



INTERLABORATORY COMPARISONS OF *EURL OENOLOGUES DE FRANCE*
INTERLABORATORY COMPARISONS
Campaign Plan 2018

Paris, 07 November 2017

EURL Oenologues de France
InterLaboratory Comparisons (ILC)



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PRESENTATION OF THE INTERLABORATORY COMPARISONS (ILC)

INTRODUCTION :

While food safety and traceability systems face numerous challenges nowadays, the wine analysis laboratories are here to guarantee the quality control, the safety and ingredient purity of the wine. For that purpose, they ensure of the exactness of their analysis results by participating in the Wine Proficiency Test (*Chaîne d'Analyses*) of the *EURL Oenologues de France*.

With its know-how in the organization of interlaboratory comparisons since 1980, *EURL Oenologues de France* is recognized by oenologists and wine analysis laboratories for the following tasks:

- InterLaboratory Comparisons campaigns, called ILC, allow to demonstrate the ability of laboratories to perform tests with jurisdiction over the wine and thus provide a guarantee to customers on the accuracy of the analytical method used;
- Assess the ability of laboratories to give a fair result (Z-score) with detailed statistical calculations by analysis method;
- Provide laboratory tools for the validation of new analytical methods and validation of the uncertainty of the laboratory (Zeta-score);
- Assist laboratories in their efforts to improve the quality and thus improve the confidence of their clients.

The proposed ILC allow you to meet the **requirements of the standard EN ISO / IEC 17025** (§ 5.9.1. B) and is a requirement for accredited laboratories or candidates for certification to standards.

EURL Oenologues de France is accredited (accreditation n°1-1907, scope available on www.cofrac.fr) in compliance with the **NF/EN ISO 17043** standard and COFRAC rules of application for provision of InterLaboratory Comparisons (ILC) services.

This campaign plan is divided into 3 parts:

- ⇒ Presentation of the InterLaboratory Comparisons
- ⇒ Calendar and price
- ⇒ Address book database for the “*Chaîne d'analyses*” members, subcontractors and suppliers.

MAIN ROLES:

- Thanks to our detailed statistic results (mean and standard deviation), each participant can evaluate and ameliorate his analytical performance.
- The interlaboratory comparisons campaign can be a useful tool for each participant in order to **highlight his lab skills** and therefore **provide his clients with accurate analysis results**.
- The ILC has achieved the necessary standards established by **EN ISO/CEI 17025** (§ 5.9.1. b).

SAMPLES TO BE ANALYZED:

- Wine, sparkling wines and grape juice according to the definitions of the European rule n°479/2008.
- The wine samples are packed in carton bricks of 1 L or in glass bottles of 0.75 L. The red grape juice samples are packed in plastic bottles of 1 L.
- The sample diversity is guaranteed by offering wines of different colour, from various regions for each ILC.

TESTING SCOPE:

Physicochemical parameters studied for **wine and sparkling wine samples**:

- ⇒ Alcoholic content, Density, Total acidity, Volatile acidity, Acetic acid, Free-SO₂, Total SO₂, pH, Glucose + Fructose, Reducing sugars, Total sugars ⁽¹⁾, Optic densities, Color intensity⁽¹⁾, Folin index, CO₂, L-Malic acid, L-Lactic acid, Total Lactic acid ⁽¹⁾, Tartaric acid, Sorbic acid, Gluconic acid, Ascorbic acid, Iron, Copper, Sodium, Potassium, Calcium, Saturation temperature, Total dry extract, Overpressure (Sparkling wines only), Turbidity.

Physicochemical parameters studied for **grape juice samples**:

- ⇒ Density at 20°C, Brix degree ⁽¹⁾, Refractive index ⁽¹⁾, Reducing sugars, Glucose+Fructose, Total SO₂, pH, Total acidity, Total acidity, L-malic acid, Tartaric acid, Gluconic acid, Calcium, Copper, Iron, Magnesium ⁽¹⁾, Potassium, Sodium, Absorbance 280, Assimilable Nitrogen, Alpha Amino Nitrogen ⁽¹⁾, Ammoniacal Nitrogen ⁽¹⁾, Turbidity

⁽¹⁾: not accredited by COFRAC (01/11/2016. accreditation N°1-1907, scope available on www.cofrac.fr)

ELIGIBILITY:

- All French or abroad laboratories carrying out wine analysis can take part in our campaigns as long as they respect the guidelines of the *Chaîne d'Analyses*.
- The time period between dispatch and final results recording is two weeks (ie 10 working days).
- Any participation in ILC involves receiving a single sample. However, you can order additional samples at registration or during the year (downloadable order form on our website).
- For orders during the year, thank you to make the order at least 21 days before the date of shipment.

