

Record 15: How I measure the alcohol strength in my brewed soft drinks

Permissible methods to test the alcoholic* strength of your products, corrected to 20 °C are:

- gas chromatography
- near infra-red spectrometry
- distillation followed by the gravimetric measurement of the distillate or by measurement in a density meter
- any other method that consistently produces a similar result by a documented testing process where you have compared your results to those from a laboratory accredited with the National Association of Testing Authorities. (If you produce less than 100,000 litres of brewed soft drink per year you may use an ebulliometer to measure alcohol strength, use **Record 16** to validate your process. This record must be repeated annually.)

The instruments and processes used to measure the alcoholic strength must be able to produce a result with a tolerance of plus or minus 0.3% points of the actual alcoholic strength.

*The term 'alcohol' is a reference to ethyl alcohol or ethanol.

Tick the method you use to test the alcohol strength of your product?	
<input type="checkbox"/> Gas chromatography	<input type="checkbox"/> Near infra-red spectrometry
<input type="checkbox"/> Distillation followed by the gravimetric measurement of the distillate	<input type="checkbox"/> Ebulliometer: complete Record 16
<input type="checkbox"/> Other: complete table below and attach certificates of analysis to this record	
What is the tolerance of your measurement?	
If you use any other method, provide details here to document your testing process.	