

- Key analyses important for all stages of wine production from crush to bottled wine
- Fast and reliable analysis rates ranging from 50-60 samples per hour
- Multiple chemistries can be run simultaneously
- Easy-to-use software facilitates laboratory performance
- Convenient Wine Check<sup>TM</sup> reagent kits available



### **DEPENDABLE ANALYSIS**

The Astoria<sup>®</sup>2 is a robust, compact and powerful analyzer, which is easy to use and perfect for the modern wine laboratory. It is a state-of-the-art, versatile platform that can run multiple chemistries from one sample, thereby providing the wine laboratory—and, in turn, the wine maker—with immediate, accurate results.

With software control, the Astoria Analyzer uses its built-in self monitoring system to detect out of calibration conditions. Baseline monitoring and check calibrant monitoring allow the operator to set acceptable limits and to intervene or ignore if limits are exceeded. If intervention is requested, the operator is given the choice to recalibrate and/or rerun samples, abort the run or ignore the situation and resume the run.

Obviously, a poor vintage can cause a lasting, negative impact for a winery. Astoria-Pacific's Astoria2 offers a degree of confidence the wine laboratory needs in reporting accurate and prompt results, ensuring a quality product with the right body, color and perfect bouquet. The analytical cartridges Astoria-Pacific offers to the wine industry are pertinent to the various stages of the production process. Chemistries are listed below:

# Volatile Acidity Range: 0.012 - 0.12 g/100 ml as Acetic Acid RSD: 5.90 - 0.80%

Rate: 48 samples/hr

# **DYNAMIC SOFTWARE**

FASPac<sup>TM</sup>II is the answer to more speed and control of automated analyses. Working within the Windows® environment, FASPac offers a sophisticated graphical presentation of information and data, easily customized to fit your needs. Sample tables can be imported from your LIMS system and reports can be consolidated using Windows Clipboard as well as being exported as ASCII, Excel® or Lotus® files.

# TIME-SAVING REAGENT KITS

Optional Wine Check<sup>TM</sup> reagent kits are available for the Astoria2. These kits are manufactured under FDA certified conditions and are of the highest quality. They are especially formulated for the wine methodologies listed below and provide a convenient, easy to use and cost effective alternative for the wine laboratory.



### Wine Tests

Test	Range	Sample Rate	%RSD
L-Malic Acid	0.05 - 3.25 g/L	51 Samples/Hr	1.4 - 1.0
Residual Sugars	0.25 - 10 g/L	51 Samples/Hr	0.80 - 0.64
Total Sulfite	5 - 200 mg/L	60 Samples/Hr	1.43 - 0.86
Free Sulfite	0 - 70 mg/L	60 Samples/Hr	0.98 -0.76
Volatile Acidity	0.012 - 0.12 g/100 ml as Acetic Acid	48 Samples/Hr	5.90 - 0.80



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