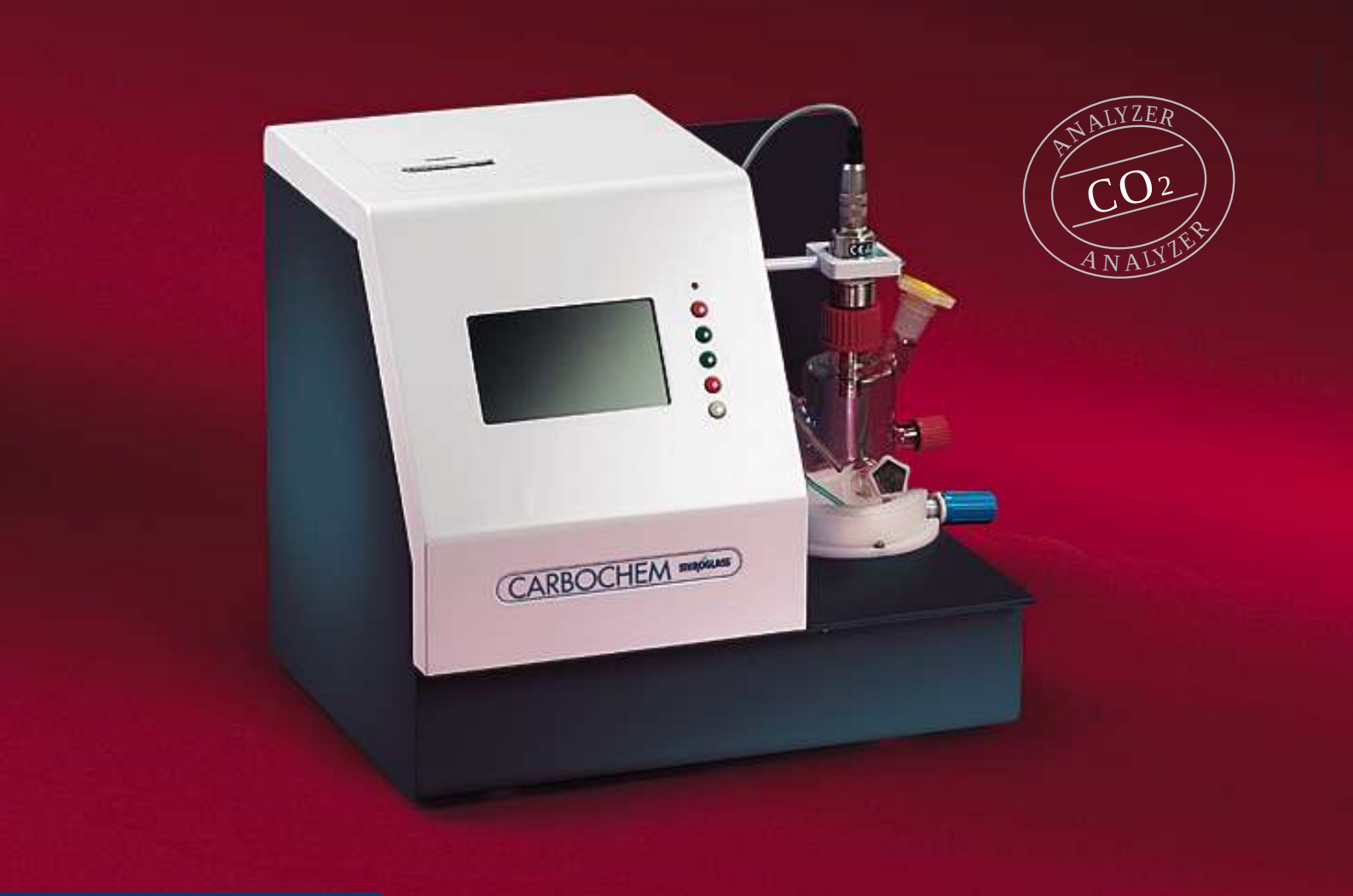


STEROGLASS®

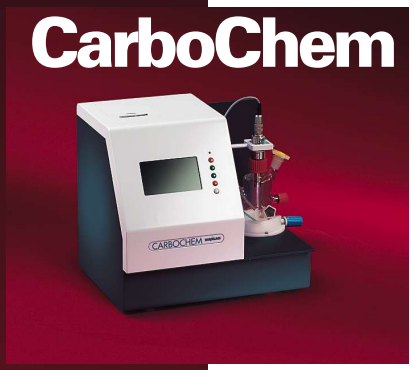
divisione enologia

CarboChem

Automatic system for detection of CO2 in beverages

Measurement principle: the CarboChem system uses the principle of the law of the state of gases.
A known volume of wine is placed in the reactor, where an appropriate acidulant is added, so as to allow the development in a gaseous stage (headspace) of all the CO_2 present in the sample.
Two probes, one for measuring the pressure developed in the reactor and one for measuring the temperature, give numeric values which are processed by a specific EPROM software algorithm, establishing the content in grams/liter of the CO_2 in the sample. An LCD screen displays the kinetics of the CO_2 development.

CarboChem



The system is composed of:

REACTION CHAMBER IN BOROSILICATE GLASS EQUIPPED WITH:
- seat for the pressure measurement probe
- seat for the temperature measurement probe
- opening for sample introduction
- opening with seal for gas-volumetric calibration
- glass/Teflon valve for sample draining
- injector for acid reagent
- magnetic bar

- Magnetic stirrer
- Peristaltic pump with timer
- Acid reagent container
- Power supply and electronic circuit boards
- Barometric pressure gauge
- Temperature gauge
- Liquid crystal display
- Keyboard for software operations

Analytic specifications:

Sample:	wine and/or sparkling beverage
Sample volume:	10 to 50 ml
Measurement range:	0 to 5 g/l of CO_2
Analytic precision:	+/- 0.05 g/l
Analysis time:	max. 5 minutes

Application field:

Wine
Sparkling wine
Beer
Mineral water
Soft drinks

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