LGC AXIO PROFICIENCY TESTING

Labcare de Colombia

BAPS

Brewing Analytes

lgcstandards.com/AXIO

ISO/IEC 17043 | ISO/IEC 17025 | ISO 9001

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BAPS

Brewing Analytes

The LGC AXIO BAPS scheme is jointly run by LGC AXIO Proficiency Testing and Campden BRI, promoting quality in the measurement of chemical, microbiological and sensory analytes in real beer.

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 for the sample to enable immediate training of panels if required.

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 consistency in the quality of beer and integrity of the brand.

BAPS

Brewing Analytes

Chemistry*	Analyte*
Lager/ale	Alcohol by volume, Bitterness, Carbon dioxide, Colour at 430nm, Gravity (apparent, original, present), Haze (0°C, 20°C), Original extract, pH, Refractive index, Sulfur dioxide, Total gas pressure.
Lager	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 alpha amylase, 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 Diacetyl, TSN, Zinc.
Dark/craft ale	Alcohol by volume, Bitterness, Colour at (430nm, 530nm), Diacetyl as VDK, Free 2,3-entanedione, Free diacetyl, Iso-alpha-acids, Tetra-iso-alpha-acids.
Alcohol free/low alcohol beer	Alcohol by volume (qualitative, quantitative), Bitterness, Colour at 430nm, Gravity (apparent, present), pH.

* The full range and availability of test materials and analytes is determined on an annual basis and may be added or removed. For accredited and non-accredited status please see current application form/scheme description.

Sensory*	Analyte*
Lager/ale	Alcoholic/Solvent, Astringent, Bitter, Body, Burnt, Caramel, Cereal, DMS, Fruity/ Citrus, Fruity/ Estery, Hop, Linger, Malty, Other sulfur, Oxidised/Aged, Sour, Sweet, and others.

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Microbiology*	Analyte*
Lyophilised material High level/ low level	Identity of organisms, Lactic acid bacteria count, Total aerobic bacterial count, Total aerobic microbial count. Total anaerobic microbial count, Wild yeast, count: Identity of organisms.

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