

PT 89 – Wines – Sensory analysis: defect identification

Details of the program:

- Proficiency testing scheme created in 2018
- **35 registered laboratories**
- 2 rounds per annual series
- The time for analysis is 3 weeks
- Samples are shipped via express carrier



Schedule:

DATE	CODE	MATRIX	VOLUME
October	0189	Red wine	750 ml
	0289	White wine	750 ml
February	0189	Red wine	750 ml
	0289	White wine	750 ml

ANALYTES

Visual alterations:

- Hazy appearance: yes/no
- Browning: yes/no
- Pinking effect (white wine): yes/no
- Lack of color (red wine): yes/no
- Premature brick-red color (red wine): yes/no

Olfactory tactile and taste alterations: intensity of perceived attributes (result format 2.1: 2 units, 1 decimal, in cm) :

- Olfactory alterations
 - Vegetable (median and interquartile range)
 - Mouldy/Earthy (median and interquartile range)
 - Acetic (median and interquartile range)
 - Reduced (median and interquartile range)
 - Oxidized (median and interquartile range)
 - Animal (median and interquartile range)
 - Lactic (median and interquartile range)
 - Others attribute, to be specified
- Wine tactile and taste alterations
 - Acid (median and interquartile range)
 - Bitter (median and interquartile range)
 - Astringent (median and interquartile range)
- Other alterations, to be specified

Intensity of perceived negative attributes (defect) predominantly perceived (identification and median)

Conclusion: Do you accept this wine? (yes/no)

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).