SpectraAlyzer WINE

Made for People

WHO LOVE WINE

ZEUTEC

made in Germany

What it does for you

> The **SpectraAlyzer WINE** is the ideal instrument for wine quality check and quality control solutions for routine analysis of major quality parameters during wine production.

In modern wine quality check processing operations, reliable and accurate analysis solutions are necessary to provide customers with products of highest and – what is most important – consistent quality. In order to be most competitive in the world market, consistent high yields, top quality and low production costs are the objectives that need to be achieved.

Designed as a modular system, the SpectraAlyzer WINE solution presents the analytical results of these major quality parameters within 45 seconds:

- Spectra Alyzer 2.0 – WINE & SPIRITS
  for parameter alcohol
- Spectra Alyzer 2.0 – WINE & SPIRITS **S**
  for parameter alcohol and sugar
- Spectra Alyzer 2.0 – WINE & SPIRITS **D**
  for parameter alcohol and density
- Spectra Alyzer 2.0 – WINE & SPIRITS **SD**
  for parameter alcohol, sugar and density
- Spectra Alyzer 2.0 – WINE & SPIRITS **PRIME**
  for all basic and auxiliary parameters

OIV method compliance
The SpectraAlyzer WINE & SPIRITS complies with internationally recognized reference method according to, OIV (Organisation Interntional Oenologie) reference method (reflectance analyser is in OIV defined)

ABV by near-infrared spectroscopy (Type IV)
OIV-MA-BS-08 Near infrared reflectance spectroscopy

https://www.oiv.int/de/standards/compendium-of-international-methods-of-analysis-for-spirituous-beverages-and-alcohols/spirituous-beverages-and-alcohols/methods-of-analysis-for-spirituous-beverages-and-alcohols/abv-by-near-infrared-spectroscopy-%28type-iv%29

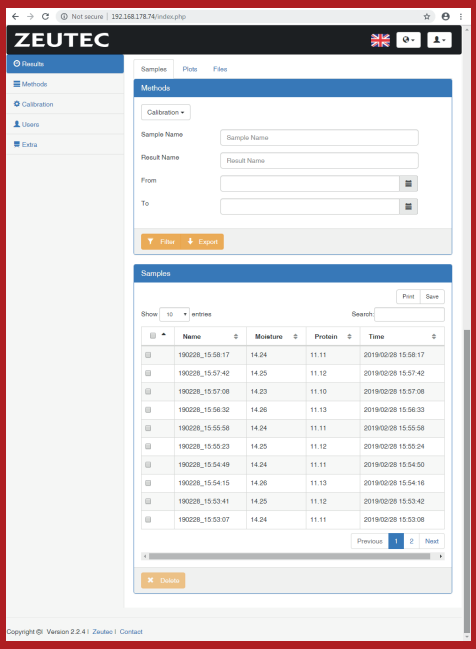
Full method text also available at https://account.spectraalyzer.com/log-in/

There is no need to manually condition the sample and extra reagents do not have to be used. This analyser solution provides **highly accurate quality control parameters at no extra cost**.

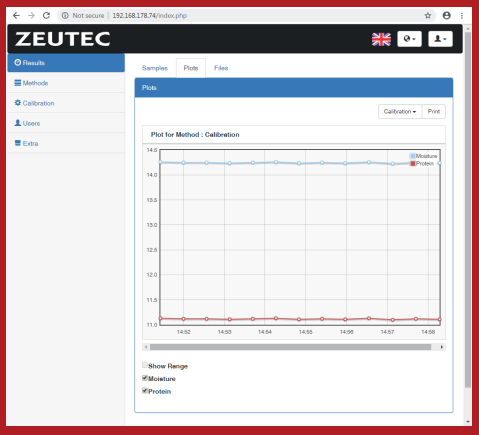
As a stand alone system the analyser solution can be operated very easily and intuitively for wine quality check and quality control, even close to the production line. The rugged construction and unique optical sample/reference setup ensures reliable operation in environments with fluctuating temperatures, vibrations and dust.

For a higher analytical throughput **two autosampler types** are available for total system integration into LIMS or other data networks. Immediate company wide data visualization is possible using the embedded web server, providing actual and historic analytical data in real time.

