



## QBS – Soft drinks and fruit juices proficiency scheme

Over the years LGC has gained extensive understanding of the soft drinks and fruit juice industries. Our technical knowledge of laboratory tests required to maintain quality, compositional values and organoleptic properties of beverages has enabled us to specifically develop our Quality in Beverages Scheme (QBS) for chemists and microbiologists.

For chemical analyses QBS offers ready-to-use liquid matrices, covering product quality, compositional values, heavy metals, minerals, vitamins and natural sweeteners for compliance to relevant standards and statutory limits. QBS can also be of value to other laboratories that need to test for general food additives, such as sweeteners and preservatives.

Microbiological parameters cover the main spoilage and indicator organisms and are provided as lyophilised material with a choice of diluents. A membrane filtration test material for the analyses of trace contamination is also available.



## Scheme operation

The QBS scheme year operates from January to December and test materials are despatched four times per annum. Round despatch dates and reporting deadlines are available on the current QBS application form, and further information can be found in the QBS scheme description. These documents can be downloaded from our website [www.lgcstandards.com](http://www.lgcstandards.com)

Test material	Analytes
Apple juice	Patulin
Carbonated drinks	Acidity (as Citric acid monohydrate), Brix, Carbon dioxide, Fructose, Glucose, pH, Sucrose
Carbonated drinks (degassed)	Benzoic acid, Caffeine, Sulfur dioxide (free & total), Sorbic acid (as free acid) Acesulfame K, Aspartame, Cyclamic acid (as free acid), Saccharin (as free imide), Sucralose
Dilutable & ready to drink	Acidity (as Citric acid monohydrate), Benzoic acid, Brix, Caffeine, pH, Sorbic acid (as free acid), Sulfur dioxide (free & total) Acesulfame K, Aspartame, Cyclamic acid (as free acid), Fructose, Glucose, Saccharin (as free imide), Sucrose
Filtration	Enumeration of Lactic acid bacteria, Mould, Thermophilic acidophilic bacteria, Total aerobic mesophilic count, Yeast Detection of <i>Escherichia coli</i> , Guaiacol producing thermophilic acidophilic bacteria
Fruit juice	Acidity (as Citric acid monohydrate), Brix, Calcium, Fructose, Glucose, pH, Phosphorus, Potassium, Magnesium, Sodium Antimony, Cadmium, Iron, Lead, Tin, Zinc Enumeration of Yeast, Lactic acid bacteria, Mould, Total aerobic count Detection of <i>Escherichia coli</i>
Liquid test material	Ascorbic acid (Vitamin C)
Soft drink	Antimony, Cadmium, Calcium, Iron, Lead, Magnesium, Phosphorus, Potassium, Sodium, Tin, Zinc Vitamin B3 (Nicotinamide)*, Vitamin B5 (Pantothenic acid)*, Vitamin B6 (Pyridoxine)*, Vitamin B12 (Cyanocobalamin)*, Vitamin C (Ascorbic acid)* Total steviol glycosides*, Rebaudioside A* Enumeration of Yeast, Lactic acid bacteria, Mould, Total aerobic count Detection of <i>Escherichia coli</i>

\*Not included in our scope of accreditation.

For further Information contact LGC Standards:

   @LGCStandards

[www.lgcstandards.com](http://www.lgcstandards.com) • [qbs@lgcgroup.com](mailto:qbs@lgcgroup.com) • +44 (0)161 762 2500



## Science for a safer world

Brazil • Bulgaria • China • France • Germany • Hungary • India • Ireland • Italy • Netherlands • Nordic countries  
Poland • Romania • Russia • South Africa • Spain • Turkey • United Kingdom • USA

