Smart Analysis Test Duration

Wine Analysis Parameters

PARAMETER	RANGE	TEST DURATION			
		STEP 1	STEP2	STEP3	TIME PER TEST
D-Glucose + D-Fructose	0.10-8.00* g/L *extended to 320 g/l with "dilution kit"	3 mins	7 mins	-	10 mins
D-Glucose + D-Fructose + Sucrose	0-25 g/L	20 mins	3 mins	7 mins	20 mins hydrolysis + 10 mins
Acetic Acid	0.05-1.00 g/L	3 mins	7 mins	-	10 mins
L-Malic Acid	0.10-4.50 g/L	3 mins	7 mins	-	10 mins
L-Lactic Acid	0.10-3.00 g/L	3 mins	7 mins	-	10 mins
Total SO_2	20-300 mg/L	30 secs	3 mins	-	3 min 30 secs
Free SO_2	5-50 mg/L	3 mins	7 mins	-	10 mins
Tartaric Acid	0.50-6.00 g/L	3 mins	7 mins	-	10 mins
Total Acidity	0.50-8.00 g/L	30 secs	1 min	-	1 min 30 secs
pH	2.80-4.01	30 secs	30 secs	-	1 min
Anthocyanins	-	30 secs	5 mins	-	5 min 30 secs
Primary Amino Nitrogen* **(PAN/FAN)**	20-300 mg/L	30 secs	3 mins	-	3 min 30 secs
Alpha Amino Nitrogen* **(inorganic nitrogen)**	20-140 mg/L	3 mins	7 mins	-	10 mins
Alcohol	up to 15 % vol /vol	10 mins	5 mins	-	15 mins
Colour	• Reading at 420-520-620 nm (OIV-MA-AS2-07B) • CIELab colour space (OIV-MA-AS2-11)	Immediate			
Polyphenols	5-100 IPT	Immediate			

* *YAN can be tested using the PAN and Alpha Amino Nitrogen kits.*

Kauri Winemaking Innovation

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