



## BIPEA OFFERS A NEW PROFICIENCY TEST IN THE FIELD OF WINE

### HALOANISLES AND HALOPHENOLS IN CORKS MACERATE

**December 2022,**

BIPEA has launched a new Proficiency Testing Schemes (PTS 112) which allow wine testing laboratories to evaluate their analytical performances by analyzing samples of spiked cork macerated in a wine solution.

For this test, laboratories will be able to analyze a 200 ml spiked sample according to their usual methods. The offered parameters are as followed: 2,4,6-trichloroanisole (TCA), 2,4,6-trichlorophenol (TCP), 2,3,4,6-tetrachloroanisole (TeCA), 2,3,4,6-tetrachlorophenol (TeCP), 2,4,6-tribromoanisole (TBA), 2,4,6-tribromophenol (TBP), Pentachloroanisole (PCA), Pentachlorophenol (PCP).

To learn more about the "**PTS 112 – HAHP in corks macerate**", as well as the full range of proficiency tests, please feel free to contact BIPEA:

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