FOSS

OenoFoss[™] Go

Instant knowledge, better business.



Winemaking today is full of challenges. Extreme weather events, more difficult growing conditions and increasing competition all require you to be more informed. With OenoFoss[™] Go you can perform rapid analysis of key quality parameters, allowing you to think and act on your feet to improve your business.

Decisive grape and wine data in under three minutes

Key tests for wine and grape must covering a total of eight parameters provide you with the instant knowledge you need at any stage of winemaking. Reliable and frequent data promotes a more agile approach to wine production.

'Out of the box' wine analyser that is easy to run

Getting started is simple with an easy-to-follow introduction programme. Tests are performed at the push of a button and routine "clean" programs are easy to select and run for optimal functionality over time.

Accessible package with lasting payback

The more you test, the lower the cost-per-sample and the more valuable knowledge you get for the same money. Running costs are predictable with remote service options.





Sample types Finished wine and grape must

Parameters

Finished wine: Ethanol, glucose/fructose, malic acid, total acidity, volatile acidity. **Grape must:** Total Soluble Solids (°Brix), malic acid, total acidity, yeast assimilable nitrogen (YAN).

Technology

FTIR technology for wine analysis

How to get started?

Check access to power supply and internet. Follow easy self-installation guide. Get back-up via remote support.

Applications

		Ranges within product type		
Parameters	Unit	Must	Finished wine	Comments
Ethanol	% Vol.	-	8-16	
Glucose/fructose	g/l	-	0-25	
Total soluble solids (°Brix)	g/100g	12-27	-	Total Soluble Solids are based on refraction index in °Brix expression.
Malic Acid	g/l	1-8	0-7	
Total Acidity	g/l	3-18	3-7.6	Expressed as tartaric acid
Volatile Acidity	g/l	-	0-1.0	Expressed as acetic acid
Yeast Assimilable Nitrogen (YAN)	-	Low - Medium - High	-	Low = < 200 mg/l Medium = between 200 mg/l and 300 mg/l High = > 300 mg/l All output is indicative

Technical specification

Analysis time	Less than 3 min	
Noise level	< 70 db (A)	
Sampling		
Samples volume	5 ml	
Sample preparation	Clarificaton and degassing required. Particle size less than 10 μ m. Clarification by filtration or centrifugation. Degassing by vivid shaking in closed container.	
Sample temperature	15-25 °C. (Adapt sample temperature within the range of 15 -25 °C)	
Maintenance		
Cleaning	Automatic and programmable	
Test	Automatic, integrated. Self test option	
Options		
Calibrations	FOSS provides ready to use calibrations – see applications table above	

Installation requirements

Power supply	(100 to 240V) V - 50/60 Hz
Power consumption	12V, 5A, - 60 W
Ambient temperature	15-25 °C
Ambient humidity	< 80 %RH
Ambient CO ₂ concentration	< 2000 ppm
Weight	11 kg (Including Zero/Clean liquids)
Dimensions (h x w x d)	285 x 345 x 280 mm
Environment	For best performance place the instrument on a stable surface away from excessive and continuous vibrations