



THE INNOVATION  
YOU NEED

# OENOLOGICAL and ANALYTICAL SOLUTIONS

**grapeworks**  
CONSUMABLES

[martinvialatte.com](http://martinvialatte.com)



Specialised analytical expertise, targeted innovation and personalised support, all dedicated to enhancing our clients' performance.

### A STRONG NETWORK AND PRESENCE

- » France's leading network of oenological laboratories
- » 10 laboratories, 9 of which are COFRAC-accredited\*
- » A presence across all of France's wine-growing regions
- » 60 employees
- » 400,000 samples analysed per year

### A BENCHMARK FOR NATIONAL STAKEHOLDERS

**Selected by major retailers for regulatory compliance checks and specification compliance on private-label products.**

- » Benchmark laboratories for wine merchants and cooperative wineries
- » Accredited by regulatory bodies (INAO, IGP)
- » The analyses produced by the SOFRALAB Group's laboratories are recognised by wine-importing countries

### INNOVATION AND STRATEGIC PARTNERSHIPS

The SOFRALAB® Group's laboratories are equipped with modern, high-performance equipment to enable them to meet current and future demands and challenges.

**Innovation:** a special partnership with SOFRALAB development and application department

#### Strategic partnerships:

- Universities (I.U.V.V Dijon, Gesenheim, Padova, Firenze)
- Regulatory bodies
- Analytical equipment suppliers

**Member of leading organisations in our field of expertise** (OIV, Union des Cœnologues, UNILABO)



**PLEASE CONTACT US  
FOR ALL YOUR FINE  
ANALYSIS INQUIRIES.**



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# ENSURING THE MICROBIOLOGICAL STABILITY OF MUSTS AND WINES

Must – and later, wine – are constantly subject to the presence of numerous microorganisms.

**As soon as the grapes are harvested**, the grapes' indigenous flora comes into play.

This continues throughout the fermentation and post-fermentation stages up until ageing in the bottle, with possible **organoleptic deviations**.

The **preventive microbiological control** of such spoilage flora is crucial to ensure the quality of the final product.

In addition, global warming causes **pH levels to increase** in musts and wines.

**The resulting drop in acidity promotes the development of** contaminating **microorganisms** and reduces the antiseptic action of sulphites in wines.

**Chitosan**, a polymer derived from *Aspergillus niger* chitin, is a **microbiological control tool** that can be used to complement or substitute sulphites.

When combined with a **thorough and ultra-fast predictive method** to detect pathogens, it offers a **global approach to master the risk** of microbiological instability and secure the quality of musts and wines.



## ULTRA-FAST, ACCURATE & EASY-TO-USE MICROBIOLOGICAL ANALYSIS

Launched in 2024, Oenobiote believes innovation in microbiology should make advanced, predictive and preventive analyses accessible, designed as real decision-support tools, fully integrated into the production processes of wine and beer. Since its launch, wineries and laboratories in several countries have incorporated this solution into their daily routines.

For the first time, advanced molecular microbiology can be performed directly in the cellar, thanks to patented technologies that remove every historical barrier: complexity, cost and time.

### CHRONOS, NEXT-GENERATION RT-qPCR THERMOCYCLER



Designed for unitary, on-demand tests, capable of up to 6 samples per day. Compact, robust, and optimized for cellar environments.

### COMPREHENSIVE TEST RANGE FROM VINE TO BOTTLE



Suite of microbiological tests covering all critical points: grape, fermentation, aging and bottling. Compatible with Chronos or high-throughput thermocyclers for larger needs.

### SIMPLIFIED PROTOCOLS, SPEED AND ACCESSIBILITY



Simple and efficient sample preparation methods, completed in a few minutes without requiring specific technical skills.



**Brings lab-grade precision to on-site testing: fast, reliable, and affordable.**



**Scalable tests range for small producers and large facilities alike.**



**Removes the technical barrier (for unitary test or high-throughput needs) - microbiology becomes as easy as physicochemical analysis.**

## CHRONOS, THE FASTEST AND MOST HIGHLY MULTIPLEXED RT-qPCR THERMOCYCLER

Chronos is more than just a standard thermocycler: it makes advanced microbiological testing **accessible** directly **in the field**. Designed to be deployed both in production areas and laboratories, it enables rapid, **unitary testing** with precision.



