DAPS – Alcoholic drinks proficiency scheme

The manufacture of alcoholic drinks is growing each year with the introduction of new products. DAPS covers analysis of a wide range of alcoholic drinks, intermediate process samples as well as distilled beverages.

Many of the key parameters in DAPS are related to flavour compounds within the beverage and so, by ensuring consistent analysis of these parameters, beverage producers may improve consistency of product across batches.

One of the key tests performed within DAPS is the measurement of alcoholic strength. Duty is normally paid on the basis of the alcohol in the beverage, and so it is a key performance indicator for the product and tax authorities. By monitoring laboratory performance in this key area, laboratories can help ensure that overpayment is not made thus saving money. Underpayment, which could lead to financial penalties, can also be avoided.

In order to guarantee the strict quality and safety levels of their products, beverage producers can rely on our DAPS scheme to help maintain the high standards.

Scheme operation

The DAPS scheme year operates from April to March and test materials are despatched five times per annum. Round despatch dates and reporting deadlines are available on the current DAPS application form, and further information can be found in the DAPS scheme description. These documents can be downloaded from our website www.lgcstandards.com

Test material	Analytes
Fermented and simulated wort	Alcohol, Gravity (original, residual & final), pH (fermented only), Residual fermentable sugars (total amount of glucose, maltose & maltotriose).
Clear/dark distilled spirit and Scotch whisky	2-Methyl butanol, 3-Methyl butanol, 2 + 3 Methyl butanols, Acetal, Acetaldehyde, Acetic acid (clear/dark only), Acidity (total & volatile), Alcoholic strength (actual & apparent), Calcium, Cask extractives, Chill difference, Colour (clear & Scotch whisky only), Copper, Density (20°C), Esters, Ethyl acetate, Ethyl carbamate, Fructose, Furfural, Glucose, Haze (clear & Scotch whisky only), Iron, Iso-amyl acetate, Iso-butanol, Linalool (gin only), Magnesium, Maltose, Methanol, n-Butanol, n-Propanol, NDMA, pH, Potassium, Refractive index (20°C), Sodium, Specific gravity (20°C), Sucrose, Sugars (total), Terpinene-4-ol (gin only), Total solids, Turbidity.
Simulated spirit	Alcoholic strength (actual & apparent), Citric acid, Ethyl carbamate, Fructose, Glucose, Glycerol, Maltose, NDMA, pH, Propylene glycol, Sucrose, Sugars (total).
Ciders	Acidity (total & volatile), Actual alcoholic strength, Carbon dioxide, Colour, Haze, pH, Specific gravity, Sulfur dioxide (total).
White/rosé and red wine	Acidity (total & volatile), Alcoholic strength (actual), Ascorbic acid, Citric acid, Colour at (420nm, 520nm, 620nm), Copper, Fructose, Glucose, Iron, Lactic acid, Malic acid, pH, Reducing sugars, Sorbic acid, Specific gravity, Sulfur dioxide (free & total).
Ready to drink	Acidity (total & volatile), Alcoholic strength (actual), Ascorbic acid, Benzoic acid, Brix, Carbon dioxide, Citric acid, Colour absorbance, Density (20°C), Dissolved oxygen, pH, Refractive index (20°C), Sorbic acid, Specific gravity, Sugars (total).
Liqueur and cream liqueur	2-Methyl butanol, 3-Methyl butanol, 2 + 3 Methyl butanols, Acidity (total & volatile), Acetal, Acetaldehyde, Alcoholic strength (actual), Brix (total), Ethyl acetate, Furfural, Iso-amyl acetate, Iso-butanol, Methanol, n-Butanol, n-Propanol, pH, Refractive index (20°C), Residue, Specific gravity, Total solids.
Simulated liqueur	Alcoholic strength (actual), Citric acid, Glycerol, pH, Propylene glycol, Residue, Specific gravity.

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