



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>(up to 320 with dilution kit)</i>	3 mins	7 mins	-	10 mins
D-Glucose + D-Fructose + Sucrose	0.50 - 48.00 g/L <i>(max. with dilution kit)</i>	20 mins	3 mins	7 mins	20 mins hydrolysis + 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
Acetic Acid	0.05 - 1.20 g/L	3 mins	7 mins	-	10 mins
Tartaric Acid	0.50 - 6.00 g/L	3 mins	7 mins	-	10 mins
Free SO₂	5 - 50 mg/L	3 mins	7 mins	-	10 mins
Total SO₂	20 - 300 mg/L	30 secs	3 mins	-	3 min 30 secs
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	25 - 1500 mg/L	30 secs	5 mins	-	5 min 30 secs
Standard Alcohol	1.5% - 30% v/v	7 mins	7 mins	-	14 mins
Low-Zero Alcohol	0.01% - 1% v/v	7 mins	7 mins	-	14 mins
Ammoniacal Nitrogen[*]	20 - 140 mg/L	3 mins	7 mins	-	10 mins
Primary Amino Nitrogen[*] (PAN/AAN)	20 - 300 mg/L	30 secs	3 mins	-	3 min 30 secs
Total Polyphenol Index (TPI)	5 - 100 IPT	Immediate			
WAT (Antioxidant Power)	250 - 2000 mg/L	Immediate			
Acetaldehyde	25 - 300 mg/L	10 mins			
Colour	• 420-520-620 nm Reading (OIV-MA-AS2-07B method) • CIELab Space (OIV-MA-AS2-11 method)	Immediate			

* YAN is measured using both PAN and Ammoniacal Nitrogen kits. ✱ Measured against pH endpoint 7.0 as per OIV regulations.

Note: The range of all parameters (excluding pH and colour) can be extended with a simple water dilution.