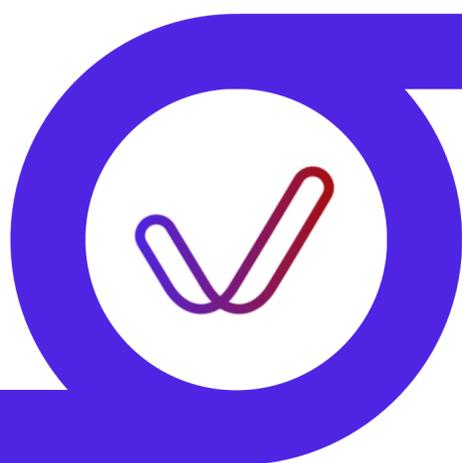


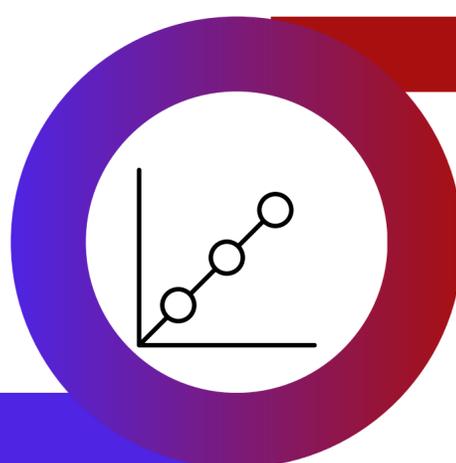
STEP-BY-STEP GUIDE TO ACCURATE WINE ANALYSIS

Learn how to use combined calibrators and QC standards correctly to get reliable results every time.



1. Choose your Vintessential test kit

- Reagents in ready-to-use liquid form.
- All reagents are clearly labelled.
- Pre-programmed for use on the Chemwell Winery Pro.
- Workflows available for alternative autoanalysers
 - 4B100 Acetic Acid
 - 4B110 Amino Acid (PAAN)
 - 4B120 Ammonia
 - 4B140 Gluc/Fructose
 - 4B160 Malic Acid
 - 4B190 Free SO₂
 - 4B200 Total SO₂



2. Create a calibration curve

Each Vintessential test kit requires a calibration curve. This curve provides a reference against which all samples are analysed, ensuring accurate and reliable results.

4C100 Combined Calibration kits

- Glucose/Fructose
- Acetic acid
- Malic acid

4C200 YAN Calibration kits

- Ammonia nitrogen
- Amino nitrogen

4C500 Sulfur dioxide Calibration kits

- Sulfur dioxide

3. Run a QC standard to verify standard curve

The final piece of your analytical pathway is the use of QC control, these are available for all of the Vintessential range. These help validate your calibration and ensure ongoing monitoring of your instrument.

Available as single standards or mixed packs

4C300 Individual standards

- Glu/Fru 50 mL 4D140
- Malic acid 50 mL 4D160
- Acetic Acid 50 mL 4D100

4C400 Individual YAN standards

- Ammonia 50 mL 4D120
- PAAN 50 mL 4D110

