



# Senzytec2

to monitor *fermentative processes*  
in wine samples

## Wine analysis

**Senzytec2** is a novel analysis system based on enzymatic biosensors. It allows to precisely quantify various compounds in food matrices in a quick and reliable way.

**Senzytec2** has been developed in collaboration with the Universities of Padua and Venice (Italy), for wine analysis specifically. Now it's being used in different sectors of the agro-food industry, in particular in oenology to monitor fermentation processes during wine production.



In comparison to standard enzymatic methods, where the product of the enzymatic reaction is measured through photometric techniques, **Senzytec2** is an amperometric method that measures current variations, thus sensibly improving quality and precision of analysis. A signal transduction system converts the result of the biochemical event (on the enzyme) into a current signal, which is then amplified and processed.

## Alcoholic and malo-lactic fermentation

Alcoholic fermentation and malo-lactic conversion control is of paramount importance to guarantee high quality products, with the desired sensorial profile.

**Senzytec2** enables to accurately measure reducing sugars content (glucose and fructose) and alcohol values (ethanol). It is also possible to monitor malic acid conversion into L-lactic acid, by measuring both compounds with high specificity. Sensors are disposable, therefore it is possible to carry out all the different analyses with the same instrument, by simply replacing the disposable part.



Thanks to the convenient case and the internal rechargeable battery,

**Senzytec2** can be used on site, quickly providing precise and important information to control the vinification process.



**Senzytec2** is an innovative biosensor based system, capable of measuring the concentration of different analytes in food matrices, in a quick and reliable way.

The analyses can be performed in just a few minutes and with tiny amounts of sample (0.1 mL), at a very low cost (less than 2€).

Everything you need is provided inside the case, you are only required to add some water and follow the easy instructions for use.



The analysis method is extremely simple and intuitive, therefore no trained personnel or special competences are necessary.

Ethanol  
Glucose  
Fructose  
Reducing sugars  
Malic Acid  
Lactic Acid



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