

Global Proficiency's BeverageChek Quality Control Materials have been developed to support laboratories existing in-house QC processes; troubleshoot problematic tests; assist in supporting method verification, and to use in training and assessing the competence of new staff members.



OVERVIEW

The quality, and in particular, chemical and physical analysis of beverages is generally dependent on manufacturers own staff and, in some instances, that of independent testing laboratories. BeverageChek QC Materials are available to support a laboratory's internal quality control processes to ensure confidence in the results of final-product testing.

QC samples presented for testing cover a range of beverages, ensuring sample properties are representative of the testing undertaken in industry.

BENEFITS OF QC MATERIALS

➤ Confidence in Results:

Measurement of performance in comparison with a QC material provides confidence that:

- Precision and Accuracy of test results and test methods are within acceptable limits
- In-house methods are equivalent to national or international standard methods
- Troubleshoot problematic tests

➤ Credibility:

Performance can be demonstrated to:

- Customers
- Management

➤ Compliance with:

- Laboratory Standards (e.g. ISO 17025)
- Regulatory and customer requirements

➤ Training:

- Test performance of QC materials can be used to assess capability of new staff

QC SAMPLES & TIMETABLE

QC materials are characterised from Proficiency data and become available approximately 2-3 weeks after the round closes.

Fruit juice: Both Orange and Apple juice Long-life samples are available after the March and September rounds.

Wine & Grape juice: Both Red and White Grape Juice samples are available after the January round; Red & White Wines are available after the February, July & October rounds.

Carbonated drinks (non-alcoholic & alcoholic) are available after the May round.

AVAILABLE PRODUCTS AND TESTS

Apple & Orange Juice

- Sorbic Acid (mg/L)
- pH
- Brix (Brix @ 20°C)
- Ascorbic acid (mg/100ml)
- Titratable Acidity (Apple - as Malic acid g/100mL)
- Titratable Acidity (Orange - as Citric acid g/100mL)

Carbonated Drinks

- Brix (Brix @ 20°C)
- Glucose + Fructose (g/L)
- Sucrose (%v/v)
- Total Sugar (g/L)
- pH
- Acidity (%m/v citric acid)
- Carbonation (CO₂ g/L)
- Alcoholic Strength (%v/v) – alcoholic beverages only
- Sorbic Acid (mg/L)
- Benzoic Acid (mg/L)
- Caffeine (mg/L)

Wine & Grape Juice

Acids/Acidity

- pH
- Titratable Acidity
- Volatile Acidity
- Malic Acid
- Acetic Acid
- Citric Acid

Solids

- Clarity
- Total Soluble Solids – Refractometry (Brix), Density (Brix) & Hydrometry (SG)

Total Dry Extract

Alcohol

Dissolved Gases

- CO₂ level
- Free SO₂
- Total SO₂

Sugars

- Reducing Sugars
- Glucose
- Fructose
- Glucose + Fructose
- Total Sugars

Assimilable Nitrogen

- (Grape Juice only)
- Total YAN-N
- PAN-N
- Ammonia-N

QUALITY CONTROL TRAINING

Training: We can also provide webinar training in basic Laboratory QC and Measurement Uncertainty

CONTACT US TO DISCUSS YOUR REQUIREMENTS
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