CONFIDENTIALITY:

- *EURL Œnologues de France* ensures confidentially of all participants personal information and results.
- Each laboratory has an identification number per year which allows him to prove his participation in interlaboratory comparisons.

ANALYSIS CONDITIONS

- Samples for laboratory comparisons must be analyzed under the same conditions as your usual analysis (detail of the proposed methods available in Chapter 15 of the document "Instructions to participants" available for download on our website).

CONTACT AND FEEDBACK ON INTERNET:

Participants are notified by email (and via our website (only in French)) :
(http://www.uoef.fr/chaine_analyse)

For each ILC:

- Details about the organization (type of wine, date of samples shipment...).
- A statistical report is available on our website and is also sent by e-mail to each participant.

Occasionally and when necessary, you can download on our website or receive by email:

- The campaign plan and the registration form.
- The annual statistical report.
- The annual satisfaction survey.
- In case of major changes (schedule changed, modification of wine type, results registration deadline...) or a temporary pause of the ILC.

SUGGESTIONS, CLAIMS AND RESORT

- To meet your needs as quickly as possible, and in order to continuously improve our services, please send us your suggestions for improvement, claims and resort by email or via the "contact" link on our website.
- Please refuse any damaged parcel. **Please fill out the return form with the courier and contact us as soon as possible by email.** You will receive free of charge and with no further delay a replacement sample.
- The packages are delivered by express carrier TNT within 24-48h maximum. **Beyond this period, if you have not received your package, thank you to inform us as soon as possible by email.**

SPECIFIC INSTRUCTIONS IN ORDER TO SAVE YOUR RESULTS:

- Your results are registered automatically on our secure website.

Check only if the result is included in the measurement range of your ISO 17025 certification .

«Non Détecté» : When you declare that the result of a parameter is "not detected" you must check "ND" then indicate the value found in order to save the result row.

«Numéro d'échantillon» : From 1 to 350, the ID number is written on each sample. It enables the study and verification of the absence of effects due to bottling.

«<LQ»: The limit of quantification (LOQ) will be recorded provided in a ILC to another. If the result is less than the LOQ, you must specify the value found to record the result line.

« U (k=2) », « Niveau spécifié » and « U% (k=2) » : These 3 columns (absolute uncertainty U(k=2), specified level and relative uncertainty U% (k=2)) will record your uncertainties of ILC to another. The use of these 3 columns according to the parameter is explained in Chapter 21.

You can use the method of your choice to perform your tests.
NB: See the document « Instruction to ILC participants » for English translations of the parameters and methods.

You can specify 1 or 2 results in repeatability conditions. You can also indicate other results by changing conditions (different method, different operator) by clicking on the icon ± next to the title of the method (example: ± IRTF).

- If you encounter problems, you can download the file "Instructions to participants ILC" on our website.

STATISTICAL STUDY OF THE LABORATORIES DATA:

The stages of the study are the following:

Stage 1: Data collection

Stage 2: Managing data coherence

Stage 3: Data processing for each parameter

- Method application of robust estimation algorithms for mean and standard deviations (ISO 13528 standard).
- Each parameter is studied according to membership of a group of methods, described in each ILC report and in the document "Instructions to participants".
- All calculations are validated after reviewing the findings of the study on the homogeneity and stability of samples sent and the effect due to the bottling.

Step 4: Evaluation of laboratory performance with the Z-Score

- The laboratory assessment is performed by placing the result in an interval around the assigned value or interpreting the Z-score associated with its result depending on membership of a group of methods.
- For information, Zeta-score is provided when the laboratory indicates its uncertainty.

Stage 5: Edition of the statistical Report for each laboratory participant

The report sent to participants contains (in French and in English):

- Definitions and legends of the report.
- An interpretation example.
- Comments on the ILC.
- A global synthesis of the results.
- Numerical and graphic description of the results by parameter;
- A detailed summary of the results for all methods.

Example of how to use the statistical indicators

Alcoholic strength (% vol) without FTIR methods

PARAMETRE <i>Parameter</i>	Groupe de méthodes <i>Group of methods</i>	Nombre de fiches retenues <i>Number of retained cards</i>	Valeur assignée m et son incertitude type u_m <i>Assigned value m and Standard uncertainty u_m</i>		Écart-type d'aptitude <i>Standard deviation for proficiency</i>	Limites d'action <i>Action limits</i>	
			m	u_m		Inférieure <i>Lower</i>	Supérieure <i>Upper</i>
Titre Alcoométrique (% vol) <i>Alcoholic strength (% vol)</i>	Toutes méthodes sauf IRTF <i>Methods except FTIR</i>	183	10,77	0,01	0,07	10,56	10,98