### SPEED OF ANALYSIS

At its core, Chronos uses microfluidic technology to perform ultra-fast thermal exchanges, allowing for rapid heating and cooling in just seconds. Thanks to this patented system, Chronos delivers accurate **results in 20 minutes**, even for complex or low-expression targets.

### SIMPLIFIED OPERATION

Test protocols are pre-configured based on the kit and sample type. Calibration curves are integrated, eliminating the need for manual setup. This ensures reliable and reproducible results, regardless of the user's skill level.

### COMPACT FORMAT

Chronos stands out for its small footprint, ideal for low-throughput or decentralized use. It's perfectly suited to on-site production facilities or local laboratories, requiring no heavy infrastructure. It fits on a **bench or desk** and operates independently.

### HIGH MULTIPLEXING

hPCR technology boosts the capacity of the 4 optical channels using optimized fluorescent signatures. With embedded AI, Chronos analyzes fluorescence in real time at every PCR cycle, enabling detection and **quantification of up to 12 microorganisms in a single test**.

### DETAILED RESULTS

Results are presented in a standard PCR format with amplification curves and **Ct values**, as well as quantification in **CFU/mL**. This data helps identify and quantify microorganisms with high precision, making interpretation easier for users.

### CONNECTIVITY

Chronos includes **built-in Wi-Fi**, allowing remote control from a computer or tablet without added infrastructure. Once connected, it can also establish a secure connection with the Oenobiote support team for remote technical assistance.

## TECHNICAL SPECIFICATIONS & ANALYTICAL PERFORMANCES OF THE AGING KITS

Chronos is an ultra-fast single-test platform, ideal for up to 6 samples per day (10 minutes of preparation per sample set and 20 minutes of analysis: 3 analyses per hour).

From single-test to high-throughput platforms, the kits ensure identical performance and analytical precision.



|                                                | KITS & TARGETS                                                                                                                                                                                                         | GAINS                                                                             | FEATURES                            |                                                                | RESULTS                                                                       |
|------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-------------------------------------|----------------------------------------------------------------|-------------------------------------------------------------------------------|
|                                                |                                                                                                                                                                                                                        |                                                                                   | FERMENTATION / AGING<br>Sample 2 mL | HYGIENE / BOTTLING<br>Sample 50 mL                             |                                                                               |
| <b>Brettanomyces Kit</b>                       | <ol style="list-style-type: none"> <li>1 <i>B. bruxellensis</i> (DNA)</li> <li>2 <i>B. bruxellensis</i> (RNA)</li> <li>Internal control</li> </ol>                                                                     | Dual DNA/RNA quantification to detect, monitor and control Brett activity         | Sample 2 mL                         | 1 cell / mL                                                    | Total cell account / mL<br>Active cell count / mL<br>Viability index (0 to 5) |
| <b>Bottling Kit: Yeasts and total bacteria</b> | <ol style="list-style-type: none"> <li>1 Total Yeasts (RNA)</li> <li>2 <i>B. bruxellensis</i> (RNA)</li> <li>3 Total Lactic Bacteria (RNA)</li> <li>4 Total Acetic Bacteria (RNA)</li> <li>Internal control</li> </ol> | Comprehensive multiplex test ensuring full microbiological stability for bottling |                                     | 10 cells / mL<br>1 cell / mL<br>10 cells / mL<br>10 cells / mL | Active cell count / mL                                                        |
| <b>No/Low Kit: Pathogens</b>                   | <ol style="list-style-type: none"> <li>1 <i>Escherichia coli</i></li> <li>2 <i>Enterococcus</i></li> </ol>                                                                                                             |                                                                                   |                                     | 1 cell / mL                                                    |                                                                               |

The kits and protocols are designed for high-throughput thermal cyclers to meet higher throughput requirements.

### SOFRALAB®'S EXPERTISE

Oenobiote provides us with fast, reliable and accurate expertise for monitoring *Brettanomyces* concentrations and viability, from winemaking through to bottling. It is also a scalable tool that enables us to meet the microbiological requirements of new product categories (No/Low, wine-based drinks, etc.)

