

## PT 17: Wines

### Details of the program:

- Proficiency testing scheme created in 1990
- **210 registered laboratories from 35 countries**
- **PTS accredited by COFRAC**
- 10 rounds per annual series
- The time for analysis is 3 weeks
- Samples are shipped via express carrier around the 15<sup>th</sup> of the month.



### Schedule:

DATE	CODE	MATRIX	VOLUME
September	0117	Red wine	750 ml
October	0917	Wine flavoured drink	750 ml
	0217	White wine	750 ml
November	0317	Sparkling wine	750 ml
	0717	Aromatized wine	750 ml
December	0117	Red wine	750 ml
January	1917	Marsala	750 ml
	0217	White wine	750 ml
February	0539	Fortified wine spiked with Copper	60 ml
	0317	Sparkling wine	750 ml
	0117	Red wine	750 ml
March	0617	Naturally sweet wine	750 ml
	0217	White wine	750 ml
April	0117	Red wine	750 ml
May	0317	Sparkling wine	750 ml
	0817	Dry rosé wine	750 ml
June	2017	Red Port	750 ml
	0217	White wine	750 ml

### ANALYTES

The list of analytes below varies according to the nature of the sample

#### Physical analysis

Ash alcalinity, Densitometric total dry extract, Density at 20 °C, Folin index, Optical density (420 nm, 20 nm, 620 nm, 280 nm), L\*, a\*,b\* (CIELab coordinates), BRIX degree, Refractive index, Turbidity, saturation temperature, Tartaric stabilization

**Sugars:** Total sugars, Reducing substances, Glucose, Fructose, Sucrose, Glucose+Fructose, Sorbitol <sup>NA</sup>

**Gaz:** CO<sub>2</sub>, Overpressure

#### Inorganic compounds

**Anions:** Chlorides, Sulfates, Fluorides

**Cations:** Iron, Copper, Potassium, Calcium, Magnesium, Sodium, Lead, Zinc, Manganese

**Other compounds:** Sulfur dioxide (free and total), Nitrogen (ammoniacal, alpha amine, assimilable and total), Total phosphorus

#### Volatils compounds

**Alcohols:** Alcoholic strength, Methanol, Butanol-2, Propanol, Methyl-2-propanol-1, Butanol-1, Methyl-2-butanol, Methyl-3-butanol, Isopentanol, Hexanol, Cis-hexenol, 2-Phenyl ethanol, Glycerol

**Esters:** Ethyl Lactate, Ethyl Butyrate, Ethyl Acetate, Ethyl Carbamate

**Organic acids:** pH, Total acidity, Volatile acidity, Malic acid (L and total), Lactic acid (L and total), Tartaric acid, Gluconic acid, Succinic Acid <sup>NA</sup>, Acetic acid, Citric acid, Shikimic acid

**Other compounds:** Ethanal, hydroxymethylfurfural, Relative composition of anthocyanins<sup>NA</sup>

**Nutritional values:** Energy <sup>NA</sup>

**Preservatives:** Ascorbic acid, Sorbic acid

*The infrared methods can be proposed for some criteria.*

NA \*: Not accredited parameter

Note: Matrices and analytes may be changed or removed for technical or scientific reasons.

Please refer to current application form available in your member area ([www.bipea.org](http://www.bipea.org)).