

MARKETING INFORMATION

Applications in the FOOD sector

Beverages Sector**WINE AND SIMILAR PRODUCTS**

In plants for the production of wine, spumante and similar products, the chemical-physical analyses carried out by automatic analyzers are aimed at supporting the conduction of the process and in some cases, in the automatic regulation of the parameters analyzed. Since the last forty years, we have been developing different automatic analyzers that concern different points of the production processes of the traditional and special wine-making sector. A plant for the preparation of wine and spumante can be represented as shown in the figure below.

PROCESSES INVOLVED:**Delivery of GRAPES**

For evaluation of the grapes entering the winery the CC-01 sampler and the SM-xx models evaluation stations, for measuring the sugar degree (Babo, potential alcohol, etc..), the pH and total acidity

Concentration or enrichment

The UR20 refractometer is used for controlling the production of **concentrated** musts and enrichment of musts by inverse osmosis.

Fermentation

For **checking the fermentation** the multiparametric laboratory analyzer LM-02 is used which measures: Alcohol, sugars and extracts on **MUSTS** and **WINES**. Furthermore, it also collects fermentation data.

Filtration and clarification

In the filtration and clarification of wines and musts the UT-02 turbidimeter is used for measuring the FTU index

Fermentation and Spumante wine process

The LM-02 multiparametric analyzer is used for **checking the fermentation**

Checking the Carbonation or Refermentation

The IB-04 system is used for standardization of the CO₂ content.

Distribution of bulk wine

Approved mod. DV1 volumetric dispensers are available for optimizing the distribution of bulk wine.

Sanitization plant

Mod. RM-01 (pH) and model RM-02 (mS) are used for measuring the % of soda present in the sanitizer and in the rinse water.

