

FACTSHEET: TOTAL SULFUR DIOXIDE DISCRETE ANALYSER TEST KIT

Sulfur dioxide is used as a preservative in wine and there are restrictions limiting the amount that can be added in most wine producing countries. This test kit is a fast and easy way to determine the amount of total sulfur dioxide in wine samples, without the need for the laborious setup associated with traditional methods. This method can be used for both white and red wines.

PRINCIPLE OF MEASUREMENT

The amount of sulfite present in wine is measured by monitoring the reaction with a chromogen under basic conditions. The reduction of the chromogen leads to formation of a strongly absorbing compound which can be measured at 340 nm. The measured amount of the activated chromogen is stoichiometrically proportional to the amount of total sulfite present.

TEST PERFORMANCE CHEMWELL-T (n = 102, white and red wines)

Average difference between test kit and aspiration oxidation = 2 mg/L (SD 5 mg/L)

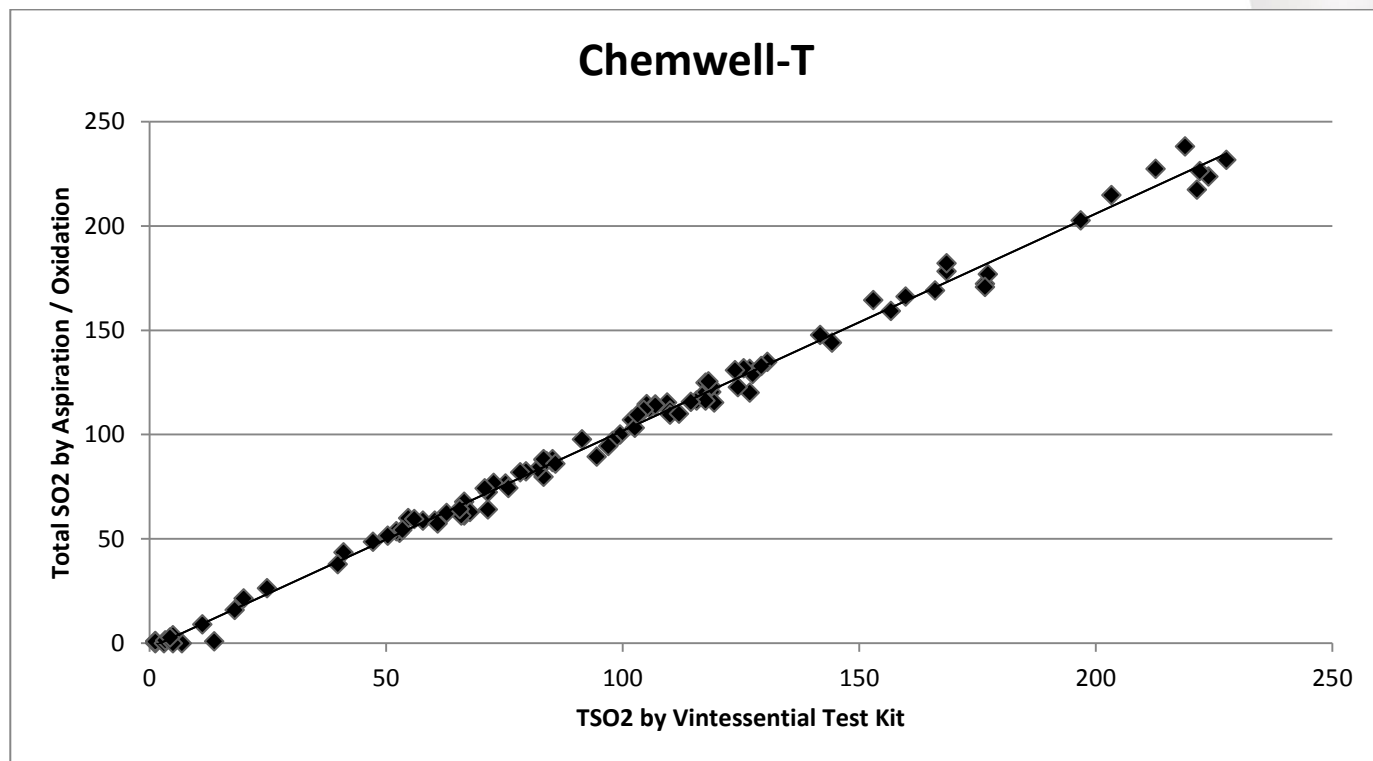
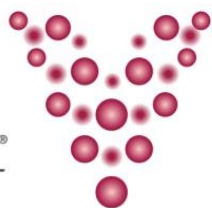
Correlation between test kit and aspiration oxidation: $R^2 = 0.99$

Repeatability (CV) = 0.97 %
(SD) = 1.29 mg/L

Reproducibility (CV) = 2.18 %
(SD) = 2.85 mg/L

LOQ = 4 mg/L

Linearity = 4 – 250 mg/L



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