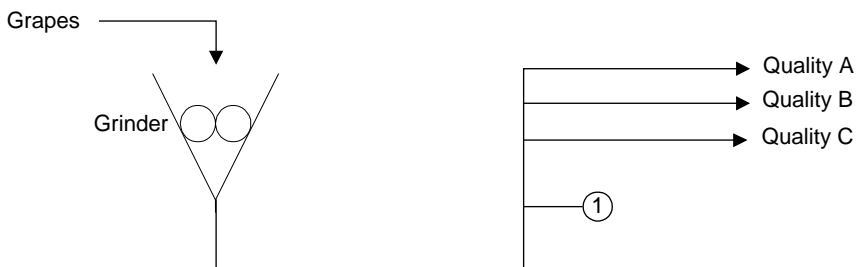


Wine

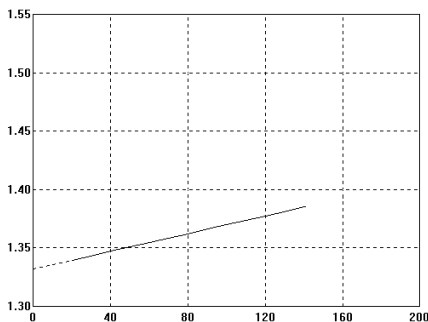


Positions where K-Patents PR-01-S is used:

- ① In must pipe

Wine

Chemical curve: R.I. per °Oechsle



R.I. Ref. temp. 20 °C

Introduction

Modern harvest and winery techniques have made their entrance in wine production.

Grapes are harvested and transported to the gathering site. After weighing and separation of the grapes from the stalks the grapes

are ground to so-called grape must.

If the wine producer receives grapes from various farmers, the harvest of each farmer is processed separately. The compensation for each harvest depends on the quantity and the quality of grapes delivered by the grape producers

Application

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

Since the sugar concentration varies over the batch, it is very difficult to determine the value of the whole harvest and thereby the payments to the farmers.

K-Patents Process Refractometer, PR-01-S is used to measure the sugar concentration continuously in each batch. The calculated average value is used to determine the fair payment to the farmers.

Installation

K-Patents PR-01-S is installed in the must pipe before the must is distributed to different tanks.

The must which is pumped from the grinder to the different product tanks contains a large amount of solids like seeds, peels and more. K-Patents PR-01-S is using a true digital sensing technology which is not effected by these solids.

The typical measurement range is 0-140° Oechsle and the temperature is 15-25°C (60-77°F).