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Wine Proficiency test Organization 2010

While food safety and traceability systems face numerous challenges, the enology laboratories are here to guarantee the quality and the harmlessness of the wine. For that purpose, they assure of the exactness of their analysis results by participating in the wine proficiency test (Chaîne d'analyses) of the EURL Oenologues de France.

Since the creation of the Chaîne d'analyses in 1980, we try hard to assure:

- the organisation of reliable and strictly defined test,
- a sufficient control dysfunction system,
- the satisfaction of our customers.

In 2003, the EURL Oenologues de France, widely recognized for its expertise, and having already acquired the know-how for the organization of interlaboratory comparisons (ILC) campaigns, make its first step toward a quality control.

Since September 2007, EURL Oenologues de France has been accredited by Laboratories' section in compliance with LAB CIL Ref 02 standard and COFRAC rules of application for provision of interlaboratory comparisons.

The plan of this campaign is divided into 3 parts:

- ⇒ Presentation of the interlaboratory comparisons
- ⇒ Instructions to all participants
- ⇒ An address book database designed to keep informations about the "Chaîne d'analyses" members and suppliers.

PRESENTATION OF THE INTERLABORATORY COMPARAISONS (ILC)

Main roles:

- Thanks to our detailed statistic results that we establish, (means and standard deviation), each participant can evaluate his analytical performance compared to other laboratories.
- Through our ILC campaigns, you can **demonstrate your ability to carry out tests on wine proficiently** and thereby **provide your clients with guaranteed accurate analysis results**.
- The ILC has met the necessary standards demanded by **EN ISO/CEI 17025** (§ 5.9.1. b).

Samples tested:

- Wine that complies with the standards defined by the Regulation EEC n°479/2008 establishing a common organisation of the viti-vinicultural market.
- The wine samples are standardised at 1 litre brick packs or 0.75 litre bottles.
- Variety of matrices covered by packing a wine of different colour and origin for each ILC.

Testing scope:

Physicochemical analyses.

The parameters examined:

- ⇒ Alcoholic strength, Density, Total acidity, Volatile acidity, Acetic acid, Free-SO₂, Total SO₂, pH, Reducing sugars, Fe, Cu, Optic densities, Folin index, CO₂, Malic, Lactic, Tartaric Acids, Glucose, Fructose, Sorbic acid, Na, K, Ca, Saturation Temperature, Total Dry extract, Gluconic acid.

Eligibility:

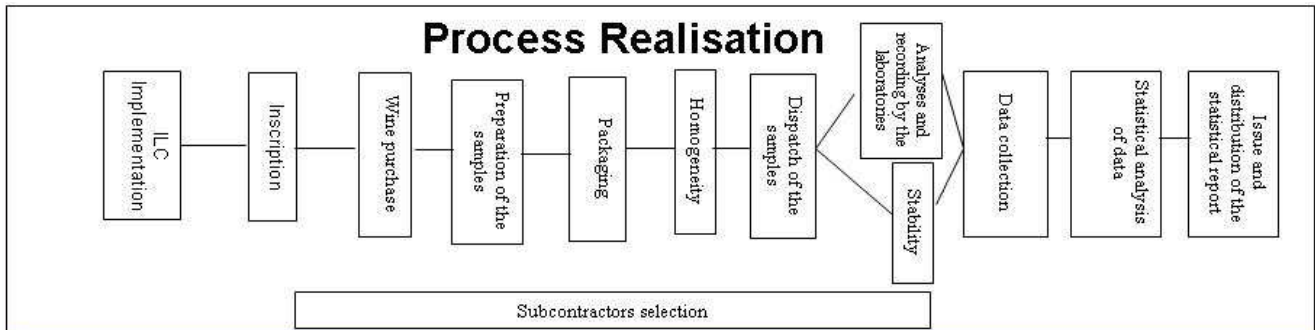
- All French or foreign laboratories, carrying out wine analysis, can take part in our campaigns as long as they are willing to comply with our guidelines.

Confidentiality:

- Of the participants' results.
- Of the laboratory identity.