**Arnault Martin,**  
Director of Océania Laboratories



MARTIN  
VIALATTE  
INNOVATION

## KTS<sup>RANGE</sup>

CHITIN DERIVATIVES FOR  
MUST AND WINE CONTROL  
AND STABILITY

### MULTIPLE APPLICATIONS STARTING FROM HARVEST RECEPTION

#### MICROBIAL PREVENTION INCLUDING *B. bruxellensis*

**WHY?** A tank or a plot regularly identified as lacking sharpness or having *B. bruxellensis* contamination problems.  
**WHEN?** In musts, as soon as possible. Identify the stage at which the contamination occurs and treat (e.g. at the end of pressing (white and rosé), during AF).  
**HOW?** Allow some flexibility for chitosan-based treatment of wine in case of contamination.

#### ENSURING SAFE AF

**WHY?** Successful yeasting with selected microorganisms or indigenous fermentation.  
**WHEN?** Anytime before the start of AF. Recommended at vatting or at the end of the settling process, if it takes place.  
**HOW?** If the quality of the harvest is average, may be split into 2 additions – to the harvested grapes and when vatting.

#### DECONTAMINATING A MUST OR A HARVEST

**WHY?** Quickly and effectively reduces indigenous microbial flora, thus improving the wine's clarity. May also be used in cold stabulation for up to 10 days (T°C must be monitored).  
**WHEN?** Apply as early as possible, ideally to the harvested grapes. If necessary, repeat application after settling in case of high microbiological pressure.  
**HOW?** For spraying on the harvested grapes, prepare a 5% solution and keep it away from direct sunlight (chitosan starts degrading at T°>40°C). Minimum dose in case of high population (poor sanitary condition of the harvest): 15g/hL

#### RESTARTING AF

**WHY?** Tanks where the end of fermentation has slowed down. Eliminate microorganisms that would compete with *S. cerevisiae* and restart AF.  
**WHEN?** End of AF, at the first sign of slowdown.  
**HOW?** Add to the tank while pumping over to allow oxygen supply and thus promote respiratory metabolism and yeast multiplication.

#### PROCESS LOW OR NO SO<sub>2</sub>

**WHY?** An anti-microbial alternative to the addition of sulphites and to bioprotection. Proven effective in must.  
**WHEN?** Split additions at the same stages as when adding SO<sub>2</sub>.  
**HOW?** Preventive additions to must with KTS® FA. In wines, KTS® CONTROL may also be added preventively.

## KTS<sup>FA</sup>

A preparation based on **activated chitosan** that is used as a **biocontrol agent** and which **reduces contamination** caused by spoilage microorganisms.



## AND AFTER ALCOHOLIC FERMENTATION?

### KTS<sup>®</sup> CONTROL

Activated chitosan-based preparation designed to control the development of microorganisms responsible for organoleptic deviation in wines.

#### DECONTAMINATING WINE

**WHY?** Problems with wines contaminated by *B. bruxellensis*.

**WHEN?** After AF or after MLF.

**HOW?** Add as soon as possible, at the first sign of contamination. Control population with a laboratory to determine the treatment dose. Make sure the product is properly homogenised in the tank. Check 72h to 1 week later for *B. bruxellensis* elimination.

**WHY?** Control the development of undesirable micro-organisms during ageing. Prevent or delay the onset of MLF.

**WHEN?** On wine after the end of AF and during ageing.

**HOW?** Add to the vat using a pump-over. Ensure proper homogenization of the product in the vat.

#### MANAGING MLF

### KTS<sup>®</sup> MB

Activated preparation based on chitosan and fumaric acid for improved management of micro-organisms during ageing.

### KTS<sup>®</sup> CLEAR

A chitin-glucan and pea protein-based fining product that combines a clarifying effect with the elimination of unpleasant tastes.

#### CLEANSING AND ELIMINATING UNPLEASANT TASTES RESULTING FROM CONTAMINATION

**WHY?** To eliminate unpleasant tastes that appear at a late stage in the wine due to the development of spoilage microorganisms.

**WHEN?** Use on finished wines. If KTS<sup>®</sup> CLEAR is used for the elimination of unpleasant odours resulting from microbiological contamination, e.g. volatile phenols following *B. bruxellensis* contamination, before treating make sure that the contaminants have been eliminated and that the wine is racked before treatment with KTS<sup>®</sup> CLEAR.

**HOW?** Add to the tank with the help of inverted pumping-over in an airless environment. It is necessary to then rack the wines within 48 to 72 hours to prevent the release of adsorbed molecules.

