

Sulfite analysis in wine using the Ripper method!

Auto titrator
COM-28S

with the 4.3" color touch panel



Simple
for all
users



Excellent accuracy

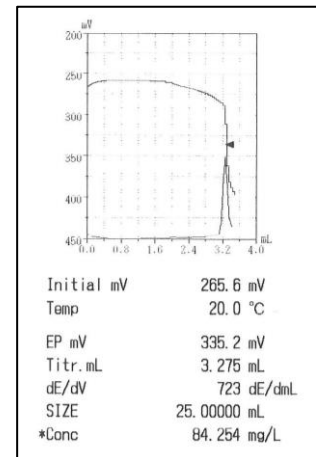
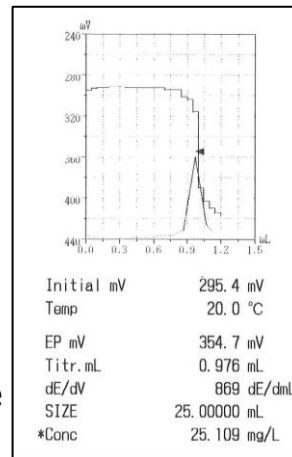
Error free titration with calculation ready for you

Free sulfite acid
in white wine

Free sulfite acid
in red wine

Automatic titration

Brings productive practice to your lab



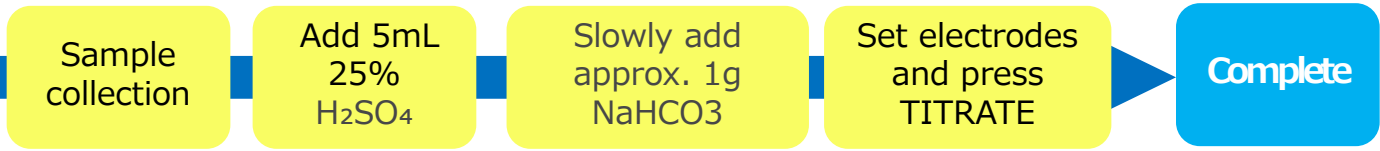
Works with colored samples

Potentiometric titration makes accurate measurement possible even for colored samples

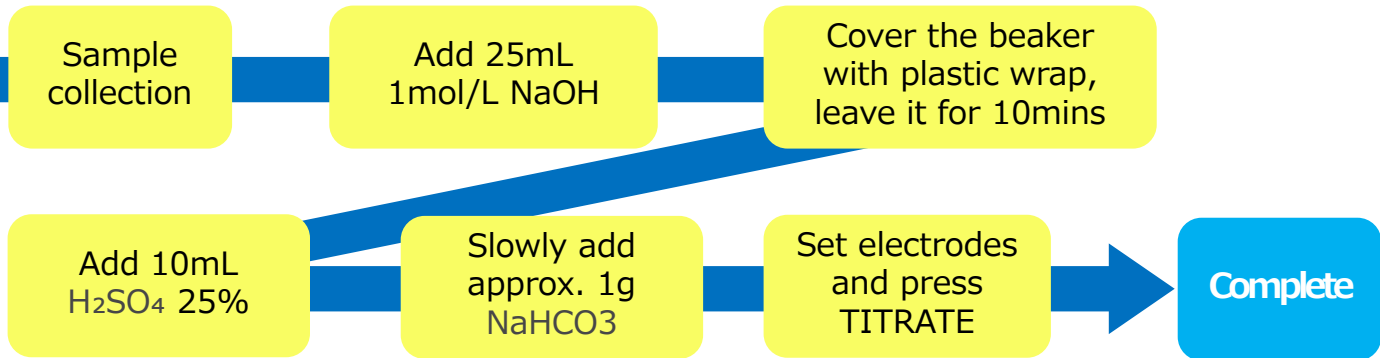
Measurement results for free sulfite acid, total sulfite acid in white/red wine

No.	Sample vol (mL)	Free sulfite acid in white (mg/L)	Total sulfite acid in white (mg/L)	Free sulfite acid in red (mg/L)	Total sulfite acid in red (mg/L)
1	25	24.517	112.733	21.842	84.589
2	25	23.977	114.406	22.331	83.688
3	25	25.109	116.438	22.536	84.254
Adv.		24.53	114.52	22.24	84.18
SD		0.57	1.86	0.36	0.46
RSD		2.31	1.62	1.60	0.54

■ Free sulfite acid



■ Total sulfite acid



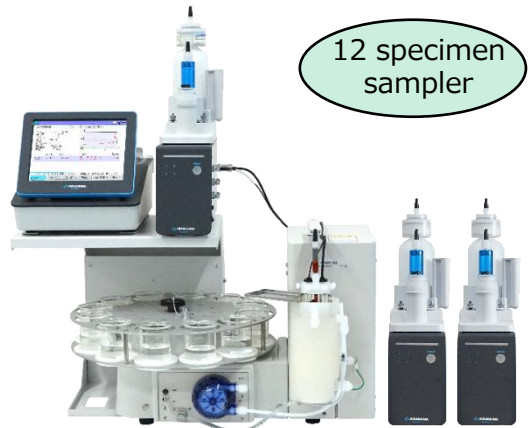
Various configuration for your budget and needs

Affordable



For simple analysis

12 specimen sampler



For frequent automatic measurement with lots of samples

8.4" touch panel



High-end model for heavy users, with bigger monitor and built-in thermal printer

24 specimen sampler



Contact us for more food applications such as soy sauce, sake, wine, salad dressing, orange juice, plum sauce, etc...