

from grape to finished wine



Pre-harvest:
Maturity analysis of key parameters for determination of optimal harvest time.

At the weighbridge:
Analysis of key parameters for maturity and grape soundness for segregation and payment purposes based on objective criteria.



Vinification:
Fast and accurate results for all major parameters ensures close monitoring of the vinification process from start to finish allowing you to make informed decisions about when to rack, intervene and make corrective actions.



Maturation/ageing:
Routine analysis helps you to pursue quality targets and ensure consistency, stability and quality during ageing and to cross-reference your observations with objective measurements.

Pre-bottling:
Fast and accurate analysis to ensure that your wine meets label specifications and in turn avoiding potential delays in the bottling process.

FOSS a reliable partner in the wine industry

FOSS wine analysis instruments were introduced to the wine industry in 1998 and FOSS has quickly become a leading force in quality control of wine at all stages of production.

Through the success of the WineScan™ range, hundreds of wine producers and laboratories across the wine industry have discovered the ability of FOSS instruments to deliver the rapid and accurate results that winemakers demand. Solutions are based on FTIR analysis technology and Flow Injection Analysis technology – fields in which FOSS has vast experience and knowledge.

Our knowledge and experience is complemented by local presence around the world, ensuring that you can always talk to a dedicated sales and support team located near you.



FOSS

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P/N 1026102, Issue 2, GB, May 2010

FOSS

FOSS Wine Solutions Quality through knowledge



Dedicated Analytical Solutions





Quality control at the speed of light



Winemaking will never become an exact science and analysis will never replace human judgement. But routine analysis provides a vital objective angle that can make all the difference when making important decisions such as when to pick, how to control fermentation or when to bottle.

In less than a decade, FOSS has revolutionized wine analysis by providing fast, reliable and productivity enhancing solutions for all the critical control points in wine production. Today, dedicated analytical solutions from FOSS are becoming increasingly essential in meeting the demands of a dynamic and global industry. That is why FOSS wine solutions are used in most major wine laboratories and by the vast majority of the biggest wine producers in the world.

The right information delivered at the right time in your winemaking process allows you to make the right decisions for optimal and lasting business results.


	WineScan™ Flex	WineScan™ Auto	WineScan™ Grape	WineScan™ Basic Auto	WineScan™ Basic	OenoFoss™ Versatile	OenoFoss™ Flex	OenoFoss™ Wine	FIAstar™ 2 channel	FIAstar™ 1 channel
MUST 	Brix Density Malic acid pH Tartaric acid Total acidity	Brix Density Malic acid pH Tartaric acid Total acidity	Brix Density Malic acid pH Tartaric acid Total acidity	Brix Density Extract Gluconic acid Malic acid pH Reducing sugar Tartaric acid Total acidity	Brix Density Extract Gluconic acid Malic acid pH Reducing sugar Tartaric acid Total acidity	Brix pH Total acidity Volatile acidity Alpha Amino Nitrogen Ammonia			Free SO ₂ Total SO ₂	Free SO ₂ ** Total SO ₂ **
	Acid rot Ethanol Fermentative activity Gluconic acid Glycerol Grey rot Lactic rot Volatile acidity	Acid rot Ethanol Fermentative activity Gluconic acid Glycerol Grey rot Lactic rot Volatile acidity	Acid rot Ethanol Fermentative activity Gluconic acid Glycerol Grey rot Lactic rot Volatile acidity							
	Alpha amino nitrogen Ammonia Anthocyanins Citric acid Colour intensity Extract Folin C (Total polyphenol) Fructose Gluconic acid Glucose Glycerol Lactic acid Potassium Reducing sugar Succinic acid OD280 OD520	Alpha amino nitrogen Ammonia Anthocyanins Citric acid Colour intensity Extract Folin C (Total polyphenol) Fructose Gluconic acid Glucose Glycerol Lactic acid Potassium Reducing sugar Succinic acid OD280 OD520	Alpha amino nitrogen Ammonia Anthocyanins Citric acid Colour intensity Extract Folin C (Total polyphenol) Fructose Gluconic acid Glucose Glycerol Lactic acid Potassium Reducing sugar Succinic acid OD280 OD520							
MUF 	CO ₂ Density Ethanol Glucose+Fructose Malic acid pH Reducing sugar Total acidity Volatile acidity	CO ₂ Density Ethanol Glucose+Fructose Malic acid pH Reducing sugar Total acidity Volatile acidity	CO ₂ * Density Ethanol * Glucose+Fructose * Malic acid * pH * Reducing sugar * Total acidity * Volatile acidity *	CO ₂ Density Ethanol Glucose+Fructose Malic acid pH Reducing sugar Total acidity Volatile acidity	CO ₂ Density Ethanol Glucose+Fructose Malic acid pH Reducing sugar Total acidity Volatile acidity	Ethanol Glucose+Fructose Malic acid pH Total acidity Volatile acidity	Ethanol Glucose+Fructose Malic acid pH Total acidity Volatile acidity			
DRY FINISHED WINE 	A420*** A520*** A620*** Citric CO ₂ Density Ethanol Ethyl acetate Fructose Gluconic Glucose Glucose+Fructose Glycerol Lactic acid Malic acid Methanol pH Reducing sugar Sorbic acid Tartaric acid Total acidity Folin C (Total polyphenol) Volatile acidity	A420*** A520*** A620*** Citric CO ₂ Density Ethanol Ethyl acetate Fructose Gluconic Glucose Glucose+Fructose Glycerol Lactic acid Malic acid Methanol pH Reducing sugar Tartaric acid Total acidity Folin C (Total polyphenol) Volatile acidity	Citric * Density * Ethanol * Ethyl acetate * Fructose * Gluconic * Glucose * Glucose+Fructose * Glycerol * Lactic acid * Malic acid * Methanol * pH * Reducing sugar * Sorbic acid * Tartaric acid * Total acidity * Folin C (Total polyphenol) * Volatile acidity *	CO ₂ Density Ethanol Glucose+Fructose Malic acid pH Reducing sugar Tartaric acid Total acidity Folin C (Total polyphenol) Volatile acidity	CO ₂ Density Ethanol Glucose+Fructose Malic acid pH Reducing sugar Tartaric acid Total acidity Folin C (Total polyphenol) Volatile acidity	A420*** A520*** A620*** Ethanol Glucose+Fructose Malic acid pH Total acidity Volatile acidity	A420*** A520*** A620*** Ethanol Glucose+Fructose Malic acid pH Total acidity Volatile acidity	A420*** A520*** A620*** Ethanol Glucose+Fructose Malic acid pH Total acidity Volatile acidity	Free SO ₂ Total SO ₂	Free SO ₂ ** Total SO ₂ **
	Fructose Glucose Glucose+Fructose Reducing sugar + parameters from DFW	Fructose Glucose Glucose+Fructose Reducing sugar + parameters from DFW	Fructose * Glucose * Glucose+Fructose * Reducing sugar * + parameters from DFW				Ethanol Glucose+Fructose Malic acid pH Total acidity Volatile acidity (Under development)			Free SO ₂ Total SO ₂
PORT WINE 	Ash Density Ethanol Fixed acidity Folin C (Total polyphenol) Glycerol pH Reducing sugar Sulphates Total acidity Volatile acidity	Ash Density Ethanol Fixed acidity Folin C (Total polyphenol) Glycerol pH Reducing sugar Sulphates Total acidity Volatile acidity	Ash * Density * Ethanol * Fixed acidity * Folin C (Total polyphenol) * Glycerol * pH * Reducing sugar * Sulphates * Total acidity * Volatile acidity *							

