



Analysis system for wine



Available in Australia:
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Full panel of analyses



Tailored panel of analyses

Display

5,7" TFT color LCD touchscreen

4,3" Wide TFT color LCD touchscreen

Connectivity

2 USB 2.0 to transfer the database of performed tests and update the configuration and software

1 USB type B for technical service and PC connection

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Bluetooth 2.1

1 Ethernet (LAN)

Storage of results

Internal memory to store thousands results of analyses in CSV and XML files, compatible with all database formats (e.g.:XLS, SQL).

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Photometric module

6 different wavelengths in 4 reading cells

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Incubation module

37°C thermostated block with 16 positions

37°C thermostated block with 3 positions

Number of samples you can analyze at the same time

16

3

Multitasking mode (possibility to perform more analyses on the same sample)

Yes

No

Printer

Graphic printer on board 80 mm width

Absent

Dimension and weight

32 x 29,5 x 13 cm (W x D x H) 2,80 Kg

15 x 22 x 8,3 cm (W x D x H) - 0,80 Kg

Power supply

24 V

24 V or lithium ion battery (optional)

Configuration / Analyses

Configuration with the **full panel** of analyses

Configuration with **tailored panel** of analyses

THE SYSTEM

CDR WineLab is composed of a thermostated analyzer based on **photometric technology** that uses **LED**; a kit with disposable pre-ialed **reagents** with **low toxicity**, in package of 10 tests, 1 year shelf life, developed and produced by the research laboratories of CDR.



Just few steps are required to perform a test. The **HELP** function on the display will lead you step by step through the process.

REDUCED TESTING TIMES

With **CDR WineLab** now it is possible to perform the analyses autonomously, in your own winery, easily and rapidly, without relying on dedicated external laboratories. It is possible to **analyze 16 samples at the same time** (with the **CDR WineLab model**) and to monitor constantly the production process, obtaining in few minutes exact and accurate answers.

EASY TO USE

The system is designed to be used by anyone, without the support of skilled staff.

The analysis methods are easier than the traditional ones and can be performed in few steps:

- 1** Adding the sample volume to the pre-ialed reagent.
- 2** Following the displayed instructions and if there is ever a doubt, the **HELP** function will lead you through the process.
- 3** Results are automatically calculated, displayed and printed.

RELIABLE

This measuring system owes its **sensitivity, accuracy and reliability** to the photometric technology based on LED luminous sources.

The **results** of the analyses are **correlated with the reference methods**.



Analysis on wine with **CDR WineLab**

	TEST	Measuring range	Repeatability	Resolution	Testing time
Sugars	* Sugars in wine	0.1 - 18.0 g/L	0.2 g/L	0.1 g/L	6 min
	+ Sugars in must sparkling wine	15 - 350 g/L	2 g/L	1 g/L	6 min
	*+ Glucose and fructose in wine	0.1 - 18.0 g/L	0.2 g/L	0.1 g/L	6 min
	*+ Glucose and fructose in must, sparkling wine	15 - 350 g/L	2 g/L	1 g/L	6 min
SO ₂	Free SO ₂	1 - 60 mg/L	1.5 mg/L	1 mg/L	2 min
	Total SO ₂	15 - 250 mg/L	2.5 mg/L	1 mg/L	1 min
Malolactic	L-Malic acid	0.05 - 5.00 g/L	0.05 g/L	0.01 g/L	4 min
	L-Lactic acid	0.05 - 4.00 g/L	0.05 g/L	0.01 g/L	6 min
	* Malolactic fermentation	0.05 - 5.00 g/L	0.05 g/L	0.01 g/L	10 min
	Total acidity	1.0 - 10.0 g/L tartaric acid	0.13 g/L	0.1 g/L	1 min
	Acetic acid	0.05 - 1.20 g/L	0.02 g/L	0.01 g/L	6 min
	pH	3.00 - 4.00	0.02	0.01	1 min
	Alcohol by volume	0.1 - 17.0% vol.	0.2% vol.	0.1% vol.	11 min
Nitrogen	Organic nitrogen	30 - 300 mg/L	2 mg/L	1 mg/L	4 min
	Inorganic nitrogen	30 - 300 mg/L	2 mg/L	1 mg/L	4 min
	Acetaldehyde	18 - 300 mg/L	2 mg/L	1 mg/L	6 min
	Glycerol	2.0 - 15.0 g/L	0.3 g/L	0.1 g/L	6 min
	Gluconic acid	0.05 - 3.00 g/L	0.05 g/L	0.01 g/L	4 min
	Copper	0.05 - 1.20 mg/L	0.03 mg/L	0.01 mg/L	5 min
Polyphenols	Antocyanes	10 - 1000 mg/L cyanidin-3-O-glucoside	15 mg/L	1 mg/L	1 min + 60 min for extraction
	Polyphenols FC	150 - 3300 mg/L gallic acid	10 mg/L	1 mg/L	5 min
	* Catechins in wine	1 - 30 mg/L	2 mg/L	1 mg/L	11 min
	* Total polyphenol index (O.D. 280nm)	1.0 - 100.0 O.D. 280 nm	0.4 O.D. 280 nm	0.1 O.D. 280 nm	11 min
Color	*Intensity I=O.D.420+O.D.520+O.D.620	1.0 - 40.0 O.D.	0.002 O.D.	0.001 O.D.	1 min
	*Tonality T=O.D.420/O.D.520	∞	0.002 O.D.	0.001 O.D.	1 min

* Available only with the **CDR WineLab model**.

+In addition to sugars determination (glucose and fructose) it is possible to detect sucrose as well.

CDR WineLab Junior is configured as you like.

CDR WineLab VER. 3.0 oel