

Reference Material and Inter-laboratory Quality Control Materials Product Summary

March 2022

Version: 2

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	13967-QC
	Process Run	PR10007
	Expiry Date	10 Jul 22
	Sample Size	350mL
	Ascorbic Acid (mg/100 mL)	41.3
	Brix (°Brix)	11.2
	pH (pH units)	3.70
	Titrateable Acidity (g/100 mL)	0.320

QC Material: Grape Juice - Grape Juice

Matrix: Grape Juice	Product ID	13802-QC	13803-QC
	Process Run	PR9919	PR9919
	Expiry Date	27 Apr 22	27 Apr 22
	Sample Size	750mL	750mL
	Ammonia-N (mg-N/L)	99.7	39.0
	Glucose + Fructose (g/L)	162	182
	Malic Acid (g/L)	4.60	2.40
	PAN-N (mg-N/L)	62.0	128
	pH (pH units)	2.85	3.41
	Reducing Sugars (g/L)	157	179
	Specific Gravity (SG @ 20°C)	1.06940	1.07800
	Sulphur Dioxide Free (mg/L)	19.0	
	Sulphur Dioxide Total (mg/L)	78.0	
	Titri Acidity (g/L as H2T)	8.90	5.94
	Total YAN-N (mg-N /L)	156	161
	TotSolSolids (g/100g or °Brix)	16.8	19.2
	Volatile Acidity (g/L)		0.190

QC Material: Orange Juice - Orange Juice

Matrix: Orange Juice	Product ID	13969-QC
	Process Run	PR10007
	Expiry Date	10 Jul 22
	Sample Size	350mL
	Ascorbic Acid (mg/100 mL)	53.2
	Brix (°Brix)	10.4
	pH (pH units)	3.85
	Sorbic Acid (mg/L)	67.1
	Titrateable Acidity (g/100 mL)	0.655

QC Material: Wine - Red Wine

Matrix: Wine	Product ID	13204-QC	13514-QC	13805-QC
	Process Run	PR9492	PR9778	PR9951
	Expiry Date	8 Jul 22	28 Oct 22	7 Jul 22
	Sample Size	750mL	750mL	750mL
	Acetic Acid (g/L)	0.495	0.450	0.570
	Alcohol - Actual (%v/v)	13.1	13.9	13.8
	Alcohol - Total [a+p] (% v/v)			13.858
	Carbon Dioxide (g/L)			0.635
	Clarity (NTU)	0.960	0.235	0.270
	Fructose (g/L)	0.0830	0.187	0.849
	Fructose + Glucose (g/L)	0.330	0.400	1.80
	Glucose (g/L)	0.258	0.280	0.941
	Malic Acid (g/L)			0.150
	pH (pH units)	3.72	3.66	3.64
	Reducing Sugars (g/L)	1.70	2.45	3.30
	Sulphur Dioxide free (mg/L)			36.0
	Sulphur Dioxide total (mg/L)			80.0
	Tart.Stab. Cond. Drop (%)		3.00	
	Titrateable Acidity (g/L)	5.51	5.47	5.26
	Tot Sol Solids (*Brix at 20°C)	7.60	8.00	7.91
	Tot Sol Solids (SG at 20 °C)	0.99330	0.99290	0.99235
	Total Acidity pH 7 (g/L)		4.94	4.67
	Total Dry Extract (g/L)		28.4	
	Volatile Acidity (g/L)	0.475	0.360	0.585

QC Material: Wine - White Wine

Matrix: Wine	Product ID	13203-QC	13513-QC	13804-QC
	Process Run	PR9492	PR9778	PR9951
	Expiry Date	8 Jul 22	28 Oct 22	7 Jul 22
	Sample Size	750mL	750mL	750mL
	Acetic Acid (g/L)	0.330	0.430	0.350
	Alcohol - Actual (%v/v)	13.5	13.7	13.4
	Alcohol - Total [a+p] (% v/v)			13.642
	Carbon Dioxide (g/L)			1.37
	Citric Acid (g/L)	0.0680	0.213	
	Clarity (NTU)	0.340	0.230	0.305
	Fructose (g/L)	1.41	10.4	4.00
	Fructose + Glucose (g/L)	2.32	11.3	4.50
	Glucose (g/L)	0.925	1.00	0.400
	KHT Saturation Temp (°C)	10.8	13.9	
	Malic Acid (g/L)	0.481	2.24	3.29
	pH (pH units)	3.42	3.50	3.26
	Reducing Sugars (g/L)	3.10	11.7	5.40
	Sulphur Dioxide free (mg/L)			21.6
	Sulphur Dioxide total (mg/L)			129
	Tart.Stab. Cond. Drop (%)		3.90	
	Titrateable Acidity (g/L)	4.80	5.30	6.73
	Tot Sol Solids (°Brix at 20°C)	6.98	7.74	7.11
	Tot Sol Solids (SG at 20 °C)	0.99000	0.99389	0.99140
	Total Acidity pH 7 (g/L)	4.53	4.99	6.48
	Total Dry Extract (g/L)		30.2	
	Volatile Acidity (g/L)	0.322	0.360	0.370