

The Global Proficiency Wine 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 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, 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
 - Results from another laboratory (or method) 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 individual analysts can be monitored 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.

SAMPLE TYPES & SCHEDULE

Two Wine Chemistry samples (red and white) are despatched three times per year – February, July and October. Grape Juice (red and white) is available in the January round. QC materials are available in intervening months after post round statistical analysis.

ACCREDITATION

Global Proficiency is accredited to ISO/IEC 17043: Conformity Assessment - General Requirements for the competence of proficiency testing providers; our scope includes the BeverageChek Wine Chemistry programme. Grape Juice is not included in the scope of accreditation; however, it is operated under the same quality management system.

AVAILABLE TESTS

Acids/Acidity

- Acetic Acid
- Citric Acid
- Malic Acid
- pH
- Titratable Acidity pH 8.2
- Total Acidity at pH 7
- Volatile Acidity

Alcohol

- Actual Alcohol
- Potential Alcohol
- Total Alcohol (A+P)

Dissolved Gases

- CO₂ level
- Free SO₂
- Total SO₂

Sugars

- Glucose + Fructose
- Reducing Sugars
- Total Sugars

Global Proficiency also offers Cider, Carbonated Drinks and Fruit Juice Proficiency Testing. Please refer to our BeverageChek Cider & Juices and Carbonated Drinks Programme Descriptions.

Solids

- Clarity
- Total Soluble Solids –
Refractometry (Brix)
Hydrometry (SG)
Density (Brix)
- Total Dry Extract

Stability

- Calcium Stability
- Saturation temp
- Ca concentration
- Heat Stability
- Turbidity Increase
- Tartrate Stability
- KT Saturation Temp
- Conductivity drop

Yeast Assimilable Nitrogen (Grape Juice only)

- Total YAN
- PAN & Ammonia

FOR MORE INFORMATION PLEASE VISIT OUR WEBSITE

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OR EMAIL

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