#### ITS ACTION COMPLEMENTS THAT OF KTS<sup>®</sup> CONTROL

## USE THE RIGHT KIT AT THE RIGHT TIME



VINEYARD



HYGIENE



FERMENTATION



AGING



BOTTLING



1 *B. Bruxellensis*

- 1 *Oenococcus Oeni*
- 2 *Lactobacillus Plantarum*
- 3 Lactic acid bacteria (total)
- 4 Acetic acid bacteria (total)
- 5 *Pediococcus*

- 1 Yeasts (total)
- 2 *B. Bruxellensis*
- 3 Lactic acid bacteria (total)
- 4 Acetic acid bacteria (total)

- 1 *Escherichia coli*
- 2 *Enterococcus*

## MANAGING CALCIUM AND POTASSIUM INSTABILITY

The stabilisation of calcium tartrate and potassium bitartrate is a **key step just before bottling**, when the **final organoleptic adjustments** are also made. Faced with the **challenges of sustainability and energy costs**, as well as the drive to reduce the use of **traditional additive or subtractive techniques**, new oenological solutions are emerging to stabilise unstable to highly unstable wines. Among these, **potassium polyaspartate** offers an effective alternative. This protective colloid acts on both the nucleation and growth of potassium bitartrate microcrystals, inhibiting the formation of tartaric salts and preventing their growth. At the same time it is essential to **control excess calcium**, which is becoming increasingly common in certain wine-growing contexts, in order to prevent precipitation in bottle. All these approaches help to ensure optimal stability while preserving the wines' sensory integrity.

### CHECK STAB iLife: PREDICTIVE MEASURE OF INSTABILITY FOR KHT & CAT

The **Check Stab iLife** device enables the rapid assessment of the tartaric and calcium stability of wines by measuring electrochemical conductivity under various analytical conditions.

Designed for precision and ease of use, it features:

- A modern interface with a 10.4" touchscreen for easy configuration and viewing of analyses
- Automatic synchronisation with the ChekStab.NET software, ensuring data traceability and consistency
- The ability to perform all recognised tartaric stability tests:
  - Mini-contact
  - Mini-contact with prediction
  - Saturation temperature
  - Calcium saturation
- High flexibility in setting parameters and analysis durations
- Fully automated operation thanks to an integrated reagent dispenser



iLife **LTE**

### POTASSIUM STABILITY, A TEST EXAMPLE: THE MINI CONTACT

The **Mini Contact** is the gold standard test for assessing a wine's tartaric stability.

This test is carried out at a constant temperature (usually 0.0 °C or -4.0 °C) and involves:

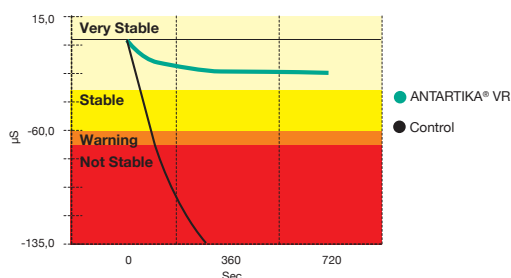
- Adding potassium bitartrate (KHT) to the wine at the start of the analysis
- Measuring the drop in conductivity over a defined period (12 minutes)

The stability of the wine is determined by the **change in conductivity** between the start and end of the test.

The interpretation thresholds are generally as follows:

- **Very stable:** 0 to 30  $\mu\text{S}$
- **Stable:** 30 to 60  $\mu\text{S}$
- **Risk of instability:** 60 to 70  $\mu\text{S}$
- **Unstable:** > 70  $\mu\text{S}$

A slight decrease in conductivity indicates that few crystals are forming: the wine is therefore stable. Conversely, a significant drop indicates a high potential for precipitation.



**Figure 1.** Checkstab analysis of the stability of a red wine before and after the addition of KPA (ANTARTIKA® VR).

In the example shown, the wine treated with **ANTARTIKA® VR** exhibits a slight variation in conductivity, indicating that the wine is **stable with regard to tartaric precipitation** (Figure X.)



