

OenoModule A & C

Enzymatic and colorimetric analysis



This mini-spectrophotometer makes possible fast and reliable analysis by the winemaker himself, for common parameters such as residual sugars, yeast assimilable nitrogen, malic acid, etc. Completed with common accessories at the laboratory and colorimetric & enzymatic kits, it allows the wineries to run their own analysis.

Principle

A photometer or spectrophotometer is an instrument that permits the measurement of how much a solution absorbs over a certain range of wavelength. A part of the light that passes through the sample solution is absorbed by the chemical molecules of the sample, and is this amount of light absorbed that the instrument measures.

For the analyses in oenology, we compare the reaction produced by an enzymatic or colorimetric reagent in a white (water), a standard solution, and a sample in order to determine the concentration of the required parameter in the sample. Indeed, this reaction causes a change of absorbance, proportional to the concentration of the parameter (Beer-Lambert law). The absorbance of the sample is measured by photometry over a certain range of wavelength.



OenoModule A - Ref.197400
OenoModule C - Ref.197403

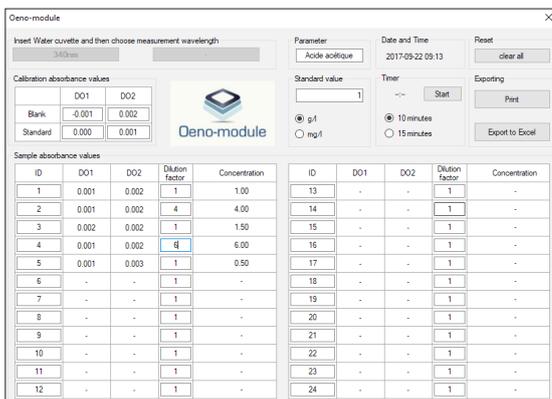


Micropipettes

When using OenoModule for the first time, the Starter kit is highly recommended (ref.197817, to be ordered separately), including in particular micropipettes and 4 enzymatic kits.

Advantages

- Adapted to cuvettes with O.P. 10 mm macro or semi-micro
- Delivered with software for PC (control and data acquisition)
- Data export to excel file
- Up to 24 samples analysed simultaneously
- Many possible accessories (contact us).



Oeno-Module software

Video «How to use»



Technical features

	OenoModule A	OenoModule C
Wavelength	340 nm	510 and 580 nm
Photometric range	-0.2 to 3.0 A	
Linearity	1% between 0.2 and 2.5A	
Ambient environment for use	5 to 40°C - maximum relative humidity 80% Ventilated room, without dust, away from direct sunlight, without vibrations	
Port	USB	
Dimensions / Weight	115 x 65 x 55 mm / 240g	

Parameters

OenoModule A	OenoModule C
D-Glucose/D-Fructose	Iron
Acetic acid	Copper
L-malic acid	Tartaric acid
L-lactic acid	Acide L-ascorbique
Ammonia nitrogen	Acide L-ascorbique
Amino- nitrogen	
Glycerol	
Citric acid	
Acetaldehyde	
Total sugars (Sucrose + G/F)	
D-gluconic acid	
D-malic acid	
D-lactic acid	
D-glucose	

LABORATOIRES DUJARDIN-SALLERON

872 Route de la Gare
37210 NOIZAY - France
Tél : 02 47 25 58 25
Fax : 02 47 25 58 30
info@dujardin-salleron.com
www.dujardin-salleron.com