	Citric Acid (g/L)		0.0253	
	Clarity (NTU)	0.254	0.560	
	Fructose + Glucose (g/L)	2.16	2.13	2.97
	KHT Saturation Temp (°C)	14.2	19.9	18.2
	Malic Acid (g/L)		0.0969	
	pH (pH units)	3.72	3.74	3.69
	Reducing Sugars (g/L)			5.23
	Sulphur Dioxide free (mg/L)			25.9
	Sulphur Dioxide total (mg/L)			74.8
	Tart.Stab. Cond. Drop (%)		3.72	
	Titrateable Acidity (g/L)	5.06	5.52	4.69
	Tot Sol Solids (SG at 20°C)	0.99234	0.99418	0.99434
	Total Acidity pH 7 (g/L)			4.19
	Turbidity Increase (t2-t1 NTU)		0.185	
	Volatile Acidity (g/L)	0.421	0.391	0.457

QC Material: Wine - White Wine

Matrix: Wine	Product ID Process Run Expiry Date Sample Size	16122-QC PR11597 11 Jul 25 750mL	16336-QC PR11832 24 Oct 25 750mL	16669-QC PR12010 7 Jun 25 750mL
	Acetic Acid (g/L)	0.401	0.242	0.318
	Alcohol - Actual (%v/v)	13.10	12.71	12.85
	Alcohol - Potential (%v/v)			0.213
	Alcohol - Total [a+p] (%v/v)	13.30		13.06
	Carbon Dioxide (g/L)			1.16
	Citric Acid (g/L)		0.228	
	Clarity (NTU)		0.279	
	Fructose + Glucose (g/L)	2.99	2.30	3.56
	KHT Saturation Temp (°C)	10.3	10.0	13.4
	Malic Acid (g/L)	3.30	0.998	3.77
	pH (pH units)	3.16	3.48	3.54
	Reducing Sugars (g/L)			4.83
	Sulphur Dioxide free (mg/L)			29.9
	Sulphur Dioxide total (mg/L)			108
	Tart.Stab. Cond. Drop (%)		2.85	
	Titrateable Acidity (g/L)	7.04	5.33	6.29
	Tot Sol Solids (SG at 20°C)	0.99116	0.99160	0.99254
	Total Acidity pH 7 (g/L)			5.93
	Turbidity Increase (t2-t1 NTU)		0.0900	
	Volatile Acidity (g/L)	0.395	0.271	0.322