

What laboratory equipment is required to perform the tests?

To obtain high quality results from both colorimetric and enzymatic kits you will need a basic spectrophotometer along with plastic or glass cuvettes. You will need as well a set of pipettes with disposable plastic tips to accurately distribute volumes between 10 μ l to 1000 μ l. You may also need a centrifuge or filtering paper for the sample preparation.

How can I use Oenolab diagnostics kits on my auto-analyzer?

We have programming instructions for all auto-analyzers available on the market. They'll be send to you upon request. You will get all the customer support you need.

What is the stability of the reagents?

You will receive the reagent kits with minimum stability time of 1 year. In most of our kits all reagents are liquid. Except being easy to use this will allow you to reconstitute the exact volume of reagents needed to perform the wanted number of tests.

How can I calculate YAN (yeast available nitrogen)?

Yeast Available Nitrogen (YAN) includes the free ammonia and the primary amino nitrogen. Therefore to determine the YAN you will need to use both the ammoniacal nitrogen and the free amino nitrogen kits.

Some of the kits should be stored at 2-8 °C however they were transported at ambient temperature for few days. Can we still use this kits?

The kits we supply are stable at room temperature for several months. Once you receive the kits you should store them as recommended on the package and on the instruction manual. Regardless of the temperature differences during shipment all kit's will be stable until the expiry date.

What is the difference between reducing and residual sugar?

Reducing sugars in wine consist of hexoses (glucose and fructose) and pentoses (arabinose and xylose). The pentoses are not fermentable by wine yeasts thus the best indicator of the end of primary fermentation is the determination of glucose plus fructose. Residual sugar is the amount of sugar left after the completion of alcoholic fermentation. Residual sugar concentrations are important for determining the completeness of fermentation, sensory characteristics and microbial stability of wine.

What is the relationship between acetic acid and volatile acidity?

There is a strong correlation between volatile acidity and acetic acid. Conversion to enzymatic assay kits for the direct measurement of acetic acid would save you time and allow you greater sample throughput, thereby providing a more cost effective way of analyzing volatile acidity. Volatile acidity measured by steam distillation and acetic acid measured enzymatically, showed a correlation coefficient ($r^2 > 0.95$). The automated enzymatic method is accurate in determining the acetic acid content regardless of the matrices effect of different wines.

What is the uncertainty of the results?

The enzymatic methods that we propose are official methods recognized by the OIV. The uncertainty of the results is at most 5%. The colorimetric methods are based on well known chemical methods and we guarantee uncertainty of maximum 10%. We always advise our clients to control their results with reference wines (Titivin for example)

How much time will an amateur need to perform a test?

For each parameter the reaction time is different due to differences in the incubation time. Generally speaking for performing one manual test the technician will need from 20 to 30 min regardless of their previous experience. The time saving effect is emphasized in the case of analyzing more than one sample for each parameter.

For example if there is one sample of wine that needs to be analyzed for L-malic acid the technician will need around 30 min to perform the test, but if he has 10 or more samples it will take him around 35-40 min

Why use the wine analyzing kits of Oenolab Diagnostics?

Our wine analyzing kits are the cheapest kits currently available on market for food and beverage analyses. They have been developed to be easy to use without compromising the quality. We prepare our kits upon order, hence you will always get freshly prepared kits with stability of minimum one year. All kits include standard corresponding to the limit of linearity. This minimizes or eliminates the need to dilute the sample therefore reduces the mistakes that occurs during big dilutions and the repetition of the analyze because of inadequate dilution. We are up-to-date company, our staff continually work on improvement our existing kits as well as developing new products. We work closely with our client so that we can offer the very best customer assistance.