

## TAKE BACK THE CONTROL OF YOUR WINE TESTING



**SENTIA** is a hand-held, portable testing device which will change the nature of laboratory testing in the wine industry.

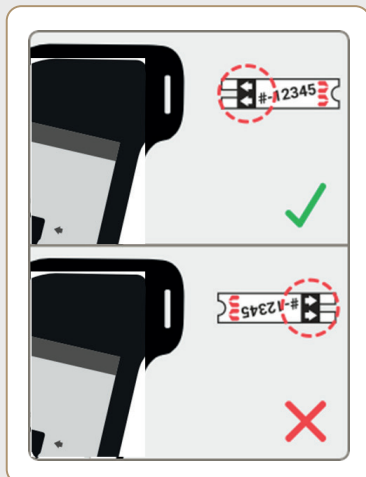
### Features and benefits

- Testing of free **SO<sub>2</sub>**, **Malic Acid**, **Total Sugars**, **Glucose**, **Fructose**, **Acetic Acid** (volatile acid)
- As well as titratable **Total Acid**
- Exact results in less than **1 -2 Minutes**
- No dedicated training needed
- No labor costs, no maintenance needed
- No calibration needed
- No reagent preparation needed

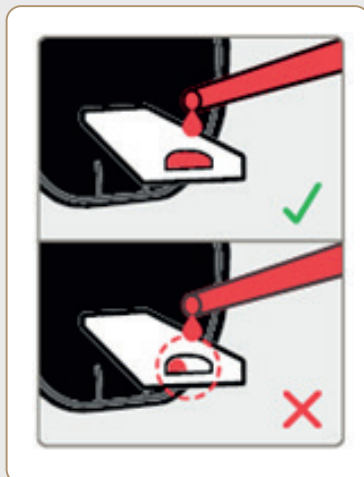


## Application

### Free Sulfur (SO<sub>2</sub>)



**Insert the strip gently but firmly into the Analyzer**



**Apply app. 0,8 µl sample correctly, as shown above**



**In less than 1 minute, the result will be presented**

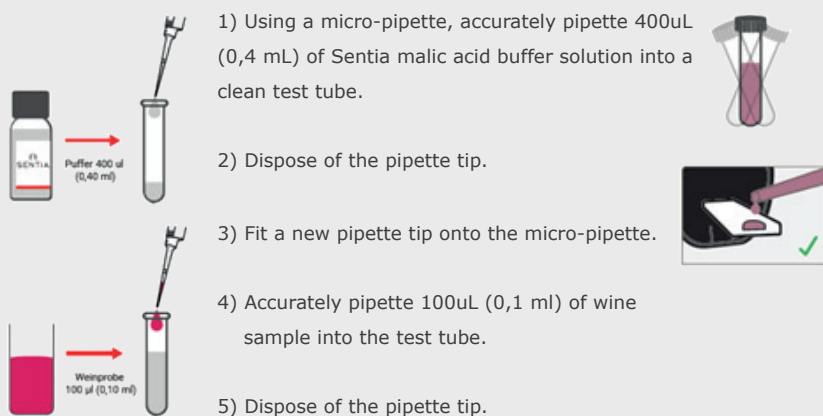
### Measuring Ranges of additional NEW parameter:

|                                     |                    |
|-------------------------------------|--------------------|
| Malic Acid:                         | 0,05 – 5 g/L       |
| Total Sugar (Glucose und Fructose): | 0,1 – 10 g/L       |
| Acetic Acid (volatile acid):        | 0,1 – 1,5 g/L      |
| Titratable Total Acid:              | available May 2023 |

Certain parameter require a sample dilution prior to analyses:

|              |  |
|--------------|--|
| Malic Acid:  | 1 part wine (100µl) + 4 parts malic acid buffer (400µl)            |
| Fructose:    | 1 part wine (100µl) + 4 parts fructose buffer (400µl)              |
| Acetic Acid: | 1 part wine (100µl) + 3 parts deionized or distilled water (300µl) |

### Example for Malic Acid



6) Cap the test tube, and gently shake to mix.

7) You now have a one in five diluted wine sample ready to apply to the test strip. Analyze sample within 30 minutes of mixing.

8) Once the test is complete, dispose of the remaining buffered wine solution by pouring down the sink with running water.

