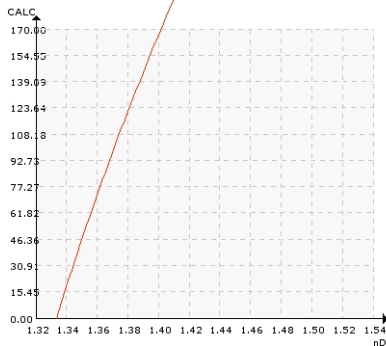


WINE

Typical end products

Wine

Chemical curve: R.I. per Oechsle (°Oe) at Ref. Temp. of 20°C



Application

The quality, and therefore the value, of the must depends on the sugar content and is measured in terms of “Oechsle”.

Since the sugar concentration varies within the batch, it is very difficult to determine the value of the whole crop, and consequently the payment to be given to the producer.

The K-Patents Process Refractometers are used to measure the sugar concentration continuously in each batch. The calculated average value is used to determine a fair payment for the producer.

Installation

The K-Patents refractometer is installed in the must pipe before the must is distributed between the various tanks.

The must, which is pumped from the grinder to selected product tanks, contains a large amount of solids such as seeds, peel and the likes. The K-Patents refractometer has a digital sensing technology, which is uninfluenced by the presence of grape solids.

The typical measurement range is 0-140° Oechsle and the temperature is 15-25°C (59-77°F).

Introduction

Modern harvesting and winery techniques have had an impact on the wine production methods.

Grapes are harvested and transported to gathering sites. After weighing and separation from the stalks, the grapes are ground to produce, which is termed as grape must.

If the wine producer receives grapes from various vineyards, each particular crop supplied is processed separately. The price paid for each separate crop depends on the quantity and the quality of grapes, delivered by the grape producers.

Instrumentation



Description

K-Patents Sanitary Compact Refractometer PR-23-AC for small pipe line sizes of 2.5 inch and smaller.

The PR-23-AC sensor is installed in the pipe bend. It is angle mounted on the outer corner of the pipe bend directly, or by a flow cell using a 3A Sanitary clamp or Varivent® connection.

Measurement range:

Refractive Index (nD) 1.3200 – 1.5300, corresponding to 0-100 Brix.

FOOD AND BEVERAGE	
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WINE GRAPE PROCESSING	