# TARTARIC AND CALCIUM STABILISATION



## POTASSIUM POLYASPARTATE FOR THE EFFECTIVE AND LONG-LASTING STABILISATION OF WINES RELATIVE TO POTASSIUM BITARTARATE

KPA SHOULD  
BE ADDED  
TO A WINE  
THAT IS  
PROTEIN-STABLE  
(see p.11)



### FRESH

A combination of potassium polyaspartate and plant polysaccharides for the **tartaric stabilisation of white and rosé wines.**

**FRESH AND  
FRUITY FINISH**

**WHY?** To ensure tartaric stability and enhance the fresh, fruity character of white and rosé wines.

**WHEN?** Before bottling.

**HOW?** Please refer to the technical data sheet.



### VR

A combination of potassium polyaspartate and Acacia Verek gum for **tartaric and colour stabilisation in red wines.**

**SPECIAL FOR  
RED WINES**

**WHY?** To ensure tartaric stability and contribute to the colour stability of red wines, regardless of their production process.

**WHEN?** Before bottling.

**HOW?** Please refer to the technical data sheet.



### DUO

A combination of potassium polyaspartate and gum arabic (Seyal and Verek) for the **tartaric stabilisation of red wines.**

**ROUND AND  
INTENSE FINISH**

**WHY?** To ensure tartaric stability and enhance the aromatic intensity and roundness of red wines.

**WHEN?** Before bottling.

**HOW?** Please refer to the technical data sheet.



### V40

20% concentrated potassium polyaspartate solution for **fast and effective tartaric stabilisation.**

**CONCENTRATED  
FORMULA**

**WHY?** To ensure fast and effective stabilisation of wines against potassium bitartrate precipitation, without impacting the final filtration.

**WHEN?** Before bottling.

**HOW?** Please refer to the technical data sheet.

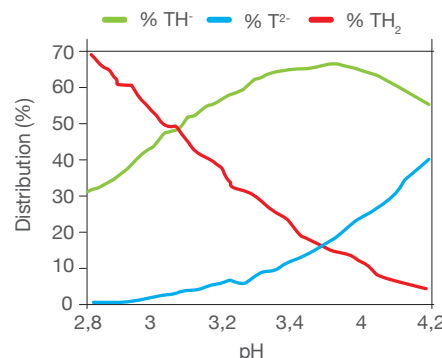
# TARTARIC AND CALCIUM STABILISATION

## FOCUS ON CALCIUM – A FEW REMINDERS

Calcium instability depends on the initial calcium concentration in the wine, but **pH also plays an extremely important role**. Indeed, the higher the pH, the greater the concentration of the  $T^{2-}$  form of tartaric acid. It is this dissociated form of tartaric acid that reacts with calcium to form **neutral calcium tartrate, which precipitates** (Figure X).

The amount of calcium, expressed in mg/L, obtained from chemical analyses (risk of precipitation over 60 mg/L for red and rosé wines and 80 mg/L for whites) does not indicate whether the wine is stable or unstable in terms of calcium, as **precipitation does not depend exclusively on the amount of calcium but also on the wine's colloidal matrix itself**.

Delta Acque has developed a method for determining calcium stability based on **Wurdig's principle**: *the more a wine is able to solubilise a salt at low temperatures, the less supersaturated it must be with that salt and, consequently, the better protected it must be against tartaric precipitation*.



**Figure X.** Distribution of the different forms of tartaric acid depending on pH.

## CALCIUM STABILITY - A TEST EXAMPLE: THE SATURATION TEMPERATURE

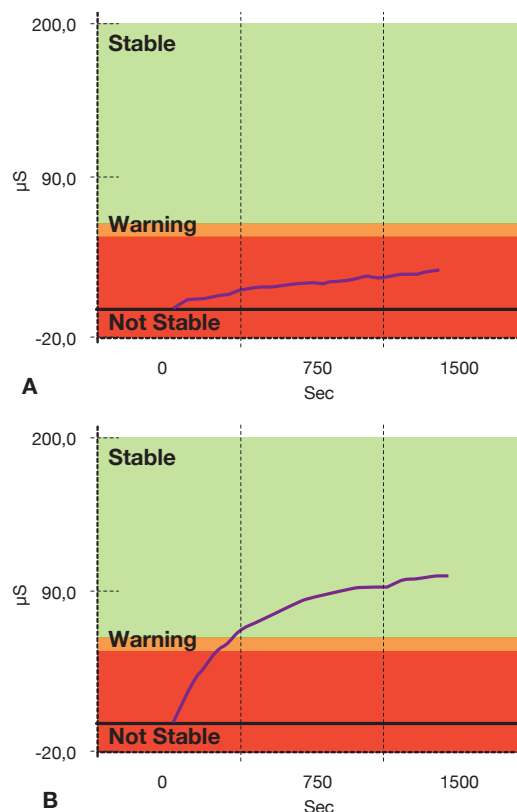
The CheckStab OFI calcium test is the gold standard for assessing a wine's calcium stability. It was developed in collaboration between Delta Acque and SOFRALAB development and application department. This is a predictive test carried out at 30°C, which measures the increase in conductivity linked to the wine's ability to dissolve micronised TCa:

