

TITRIVIN offers a complete range of reference wines to calibrate apparatus, assess and control methods of measurement.

A complete range

TITRIVIN offers references of calibration with the series AA and SW, as well as references of control with TITRIVIN BTA and TITRIVIN BTB.

- The TITRIVIN AA series supplies a range of ordinate values for the 9 most common parameters to calibrate the response patterns of automatic equipment. TITRIVIN AA is packaged in box of 20 10 ml autosectile ampoules.
- The TITRIVIN SW (SW10, SW20 and SW30) is a calibration range (decreasing alcohol and increasing sugars), whose values are similar to the ones of mellow, sweet and syrupy wines. TITRIVIN SW is packaged in box of 20 10 ml autosectile ampoules.
- TITRIVIN BTA is a control standard for around fifteen parameters. Used every ten wine samples, it meets the need for continuous control of automatic analysers. If a deviation in the measured value is observed over time, corrective action is called for. TITRIVIN BTA is packaged in box of 20 10 ml autosectile ampoules.
- TITRIVIN BTB is particularly designed for controlling manual analyses. Around fifteen parameters can be accurately obtained. Periodically, a technician analyses the content of a bottle using his usual methods to obtain the reference values. If he does not, he checks his standard solutions and revises his methods if necessary - until he obtains an acceptable result. TITRIVIN BTB is packaged in a box with 250 ml bottles.



Production

In order to guarantee the effect «wine matrix», each wine of reference is exclusively prepared by a mixture of wines and musts from various origins, so as to adjust the parameters with the selected target values. They constitute coherent ranges and well balanced.

The wine is then stabilized by physical processes. It is conditioned in perfectly homogeneous batch. The only additive is SO₂, which dose is usual in oenology. The values of reference are calculated with a serie of results from tests of international laboratories which all participants are accredited by COFRAC. Only the methods of official analyses O.I.V are applied.

COFRAC Accreditation

The whole procedure meets the recommendations of the Guide ISO34 for the development of materials of reference. The development process runs under quality management and meets the requirements of ISO9001 standards V2000. The COFRAC accreditation n°1-6026 obtained by the Vine and Wine Service of the Chamber of Agriculture of the Gironde reinforces the guarantee of a reliable organization. It has been delivered by the AFAQ, French leader and one of the very first organisations of certification in the world.

Our control and calibration references

PARAMETERS *	BTA	BTB	AA1	AA2	AA3	AA4	AA5	SW10	SW20	SW30
Volumic mass 20°C (g/L)	991,50	990,00								
Alcoholic content vol. (%)	11,90	13,10	9,50	10,90	12,40	13,69	14,00	12,94	9,45	6,61
Reducing sugars (g/L)	4,25	3,10	1,90	5,10	7,35	9,36	3,17	23,80	89,4	170,7
Glucose + fructose (g/L)	2,80	1,66	0,85	3,91	6,00	8,00	2,08	21,20	81,9	158,4
Total acidity (g H ₂ SO ₄ /L)	3,30	3,10	2,65	3,10	3,45	4,23	5,60			
pH	3,40	3,58	3,40	3,34	3,35	3,33	3,07			
Volatile acidity (g H ₂ SO ₄ /L)	0,40	0,42	0,24	0,35	0,44	0,60	0,74			
L-malic acid(g/L)	0,95	0,91	0,24	0,85	1,58	2,72	3,15			
Acetic acid (g/L)	0,45	0,49	0,25	0,35	0,52	0,70	0,94			
L-lactic acid (g/L)	1,15	0,76	0,90	0,73	0,48	0,20	0,98			
Sorbic acid (mg/L)	119,0	146,7								
Tartaric acid (g/L)	1,00	0,99								
Iron (mg/L)	2,65	2,65								
Copper (mg/L)	0,20	0,13								
Potassium (mg/L)	780,0	900,0								
Calcium (mg/L)	69,3	69,10								
* The values are only indicated for reference and can vary. Certificates are available for all valid batches on the website www.titrivin.com										

LABORATOIRES DUJARDIN-SALLERON

872, route de la Gare
 37210 NOIZAY - FRANCE
 Tél : +33(0)2 47 25 58 25
 Fax : +33(0)2 47 25 58 30
info@dujardin-salleron.com
www.dujardin-salleron.com