

Reference Material and Inter-laboratory Quality Control Materials Product Summary

November 2020

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	11931-QC
	Process Run	PR8765
	Expiry Date	4 Mar 21
	Sample Size	350mL
	Ascorbic Acid (mg/100 mL)	51.0
	Brix (°Brix)	11.0
	pH (pH units)	3.72
	Sorbic acid (mg/L)	0.000000
	Titrateable Acidity (g/100 mL)	0.310

QC Material: Carbonated Drinks - Dark Alcoholic

Matrix: Carbonated Drinks	Product ID	11942-QC
	Process Run	PR8507
	Expiry Date	5 May 21
	Sample Size	330mL
	Acidity (%m/v citric acid)	0.0890
	Actual Alcohol Strength (%v/v)	5.05
	Benzoic Acid (mg/L)	248
	Brix (°Brix @ 20°C)	10.2
	Caffeine (mg/L)	63.0
	Carbonation (CO₂ g/L)	5.37
	Glucose + Fructose (g/L)	67.0
	pH (pH units)	3.03
	Specific Gravity (g/ml @ 20°C)	1.02769
	Sucrose (g/L)	19.3
	Total Sugar (g/L)	87.2

QC Material: Carbonated Drinks - Light Alcoholic

Matrix: Carbonated Drinks	Product ID	11941-QC
	Process Run	PR8507
	Expiry Date	5 May 21
	Sample Size	375mL
	Acidity (%m/v citric acid)	0.501
	Actual Alcohol Strength (%v/v)	6.99
	Benzoic Acid (mg/L)	165
	Brix (°Brix @ 20°C)	10.7
	Carbonation (CO₂ g/L)	4.80
	Glucose + Fructose (g/L)	25.7
	pH (pH units)	3.15
	Specific Gravity (g/ml @ 20°C)	1.02497
	Sucrose (g/L)	58.0
	Total Sugar (g/L)	83.3

QC Material: Carbonated Drinks - Dark Non-Alcoholic

Matrix: Carbonated Drinks	Product ID	11940-QC
	Process Run	PR8507
	Expiry Date	5 May 21
	Sample Size	330mL
	Acidity (%m/v citric acid)	0.144
	Benzoic Acid (mg/L)	132
	Brix (°Brix @ 20°C)	10.7
	Carbonation (CO₂ g/L)	4.89
	Glucose + Fructose (g/L)	68.0
	pH (pH units)	3.24
	Sorbic Acid (mg/L)	210
	Specific Gravity (g/ml @ 20°C)	1.04000
	Sucrose (g/L)	36.4
	Total Sugar (g/L)	108

QC Material: Carbonated Drinks - Light Non-Alcoholic

Matrix: Carbonated Drinks	Product ID	11939-QC
	Process Run	PR8507
	Expiry Date	5 May 21
	Sample Size	250mL
	Acidity (%m/v citric acid)	0.567
	Benzoic Acid (mg/L)	147
	Brix (°Brix @ 20°C)	11.5
	Carbonation (CO₂ g/L)	4.77
	Glucose + Fructose (g/L)	109
	pH (pH units)	2.68
	Specific Gravity (g/ml @ 20°C)	1.04751
	Sucrose (g/L)	3.00
	Total Sugar (g/L)	112

QC Material: Orange Juice - Orange Juice

Matrix: Orange Juice	Product ID	11935-QC
	Process Run	PR8765
	Expiry Date	4 Mar 21
	Sample Size	350mL
	Ascorbic Acid (mg/100 mL)	69.9
	Brix (°Brix)	10.4
	pH (pH units)	3.79
	Sorbic Acid (mg/L)	82.0
	Titrateable Acidity (g/100 mL)	0.718

QC Material: Wine - Red Wine

Matrix: Wine	Product ID Process Run Expiry Date Sample Size	11859-QC PR8262 13 Feb 21 750mL	11927-QC PR8643 9 Jul 21 750mL	11928-QC PR8917 28 Jan 21 750mL
	Acetic Acid (g/L)	0.584	0.370	0.537
	Alcohol - Actual (%v/v)	13.9	13.5	13.1
	Carbon Dioxide (g/L)			0.610
	Citric Acid (g/L)		0.0210	
	Fructose (g/L)	0.350	0.930	1.07
	Fructose + Glucose (g/L)	0.900	1.97	2.23
	Glucose (g/L)	0.528	1.04	1.22
	KHT Saturation Temp (°C)			19.8
	Malic Acid (g/L)	0.0400		
	pH (pH units)	3.87	3.62	3.72
	Reducing Sugars (g/L)	2.50	3.40	4.20
	Sulphur Dioxide free (mg/L)			27.0
	Sulphur Dioxide total (mg/L)			68.0
	Titrateable Acidity (g/L)	4.76	5.50	5.88
	Tot Sol Solids (°Brix at 20°C)	7.85	7.97	
	Tot Sol Solids (SG at 20°C)	0.99290	0.99380	0.99440
	Total Acidity pH 7 (g/L)		5.04	5.36
	Total Dry Extract (g/L)			29.7
	Volatile Acidity (g/L)	0.540	0.405	0.540

QC Material: Wine - White Wine

Matrix: Wine	Product ID Process Run Expiry Date Sample Size	11858-QC PR8262 13 Feb 21 750mL	11923-QC PR8643 9 Jul 21 750mL	11924-QC PR8917 28 Jan 21 750mL
	Acetic Acid (g/L)	0.342	0.220	0.180
	Alcohol - Actual (%v/v)	13.1	12.6	12.8
	Carbon Dioxide (g/L)			1.20
	Citric Acid (g/L)		0.120	0.236
	Clarity (NTU)	0.270	0.324	0.235
	Fructose (g/L)	2.22	1.16	2.16
	Fructose + Glucose (g/L)	2.95	2.27	3.15
	Glucose (g/L)	0.710	1.14	0.870
	KHT Saturation Temp (°C)			11.2
	Malic Acid (g/L)	2.82	0.174	2.95
	pH (pH units)	3.31	3.52	3.45
	Reducing Sugars (g/L)	4.20	3.60	3.95
	Sulphur Dioxide free (mg/L)			29.0
	Sulphur Dioxide total (mg/L)			101
	Tart.Stab. Cond. Drop (%)		2.80	
	Titrateable Acidity (g/L)	6.14	4.94	5.34
	Tot Sol Solids (°Brix at 20°C)	6.65	6.99	
	Tot Sol Solids (SG at 20°C)	0.99100	0.99280	0.99140
	Total Acidity pH 7 (g/L)		4.35	5.04
	Total Dry Extract (g/L)			20.9
	Volatile Acidity (g/L)	0.355	0.255	0.180