

COMBINED CALIBRATION STANDARDS FOR THE DETERMINATION OF ACETIC ACID, L-MALIC ACID, D-GLUCOSE & D-FRUCTOSE IN GRAPE JUICE AND WINE

PRODUCT

Product no. 4C100

PRINCIPLE OF MEASUREMENT

This kit contains 6 standards for the calibration of automated discrete analysers.

Each bottle of standard contains a combination of acetic acid, D-glucose, D-fructose and L-malic acid. Used together these standards are suitable for the calibration of Vintessential test kits 4B100, 4B140 and 4B160 on automated discrete analysers. The standards are prepared in a 10% ethanol solution to match the wine matrix and are suitable for use as quality control standards in all spectrophotometric instruments.

CONTENTS

The kit includes the following reagents:

Reagent	Calibrator Concentrations				Quantity	Stability
	Acetic acid	L-Malic acid	D-Glucose	D-Fructose		
Standard 1	0.0g/L	0.0g/L	0.0g/L	0.0g/L	20mL	12 months at 4°C
Standard 2	0.1g/L	0.1g/L	0.25g/L	0.25g/L	20mL	12 months at 4°C
Standard 3	0.5g/L	0.5g/L	1.25g/L	1.25g/L	20mL	12 months at 4°C
Standard 4	1.0g/L	1.0g/L	2.5g/L	2.5g/L	20mL	12 months at 4°C
Standard 5	1.5g/L	1.5g/L	5.0g/L	5.0g/L	20mL	12 months at 4°C
Standard 6	2.0g/L	3.0g/L	10.0g/L	10.0g/L	20mL	12 months at 4°C

STORAGE

- Store in refrigerator
- Do not freeze
- Keep containers tightly closed

SAFETY

- Wear safety glasses
- Wear protective gloves
- Flammable liquid and vapour
- Keep away from heat, hot surfaces, sparks, open flames and other ignition sources
- Refer to the Safety Data Sheets