# 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 ⁰C 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 a 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.

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| **Tick the method you use to test the alcohol strength of your product?** | |
| Gas chromatography | Near infra-red spectrometry |
| Distillation followed by the gravimetric measurement of the distillate | Ebulliometer: complete **Record 16** |
| 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.** | |
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