

OenoFoss™ 2

Insights add value throughout the winemaking process



ANALYTICS BEYOND MEASURE

While sensory perception will always be at the heart of winemaking, rapid wine quality analysis adds a valuable new perspective to improve both quality and business.

Trustworthy data from field to bottle

Rapid and reliable tests are matched to the industry-standard WineScan™. You can switch between must, must under fermentation and finished wine with no risk to performance. What's more, the instrument automatically adjusts itself for wear.

Analysis on autopilot

The employment of temporary staff during busy periods can lead to concerns about data quality. That's why operation is made safe and easy for anyone, for instance, without the need for degassing of samples such as sparkling wine.

Future proof technology for tomorrow's winery

The unique range of analytical packages for OenoFoss™ 2 allows you to start small with a few parameters and add more as you need them. OenoFoss 2 is also smart-enabled to provide unprecedented levels of support while ensuring that valuable analysis data is always safe, traceable and easy to access and share.

Sample types

Must, must under fermentation, sparkling wine, finished wine

Ready-to-use analytics models

Choose from over 25 parameters or choose a package to suit your business

Technology

FTIR technology

Applications

Parameters	Units	Ranges within product type				Comments
		Must	Must under fermentation	Finished wine	Sparkling wine	
Alpha amino nitrogen	mg/l	0 - 450				
Ammonia	mg/l	0 - 630				
Density	g/ml	1.0200 - 1.1900		0.9870 - 1.0540	0.9870 - 1.0540	
Ethanol	% Vol.		0 - 19.1	0 - 19.1	0 - 19.1	
Fructose	g/l			0 -164	0 -164	
Gluconic acid	g/l	0 - 9				
Glucose	g/l			0 -105	0 - 105	
Glucose + fructose	g/l		0 - 264	0 -308	0 - 308	
Lactic acid	g/l			0 - 4.3	0 - 4.3	
Malic acid	g/l	0 - 27	0 - 7.4	0 - 6.3	0 - 6.3	
pH	-	2.4 - 4.1	2.9 - 3.9	2.7 - 4.6	2.7 - 4.6	
Potassium	mg/l	0 - 5300				
Tartaric acid	g/l	0 - 15				
Total acidity by end point pH 7.0	g/l	0 - 25	0 - 13	0 - 7.7	0 - 7.7	Expressed as sulphuric acid
Total acidity by end point pH 8.2	g/l	0 - 39	0 - 18	0 - 11.3	0 - 11.3	Expressed as tartaric acid
Total acidity by end point pH 7.0	g/l	0 - 38	0 - 11.7	0 - 11.7	0 - 11.7	Expressed as tartaric acid
Total acidity end point pH 8.2	g/100ml	0 - 3.9	0 - 1.1	0 - 1.1	0 - 1.1	Expressed as tartaric acid
Total polyphenols	-			0 - 124	0 - 124	
Total soluble solids	g/100g (°Brix)	16 - 29				The total soluble solids model is based on the refraction index reference expressed in weight % of a sucrose solution in water.
Total soluble solids by Baumé	g/100g (°Baumé)	3.5 - 23				The total soluble solids by Baumé model is based on the density reference expressed in weight % of salt brine.
Total soluble solids by Babo	g/100g (°Babo)	5.3 - 35.1				The total soluble solids model by Babo is based on the density reference of grape juice and expressed as sugar in weight %.
Total soluble solids by Oechsle	(°Oe)	25 - 188				The total soluble solids model by Oechsle is based on the density reference of grape juice and expressed by a formula.
Total soluble solids by sucres	g/l	48 - 456				The total soluble solids model is based on the refraction index reference expressed in g/l of a sugar solution in water.
Total sugar	g/l			0 - 47	0 - 47	
Volatile acidity	g/l	0 - 1.9	0 - 1.4	0 - 1.4	0 - 1.4	Expressed as sulphuric acid
Volatile acidity	g/l	0 - 2.3	0 - 2.0	0 - 1.7	0 - 1.7	Expressed as acetic acid.
Yeast assimilable nitrogen (YAN)	mg/l	0 - 970				

Technical specification

Analysis time	Less than 1.5 min. for finished wine and must, less than 3.5 min. for must under fermentation and sparkling wine
Noise level	< 70 db (A)
Sampling	
Samples volume	6-10 ml
Sample preparation	Clarification required. Clarification by filtration or centrifugation. Particle size less than 25 µm.
Sample temperature	15-25 °C
Maintenance	
Cleaning	Automatic and programmable
Test	Automatic, integrated. Self test option
Options	
Models	FOSS provides ready to use models

Installation requirements

Power supply	(100 to 240V) V - 50/60 Hz
Power consumption	12V, 5A, - 60 W
Ambient temperature	15-25 °C
Ambient humidity	< 80 %RH
Ambient CO ₂ concentration	< 2000 ppm
Weight	11 kg (Including zero/clean liquids)
Dimensions (h x w x d)	285 x 345 x 280 mm
Environment	For best performance place the instrument on a stable surface away from excessive and continuous vibrations

FOSS