Measure of CO_2

Carbodoseur - Van Slyke

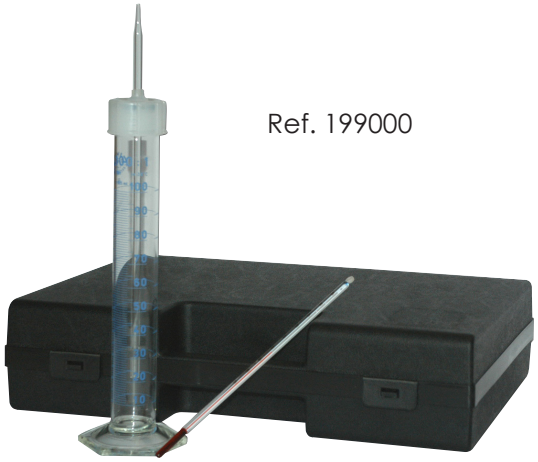
The measure of CO2 can be easily and simply done volumetrically, either with a Carbodoseur, or by mercury suction, according to the Van Slyke method.

Carbodoseur

This method is the simplest and best adapted method for the control of the wine warehouse.

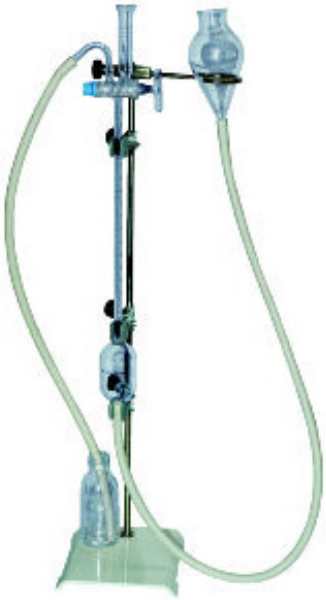
The measuring is done with a plugged cylinder, beforehand filled with the sample to analyze. Once shaken, the cylinder spills out a certain volume of the sample, proportionately with the volume in CO2.

The volume of wine remaining in the cylinder along with the temperature of the sample, reported on a correlation table, enable to determine the volume in CO2 with an average precision of 50mg/l.



Ref. 199000

Van Slyke



Ref. 199100

In laboratories, the Van Slyke equipment is used to simply measure the volume in CO2, even lower than 200mg/l, by mercury suction.

The result is directly read on the burette, graduated in CO2/liter for a sample of 2 ml.

This method gives very precise measures and a good reproducibility.

The instrument is delivered without mercury.

Mercury is the subject of strict restrictive measures. We cannot be blamed in case of failure to follow the use instructions.

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