



International Proficiency testing provider

PT 100 – Beer : physico-chemical analyses

NEW 2019/2020 :
EXPERIMENTAL PT



Dear Sir or Madam,

We are pleased to announce the launch of an experimental proficiency test:

100 – Beer : physico-chemical analyses

Please find below the details of this program

Proficiency Test	100 – Beer : physico-chemical analyses
Planning	1 round
Matrix	Beer blonde, dark, alcohol free (750 mL)
Analyte	<ul style="list-style-type: none"> • Physical analyses : Density, dry extract (original and real), bitterness, ashes, haze, Folin index, Cielab parameters (L, a, b), EBC color at 430 nm • Sugars : total sugars, glucose, fructose, glucose + fructose, maltose, maltotetraose, maltotriose • Organic acids : pH, total acidity, volatile acidity, acetic acid, L-malic acid, L-lactic acid • Alcohols : alcoholic strength, methanol, 2-methylbutanol, 3-methylbutanol, 2- methylbutanol + 3-methylbutanol, • Other organic compounds : Ethanal, acetal, ethyl acetate, total aldehydes • Cations : Copper, Lead, Iron, Magnesium, Potassium, Sodium, Calcium, Zinc • Sulfur dioxide (total and free) • Carbon dioxide • Overpressure
Number of samples per distribution	1 or 2 (bottles or cans) with a minimum volume of 750 mL
Deadline for registration	9 march 2020
Sent of samples	April 2020
Deadline for reporting results	4 weeks after samples' reception
Price HT shipping cost include	Z01 : 211 € Z03 : 219 € Z04 : 231 €

To participate in this test or to receive additional information, please contact us.

Best Regards,
Sabrina HELLALI
Sales & Marketing manager
+33 1 40 05 26 42
information@bipea.org
www.bipea.org