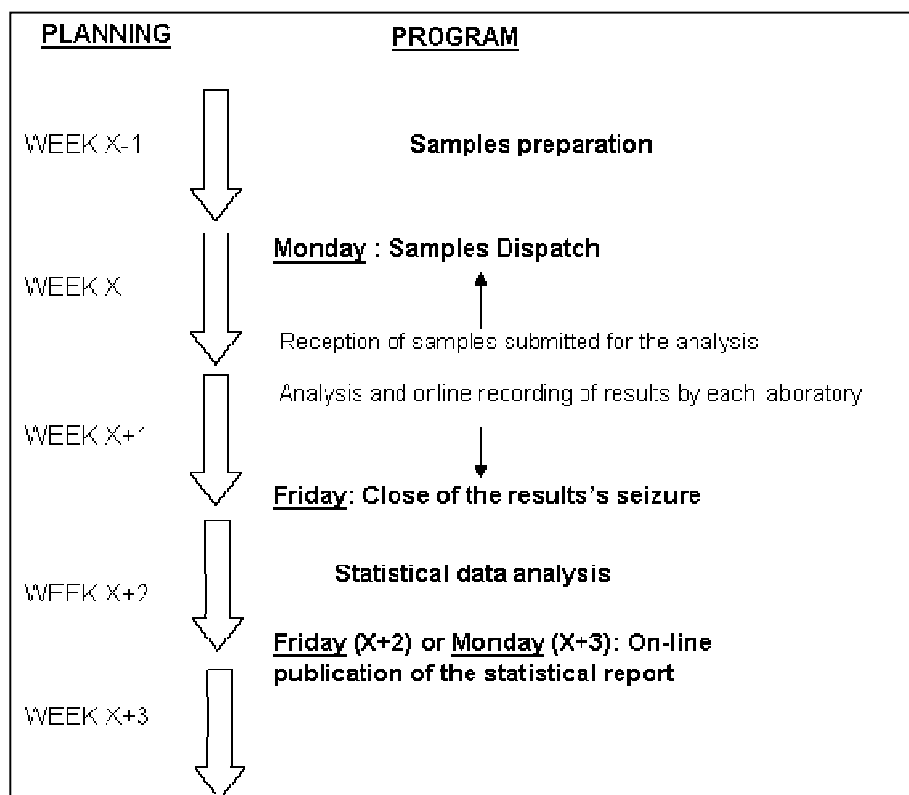
Working of the wine proficiency test:

- Realized by the oenologist / quality manager,
- Realization process:



- To conduct each of our ILC campaigns, we rely on our subcontractors:
 - To prepare and bottle the samples,
 - To distribute them by post,
 - For an accredited referral laboratory capable of carrying out a number of tests used to verify the homogeneity and the stability of each batch,

Detailed program:



ILC campaigns:

- Campaigns organised since 1980.
- Campaign organization from January to December.
- 8 ILC are planned for the 2009 campaign. Distribution of 1 “brick pack” sample or one “bottle” samples for each ILC.

Provisional schedule 2010 :

- X = theoretical week of samples dispatch.

CIL Œnologues de France 2010			
CIL 10-1 - Week 3 • 1 brick red wine	CIL 10-2 - Week 10 • 1 bottle white wine	CIL 10-3 - Week 14 • 1 brick rosé wine • 1 bottle sparkling wine (Brut <15g/L)	CIL 10-4 - Week 20 • 1 bottle red wine
CIL 10-5 - Week 26 • 1 brick white wine	CIL 10-6 - Week 35 • 1 bottle red wine	CIL 10-7 - Week 44 • 1 brick rosé wine • 1 bottle sparkling wine (> 15 g/L)	CIL 10-8 - Week 49 • 1 bottle white wine

Price scale (Foreign society) :

2010		
Service provision	For UOEF members	For non-members
8 ILC (Still wine)	765 € net	865 € net
1 ILC (Sparkling wine)	50 € net	
an additional brick or bottle (Still and sparkling wine)	41 € net	

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



NO ENROLMENTS WILL BE ACCEPTED UNTIL PAYMENT HAS BEEN RECEIVED.

Statistical processing:

The various stages are the following:

Stage 1: Data collection:

For this operation, an Excel spreadsheet is used that ensures the anonymity of each participant.