*requires a manual filtration unit

**choice between measuring Free SO₂ or Total SO₂

***requires color module

A broad portfolio of products for a broad range of needs




WineScan™

Ultimate performance

Typically large producers and laboratories
(>15,000 HL / 200,000 cases)

Demanding fast, accurate, high throughput analysis of multiple and sophisticated parameters
Typical testing volume: >50 samples/day




WineScan™ Basic

Essential productivity

Typically medium to large producers and laboratories
(10,000-15,000 HL / 150-200,000 cases)

Reliable and robust workhorse satisfying most analytical needs
Typical testing volume: 30-50 samples/day




OenoFoss™

Instant quality control by anyone

Typically small and Medium sized producers
(<10,000 HL / 150,000 cases)

Fast, easy and economical alternative to traditional methods or external analysis covering most routine quality parameters
Typical testing volume: 5-30 samples/day



FIAstar™

State-of-the-art SO₂ analysis

Typically medium to large producers and laboratories

Fast, accurate and cost-efficient alternative to manual and labour intensive distillation and titration methods for determining free and total SO₂ in finished wine

	WineScan™ Flex	WineScan™ Auto	WineScan™ Grape	WineScan™ Basic Auto	WineScan™ Basic	OenoFoss™ Versatile	OenoFoss™ Flex	OenoFoss™ Wine	FIAstar™ 2 channel	FIAstar™ 1 channel
Number of parameters	Highly flexible, manual solution for fast and accurate analysis in all stages of wine production	Automated, high capacity routine analysis in all stages of wine production	Filtration and grape quality analysis at reception/weightbridge	Automated analysis of large volumes of samples covering most common analytical needs in fermentation and pre-bottling control	Manual solution for fast and reliable analysis in fermentation and pre-bottling control	Quick and easy maturity, fermentation, ageing and pre-bottling quality control	Quick and easy fermentation, ageing and pre-bottling quality control	Analysis of routine quality parameters for ageing and pre-bottling analysis	Simultaneous measurement of free and total SO ₂	Measurement of either free or total SO ₂ Possibility to alternate between free and total SO ₂
- Must	31	31	31	9	9	6	0	0	2	1
- MUF	9	9	9	9	9	6	6	0	0	0
- FW	36	36	35	13	13	7	7	7	2	1
Analysis time (seconds)	30	30	90	30	30	120	120	120	60	60
Capacity (samples/hr)	50	120	20 (incl. filtration)	100	50	20	20	20	50	50
Operator type	Lab skills required	Lab skills required	Lab skills required	Some lab skills required	Some lab skills required	Very little training needed	Very little training needed	Very little training needed	Lab skills required	Lab skills required
Automation	-	Yes	-	Yes	-	-	-	-	Yes	Yes
Calibration concept	Open (S/I + WinIS)	Open (S/I + WinIS)	Open (S/I + WinIS)	Fixed (S/I)	Fixed (S/I)	Fixed (S/I)	Fixed (S/I)	Fixed (S/I)	Open	Open
Optional colour module	Yes	Yes	No	-	-	Yes	Yes	Yes	-	-
Typical payback time	2-3 years	2-3 years	2-3 years	2-3 years	2-3 years	1-2 years	1-2 years	1-2 years	2-3 years	2-3 years