- The wine is first centrifuged or filtered and stabilised against the risk of KHT precipitation
- A 100 mL sample is mixed with 100 mg of finely micronised TCa (CALCISTAB 2.0)
- The increase in conductivity is measured over a defined period (24 minutes)

The interpretation thresholds are generally as follows:

- **Stable:** > 60  $\mu$ S
- **Risk of instability:** 50 to 60  $\mu$ S
- **Unstable:** 0 to 50  $\mu$ S

A slight increase in conductivity indicates that the wine is unstable: it is saturated with calcium. In the example shown, Figure A depicts an unstable wine, whilst Figure B shows the same wine stabilised after treatment with CALCISTAB 2.0.



**Figure 3.** Examples of a wine that is (A) unstable and (B) stable after treatment with CALCISTAB 2.0.

WE HAVE DEVELOPED  
A TOOL THAT ALLOWS YOU  
TO COMPARE ALL TARTARIC  
STABILISATION METHODS AND  
IDENTIFY THE ONE BEST SUITED  
TO YOUR WINERY, FROM BOTH  
AN ECONOMIC AND ENVIRONMENTAL  
PERSPECTIVE!

PLEASE CONTACT US  
FOR MORE  
INFORMATION.

# TARTARIC AND CALCIUM STABILISATION



## Crème de Tackt

Potassium bitartrate and calcium tartrate formulation for tartaric stabilisation by cold treatment.

**SPECIAL FOR COLD TREATMENT**

**WHY?** To ensure complete tartaric stabilisation of wines by eliminating excess potassium **and** calcium that could cause crystallisation in the bottle.  
**WHEN?** Before bottling; stabilisation by continuous or discontinuous chilling.  
**HOW?** Please refer to the technical data sheet.

**WHY?** To eliminate the calcium responsible for precipitation in the bottle, and achieve very significant energy savings compared to physical treatment methods.

**WHEN?** When the calcium concentration is high enough to increase the risk of calcium tartrate precipitation in the bottle. Before treating with ANTARTIKA®.

**HOW?** Please refer to the technical data sheet. It is possible to start stabilizing on musts during AF.

**EXCESS CALCIUM**

**REMEMBER TO ANALYSE THE CALCIUM CONTENT OF YOUR WINES!**



## Calcistab 2.0

Micronized calcium tartrate specifically designed to **manage excess calcium** in wines.



## TARTARIC AND COLLOIDAL STABILISATION

| PRODUCT           | COMPOSITION                        | GOALS              |                  |                  |                  | STRONG POINT                                                              | REGULATORY ASPECT |
|-------------------|------------------------------------|--------------------|------------------|------------------|------------------|---------------------------------------------------------------------------|-------------------|
|                   |                                    | TARTARIC STABILITY | COLOUR STABILITY | FRESHNESS IMPACT | ROUNDNESS IMPACT |                                                                           |                   |
| ANTARTIKA® VR     | KPA and Verek gum arabic           | ••••               | ••••             |                  | •                | Tartaric and colour stabilisation of red wines                            | ✓                 |
| ANTARTIKA® V40    | Concentrated KPA                   | ••••               |                  |                  |                  | Tartaric stabilisation                                                    | ✓                 |
| ANTARTIKA® DUO    | KPA and Seyal and Verek gum arabic | ••••               | ••••             |                  | ••••             | Tartaric and colour stabilisation and organoleptic balance of red wines   | ✓                 |
| ANTARTIKA® FRESH  | KPA and Seyal gum arabic           | ••••               | ••               | ••••             | ••               | Tartaric stabilisation and freshness of white and rosé wines              | ✓                 |
| CRISTAB® BV       | CMC                                | ••••               |                  |                  |                  | Low-viscosity CMC (20%) and filtration savings                            | ✓                 |
| CRISTAB® GC       | CMC                                | ••••               |                  |                  |                  | Fast tartaric stabilisation of white and rosé wines                       | ✓                 |
| FILTROSTABIL      | Verek gum arabic powder            | ••                 | ••••             |                  | •                | Stabilisation of highly unstable colour                                   | ✓                 |
| SUPERFILTROSTABIL | Seyal gum arabic                   | •                  | ••••             |                  | •                | Colour stabilisation of red wines, prevents cloudiness in white wines     | ✓                 |
| SUPERNEOSTABIL    | Verek and Seyal gum arabic         | •                  | ••••             |                  | ••••             | Colour stabilisation of red wines                                         | ✓                 |
| DUOGOM MAX        | Verek and Seyal gum arabic         | •                  | ••••             |                  | ••••             | Adds roundness, sucrosity and aromatic intensity to rosé and red wines    | ✓                 |
| GOMME VEREK BIO   | Verek gum arabic powder            | ••                 | ••••             |                  | •                | Organic red wines                                                         | ✓                 |
| GOMIXEL           | Seyal gum arabic                   | •                  | •                |                  | ••••             | Adds roundness, sucrosity and aromatic perception to white and rosé wines | ✓                 |