Stage 2: Managing data coherence

Stage 3: Data processing for each parameter:

- Application of methods of robust estimation algorithms for means and standard deviations (algorithms A and S in standard 5725 – 5 included in the ISO 13528 standard).
- Study of the homogeneity and stability of the samples.
- Calculations and validations.

Stage 4: Documents preparation (sent to the U.Œ.F.):

The report sent to participants contains:

- ⇒ Overall synthesis results:
 - Case from FTIR method data
 - Case from any other method used
- ⇒ The description of the results obtained by methods other than FTIR
- ⇒ Detailed synthesis of the results obtained by various methods

The information given for each parameter is:

- The number of the results obtained.
- The estimated “mean” value « m » and its uncertainties « u_m ».
- The reproducibility standard deviation and extended relative and absolute uncertainties (2 x standard deviation and 2 x CV).
- Repeatability Standard deviation « $\sigma_{\text{répét.}}$ ».
- The reproductibility limit « R » and the repeatability limit « r ».
- Summary report with bar charts.
- Criteria-based performance standards.

Each step of the operation is ensured by a statistical internal control procedure.

Advice on interpreting the inter-laboratory tests results:

- Including simulation examples in each statistical report.
- Providing a correct expression and estimation of uncertainty.

Statistical review of Wine Proficiency Test results:

- The statistical analysis results of each ILC are used to enrich our database and adequately compare the accuracy of various analysis methods.
- Since December 2003, the statistical reports have been posted online in the secure area of our website.

The statistical results review of ILC between March 2002 and December 2008, obtained from 66 interlaboratory tests, is currently online. The new one displaying 2009 results will be online in 2010.

- This review will receive full discussion and administrative consideration by the experts in order to propose a threshold value of reproductibility R and uncertainty for each parameter that can be used as an official reference for laboratories.

Reporting to participants by post and e-mail:

- Including the sample dispatch date, the testing deadline, the results, deadline, various information concerning any participation in previous services ...
- Including the date when the statistical report display online (on our website).

INSTRUCTIONS TO THE PARTICIPANTS

ILC samples

- They have to be analyzed as usual, using your know-own.

Specific instructions to record your results:

- The results units shall comply with the one asked by the Chaîne d'analyses.
- Be careful when using decimal notation for each parameter. You can find the decimal notation required in the letter accompanying each sample/
- Pay attention of the use decimal notation for each parameter. Theses decimals are given with the letter accompanying each sample.
- If you use an undefined method (« méthodes autres »), thank you to send us your procedure to analyse the sample.
- Do not forget to validate in time (deadline noted in our website).
- **A « Help for Internet Website » is available. You can download it in our website.**

Feedback ?

In order to meet your demands and continue to improve our service, we provide the following forms:

The “Claims Form”:

- To help us the quality of our services, please complete this form if you have noted any discrepancies (for example monitoring data discrepancies: unreasonable delay in the sample reception, poor IT results validation...).

Attention: We insist on the fact that you have the right to refuse a damaged parcel.
A damaged report must be completed by the courier and sent to us as soon as possible, and a free exchange will be made.

The “Quality Improvement Form”:

- This form is at your disposal to give us your opinion of our ILC campaigns.
- For any questions concerning the Chaîne d'analyses, you can also contact the coordinator by telephone or e-mail.

The website:

The website of the Union des Oenologues (www.oenologuesdefrance.fr) is an ideal way to exchange information.

The essential benefit of the web page “Chaine d’analyses” is that it provides a large number of services: enrolment form downloads, service schedule information, updates on the parameters analysed and the methods used...

The Laboratory Commission also has its own webpage, providing detailed information about the courses, including courses date and topics. The web page also features the latest laboratory news.

Annual meeting of the Laboratory Commission:

- Organised on the occasion of the annual National Congress of Enologues.
Our goal is to:
 - Collect your feedback,
 - Meet client expectations as to how each matter will be handled,
 - Improve our service,
 - Coordinate and manage all scheduling requests for the following campaign.

CONTACT OF THE ORGANIZERS AND SUBCONTRACTORS

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La Poste
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