WINELab®

Analysis system for wine

CDR WineLab® is the innovative analysis system that optimize traditional testing methods, making them faster and easier.

The system

CDR WineLab® is composed of a thermostated analyzer based on photometric technology that uses LED; a kit with disposable pre-vialed reagents with low toxicity, in package of 10 tests, developed and produced by the research laboratories of CDR.

Reduced testing times

With **CDR WineLab®** now it is possible to perform the analyses autonomously, in your own winery, easily and rapidly, without relying on dedicated external laboratories. It is possible to **analyze 16 samples at the same time** (with the CDR WineLab® model) and to monitor constantly the production process, obtaining in few minutes exact and accurate answers.

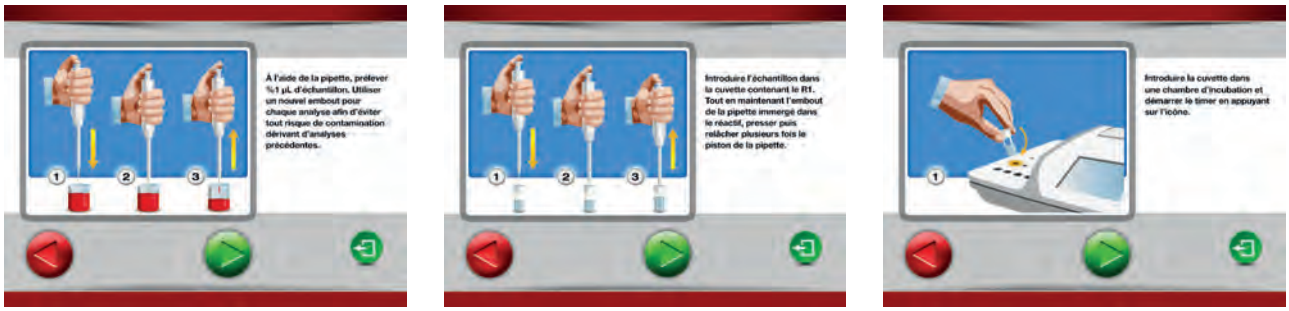
Easy to use

The system is designed to be used by anyone, without the support of skilled staff.
The analysis methods are easier than the traditional ones and can be performed in few steps:

1 Adding the sample volume to the pre-vialed reagent.

2 Following the displayed instructions and if there is ever a doubt, the **HELP function** will lead you through the process.

3 Results are automatically calculated, displayed and printed.



*Just few steps are required to perform a test. The **HELP function** on the display will lead you step by step through the process.*

Reliable

This measuring system owes its **sensitivity**, **accuracy and reliability** to the photometric technology based on LED luminous sources.

The results of the analyses are correlated with the reference methods.

WINELab®

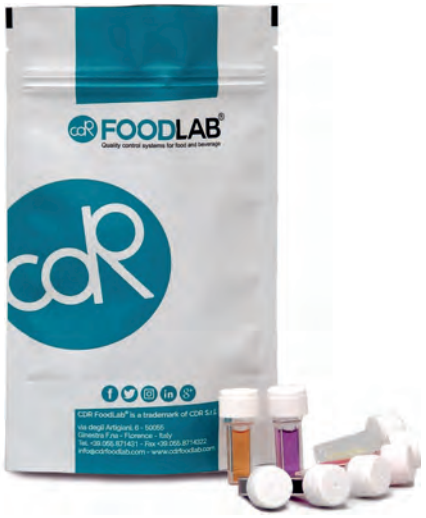
Full panel of analysis

WINELab® Jr.

Tailored panel of analysis

	WINELab®	WINELab® Jr.
Display	5,7" TFT color LCD touchscreen	4,3" Wide TFT color LCD touchscreen
Connectivity	1 USB type B to transfer the database of the performed tests and update the configuration and software and PC connection 1 USB type A 1 Ethernet (LAN) Bluetooth 4.0	1 USB type B to transfer the database of the performed tests and update the configuration and software and PC connection Bluetooth 2.1
Storage of results	Internal memory to store thousands results of analyses in CSV and XML files, compatible with all database formats (e.g.:XLS, SQL).	Internal memory to store thousands results of analyses in CSV and XML files, compatible with all database formats (e.g.:XLS, SQL).
Photometric module	6 different wavelengths in 4 reading cells	6 different wavelengths in 4 reading cells
Incubation module	37°C thermostated block with 16 positions	37°C thermostated block with 3 positions
Connection with barcode/QR code scanner	Yes, via bluetooth	No
Number of samples you can analyze at the same time	16	3
Multitasking mode (possibility to perform more analyses on the same sample)	Yes	No
Printer	Graphic printer on board 80 mm width	Absent
Dimension and weight	32 x 29,5 x 13 cm (W x D x H) 2,80 Kg	15 x 22 x 8,3 cm (W x D x H) 0,80 Kg
Power supply	24 V	24 V or lithium ion battery (optional)
Configuration / Analyses	Configuration with the **full panel** of analyses	Configuration with **tailored panel** of analyses

