



About FOSS and the wine industry

Today’s wine industry is facing a dynamic global market. Overproduction of wine in many regions has led to increased competition and a growing demand for ‘quality’ wine at the right price. Intelligently applied analysis technology from FOSS helps to give producers a competitive edge by delivering key information at critical check-points in their winemaking process. This information supplements their knowledge and experience, helping them to make the right decisions in pursuit of quality wine.

FOSS solutions include dedicated FTIR solutions for analysis of grape must and wine and chemical analysis of Sulphur Dioxide in finished wine.



FOSS

Why WineScan™?

Switch on and start analysing with ready-to-use calibrations

Ready-made calibrations allow you to start analysing major wine and grape quality parameters immediately. Based on comprehensive data, ready-to-use calibrations are reliable and robust. For instance, those for wine analysis are developed from samples of a broad range of red, white and rose wines from all major wine regions. Instruments are standardized allowing calibrations to be transferred from one instrument to another.

For special applications not covered by ready-to-use calibrations, WinISI™ III calibration software facilitates development of customized calibrations or new parameters.

Keep the costs down

One reason that WineScan™ is so economical is that sample preparation is minimal. Then there is the fact that WineScan is so effective. In a single analysis you can obtain results for a range of major quality parameters.

Plus, the instrument is straightforward to use. The software interface can be set to suit different user levels so you don’t waste any time on training staff. Ordinary users get a simple interface and just get on with testing samples as part of their routine work. Advanced users

get access to sophisticated functions. For busy wineries or laboratories handling a large number of samples, an auto sampler option allows unattended analysis for up to an hour.

You know your results are right

You can get on with making measurements without having to worry about the accuracy of results.

An automatic flow system with a built-in clean cycle and zero-setting ensures that results are unaffected by previous analysis operations. You can keep a close watch on the accuracy of results with sensitive outlier detection. You can also check historical results with traceability tools.



Foss Integrator

Foss Integrator software makes it simple to perform analysis and then keep track of the results.

Different interface levels can be defined according to the user-level. Records of results include relevant details, such as where and when measurements were made.

FOSS

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WineScan™ solutions
Quality through knowledge

Dedicated Analytical Solutions



Make quality a matter of routine

Experience alone is not always enough to achieve consistent quality. Reliable and efficient analysis solutions help you achieve the results your customers demand

Developed in close partnership with the wine industry, WineScan™ solutions provide a powerful platform for your wine analysis. They fit your need for control points in your production routine and deliver on-the-spot analysis results to help you keep the quality of your wine on track.

In 30 seconds, you can analyse up to 20 main quality parameters in wine, such as ethanol, pH, sugars and organic acids. And you can measure maturity and soundness parameters of grapes in less than 2 minutes, including sample preparation.

Advanced analysis functions such as the ability to monitor colour in wine, sensitive outlier detection and calibration development software provide the ultimate opportunity to control production according to your standards.

WineScan is simple to use and run. Ready-to-use calibrations, automatic tracing of results and straightfor-

ward operation ensure that your solution delivers results with minimal impact on your time and resources. Cost per sample is low as no reagents are needed.

A highly stable, FOSS developed infrared interferometer ensures that instruments are unaffected by the vibration, dust and temperature fluctuations that may be encountered in everyday use. Maintenance and service is made simple by a modular design.

Make an immediate start on improving quality and then keep it that way with WineScan.

FTIR analysis

WineScan™ employs Fourier Transform Infrared (FTIR) technology – a well proven method for rapid and accurate analysis of liquid samples.

WineScan instruments scan the full mid-infrared spectrum.

“Analyse up to 20 main quality parameters in wine in 30 seconds”

From grape to finished wine

At the weighbridge, analysis of key parameters for maturity and grape soundness allows you to segregate based on an objective evaluation of quality. Objective evaluation of grape quality also facilitates fair payment.

In the laboratory, fast results for all major parameters improve efficiency and response time. Sample preparation is straightforward and does not involve the use of expensive reagents – providing a significant payback on investment. Automated selection of ready-to-use calibrations allows a fast and flexible response to analysis tasks. An optional auto sampler allows the unattended analysis of 120 samples per hour.

In production, routine analysis helps the winemaker to make key decisions regarding adjustments to production, use of ingredients and fermentation control. Alcoholic fermentations can be effectively monitored until they reach dryness. Likewise, the malolactic fermentation can be carefully followed to ensure the desired outcome.

At Bottling, routine analysis helps you to ensure that your wine meets given specifications, for instance with a complete pre-bottling analysis. WineScan solutions let you analyse up to 18 classic chemical parameters in 30 seconds and thus avoids potential delays in the bottling process. And by using quality assurance software, you can check predefined limits automatically.



WineScan™ Flex

WineScan™ Flex is the ultimate solution for analysis of grape-must, must under fermentation and wine. Major grape-quality and wine-component parameters are analysed quickly and efficiently. It can be used at the weigh-bridge in wine-testing laboratories and in wine production.



WineScan™ Auto

WineScan™ Auto makes analysis of wine and must under fermentation both efficient and reliable. The integrated XY Auto Sampler allows you to complete a large number of tests quickly with minimal attention to analysis operations. 120 unattended tests can be completed in an hour.



WineScan™ Grape

WineScan™ Grape is an ideal solution for the wine harvest when fast, accurate analysis is required for payment purposes and for effective grape segregation. It provides simultaneous analysis of main grape quality parameters in 90 seconds. Sample preparation is easy as no pre-heating or chemical pre-treatment is required. Filtering is an automatic integrated part of the solution. Measurements are unaffected by vibration and temperature fluctuation that may occur when analyzing at the weighbridge.

