



NOMASense™ O₂ Prime Oxygen Analyzer Set



Nomacorc offers a solution to rapidly measure the total oxygen contents in wine. The solution provides a direct and facile reading for the dissolved oxygen concentration in the wine and the amount of gaseous oxygen in e.g. the headspace of a bottle. The method is based on state-of-the-art luminescence technology which allows for a precise and non-destructive quantification of the oxygen value.

THE PERFECT DEVICE FOR MEASURING THE TOTAL AMOUNT OF OXYGEN DURING THE BOTTLING PROCESS AND IN MUST

During the bottling process:

- > measure in the vat, at the beginning
- > measure throughout the process thanks to the mirrors
- > measure the total amount of oxygen in the bottle (dissolved and gaseous)

This value helps to show that the bottling conditions are under control .

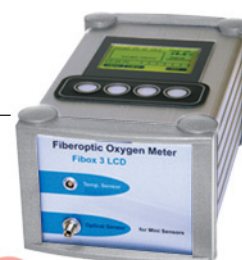
The total amount of oxygen is directly linked to the development of the wine and the storage time (colour, aromas, sensation in the mouth)

Measuring must:

- > measuring the consumption of the must
- > monitoring consumption in the press
- > validation of the technical process

WHAT IS IN A NOMASENSE™ OXYGEN ANALYZER SET?

- O₂ Prime Analyzer
- For non-invasive oxygen detection: Polymeric optical fiber 2.5 m long & 20 sensor spots with 5 mm diameter (PSt3)
- For invasive oxygen detection: Dipping probe with 10 m length



SENSOR SPOT SPECIFICATIONS

SENSOR TYPE PST3		
SPECIFICATIONS	GASEOUS OXYGEN	DISSOLVED OXYGEN
Measurement range	0-50% oxygen	0 – 22 mg/L
Limit of detection	0.31 hPa	15 ppb
Accuracy at 20°C	0.2 % of the concentration	
Measurement temperature range	0 – 50°C	

KEY BENEFITS OF THE NOMASENSE™ OXYGEN ANALYZER SET

- Accurate tool to determine the total amount of oxygen in wine (both dissolved and gaseous oxygen in headspace)
- Portable and versatile tool for measuring oxygen at bottling and at pressing/crushing
- Non-destructive and non-invasive tool reducing quality testing time & cost (e.g. lower number of replicates & less samples to be prepared)
- Sensors can be re-used many times and withstand winery cleaning practices

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