

Fermentest®

Quick determination of reducing sugars

At last, you can use a simple and quick method to determine reducing sugars in must and wine. Fermentest quickly and easily differentiates dry wines from wines with higher sugar content.

Fixed quantities of copper sulfate mixed with alkaline salts are added in tablet form determined volume of diluted wine. The mixture generates a temperature rise that causes the characteristic reaction of reducing sugars. Results are determined by observing the color obtained with the excess of blue copper salts and/or red copper oxide formed.

Advantages

- Quick determination of the stage of alcoholic fermentation
- Analysis in less than 1 minute (except de-colorizing)
- Clear results read from a color chart
- Practical chemical analysis

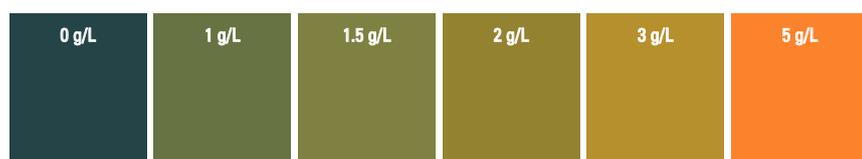
References

- **196100:** Kit containing 36 Fermentest® reagent tablets ref.196101, a full de-colorizing set, WATER/WINE dropping pipette, a pair of forceps, a test tube, and a small brush.
- **196101:** Fermentest® reagent (36-tablet flask)

Technical features

	Fermentest
Measurement range	0-5 g/L of reducing sugars (fermentable and non-fermentable)
Sample type	Wine and must (de-colored for red wine)
Storage	Room temperature, protected from moisture
Expiration date	2 years after manufacturing, unopened bottle

Color chart



To ensure accurate results, put the tube under warm tap water during reaction

Ref.196101



Ref.196100

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