

## Reference Material and Inter-laboratory Quality Control Materials Product Summary

November 2024

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: Apple Juice - Apple Juice

<b>Matrix: Apple Juice</b>	Product ID	16244-QC
	Process Run	PR11733
	Expiry Date	12 Jan 25
	Sample Size	350mL
	<b>Ascorbic Acid (mg/10 0mL)</b>	37.2
	<b>Brix (°Brix)</b>	11.9
	<b>pH (pH units)</b>	3.65
	<b>Titrateable Acidity (g/10 0mL)</b>	0.365

**QC Material: Grape Juice - Grape Juice**

Matrix: Grape Juice	Product ID	15752-QC	15753-QC
	Process Run	PR11299	PR11299
	Expiry Date	25 Jan 25	25 Jan 25
	Sample Size	750mL	1000mL
	<b>Ammonia-N (mg-N/L)</b>	92.8	74.6
	<b>Glucose + Fructose (g /L)</b>	163	164
	<b>Malic Acid (g/L)</b>	4.62	4.79
	<b>PAN-N (mg-N/L)</b>	59.3	109
	<b>pH (pH units)</b>	2.86	3.02
	<b>Specific Gravity (SG @ 20°C)</b>	1.06984	1.07234
	<b>Titration Acidity (g/L as H<sub>2</sub>T)</b>	9.02	10.8
	<b>Total YAN-N (mg-N /L)</b>	140	178
	<b>TotSolSolids (g/100g or °Brix)</b>	16.7	17.8
	<b>Volatile Acidity (g/L)</b>	0.0256	0.0636

**QC Material: Orange Juice - Orange Juice**

Matrix: Orange Juice	Product ID	16246-QC
	Process Run	PR11733
	Expiry Date	12 Jan 25
	Sample Size	350mL
	<b>Ascorbic Acid (mg/100mL)</b>	21.8
	<b>Brix (°Brix)</b>	9.84
	<b>pH (pH units)</b>	3.84
	<b>Titration Acidity (g/100mL)</b>	0.722

**QC Material: Wine - Red Wine**

<b>Matrix: Wine</b>	<b>Product ID</b>	15755-QC	16123-QC	16337-QC
	<b>Process Run</b>	PR11324	PR11597	PR11832
	<b>Expiry Date</b>	8 Feb 25	11 Jul 25	24 Feb 25
	<b>Sample Size</b>	750mL	750mL	750mL
	<b>Acetic Acid (g/L)</b>	0.338	0.469	0.410
	<b>Alcohol - Actual (%v/v)</b>	13.60	14.53	13.12
	<b>Alcohol - Potential (%v/v)</b>	0.0851		
	<b>Alcohol - Total [a+p] (%v/v)</b>	13.69	14.67	
	<b>Carbon Dioxide (g/L)</b>			0.512
	<b>Citric Acid (g/L)</b>	0.0277		0.0253
	<b>Clarity (NTU)</b>		0.254	0.560
	<b>Fructose + Glucose (g/L)</b>	1.42	2.16	2.13
	<b>KHT Saturation Temp (°C)</b>		14.2	19.9
	<b>Malic Acid (g/L)</b>			0.0969
	<b>pH (pH units)</b>	3.60	3.72	3.74
	<b>Sulphur Dioxide free (mg/L)</b>			21.8
	<b>Sulphur Dioxide total (mg/L)</b>			43.6
	<b>Tart.Stab. Cond. Drop (%)</b>			3.72
	<b>Titrateable Acidity (g/L)</b>	5.83	5.06	5.52
	<b>Tot Sol Solids (°Brix at 20°C)</b>	7.62		
	<b>Tot Sol Solids (SG at 20°C)</b>	0.99341	0.99234	0.99418
	<b>Total Dry Extract (g/L)</b>	29.1		
	<b>Turbidity Increase (t2-t1 NTU)</b>			0.185
	<b>Volatile Acidity (g/L)</b>	0.326	0.421	0.391

**QC Material: Wine - White Wine**

<b>Matrix: Wine</b>	<b>Product ID</b>	16336-QC	15754-QC	16122-QC
	<b>Process Run</b>	PR11832	PR11324	PR11597
	<b>Expiry Date</b>	24 Feb 25	8 Feb 25	11 Jul 25
	<b>Sample Size</b>	750mL	750mL	750mL
	<b>Acetic Acid (g/L)</b>	0.242	0.246	0.401
	<b>Alcohol - Actual (%v/v)</b>	12.71	13.01	13.10
	<b>Alcohol - Potential (%v/v)</b>		0.378	
	<b>Alcohol - Total [a+p] (%v/v)</b>		13.36	13.30
	<b>Carbon Dioxide (g/L)</b>	1.08		
	<b>Citric Acid (g/L)</b>	0.228	0.284	
	<b>Clarity (NTU)</b>	0.279		
	<b>Fructose + Glucose (g/L)</b>	2.30	6.28	2.99
	<b>KHT Saturation Temp (°C)</b>	10.0	10.7	10.3
	<b>Malic Acid (g/L)</b>	0.998	3.64	3.30
	<b>pH (pH units)</b>	3.48	3.49	3.16
	<b>Reducing Sugars (g/L)</b>		7.23	
	<b>Sulphur Dioxide free (mg/L)</b>	20.9		
	<b>Sulphur Dioxide total (mg/L)</b>	88.3		
	<b>Tart.Stab. Cond. Drop (%)</b>	2.85		
	<b>Titrateable Acidity (g/L)</b>	5.33	6.04	7.04
	<b>Tot Sol Solids (°Brix at 20°C)</b>		6.92	
	<b>Tot Sol Solids (SG at 20°C)</b>	0.99160	0.99326	0.99116
	<b>Total Dry Extract (g/L)</b>		26.9	
	<b>Total Sugars (g/L)</b>		6.05	
	<b>Turbidity Increase (t2-t1 NTU)</b>	0.0900		
	<b>Volatile Acidity (g/L)</b>	0.271	0.270	0.395