

Reference Material and Inter-laboratory Quality Control Materials Product Summary

April 2023

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.

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	14933-QC
	Process Run	PR10668
	Expiry Date	2 Jun 23
	Sample Size	350mL
	Ascorbic Acid (mg/100 mL)	48.1
	Brix (°Brix)	11.0
	pH (pH units)	3.61
	Titrateable Acidity (g/100 mL)	0.334

QC Material: Grape Juice - Grape Juice

Matrix: Grape Juice	Product ID	14804-QC	14805-QC
	Process Run	PR10591	PR10591
	Expiry Date	26 Jan 24	26 Jan 24
	Sample Size	750mL	750mL
	Ammonia-N (mg-N/L)	99.2	97.4
	Glucose + Fructose (g/L)	162	152
	Malic Acid (g/L)	4.54	4.56
	PAN-N (mg-N/L)	58.3	141
	pH (pH units)	2.84	3.10
	Specific Gravity (SG @ 20°C)	1.06916	1.06970
	Titration Acidity (g/L as H ₂ T)	9.03	10.2
	Total YAN-N (mg-N /L)	143	225
	TotSolSolids (g/100g or °Brix)	16.9	17.0
	Volatile Acidity (g/L)	0.0280	0.107

QC Material: Orange Juice - Orange Juice

Matrix: Orange Juice	Product ID	14935-QC
	Process Run	PR10668
	Expiry Date	2 Jun 23
	Sample Size	350mL
	Ascorbic Acid (mg/100 mL)	45.5
	Brix (°Brix)	10.6
	pH (pH units)	3.74
	Sorbic Acid (mg/L)	55.0
	Titration Acidity (g/100 mL)	0.788

QC Material: Wine - Red Wine

Matrix: Wine	Product ID	14338-QC	14465-QC	14807-QC
	Process Run	PR10211	PR10450	PR10609
	Expiry Date	7 Jul 23	27 Oct 23	9 Jun 23
	Sample Size	750mL	750mL	750mL
	Acetic Acid (g/L)	0.340	0.591	0.662
	Alcohol - Actual (%v/v)	13.2	13.5	13.0
	Alcohol - Total [a+p] (% v/v)			12.987
	Carbon Dioxide (g/L)			0.793
	Clarity (NTU)	0.973		
	Fructose (g/L)	0.857	1.17	0.258
	Fructose + Glucose (g/L)	1.87	2.42	0.629
	Glucose (g/L)	0.943	1.18	0.368
	Malic Acid (g/L)		0.128	0.293
	pH (pH units)	3.55	3.65	3.58
	Reducing Sugars (g/L)		4.13	
	Sulphur Dioxide free (mg/L)			18.8
	Sulphur Dioxide total (mg/L)			119
	Tart.Stab. Cond. Drop (%)		3.70	
	Titrateable Acidity (g/L)	5.68	5.24	5.55
	Tot Sol Solids (*Brix at 20°C)	7.70	7.97	7.58
	Tot Sol Solids (SG at 20 °C)	0.99303	0.99319	0.99320
	Total Acidity pH 7 (g/L)			5.17
	Total Dry Extract (g/L)		28.8	26.2
	Volatile Acidity (g/L)	0.335	0.571	0.644

QC Material: Wine - White Wine

Matrix: Wine	Product ID	14337-QC	14464-QC	14806-QC
	Process Run	PR10211	PR10450	PR10609
	Expiry Date	7 Jul 23	27 Oct 23	9 Jun 23
	Sample Size	750mL	750mL	750mL
	Acetic Acid (g/L)	0.408	0.298	0.443
	Alcohol - Actual (%v/v)	12.3	13.3	13.5
	Alcohol - Total [a+p] (% v/v)			13.685
	Carbon Dioxide (g/L)			1.17
	Citric Acid (g/L)		0.326	0.261
	Clarity (NTU)	0.292		
	Fructose (g/L)	2.10	1.17	5.21
	Fructose + Glucose (g/L)	4.28	2.12	6.01
	Glucose (g/L)	2.21	0.835	0.586
	Malic Acid (g/L)	0.148	3.38	3.37
	pH (pH units)	3.45	3.19	3.44
	Reducing Sugars (g/L)		3.27	7.01
	Sulphur Dioxide free (mg/L)			26.6
	Sulphur Dioxide total (mg/L)			114
	Titrateable Acidity (g/L)	4.69	6.96	6.17
	Tot Sol Solids (*Brix at 20°C)	6.61	6.91	7.24
	Tot Sol Solids (SG at 20 °C)	0.99228	0.99103	0.99183
	Total Acidity pH 7 (g/L)			5.95
	Total Dry Extract (g/L)		22.5	23.8
	Volatile Acidity (g/L)	0.389	0.309	0.440