

## Laboratories Analysis Division

### Wine Services

#### Finished wine - Must under fermentation- Must analysis

Analysis Description	Quality parameters for wine	Reference
Finished wine analysis	Absorbance A420 nm Absorbance A520 nm Absorbance A620 nm	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Citric acid	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	CO <sub>2</sub>	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Density	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Ethanol	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Fructose	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Gluconic acid	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Glucose	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Glucose / Fructose	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Glycerol	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Lactic acid	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Malic acid	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	pH	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Reducing sugar	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Sorbic acid	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Tartaric acid	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Total acidity by end point pH 7.0 / pH 8.2	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Total polyphenol	WineScan 3 SO <sub>2</sub> -Wine Analyzer
Volatile acidity	WineScan 3 SO <sub>2</sub> -Wine Analyzer	
Free Sulfur dioxide	WineScan 3 SO <sub>2</sub> -Wine Analyzer	
Total Sulfur dioxide	WineScan 3 SO <sub>2</sub> -Wine Analyzer	

Analysis Description	Quality parameters for wine	Reference
<b>Must analysis</b>	Alpha amino nitrogen	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Ammonia	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Ctric acid	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Density	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Ethanol	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Extract	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Fructose	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Gluconic acid	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Glucose	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Glucose / Fructose	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Glycerol	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Lactic acid	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Malic acid	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	pH	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Potassium	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Reducing sugar	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Tartaric acid	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Total acidity by end point pH 7.0 / pH 8.2	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Total soluble solids	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Volatile acidity	WineScan 3 SO <sub>2</sub> -Wine Analyzer
Free Sulfur dioxide	WineScan 3 SO <sub>2</sub> -Wine Analyzer	
Total Sulfur dioxide	WineScan 3 SO <sub>2</sub> -Wine Analyzer	

Analysis Description	Quality parameters for wine	Reference
<b>Must under fermentation analysis</b>	Alpha amino nitrogen	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Ammonia	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Density	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Ethanol	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Extract	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Fructose	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Glucose	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Glucose / Fructose	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Lactic acid	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Malic acid	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	pH	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Reducing sugar	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Total acidity by end point pH 7.0 / pH 8.2	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Volatile acidity	WineScan 3 SO <sub>2</sub> -Wine Analyzer
	Free Sulfur dioxide	WineScan 3 SO <sub>2</sub> -Wine Analyzer
Total Sulfur dioxide	WineScan 3 SO <sub>2</sub> -Wine Analyzer	

We are here to help: Whether you are a wine producer, importer/exporter, broker, retailer, wholesaler, e-commerce business or a regulatory body, please **feel free to contact us** for further information!