

"I could take all the samples at the same time and with one drop only I have access to all the results. For me it would be fantastic to have an instrument like this!"

Elvira Basteiro, Vinicola del Priorat, Spain



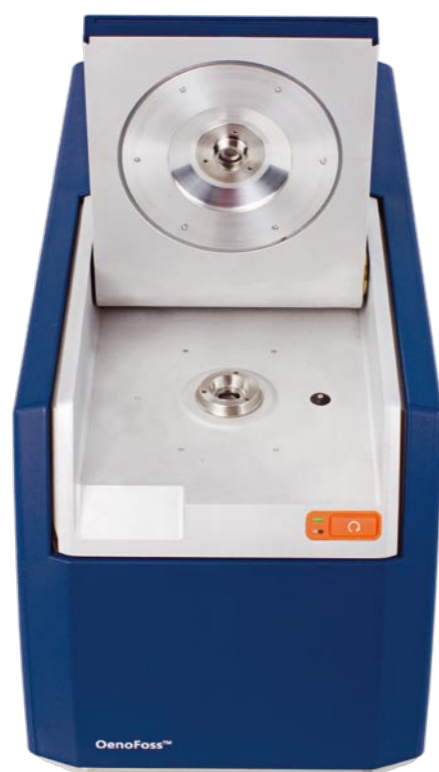
Unlimited testing at no extra cost

More analysis information and more time to make use of it - now both are possible with OenoFoss™

Unlimited tests on must and wine can be performed at no extra cost, building a wealth of objective information on which to base your decisions. OenoFoss also saves costs on the use of chemical reagents involved in traditional analysis. The robust design ensures frequent economical use without maintenance and the ready-to-use calibrations guarantee reliable analysis results. With its compact size (189 × 154 × 321 mm) the OenoFoss takes little table space.

Cross-reference your experience and judgement

Winemaking will never become an exact science and analysis will never replace human judgement. But routine analysis provides a vital objective angle that can make all the difference when making important decisions such as when to pick, how to control fermentation or when to bottle. The next time you need to consider such things, think OenoFoss – the simple way to cross-reference your experience with objective analytical results. Two minutes spent using OenoFoss can quickly repay itself through consistent quality results in the years to come.



OenoFoss™ is simple for anyone to use and lets you do analysis free of test tubes and chemical reagents - just test and test again as much as you like in pursuit of your quality targets.

www.foss.dk/oenofoss

FOSS a reliable partner in the wine industry

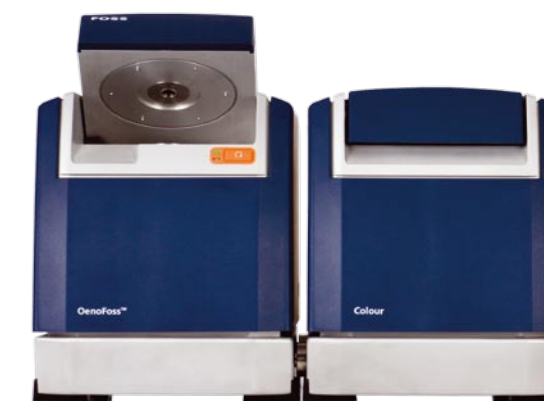
FOSS wine analysis instruments were introduced to the wine industry in 1999 and FOSS has quickly become a leading force in quality control of wine at all stages of production.

Through the success of the WineScan™ range, hundreds of wine producers and laboratories across the wine industry have discovered the ability of FOSS instruments to deliver the rapid and accurate results that winemakers demand. Solutions are based on FTIR analysis technology and Flow Injection Analysis technology – fields in which FOSS has vast experience and knowledge.

Our knowledge and experience is complemented by local presence around the world, ensuring that you can always talk to a dedicated sales and support team located near you.



OenoFoss™
Instant Quality Control made easy



FOSS

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One drop holds the answer

When to pick? How to control fermentation?
When to bottle?

Getting all the information you need to make critical decisions takes time and you are more than busy. But what if there was a way to replace various time-consuming analysis solutions with one simple test performed on the spot and taking just two minutes? That ability is yours with OenoFoss™ - the revolution in winemaking providing 'Instant Quality Control' throughout the winemaking process.

OenoFoss is a compact, simple-to-use analytical instrument that measures grape must, must under fermentation and wine, delivering up to seven main quality parameters from a single drop of a single sample.

Take advantage of the speed and convenience of OenoFoss to make the right decisions in pursuit of your quality targets. Two minutes spent using OenoFoss will make a lasting difference for years to come.

“The focus of all the winemakers is quality and everybody is interested in controlling his own wine ... not only from the organoleptic point of view but also the analytical. And OenoFoss™ could be the answer”

Augusto Graziano, Petra, Italy



OenoFoss™ with you every step of the way



Brix
pH
Total Acid
Volatile Acid



Glu+Fru
pH
Total Acid
Malic Acid
Ethanol
Volatile Acid



Glu+Fru
pH
Total Acid
Malic Acid
Ethanol
Volatile Acid
Colour

Must

Pick today? Pick tomorrow? – during vintage, analysis of key parameters for maturity allows segregation based on an objective evaluation of sanity and quality. Objective evaluation of grape quality also facilitates fair payment.

Must under fermentation

Rack now? Alcoholic fermentations can be effectively monitored until they reach dryness or react to stuck fermentation.

Wine

Bottle now? Routine analysis helps to ensure consistent quality, for instance with a pre-bottling analysis. Likewise, the malolactic fermentation can be carefully followed, helping you to decide when to stabilise your wine.

Instant quality control by anyone

Gone are the days when you needed a white coat to do analysis

Now you can get the information you need to control your winemaking process with one simple test performed on the spot and taking just two minutes. OenoFoss™ lets you do analysis free of test tubes and chemical reagents - just test and test again as much as you like. And because it is so simple to use, anyone can contribute to improved quality control in pursuit of your quality targets.

Easy to use interface

Imagine you need to measure a sample of finished wine. Click on a picture of the sample type on the computer screen and that's it – you are ready to measure. Then, if you want to test another sample type, for example, grape must, click on the grape icon and you are ready for a new test. Result data is automatically stored for future reference and reporting.

Just how easy is it to use



1. Select sample type
2. Load sample
3. Press start
4. Await result
5. Clean

One solution covers multiple analysis demands

The OenoFoss™ consists of two modular units built on identical platforms: a FTIR wine analysis unit and an optional VIS Colour unit. The total solution consists of the instrument unit(s) together with a PC and software.

The PC software displays the results of the analysis and offers data management facilities. OenoFoss is available in three versions, any of them can be combined with the colour unit.

Up to seven parameters can be analysed simultaneously with one single drop of must, must under fermentation (MUF) or finished wine.

