

**FOSS**

# WINE SOLUTIONS

THE COMPLETE PRODUCT RANGE



ANALYTICS BEYOND MEASURE

# PRODUCT RANGE

## WineScan™ SO<sub>2</sub>



WineScan™ is the best available instrument for accurate and efficient analysis, day-in and day-out, in a busy laboratory, winery or bottling plant.

Options are available to suit your applications, including auto-sampling functions and the option to test colour or sulphur dioxide in parallel with other key parameters. With the full calibration package (42 calibrations) WineScan SO<sub>2</sub> gives you a robust multi-compact analysis, spanning over 21 possible parameters including free and total SO<sub>2</sub>. In just 150 seconds and few drops of samples you are empowered with the knowledge to optimise your wine, grape segregation and business effectiveness.

## WineScan™



WineScan™ is a highly reliable instrument ideal for accurate and efficient analysis, day-in and day-out, in a busy laboratory orinery.

Delivering over 20 important quality control parameters, WineScan helps you to make those key on-the-spot decisions for improved long-term results. A range of options to suit your applications includes auto-sampling, colour and other key parameters. One such parameter, is the grape soundness package that enables you to evaluate grape quality and facilitate optimal segregation at grape reception.

## OenoFoss™



OenoFoss™ is a compact analytical solution that measures multiple parameters of grape must, must under fermentation or wine in just two minutes.

It replaces various time-consuming analysis solutions with a single test performed on the spot. A few drops of must under fermentation or finished wine are enough to give you valuable objective information to rapidly support your decisions from grape maturation to bottling.

## OenoFoss Go™



OenoFoss™ Go is an 'out of the box' wine lab that is easy to start up and use providing you with decisive grape must and wine data in under three minutes.

Key tests for wine and grape must covering a total of eight parameters provide you with the instant knowledge you need at any stage of wine-making, while reliable and frequent data promotes a more efficient approach to wine production. The more you test, the lower the cost-per-sample and the more valuable knowledge you get for the same money.

# PARAMETERS BY SOLUTION

	WineScan™ SO <sub>2</sub>	WineScan™	OenoFoss™	OenoFoss Go™
<b>Must</b>	Free SO <sub>2</sub> Total SO <sub>2</sub> Total soluble solids (Brix) Density Malic acid pH Tartaric acid Total acidity Ethanol Gluconic acid Glycerol Volatile acidity Alpha amino nitrogen Ammonia Extract Fructose Glucose Lactic acid Potassium Reducing sugar Glucose/fructose	Total soluble solids (Brix) Density Malic acid pH Tartaric acid Total acidity Ethanol Gluconic acid Glycerol Volatile acidity Alpha amino nitrogen Ammonia Extract Fructose Glucose Lactic acid Potassium Reducing sugar Glucose/fructose	Total soluble solids (Brix) Density Malic acid pH Tartaric acid Total acidity  Gluconic acid  Volatile acidity Alpha amino nitrogen Ammonia	Total soluble solids (Brix)  Malic acid  Total acidity   Yeast assimilable nitrogen
<b>Must under fermentation</b>	CO <sub>2</sub> Density Ethanol Glucose/fructose Malic acid pH Reducing sugar Total acidity Volatile acidity	CO <sub>2</sub> Density Ethanol Glucose/fructose Malic acid pH Reducing sugar Total acidity Volatile acidity	Ethanol Glucose/fructose Malic acid pH  Total acidity Volatile acidity	
<b>Finished wine</b>	Free SO <sub>2</sub> Total SO <sub>2</sub> A420*** A520*** A620*** Citric acid CO <sub>2</sub> Density Ethanol Fructose Gluconic acid Glucose Glucose/fructose Glycerol Lactic acid Malic acid pH Reducing sugar Sorbic acid Tartaric acid Total acidity Total polyphenol (Folin C) Volatile acidity**	A420*** A520*** A620*** Citric acid CO <sub>2</sub> Density Ethanol Fructose Gluconic acid Glucose Glucose/fructose Glycerol Lactic acid Malic acid pH Reducing sugar Sorbic acid Tartaric acid Total acidity Total polyphenol (Folin C) Volatile acidity**	A420*** A520*** A620*** Total polyphenols (OD 280)  Density Ethanol Fructose  Glucose Glucose/fructose  Lactic acid Malic acid pH  Total acidity  Volatile acidity** Total sugar*	Ethanol  Glucose/fructose  Malic acid  Total acidity  Volatile acidity**
<b>Sweet wine</b>			Ethanol Glucose/fructose Malic acid pH Total acidity Volatile acidity**	

\*Base wine for sparkling wine. \*\*Calibration based on acetic acid. \*\*\*Requires color module.

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