FTIR wine analyzer: Lyza 5000 Wine

The FTIR analyzer you have been waiting for

The novel multi-parameter FTIR analyzer Lyza 5000 Wine is your solution for the analysis of wine, must in fermentation.

Fast measurements for a multitude of parameters ensure you have all the information you need during a wine production. Thanks to a quick setup and pre-installed models all important results for wine analysis ethanol, sugars, and acid profile are just a tap away.

Lyza 5000 Wine can be used as a stand-alone device, automated for high throughput, or connected to y benchmark instruments – Anton Paar density meters and alcohol meters – for the most powerful wine a

Get in touch (https://www.anton-paar.com/corp-en/contact/?pGroup=2269&prd=21322)

Document Finder (https://www.anton-paar.com/corp-en/services-support/document-finder wine-analyzer-lyza-5000-wine/)

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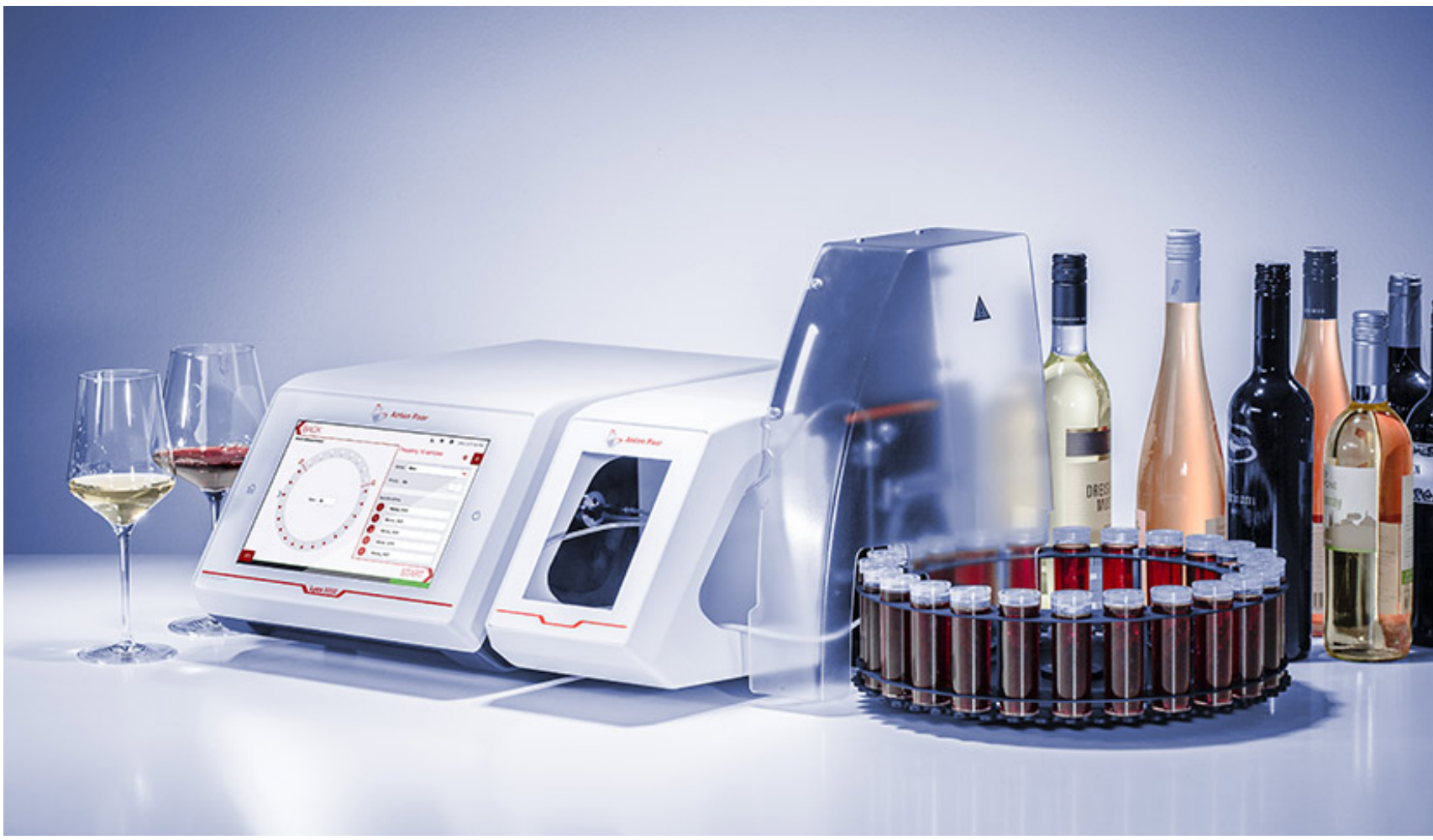
Key Features

