

Guide to sample preparation for Sentia analysis

Some sample preparations are required for some Sentia methods to achieve an accurate result.

This guide will detail:

1. The recommended procedure for diluting samples using either a unique Sentia buffer solution (for malic acid and fructose methods) or reagent-grade deionized or distilled water (for acetic acid and titratable acidity methods), prior to testing on the Sentia analyzer.
2. The recommended procedure for degassing samples that may contain excessive carbon dioxide, prior to testing on the Sentia analyzer.

Measuring ranges

Product code	Product name	Measuring ranges
30730	Acetic acid	0.1 to 1.5 g/L
30230	Free SO₂	3 to 75 mg/L
30530, 91004	Fructose	0.1 to 10 g/L
30330	Glucose	0.1 to 10 g/L
30430, 91002	Malic acid	0.05 to 5 g/L
30630	Titratable acidity pH 7.0 and 8.2	3 to 10 g/L

Materials and equipment required to analyze samples with Sentia

- Sentia analyzer
- Sentia test strips (specific to the analyte being tested)

For methods that require a dilution or a degassing step, the additional materials and equipment are required:

- Test tube with cap (plastic, size 5 mL or less recommended)
- Diluent solution
- Micropipette and micropipette tips (100 – 1000 µL recommended)

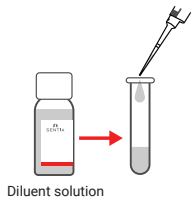
Sample preparations

Dilution instructions

Certain Sentia tests require sample dilution prior to analysis. This will be prompted by your Sentia analyzer as you move through the analysis test flow. It is recommended that you perform the dilution just before you perform the test. Refer to the below table to find information on tests that require a dilution and the dilution ratio to be used.

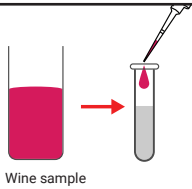
Test	Dilution solution required	Dilution explained	Recommended sample volume	Recommended diluent volume	Dilution expiry time
Free SO₂	No dilution step required. Add the sample directly onto the porch of the strip as directed				
Malic acid	Sentia malic acid buffer	1 part wine : 4 parts malic acid buffer	100 µL	400 µL	Samples can be diluted up to 30 minutes before testing
Glucose	No dilution step required. Add the sample directly onto the porch of the strip as directed				
Fructose	Sentia fructose buffer	1 part wine : 4 parts fructose buffer	100 µL	400 µL	Samples can be diluted up to 30 minutes before testing
Acetic acid	Deionized (DI) or distilled water	1 part wine : 3 parts DI water	100 µL	300 µL	Samples can be diluted up to 30 minutes before testing
Titratable acidity	Deionized (DI) or distilled water	1 part wine : 3 parts DI water	100 µL	300 µL	Samples can be diluted up to 30 minutes before testing

Note: Alternative dilution solutions should not be used. Refrain from combining buffer solutions from different bottles to avoid changes to the buffer concentration. Please check the buffer solution bottle for date of manufacture or best before date prior to use.



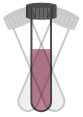
Step one:

Using a micropipette, accurately pipette the recommended volume of diluent solution into a clean test tube. Dispose of the used pipette tip and replace with another clean tip.



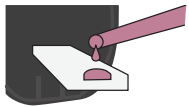
Step two:

Accurately pipette the recommended wine sample volume into the test tube. Dispose of the micropipette tip.



Step three:

Cap the test tube, and gently shake to mix.



Step four:

You now have a diluted wine sample ready to apply to the test strip.



Step five:

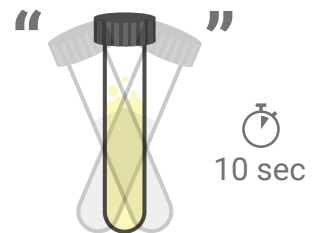
Dispose of buffer solutions down the sink with running water.

Degassing instructions

For all Sentia tests, **except for free SO₂**, it is recommended that wine samples displaying visible effervescence be degassed before testing to avoid reporting of any erroneous results.

To **degas your sample**, we recommend sonicating or shaking the wine in a vessel for at least 10 seconds and allowing to vent.

Note: It is NOT recommended to degas samples prior to Free SO₂ analysis.



Further information

Please contact your supplier for buffer solution MSDS information.

Contact Grapeworks on 03 9555 5500
or email info@grapeworks.com.au
Grapeworks.com.au

grapeworks
CONSUMABLES