

Perpignan, the 29th of May 2017

ANALYTICAL REPORT – N° OF2017005405_2

Customer Identification

Name: **DIAM BOUCHAGE**
Address: Espace Tech Ulrich – 66400 CERET
Contact: M. BIZART Patrick

Sample identification:

Description: 1 sample of white wine + its corresponding stopper
Dossier CORK JANOSA (17-216)
Sampling mode: under customer responsibility
Receipt date: 11th of May 2017
State at receipt: Satisfactory for analysis

Identification and description of wine samples submitted to analysis:

Laboratory reference	Customer reference	Characteristics
O1705405-11-1	N°1	White Wine

Identification and description of cork stopper samples extracted from bottles submitted to analysis:

Laboratory reference	Customer reference	Characteristics
O1705405-11-2	N°1	DIAM* stopper extracted from bottle reference: O1705405-11-1

* Marking:

Object of the essay : Research and quantification of halophenols in wine samples

(operating protocol MO.HAHP.01).

Description of sample preparation

Samples are analyzed on their state at receipt. This report only concerns the analyzed samples.

A 5 mL sample taking is analyzed.

Description of halophenols quantification method

- Sample preparation : acetylation
- Analysis by headspace-micro-extraction in solid phase
- Quantification by gas chromatography coupled with mass spectrometry
- Internal standardization : 2,6-dibromophenol

Results: Halophenols in wine samples :

Laboratory reference	Customer reference	Concentration (ng L ⁻¹)			
		2,4,6-TCP	2,4,6-TBP	2,3,4,6-TeCP	PCP
O1705405-11-1	N°1	35.4	46.0	20.5	15.9

Limites of quantification (LQ) of analyzed molecules

2,4,6 - Trichlorophenol (2,4,6 - TCP) : LQ = 3.0 ngL⁻¹

2,3,4,6 - Tetrachlorophenol (2,3,4,6 - TeCP) : LQ = 3.0 ngL⁻¹

Pentachlorophenol (PCP) : LQ = 3.0 ngL⁻¹

2,4,6 - Tribromophenol (2,4,6 - TBP) : LQ = 3.0 ngL⁻¹

Object of the essay : Quantification of releasable halophenols on stoppers extracted from wine bottles (méthodes d'essai : ISO20752 et MO.HAHP.01)

Description of sample preparation

Samples are analyzed on their state at receipt. This report only concerns the analyzed samples.

Cork stopper extracted from wine bottle is cut in 3 equal parts (Upper – Middle – Lower). The different parts are immersed in a qsf 30 mL of wine simulant at 12% (hydroethanolic solution at 12% acidified at pH 3.6) during 48 hours at room temperature.

Description of halophenols quantification method

- Sample preparation : acetylation
- Analysis by headspace-micro-extraction in solid phase
- Quantification by gas chromatography coupled with mass spectrometry
- Internal standardization : 2,6-dibromophenol

Results: Halophenols in stoppers extracted from wine bottles :

Laboratory Reference	Customer Reference	Concentration (ng L ⁻¹)			
		2,4,6-TCP	2,4,6-TBP	2,3,4,6-TeCP	PCP
O1705405-11-2H		5.7	< LQ	< LQ	< LQ
O1705405-11-2M	N°1	5.4	< LQ	< LQ	< LQ
O1705405-11-2B		5.6	< LQ	< LQ	< LQ

Limites of quantification (LQ) of analyzed molecules

2,4,6 - Trichlorophenol (2,4,6 - TCP) : LQ = 3.0 ngL⁻¹
 2,3,4,6 - Tetrachlorophenol (2,3,4,6 - TeCP) : LQ = 3.0 ngL⁻¹
 Pentachlorophenol (PCP) : LQ = 3.0 ngL⁻¹
 2,4,6 - Tribromophenol (2,4,6 - TBP) : LQ = 3.0 ngL⁻¹

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Visa of Analysis Manager

Signature numérique
de BOUILLOUX
Marylene

Responsable Analyses

