



WINE QUALITY SOLUTIONS

NOMASENSE OXYMETER

EASY AND ACCURATE DISSOLVED OXYGEN MEASUREMENT

Many cellar operations can lead to important oxygen pick-up in wines and need to be carefully monitored such as transfers, wine shipping, cold stabilization or packaging. Measuring wine dissolved oxygen is thus essential to make sure there is no uncontrolled oxygen pick-up that could be detrimental to wine quality. We have developed the NomaSense Oxymeter, a fast, easy to use and accurate new device to measure dissolved oxygen in wines. Based on luminescence technology, the NomaSense Oxymeter has the same precision, reliability, and robustness that makes our oxygen analyzers industry-standards.



NOMA *Sense*: Oxymeter

FEATURES

- Luminescence technology
- Real-time accurate measurement of dissolved oxygen (mg/L)
- Direct result reading on the mobile app (Android and iOS)
- Bluetooth capable device
- Portable and robust probe (IP* 64)
- Probe diameter suitable for measurement in bottles: 12 mm
- Removable cap with PS13 oxygen sensor:
 - Measurement range from 0 to 22 mg/L
 - Accuracy: ± 0.04 mg/L or ± 0.1 % O_2 (at 20.9 % O_2)
 - Detection limit of 15 μ g/L
 - Food compliant
- Integrated temperature sensor and barometer
- Built-in SD card storage and easy data export
- Maintenance and probe cap replacement once a year only



*The Protection index (IP 64) is an international standard of the international electrotechnical commission for sealing

USAGE

- Flexible usage in cellar or laboratory, in large containers but also in bottles
- Checking of dissolved oxygen intake during tanker loading/downloading, wine transfers and packaging (bottle, BIB, ...)
- Before / after cellar operations controls
- Bottling machine filling head consistency checking



ADVANTAGES

- Helping put in place best-in-class cellar practices
- Developing low SO₂ wines strategies
- Optimizing the shelf-life and quality preservation
- Lowering risk of premature oxidation in wines

For more information or to request a customized quote, please get in touch:
winequalitysolutions@vinventions.com