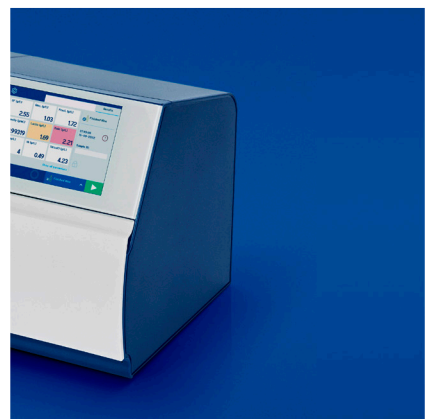
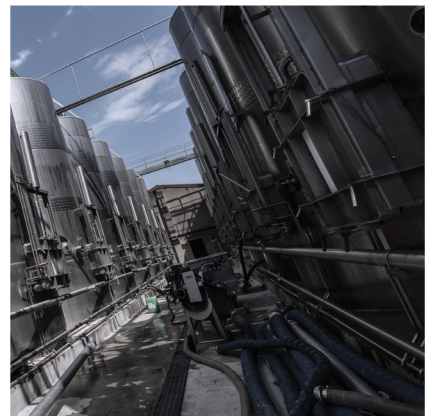


FOSS

WINE SOLUTIONS

THE COMPLETE PRODUCT RANGE



ANALYTICS BEYOND MEASURE

PRODUCT RANGE

WineScan™ 3 SO₂



WineScan™ 3 SO₂ is a powerful analytical platform for rapid, multi-parameter analysis of must, must under fermentation and finished wine. It is a robust, low maintenance solution with automatic instrument-standardization. All this ensures continuous top performance and repeatability with far less work involved than with earlier generation solutions.

WineScan™ 3 SO₂ is ideal for users requiring a high throughput of samples, for instance in a busy laboratory, winery or bottling plant. A range of over 20 test options is available such as ethanol, pH, malic acid, volatile acid, tannins, free and total SO₂ and many more. Results are delivered in 30 seconds or in two minutes if free and total SO₂ is included. An autosampler option can handle up to 130 tests per hour, unattended. A color module can be built-in or added on later.

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OenoFoss™ 2



The fast and easy-to-use OenoFoss™ 2 provides insight for more informed decisions such as when to pick grapes, how to control fermentation or when to bottle. Winemakers can reduce the risk of costly mistakes while gaining insights that help to push the boundaries of winemaking in step with new market opportunities. You can choose parameters such as alcohol, pH, glucose/fructose, malic acid, lactic acid, tartaric acid and many more according to the demands of your winery.

SPECIFICATIONS BY SOLUTION

Parameters	WineScan™ 3 & WineScan™ 3 SO ₂	OenoFoss™ 2	
Must	Alpha amino nitrogen Ammonia Citric acid Density Ethanol Extract Fructose Gluconic acid Glucose Glucose + fructose Glycerol Lactic acid Malic acid pH Potassium Reducing sugar Tartaric acid Total acidity by end point pH 7.0 Total acidity by end point pH 8.2 Total soluble solids Volatile acidity Free SO ₂ (WineScan 3 SO ₂) Total SO ₂ (WineScan 3 SO ₂)	Optional: Free SO ₂ (WineScan 3 add on later) Total SO ₂ (WineScan 3 add on later)	Total soluble solids Density Malic acid pH Tartaric acid Total acidity Gluconic acid Volatile acidity Alpha amino nitrogen Ammonia Potassium Yeast assimilable nitrogen (YAN)
Must under fermentation	Density Ethanol Fructose Glucose Glucose + fructose Lactic acid Malic acid pH Reducing sugar Total acidity by end point pH 7.0 Total acidity by end point pH 8.2 Volatile acidity	Optional: Alpha amino nitrogen Ammonia	Ethanol Glucose + fructose Malic acid pH Total acidity Volatile acidity
Finished wine	Citric acid CO ₂ Density Ethanol Fructose Gluconic acid Glucose Glucose + fructose Glycerol Lactic acid Malic acid pH Reducing sugar Sorbic acid Tartaric acid Total acidity by end point pH 7.0 Total acidity by end point pH 8.2 Total polyphenols Volatile acidity Free SO ₂ (WineScan 3 SO ₂) Total SO ₂ (WineScan 3 SO ₂)	Optional: Tannin by BSA* Tannin by MCP** Free SO ₂ (WineScan 3 add on later) Total SO ₂ (WineScan 3 add on later) A420 nm*** A520 nm*** A620 nm***	Density Ethanol Fructose Glucose Glucose + fructose Lactic acid Malic acid pH Total acidity Total polyphenols Volatile acidity Total sugar
Sparkling wine	Covered by "Finished wine" (degassing needed)		Covered by "Finished wine" (no degassing needed)
Instrument			
	Color module: built-in or add on later		
	SO ₂ module: built-in or add on later		
	Autosampler: external, add on later		

*Catechin equivalent. **Epicatechin equivalent. ***Wide range with reduced performance.

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FOSS
Nils Foss Allé 1
DK-3400 Hilleroed
Denmark

Tel.: +45 7010 3370

info@fossanalytics.com
www.fossanalytics.com

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