	TEST	Measuring range	Repeatability	Resolution	Testing time
Sugars	Sugars in wine	0.1 - 18.0 g/L	0.1 g/L	0.1 g/L	6 min
	+Sugars in must sparkling wine	15 - 350 g/L	2 g/L	1 g/L	6 min
	Glucose and fructose in wine	0.1 - 18.0 g/L	0.2 g/L	0.1 g/L	6 min
	Glucose, fructose must, sparkling wine	15 - 350 g/L	2 g/L	1 g/L	6 min
SO_2	Free SO_2	1 - 60 mg/L	2 mg/L	1 mg/L	2 min
	Total SO_2	15 - 250 mg/L	6 mg/L	1 mg/L	1 min
Malolactic	L-Malic acid	0.05 - 5.00 g/L	0.08 g/L	0.01 g/L	4 min
	L-Lactic acid	0.05 - 4.00 g/L	0.05 g/L	0.01 g/L	6 min
	Malolactic fermentation	0.05 - 5.00 g/L	0.08 g/L	0.01 g/L	10 min
	Total acidity	1.0 - 10.0 g/L tartaric acid	0.2 g/L	0.1 g/L	1 min
	Acetic acid	0.05 - 1.20 g/L	0.06 g/L	0.01 g/L	6 min
	pH	3.00 - 4.00	0.02	0.01	1 min
	Alcohol by volume	0.1 - 17.0% vol.	0.2% vol.	0.1% vol.	11 min
Nitrogen	Organic nitrogen	30 - 300 mg/L	15 mg/L	1 mg/L	4 min
	Inorganic nitrogen	30 - 300 mg/L	11 mg/L	1 mg/L	4 min
	Acetaldehyde	18 - 300 mg/L	6 mg/L	1 mg/L	6 min
Glycerol	Glycerol	50 - 800 mg/L	11 mg/L	1 mg/L	6 min
	Glycerol	2.0 - 15.0 g/L	0.2 g/L	0.1 g/L	6 min
	Gluconic acid	0.05 - 3.00 g/L	0.04 g/L	0.01 g/L	4 min
	* Calcium	20.0 - 250.0 ppm	3.9 ppm	0.1 ppm	1.5 min
	Copper	0.05 - 1.20 ppm	0.09 ppm	0.01 ppm	5 min
	Galacturonic acid	0.03 - 2.0 g/L	0.04 g/L	0.01 g/L	4 min
Polyphenols	* Total anthocyanins	50-1700 mg/L	11 mg/L	1 mg/L	11 min
	* Anthocyanins Extraction on Grapes	15-75%	2%	1%	6 min + 30 min for extraction
	*Polyphenols FC	150 - 3300 mg/L gallic acid	10 mg/L	1 mg/L	5 min
	* Catechins in wine	1.0 - 30.0 mg/L	0.7 mg/L	0.1 mg/L	11 min
	*Total polyphenol index	1.0 - 140.0 O.D. 280 nm 2 -3000 mg/L gallic acid	3.1 O.D. 280 nm 65 mg/L gallic acid	0.1 O.D. 280 nm 1 mg/L gallic acid	11 min
	* HCl index	5 - 50	2.5	1	6 min**
	* Polymerized anthocyanins	10.0 - 100.0%	0.5%	0.1%	11 min
	* Tannins	0.3 - 5.5 g/L	0.1 g/L	0.1 g/L	15 min
Color	*Intensity I=O.D.420+O.D.520+O.D.620	0.0 - 40.0 O.D.	0.1 O.D.	0.001 O.D.	1 min
	*Tonality T=O.D.420/O.D.520	∞	0.05 O.D.	0.001 O.D.	1 min



Reagents are **pre-vialed**, in package of 10 tests, developed and produced by the research laboratories of CDR.

*Not available with the **CDR WineLab® Junior**.
+In addition to sugars determination (glucose and fructose) it is possible to detect sucrose as well.

**The analysis includes an incubation time of the sample for 7-hour.

CDR WineLab® Junior is configured as you like.

FOODLAB®
Quality control systems for food and beverage

CDR FOODLAB® is a trademark of CDR S.r.l.
via degli Artigiani, 6 - 50055 - Ginestra F.na - Florence - Italy
Tel. **+39.055.871431** - Fax **+39.055.8714322**
info@cdrfoodlab.com - www.cdrfoodlab.com