

LQA Wine Analyser

FT-IR wine analyzer

The LQA wine analyzer is ideal for routine analysis throughout the entire winemaking process. From grape harvest, to vinification to ageing and bottling, the LQA 300 can be used to analyze must, must under fermentation, and finished wine. It combines performance, accuracy, ease-of-use, and speed for the analysis of finished wine, must and must under fermentation samples in less than 45 seconds. This robust and compact instrument comes with a powerful and intuitive user interface, step-by-step workflows, and built-in connectivity and reporting software, allowing users to master the system with minimal training.

Advantages

- Turnkey, compact and intuitive analysis instrument.
- Evaluation grape quality quickly to segregate grapes and plan for fermentation.
- Monitoring vinification to ensure alcoholic and malolactic fermentation processes take place.
- Verification finished product quality to avoid reprocessing batches
- View results for multiple-quality parameters for must, must under fermentation, or finished wine in under 45 seconds.
- Built-in computer.
- Automatic zeroing and cleaning cycles.

Technical features

- Carry over : $\leq 1\%$
- Analytical capacity : 60 samples per hour
- Sample volume : 5 - 10 ml
- Includes software for remote use and connection
- Equipped with a high performance spectrometer, using fixed paired mirror interferometer technology
- Integrated a measurement cell thermostating system
- 2 integrated 1L tanks for «zero» and cleaning solutions
- Equipped with a large 12-inch touchscreen, a computer under Windows 10
- Technology Type : FT-IR
- Wave Length Range : 400 – 4000 cm^{-1}
- Connectivity : Wifi / Ethernet
- Power supply : 220V- 50 Hz
- Weight and dimensions: 22 kg- 46 x 44 x 60 cm

Accessories

- Cleaning and scratch solutions
- Accessories and spare parts (peristaltic pump hose, etc.)

the recommended options

- 50ml beakers *10
- Centrifuge FC5916
- Fixed angle rotor 10*50ml
- 50ml round bottom tubes
- Ultra sound bath



Warranty and maintenance

- 10 years on the interferometer
- Annual self-maintenance of the hoses.
- Maintenance of the measurement cell every 2 years and the infrared beam every 3 years (included in the leasing under the serenity plan)

Calibrations

	Parameter	Unit	Range
Finished Wine	Ethanol	% Vol	6.4-16
	Total Acidity	g Tartaric acid/l	3.2-7.3
	Malic Acid	g/l	0- 6
	Lactic Acid	g/l	0- 3.3
	Volatile Acidity	g Acetic acid/l	0- 1.0
	Glucose/Fructose	g/l	0- 25
	pH		3.0- 4.2
	Density	g/cm3	0.99- 1.04
Must Under Fermentation	Ethanol	% Vol	1.5- 16.0
	Glucose/Fructose	g/l	16.7- 296.5
	Glucose	g/l	71- 152
	Fructose	g/l	82- 149
	Malic Acid	g/l	0.02- 4.1
	Total Acidity	g/l	1.5- 13.5
	pH		2.2- 4.2
	Density	g/cm3	1.0- 1.12
Must	Total soluble solids (Brix)	%m/m	17.5- 28.5
	Glucose/Fructose	g/l	16.7- 296.5
	Glucose	g/l	71- 152
	Fructose	g/l	82- 149
	Malic Acid	g/l	0.4- 5.9
	Total Acidity	g/l	1.5- 13.5
	pH		2.2- 4.2
	Density	g/cm3	1.0- 1.12
	Gluconic acid	g/l	0- 11.3
	Glycerol	g/l	0- 4.65
	Assimilable nitrogen	ml/l	41-393
	Tartaric acid	g/l	5,55 - 8,63
	Anthocyanins	ml/l	231 - 570