More than 13 parameters are just a tap away

- Receive results for more than 13 parameters for wine and must including ethanol, sugars, and acid single measurement.
- Minimal measurement times of less than one minute allow for high sample throughput and fast reac
- Easily handle single measurements, adjustment of models, or even complex measurement routines user-friendly touchscreen interface.
- Lyza 5000 Wine performs all data analysis automatically – there's no need for an external PC.
- Integrate Lyza 5000 Wine into your LIMS system for the highest degree of automation.

The most powerful wine analysis system

- Manual filling allows quick and easy stand-alone operation in small wine laboratories.
- Enhance your sample throughput via automation with Xsample 520 (https://www.anton-paar.com/c
  en/products/details/xsampletm-520/) at an affordable price.
- Lyza 5000 Wine connects to the benchmark instruments for wine laboratories: from DMA M density
  a complete Alcolyzer wine analysis system (https://www.anton-paar.com/corp-en/products/details/
  wine-mme-wine-analysis-system/) including Alcolyzer ME, HazeQC (https://www.anton-paar.com/c
  en/products/details/turbidity-measuring-module-hazeqc-me/), and pH ME (https://www.anton-paar
  en/products/details/ph-me-beverage-measuring-module-and-ph-me-measuring-module/).
- Receive results from Lyza 5000 Wine and all connected instruments in a single report after only one
  preparation, one filling, and one measurement.
- Reports can be automatically printed and digitally exported to your hard drive or network storage vi
  and WiFi.



The highest precision in the wine market

- Lyza 5000 Wine's 12-bounce ATR measurement cell delivers ideal signal intensity and is barely influ
  turbid or gassing samples.
- The most accurate measurement cell temperature control of any wine analyzer (±0.03 °C) guarantee
  stable measurement conditions.
- Live notifications inform you about the state of the instrument and recommend what action to take.
- Integrated workflows guide you through water and ethanol reference measurements – no proprietar
  standards necessary.

Technical Specifications

Must and must in fermentation

Parameter	Units	Range	Repeatability (s.d.)[1]	RMSEP[2]
Ethanol	[%v/v]	0 to 14	0.02	0.1
Fructose	[g/L]	0 to 6	0.35	0.5
Fructose	[g/L]	6 to 50	0.35	2.5
Fructose	[g/L]	50 to 160	0.35	5.5
Glucose	[g/L]	0 to 6	0.2	0.5
Glucose	[g/L]	6 to 50	0.2	2
Glucose	[g/L]	50 to 160	0.2	4
Titratable acidity	[g/L]	2 to 12	0.1	0.55
Volatile acids	[g/L]	0 to 1.5	0.02	0.12
Malic acid	[g/L]	0 to 7	0.06	0.55
Tartaric acid	[g/L]	1 to 9	0.06	0.6
Lactic acid	[g/L]	0 to 2	0.05	0.3
pH	DA_{II}	3 to 4	0.01	0.08
Density	[g/mL]	0.99 to 1.12	0.0002	0.001
Must weight[5]	°Brix	-2 to 29	0.05	0.25
Extract	[g/L]	0 to 350	0.4	2.0
Glycerol	[g/L]	0 to 10	0.1	0.5
Yeast assimilable nitrogen	[mg/L]	0 to 300	4	35