Intensity: • • • • •

## CHECK STAB iProtein: PROTEIN STABILITY OF WINES

The **Check Stab iProtein β 2018** is a state-of-the-art solution for assessing the **protein stability of wines**. It provides rapid, reliable and immediately actionable analysis, facilitating decision-making regarding fining and the prevention of colloidal instability. Thanks to its **integrated nephelometer**, the instrument accurately measures turbidity and detects the risk of protein precipitation under various test conditions.

Designed to combine analytical performance with ease of use, the iProtein features:

- **Rapid and intuitive analysis** of protein stability via nephelometric measurement
- A **hot/cold thermostatic bath**, fully adjustable according to analysis protocols
- Simultaneous analysis capacity for **up to 15 samples**, optimising laboratory workflow
- An **automatic tube recognition** system, ensuring smooth and secure data management
- **On-board software** enabling direct calculation of NTU values and simplified results management
- **Fully autonomous** operation, requiring no connection to a computer
- Two pre-programmed stability protocols, which **can be modified according to user requirements**

iProtein<sup>®</sup>



### Benefits for the user

iProtein enables users to effectively anticipate the risk of protein breakage, whilst improving the reproducibility of analyses and the management of stabilisation processes.



## PROTEIN STABILISATION: BENTONITES

| PRODUCT    | GOALS               |               |                |                | PACKAGING | REGULATORY ASPECT |
|------------|---------------------|---------------|----------------|----------------|-----------|-------------------|
|            | PROTEIN ELIMINATION | CLARIFICATION | DEPOSIT VOLUME | DISCOLOURATION |           |                   |
| ➔ MIRACOL  | •••••               | •••••         | •••••          | •••••          | Powder    | 🇮🇹 🇪🇺 🇬🇧          |
| ➔ ELECTRA® | •••••               | •••           | •••            | •••            | Powder    | 🇮🇹 🇪🇺 🇬🇧          |
| GRANULA®   | •••••               | •••           | •••            | •••            | Granules  | 🇮🇹 🇪🇺 🇬🇧          |
| ➔ OPTIBENT | •••••               | •••••         | ••             | ••             | Powder    | 🇮🇹 🇪🇺 🇬🇧          |
| CALCICA    | •                   | •••••         | •              | •              | Powder    | 🇮🇹 🇪🇺 🇬🇧          |

➔ This product appears in the recommendations for the CheckStab iProtein equipment.

Intensity: • • • • •

### SOFRALAB®'S EXPERTISE

Following five years of research in collaboration with the University of Padova and the analysis of over 1,200 samples from various grape varieties and wine-growing regions, the Sofralab group has developed an algorithm which, using only the NTU delta from the hot test, enables the calculation of the recommended dose of bentonite.

This system significantly reduces analysis times and simplifies the process, thereby lowering costs and minimising the risk of error.

Currently, the predictive formula has been defined for MIRACOL, ELECTRA® and OPTIBENT.

**Daniele Pizzinato,**  
R&D Technical and Products Specialist  
Groupe SOFRALAB®











CALL FOR MORE INFORMATION ON 03 9555 5500  
or visit [grapeworks.com.au](http://grapeworks.com.au)



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