

TITRIVIN

A range of wine standards to meet your needs

♦ The calibration reference :

⇒ **TITRIVIN AA** series supplies a range of ordinate values for the 10 most common parameters to calibrate the response patterns of automatic equipment

⇒ **TITRIVIN IR** series is a calibration range (ascending alcohol, descending sugar) designed to measure the reducing sugars/alcohols pair by infrared reflectance in fermenting wines.

1 box of these standards is 20 x 10 mL ampoules

♦ The control reference :

Up to 16 parameters

⇒ **TITRIVIN BTA** used every series samples of wine analysed. If a deviation in value measured is observed over time then remedial action is called for

1 box = 20 x 10 mL ampoules

⇒ **TITRIVIN BTB** is designed for checking manual analyses

1 box = 6 x 240 mL bottles

Find reference values on our website

www.titrivin.com

FRANCE



VINE AND WINE DEPARTMENT
39 rue Michel Montaigne – BP115
F-33294 BLANQUEFORT CEDEX
Tél. + 33 (0) 5 56 35 00 00
Fax + 33 (0) 5 56 35 58 59

titrivin@titrivin.com

www.titrivin.com

FRANCE AND ABOARD

Laboratoires Dujardin-Salleron
18 rue Henri Barbusse
F-94117 ARCUEIL CEDEX
Tél. + 33 (0) 1 45 46 04 05
Fax + 33 (0) 1 15 46 01 13

info@dujardin-salleron.com

www.dujardin-salleron.com

How to read
the **TITRIVIN**
certificate of
analysis ?



On the TITRIVIN certificate of analysis, you find :



A reference value for each parameter
This isn't an average but a value obtained by robust statistical calculation.

The confidence interval
This corresponds to the uncertainty (u) of the reference value with k = 2. This means the "true" value of this parameter is between $[V_{ref} - u ; V_{ref} + u]$.

The acceptance interval
this corresponds to the maximal value that a laboratory can accept for the reference value when it analyses TITRIVIN the first time.

Two possible uses :

In control :
This is the interval in which the laboratory must find the average of their results (= target of control chart)

In calibration :
This is the interval in which the laboratory can give a value when it use TITRIVIN as a standard. The calibration must be assessed with this value.

In most situations, you can give the reference value as the standard value. But you can use a value in the confidence interval , if it's necessary to obtain a best calibration curve

TITRIVIN AA 3
REFERENCE MATERIAL FOR OENOLOGY LABORATORY
CERTIFICATE OF ANALYSIS

Vine and Wine Department
39 rue Michel Montaigne
BP 115
F-85204 BLANQUEFORT
FRANCE
Tel. +33 (0)5 56 58 00 00
Fax +33 (0)5 56 58 58 59
www.titrivin.com
titrivin@titrivin.com

Batch_A 04091213 3

Parameter	REFERENCE VALUE	(k=2)		(k=2)	
		Inferior limit	Superior limit	Inferior limit	Superior limit
Alcoholic strength by vol(ABV)	12,33	12,29	12,37	12,17	12,49
Reducing sugars ^{AB} (g/L)	7,91	7,24	7,84	7,16	7,92
Glucose + fructose ^{AB} (g/L)	6,34	6,02	6,65	6,00	6,68
pH ^{AB}	2,86	2,84	2,88	2,80	2,92
Total acidity ^{AB} :					
g d ¹⁴ SQ/L	5,09	5,01	5,17	4,81	5,37
% (mass)	103,8	102,3	105,4	98,2	109,0
Volatile Acidity ^{AB} :					
g d ¹⁴ SQ/L	0,45	0,43	0,47	0,41	0,49
% (mass)	9,2	8,6	9,4	8,4	10,0
Acetic acid ^{AB} (g/L)	0,53	0,50	0,56	0,45	0,61
L-lactic acid ^{AB} (g/L)	1,99	1,87	2,11	1,61	2,37
D-Lactic acid ^{AB} (g/L)	0,70	0,66	0,74	0,60	0,80
DLO 280 ^{AB}	73,48	73,13	73,83	73,00	74,34

GERAULT Philippe
Oenologist
Signature

Validity : - DEC 2013



When your quality control is in place, you must use the confidence interval.