Campden BRI
food and drink innovation

LGC

BAPS – Brewing analytes proficiency scheme

BAPS is jointly run by LGC Standards and Campden BRI promoting quality in the measurement of a range of chemical, microbiological and sensory analytes.

For laboratories that perform the analysis of beer, participation in BAPS can provide confidence that results are meaningful and accurate which in turn, helps to ensure the quality of beer, and integrity of the brand.

Routine and complex chemical tests for quality control and product characterisation are available in our lager and ale test materials.

Microbiological test materials contain organisms typically encountered in the brewing industry.

For sensory analysis, participants evaluate various aroma and taste characteristics of real beers and can compare their results with the Campden BRI sensory panel that provide an expert profile with the sample to enable immediate training of panels if required.

LGC Quality - ISO/IEC17043 • ISO9001

Scheme operation

The BAPS scheme year operates from January to December. Test materials for chemical and sensory analysis are despatched every month and every other month for microbiological analysis. Less common tests are provided at a lower frequency. Round despatch dates and reporting deadlines, are available on the current BAPS application form. Further information can be found in the BAPS scheme description. These documents can be downloaded from our website www.lgcstandards.com

Test material	Analytes
Lager/ale	**Chemical** Alcohol by volume, Bitterness, Carbon dioxide, Colour at 430 nm, Gravity (apparent, original, present), Haze at 0ºC, Haze at 20ºC, Original extract, pH, Refractive index, Sulfur dioxide, Total gas pressure.
Lager	**Chemical** 2-Methyl butanol, 3-Methyl butanol, 2+3 Methyl butanol. Acetaldehyde, Calcium, Carbohydrate (Total), Chloride, Copper, Diacetyl as VDK, Dimethyl disulfide, Dimethyl sulfide, Energy value (kcal), Energy value (kJ), Ethyl acetate, Ethyl hexanoate, Foam stability (HRV), Free amino nitrogen (FAN), Free diacetyl, Free 2,3-pentanedione, Glucose, Hydrogen sulfide, Iron, Iso-alpha-acids, Iso-amyl acetate, Iso-butanol, Magnesium, Maltose, Maltotetraose, Maltotriose, Methanethiol, Methylthioacetate, Nitrate, n-Propanol, Phosphate, Polyphenols (Total), Potassium, Sodium, Sulfate, Tetra-iso-alpha-acids, Total soluble nitrogen (TSN), Zinc.
Ale	**Chemical** Alcohol by volume, Bitterness, Colour at 430 nm, Colour at 530 nm, Diacetyl as VDK, Free diacetyl, Free 2,3-pentanedione, Iso-alpha-acids, Tetra-iso-alpha-acids
Lyophilised material	**Microbiological - Low level for membrane filtration** Identity of organisms, Lactic acid bacteria, Total aerobic bacterial count, Total aerobic microbial count, Total anaerobic microbial count, Wild yeast. **Microbiological - High level for plate count (spread or pour)** Identity of organisms, Lactic acid bacteria, Total aerobic bacterial count (pour), Total aerobic microbial count (spread), Total anaerobic microbial count, Wild yeast.
Lager/ale	**Sensory - Aroma** Alcoholic / Solvent, Burnt, Caramel, Cereal, DMS, Fruity / Citrus, Fruity/ Estery, Hop, Malty, Other sulfur, Oxidised / Aged, Sweet, and others. **Sensory - Taste** Alcoholic / Solvent, Astringent, Bitter, Body, Burnt, Caramel, Cereal, DMS, Fruity / Citrus, Fruity / Estery, Hop, Linger, Malty, Other sulfur, Oxidised / Aged, Sour, Sweet, and others.
Alcohol free/ low alcohol beer*	**Chemical** Alcohol by volume (qualitative and quantitative), Apparent gravity, Bitterness, Colour at 430 nm, pH.

*Not included in our scope of accreditation. LGC is the accredited provider of the BAPS scheme.

For further Information contact LGC Standards:

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