

New Wine Proficiency Tests

Available from March 2019

Testing for 60 analytes across red, white and challenge wines

Fapas New Wine Proficiency Testing Programme helps winery laboratories obtain a true picture of their analytical data quality providing participants with a higher degree of confidence in their measurements. The programme is structured for everyone in the wine industry, from independent wineries to large, multi-site laboratories and has been launched to provide laboratories with an ongoing quality assurance tool for evaluating performance.

Over 60 analytes are included in each testing round – across 3 types of wine (red, white & challenge wine)

Each laboratory can choose to test any or all of the properties, depending on the laboratories' needs and capabilities. Individual reports provide an in-depth look at the testing round, while investigating method dependency in the PT performance.



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Product Code	Matrix	Analytes	Quantity	Test Dates
Wine				
FC0H6-DRA13	Wine	Volumic Mass at 20°C, Alcoholic Strength (real), pH, Total Acidity (expressed as tartaric acid), Volatile Acidity (net, expressed as acetic acid), Sulphur Dioxide (free), Sulphur Dioxide (total), Glucose + Fructose (sum), Total Dry Extract, Non-Reducing Extract	2x750ml	30 Apr 19 12 Nov 19
FC0H7-DRA13	Wine	Methanol, Carbon Dioxide, Total Polyphenol (expressed as gallic acid), Polyphenol Index (UV) at 280 nm in 1 cm cell, Colour Intensity, Colour Shade, Glucose, Fructose, Total Sugars, Glycerol, Ash, Succinic Acid, Tartaric Acid, Citric Acid, Lactic Acid, Malic Acid, Sorbic Acid, Calcium, Copper, Iron, Lead, Magnesium, Potassium, Sodium, Zinc, Chloride (expressed as NaCl), Sulphate (total, as K ₂ SO ₄)	2x750ml	30 Apr 19 12 Nov 19