Wine

			Repeatability	

Parameter	Units	Range	(s.d.)[1]	RMSEP[2]
Ethanol	[%v/v]	6 to 20	0.02	0.1
Fructose	[g/L]	0 to 6	0.2	0.45
Fructose	[g/L]	6 to 160	0.5	2.0
Glucose	[g/L]	0 to 3	0.2	0.45
Glucose	[g/L]	3 to 150	0.5	1.5
Titratable acidity	[g/L]	2 to 12	0.02	0.35
Volatile acids	[g/L]	0 to 1.5	0.02	0.12
Malic acid	[g/L]	0 to 7	0.05	0.45
Tartaric acid	[g/L]	0 to 5	0.05	0.35
Lactic acid	[g/L]	0 to 3	0.05	0.30
pH	-	3 to 4	0.01	0.08
Density	[g/mL]	0.98 to 1.1	0.0002	0.001
Extract	[g/L]	0 to 350	0.3	2.0
Glycerol	[g/L]	0 to 25	0.2	1.0

Minimum sample volume	15 mL
Measurement time per sample[3]	42 seconds
Cell type	12-bounce ATR ZnSe flow-through cell
Dimensions (L x W x H)	450 mm x 340 mm x 240 mm (17.7 in x 13.4 in x 9.4 in)
Cell temperature control	Peltier element, Stability ±0.005 °C, Accuracy ±0.03 °C
Power supply	AC 100 to 240 V; 47 to 63 Hz; DC 24V, 3A
Weight	15.2 kg (33.5 lbs)

Communication interfaces	• 5 x USB • RS-232 • CAN • HDMI • Ethernet • Bluetooth®[4] • WiFi[4]
Display	10.1 in PCAP touchscreen TFT WXGA (1280 Px x 800 Px)

[1] Repeatability as mean standard deviation according to ISO 5725, using a set of representative wines

[2] Root mean square error of prediction for a set of representative wines; under ideal conditions

[3] After temperature equilibration

[4] Via external WiFi/Bluetooth® dongle

[5] Available units: °Brix, SG, °Oe, °KMW, °Baumé, g/L

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Documents

⤓	Complete your wine analysis (https://www.anton-paar.com/corp-en/services-support/document-finder/application-reports/complete-your-wine-analysis/)	Application Reports	(https://w paar. e support/ finder/a reports/ your-wine-a (https://w p f assistance/c dapplication your-wine
⤓	How to achieve best performance in lab proficiency tests with Lyza 5000 Wine (https://www.anton-paar.com/corp-en/services-support/document-finder/application-reports/how-to-achieve-best-performance-in-lab-proficiency-tests-with-lyza-5000-wine/)	Application Reports	(https://w paar. e support/ finder/a repor ach performa proficiency- lyza-5
⤓	Model Management – optimize your analysis (https://www.anton-paar.com/corp-en/services-support/document-finder/application-reports/model-management-optimize-your-analysis/)	Application Reports	(https://w paar. e support/ finder/a repo ma opti
⤓	The correct making and use of binary ethanol standards (https://www.anton-paar.com/corp-en/services-support/document-finder/application-reports/the-correct-making-and-use-of-binary-ethanol-standards/)	Application Reports	(https://w paar. e support/ finder/a reports/th making-a bina s

Accessories

Sample changer: Xsample 520

(https://www.anton-paar.com/corp-en/products/details/xsampletm-520/)

Similar products

Alcolyzer Wine M/ME - Wine Analysis System

(https://www.anton-paar.com/corp-en/products/details/alcolyzer-wine-mme-wine-analysis-system/)

Density meter: DMA™ 4500 M

(https://www.anton-paar.com/corp-en/products/details/density-meter-dmatm-4500-m/)

PBA-W M Packaged Be Analyzer for Wine

(https://www.anton-paar.com/corp-en/products/details/pba packaged-beverage-an wine/)