

# External Quality Control Tests - Interlaboratory Comparison Test Preparation and Information Guide

**Test Scope: Wine Matrix Comparison Tests** 

### **Sample Information and Method:**

Assigned value of parameters; It will be determined based on the median value of the results for up to 4 participants and the average result value for the number of participants above 4 in accordance with the requirements of ISO 17043 and ISO 17025. ISO 13528 conditions will be followed in the statistical calculations to be used. Wine samples (Red wine, white wine and sparkling wine) from the local markets in Turkey were used. Homogenization and stability conditions will be determined before the samples are sent to the participants. The most suitable transportation and storage conditions will be determined according to the sample matrix and parameter, and the participants will be informed. Spike method can be applied to determine additional parameters in wine samples. Only laboratories that are accredited from the relevant parameters or that are in the process of accreditation participate in our comparison tests.

## **Test Condition for Samples:**

The samples will be sent to the participants at the same time, and the participants should start the analysis within 48 hours, if possible, or if there are samples to be kept during this period, they should be kept at 22 - 24 oC, in an environment that is not exposed to light. Before starting the analysis, the bottle should be mixed with some shaking to re-homogenize the sample. Samples are sent ready for analysis. Participants will perform their analyzes in accordance with their own analysis methods.

## Data Entry:

On the Excel-formatted "Result-Entry-Form" that will be sent to you by e-mail, you only need to fill in the blank fields and send it to us. The fields you will fill in order; Your results (using only numbers without units and commas for decimal places), your analysis method, and your uncertainty value (if any).

## Range of Parameters:

Parameters	Unit	Range
Density	mg/L	10 - 100
Alcohol in Volume	mg/L	1 - 5
Total Dry Matter	mg/L	0,1 - 50
Reducing Sugar	mg/L	1 - 5
Total Acidity	mg/L	1 - 5
Volatile Acidity	mg/L	1 - 5
Citric Acid	mg/l	4 - 40
Free SO2	mg/L	1 - 5
Total SO2	mg/L	100 - 500
Glucose	mg/l	0,5 - 20
Fructose	mg/l	1 - 10
Turbidity	mg/L	0,1 - 2
рН	mg/L	1 - 100

#### **Privacy Policy:**

All information about participants and results are saved in our own digital records. Any part of this report is never shared with other participants or 3. part share holders with participant name. Representation of Lab ID codes are just known by Labsert.

#### **Objections:**

Participants can appeal the entire test program or the test results. The objection period is 3 working days following the publication of the report. Objections can be made by e-mail or postal mail.

# Compatibility:

This report was published to show the results have Z' score of < 1, Z'score of  $\ge 1$  and < 2 and Z'score of > 2 according to ISO 17043 scopes. Within the scope of this comparison test, statistical calculations, homogeneity and stability tests were applied and the results were presented in this report In accordance with ISO 13528. Assigned value is calculated from overall median of the total results and standard deviation (S.D) is calculated as overall median standard deviation according to participant number (p<4).

# **Assigned Value:**

First, the Grubbs outlier test is applied to participant results. For the final results, the median value calculated over the presented results is considered as assigned value.

### Standard Deviation of Test Program:

First, the Grubbs outlier test is applied to participant results. For the final results, the median standard deviation calculated over the presented results is considered as standard deviation of the test program.

# **Uncertainity of Assigned Value:**

The standard uncertainties of assigned values determined as described in Article 5 are obtained by calculating the standard error of the participants' means (u = s/SQRT(n)) for each parameter.

#### Z' Scores:

If the number of participants in the comparison tests organized by Labsert "Z-Test" is <4, the Z'-score calculation is used for the performance evaluations of the participants. The Z'-Score calculation, whose formula is given below, can be also used when the assigned value uncertainty cannot be neglected. The meaning of negletion is given belo with the formula.

# $U_x \le 0.3 * \sigma$

If the formula given above can be matched for U<sub>x</sub> value and the number of participants is more than 6, then Z score can be considered with the formula below.

$$Z = (x - x')/\sigma$$

As we described above, Z' score calculation is used for the laboratory comparison tests that we provide with the number of participants <4 instead of Z score.

$$Z' = (x - x')/\sqrt{\sigma^2 - u_x^2}$$

x: Participant Resultσ: Standard Deviation of Testx': Assigned ValueU: Uncertainity of Assigned Value

## Reports:

As a result of the comparison test, a single final report is prepared for all participants separately for each parameter. This report is the final report. The calculations are done using an Excel spreadsheet or dedicated software.

Prepared by:	Labsert  Laboratuvar Hizmetleri ve Teknetotilleri San-Hiztotskiji.  Mahmudiye M. Bahçeler C. Makaliş Merkezi Kat. 5 No. 34 Ardeniz - Mersin T. 0334 368 2271 - F. 0850 203 3453	
Seda SAG (Chem.Eng.)		
Quality Engineer	Vergi Dairesi: ISTIKLAL - Vergi DV 6070376409 Mersis No: 0607037540900024	