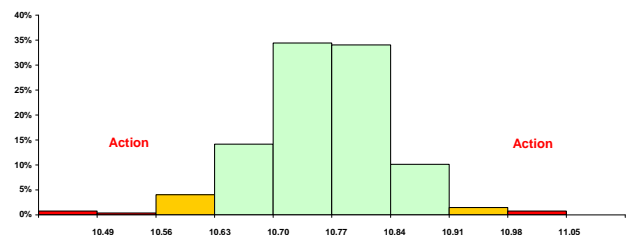
Titre Alcoométrique (% vol) avec une méthode différente de l'IRTF

Alcoholic strength (% vol) without FTIR methods

Nombre de fiches exclues : / <i>Number of excluded cards :</i>	1	(10,76;10,75)
Nombre de fiches retenues : / <i>Number of retained cards :</i>	183	
Valeur assignée m : / <i>Assigned value m :</i>	10,77	
Ecart-type d'aptitude σ_{apt} : / <i>Standard deviation for proficiency σ_{prof} :</i>	0,07	
Limites de surveillance : / <i>Warning limits :</i>	10,63	; 10,91
Limites d'action : / <i>Action limits :</i>	10,56	; 10,98

Répartition des résultats (sans méthodes IRTF)

Distribution of the results (without FTIR methods)



- A schedule with all the results before and laboratory performance indicators (Z-score and zeta-score).

Laboratory performance indication example in appendix

Identification number	Parameters	Method	Result 1	Result 2	Uncertainty	Unit	Z-score 1	Z-Score 2	Zeta-score 1	Zeta-Score 2
9999	Density at 20°C	Hydrometer	0,99220	0,99220		g/cm3	1,34	1,34		
9999	Total acidity (g sulfuric acid/ L)	FTIR	3,85	3,9	0,15	g sulfuric acid/ L	1,77	2,38	1,99	2,69
9999	Glucose-Fructose	Enzymatic	0,46	0,44		g/l	-2,83	-3,17		
9999	Alcoholic strength	Electronic densimetry	10,78	10,76	0,09	% vol	0,14	-0,14	0,22	-0,22

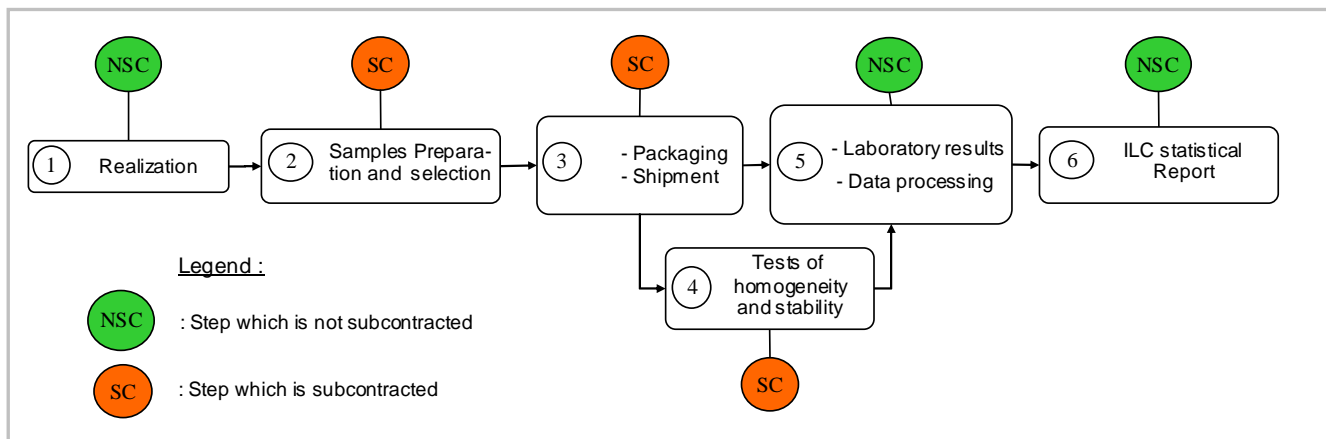
Interpretation of performance indicators: : Acceptable : Warning : Action

ILC REPORTS:

- A final report is published and distributed to participants after each ILC within a maximum period of 10 working days.
 - ✓ Average time in 2017: 3 working days
 It measures the ability of laboratories to provide a fair result (Z-score) with detailed statistical calculations for each analysis method.
- A summary of the results of statistical calculations is provided in Excel format (provided outside COFRAC accreditation).
- Every year, a statistical report is provided to participants representing the maximum uncertainty of each analysis method.

