



**SMART
ANALYSIS**

Smart Analysis

The intelligent and connected instrument that revolutionises analysis in the winery

Smart Analysis is the platform that simplifies quality control of wine in the cellar and allows you to improve your product day after day. You can finally have the correct and immediate values necessary to control and manage your wine in the best way.

No more waiting times, make the right decisions at the right time.

Optical Technology

Smart Analysis is a portable, accurate and reliable enzyme analyser.

The new fiber optic and LED source technology makes Smart Analysis an extremely compact and robust spectrophotometer that does not require any particular maintenance.

We have developed a remote diagnostic system to check whether your device is working properly.

Mobile App

The Smart Analysis APP is simple and intuitive, designed for any type of user. You download the APP directly on your tablet and it allows you, even if you are not an expert, to manage all the analysis operations in a guided way, up to the final step, the data storage.

Analysis Traceability

Through the reagent kit QR code, the APP autonomously identifies the type of analysis, lot number and expiry date of the reagents, and the calibration curve as well, without the need to calibrate the machine.

Data Management

The results are saved on the tablet, with the possibility of being downloaded in the format most convenient for you. Furthermore, if you wish, they can be stored in the cloud, a dedicated and customised page where you can manage the results of your analysis. You can aggregate and process your data anytime and anywhere, from a PC or tablet. You can use the information to obtain, over time, the historical archive of your wine.

Analysis Kit

The reagent kits have an innovative format designed to simplify the analysis procedure and minimise the manual operations required. Disposable cuvettes with standard optical path are pre-filled with the reagents, inserted in convenient packs of 20 tests to optimise consumption.

Smart Analysis Device – Wine

Includes device, Android tablet, software APP, and 5 parameters (your choice of parameters).



TECHNICAL SPECIFICATIONS

Optical Module	Connectivity	Incubation Module	Software Interface	Dimensions/Weight	Power Supply
LED light sources; continuous spectrum 340-760nm	Bluetooth/Wi-Fi	37.0°C +/- 0.5	App for Android 6 or higher	85x75x200mm; 1kg	5V, 1.5A; 7Ah battery capacity [7hrs of operation]

Wine Analysis Parameters

PARAMETER	RANGE	TEST DURATION			
		STEP 1	STEP2	STEP3	TIME PER TEST
D-Glucose + D-Fructose	0.10-8.00* g/L <i>*extended to 320 g/l with "dilution kit"</i>	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	<ul style="list-style-type: none">• 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.

Optional Accessories

Smart Ring Test

Standard to measure 5 parameters (Glucose/Fructose, Malic, Acetic, Free SO₂, Total SO₂).

- Aids in-house training, ensuring staff are performing tests accurately
- Useful tool to ensure equipment and team are ready for vintage
- 6 monthly testing is recommended

Thermoblock

Perform up to 10 analyses simultaneously (analysis in parallel), significantly reducing analysis time.



Mini Centrifuge

Compact mini centrifuge with two rotor types. Speed can be adjusted to 4000 min⁻¹ or 6000 min⁻¹. Powerful motor for fast starting. Quick stop when the lid is opened.



Sonicator/De-gasser

Convenient degassing of samples. Eco-friendly, only needs warm water. By ultrasonic sound millions of small air bubbles are generated. Combined with a very high pressure fast and efficient degassing.

- Ready to use, no assembly required
- Automatic 3-minute-operation can be stopped anytime
- Removable lid
- Stainless steel tank



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