

Wine Analysis





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From grape to wine

Randox Food Diagnostics is a dedicated supplier of high performance diagnostics kits for the wine, beverage and fermentation industries.

Collectively Randox Food Diagnostics and Randox Laboratories have 30 years experience in manufacturing and supplying diagnostic products.

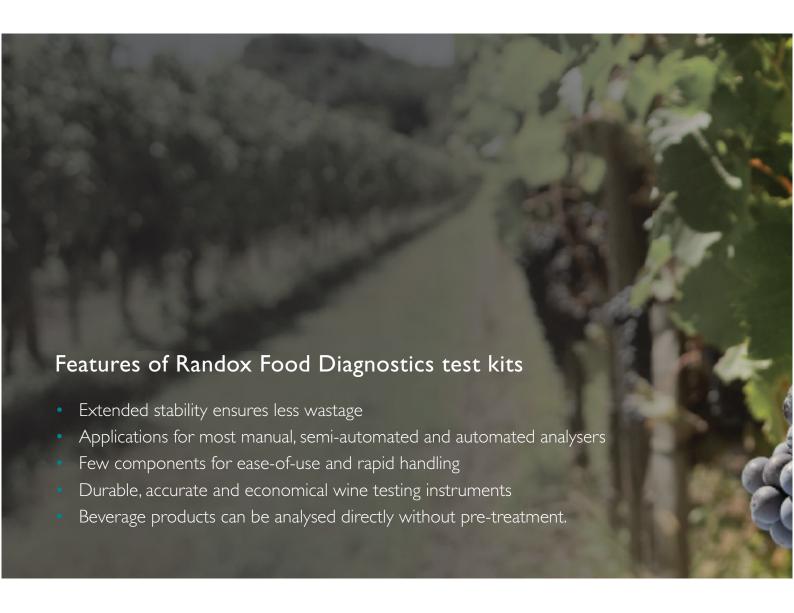
Quality control before, during and after the production process in food and beverage manufacture is vitally important, using our kits to monitor this process will ensure cost effective production of high quality products.

Our range of wine testing products offer confidence, reassurance, innovative testing and versatility.

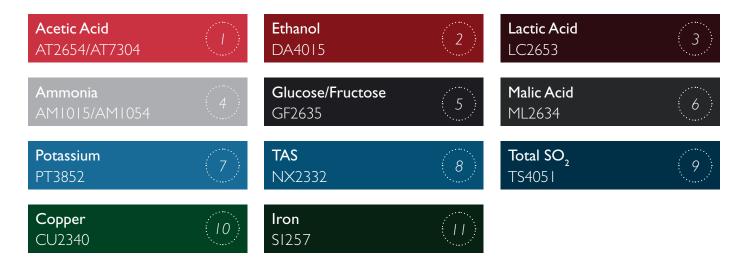
Our high quality products guarantee confidence as each kit is manufactured to conform with the requirements of ISO 13485:2003.

Each kit is manufactured by a dedicated research and development team that is specialised in reagent manufacture.

Randox Food Diagnostics offer a wide test menu available on multiple applications for manual, semi-automated and automated analysers.



Wine / Beverage testing kits available





Kit Consumptions (wine samples per kit)

Kit		Manual tests	RX monza tests	RX daytona tests
1	Acetic Acid	40 / 100	88 / 222	222 / 555
2	Ethanol	33	42	190
3	Lactic Acid	40	80	222
4	Ammonia	50	71	N/A
5	Glucose/Fructose	100	200	500
6	Malic Acid	40	80	222
7	Potassium	60	120	400
8	TAS	50	100	250
9	Total SO ₂	100	125	500

Wine testing applications are available for use on multiple analysers such as Chemwell, Hitachi, Konelab, Advia, and Cobas Mira.