FUNCTION OF THE *CHAÎNE D'ANALYSES*:

- Assured by the Coordinator / Quality manager
- Realization process:



- To carry out all our ILC, steps 2, 3 and 4 are performed by subcontractors recognized for their skills (ISO 9001, IFS, BRC and COFRAC accreditation):
 - Step 2: three bottling centers prepare the samples.
 - Step 3: samples (brick or bottle) are sent to you by express service courier in 24-48 hours.**Observation in 2017:**
 - ✓ France: 95% of parcels delivered in 24 hours, 99% delivered within 48 hours.
 - International: 80% of parcels delivered in 24 hours, 95% delivered within 48 hours.
 - Step 4: a referent laboratory accredited by the COFRAC conducts tests to evaluate statistically the homogeneity and the stability of each batch.

LEGAL NOTICE:

According to the French Data Protection law of the 6th of January 1978, you have the right to correct, modify and delete all your personal data. Please contact us by email at:

chaine-analyses@oenologuesdefrance.fr

CALENDAR AND PRICE

ILC CAMPAIGN 2018:

- Campaign organized from January to December.
- 8 ILC are planned for the 2018 campaign, 2 ILC are planned for sparkling wine ⁽¹⁾, 1 ILC for grape juice ⁽¹⁾⁽²⁾ and 2 ILC for sweet white wine ⁽¹⁾⁽³⁾. Distribution of 1 “brick pack” sample or one “bottle” sample for each ILC.
- 220 participants are expected this year.

PREVISIONAL CALENDAR FOR 2018:

ILC Oenologues de France - 2018 Calendar			
ILC 18-1 Weeks 5 and 6 29/01 – 9/02/2018	ILC 18-2 Weeks 10 and 11 5/03– 16/03/2018	ILC 18-3 Weeks 15 and 16 9/04 – 20/04/2018	ILC 18-4 Weeks 19 and 20 14/05 – 28/05/2018
1 brick red wine	1 bottle sweet white wine	• 1 brick rosé wine • ⁽¹⁾ 1 bottle sparkling (Brut <15g/L)	1 brick white wine
ILC 18-5 Weeks 24 and 25 18/06 – 29/06/2018	ILC 18-6 Weeks 35 and 36 3/09 – 14/09/2018	ILC 18-7 Weeks 41 and 42 15/10 – 26/10/2018	ILC 18-8 Weeks 47 and 48 19/11 – 30/11/2018
• 1 bottle red wine • ⁽¹⁾⁽³⁾ 1 bottle sweet white wine (> 100 g/L)	• 1 bottle red wine • ⁽¹⁾⁽²⁾ 1 bottle grape juice	• 1 brick rosé wine • ⁽¹⁾ 1 bottle sparkling (Rich > 15 g/L)	• 1 bottle white wine • ⁽¹⁾⁽³⁾ 1 bottle sweet white wine (< 100 g/L)

- (1): Complementary ILC (sparkling wine, grape juice and sweet white wine) are not included in the annual subscription.
(2): ILC Grape juice will be organized between the 02/07/2018 and the 24/08/2018.
(3): CIL performed out of COFRAC accreditation (01/11/2017 – only the 2 ILC sweet white wine are concerned).

PRICE SCHEDULE (LABORATORIES ABROAD):

Laboratories abroad - 2018		
<i>Service provision</i>	<i>For UOEF members</i> <small>(Laboratory with an oenologist member to UOEF having paid his dues in 2017)</small>	<i>For non-UOEF members</i>
Annual subscription for 8 ILC (Still wine : ILC 18-1 to 18-8)	850 € tax free	990 € tax free
Participation for each ILC ⁽¹⁾ Sparkling wine / Grape juice ⁽²⁾ / Sweet wine ⁽³⁾	60.50 € tax free	
Additional samples (Still wine : ILC 18-1 to 18-8)	50.50 € tax free / sample	
Additional samples ⁽¹⁾ Sparkling wine / Grape juice ⁽²⁾ / Sweet wine ⁽³⁾	60.50 € tax free / sample	
Special discount for laboratories outside the European Union	- 150 € Valid only for the complete annual subscriptions if the laboratory supports shipping costs (by TNT or DHL only)	

You can choose the number of ILC you would like to order. The subscription rate is applied proportionally to the participation in ILC.



Participation in an ILC involves receiving a single sample.
To receive more samples, see the section "Eligibility" (page 3).

**To take part in our Wine Proficiency Test,
please complete and return the attached “Registration Form”.**



WARNING: ALL UNPAID REGISTRATION WILL BE NOT ACCEPTED.

ORGANIZERS, SUBCONTRACTORS AND SUPPLIERS CONTACT DETAILS

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