



Fapas® QC MATERIAL DATA SHEET	T13111QC
Matrix	Wine
Weight / Volume of Contents	220 ml

Analyte	Assigned Value, $x_a$	Range for $ z  \leq 2$	Units	No. of data points producing $x_a$
Alcoholic Strength (real)	10.7	10.5 - 10.9	% volume	22
Total Acidity (expressed as tartaric acid)	5.60	5.11 - 6.09	g/l	17
Volatile Acidity (net, expressed as acetic acid)	0.590	0.201 - 0.979	g/l	10
Volumic Mass at 20°C	0.99481	0.99466 - 0.99496	g/cm <sup>3</sup>	9
pH	3.42	3.28 - 3.55	pH units	16

This data sheet is applicable until	28 Jul 2026
Recommended Storage on receipt	+4°C

Notes
<ul style="list-style-type: none"> <li>The assigned value has been derived from the consensus of laboratories taking part in proficiency test, using a variety of methods. This is not a certified reference value.</li> <li>The Range for <math> z  \leq 2</math> is the concentration range within the limits of <math>\pm 2</math> z-scores. The assigned value and its range have been established from the proficiency test data and are suitable for use by laboratories as a fit-for-purpose quality control measure.</li> <li>Stability of the QC material has been established as sufficient for the scope of the proficiency test from previous experience, expert advice and published literature. Fapas® advises that the QC material is analysed within the recommended date. Fapas® QC materials are intended to be used as single-analysis samples.</li> <li>Full details on the proficiency test procedure used to characterise this QC material are available in the Protocol, Part 1 - Common Principles, freely available to download from the Fapas® website.</li> <li>You may use any method of analysis you wish. BUT please note that for alcoholic strength (real):            You must use direct detection by GC            OR            Your result must account for total solids content, for example by:           <ul style="list-style-type: none"> <li>distillation or</li> <li>using pycnometry and applying obscuration factor</li> </ul> </li> </ul>