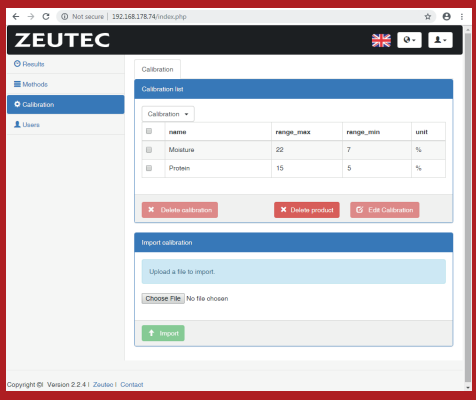
Online Electronic Lab Logbook



- Full sample and analytical results history
- Filter results by time or sample name
- Search for samples
- Export to Application Worx
- Copy, print or save (PDF / Excel) samples



- Plot multiple properties as graph
- Select / deselect different properties



- Calibration management
- Import feature for new / updated calibrations

Key features

Versatile sample presentation
by means of a syringe, a pump, or an autosampler.

Many mathematical models
for all kind of products included for quick calibration models installation and start-up.

NIR sample/reference technology
like all SpectraAlyzer instruments for high sensitive and long term stable measurements.

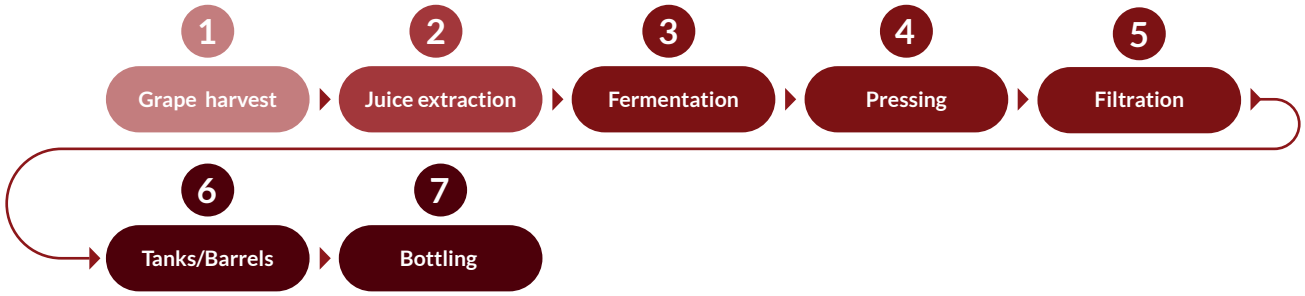
Touch user interface
and intrinsically mounted glass touch for straight forward hygenic instrument operation.

Compact design
optimised for bench top or at-line application.

Web server conectivity
for direct instrument access via LAN and internet from anywhere, any time.

User friendly
sample presentation and easy to operate.

Production process flow diagram



Grape harvest 1

Before harvesting: determine the important parameters to choose the optimal harvesting moment. °Brix, Density, pH, tot. Acidity, vol. Acidity and others.

Juice extraction 2

During extraction: check on the quality must parameters e.g. Extract, Density, Alcohol, vol. Acidity.

Fermentation, Pressing, Filtration 3 4 5

During fermentation and further processing: Ethanol, Density, Glucose + Fructose, red. Sugar, Malic acid, Lactic acid, pH, tot. Acidtiy, vol. Acidity.

Filtration, Bottling 6 7

During maturation and final bottling: Ethanol, Density, Glucose + Fructose, red. Sugar, Malic acid, pH, tot. Acidity, vol. Acidity, colour OD (420/520/620 nm)

Technical data

Design

Spectral range 1400 - 2400 nm
Dual beam system, Sample / reference measurement
High signal to noise ratio > 150.000 : 1
Large expandable internal memory for calibrations, methods and history results
Auto-diagnostics
Graphical user interface, projected capacitive glass touch panel

Optional Accessories

Keyboard, Mouse, Barcode Reader, Printer, Application worx (AWX), Pump, AutoSampler, Colour module

Liquid cell

Sample temperature control	15 - 50 °C ± 0.01 °C
Liquid ports	¼"- 28 UNF
Synchronization to SpectraAlyzer, integrated soft control via SpectraAlyzer	

Analytical Performance

Please refer to commodity specific performance data sheet

Specifications

Screen	TFT 800 x 480 pixel
Power requirements	min. 90 V AC (50 - 60 Hz), max. 260 V AC (50 - 60 Hz), 220 VA
Operating temperature	5 °C - 35 °C non-condensing
Interfaces	1 x front USB 2.0, 3 x USB 2.0, 2 x RS232, Ethernet
Dimensions	Height: 310 mm / Width: 300 mm / Depth: 480 mm
Weight	17 kg

Order information

SpectraAlyzer WINE	110-A100-2

ZEUTEC Opto-Elektronik GmbH

Friedrich-Voß-Straße 11
24768 Rendsburg
Germany

(+49) 4331 - 136650
moreinfo@zeutec.de
www.spectraalyzer.com

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