



Folsom Lake College VITI Program is Proud to Present:
Free Analysis to our Industry Partners and Local Wineries

Aanton Paar’s Lyza 5000 FTIR Wine and Must Analyzer

Lyza 5000 Measurement Specifications for Must and Fermenting Must:

MEASUREMENT SPECIFICATIONS				
MUST AND MUST IN FERMENTATION	PARAMETER	UNITS	RANGE	REPEATABILITY ¹
	Ethanol	%v/v	0 to 14	0.03
	Glucose	g/L	0 to 50	0.2
	Glucose	g/L	50 to 160	0.2
	Fructose	g/L	0 to 50	0.3
	Fructose	g/L	50 to 160	0.4
	Titrateable acidity ²	g/L	0 to 13	0.07
	Volatile acids	g/L	0 to 1	0.01
	Malic acid	g/L	0 to 7	0.06
	Tartaric acid	g/L	1 to 9	0.17
	Lactic acid	g/L	0 to 2	0.04
	pH	-	3 to 4	0.02
	Density	g/mL	0.99 to 1.12	0.0001
	Must weight ³	°Bx	-2 to 29	0.04
	Extract	g/L	0 to 350	0.4
	Glycerol	g/L	0 to 10	0.1
	Yeast assimilable nitrogen	mg/L	0 to 300	8

Lyza 5000 Measurement Specifications for Wine
(Considered as soon as Primary Fermentation is complete)

WINE	MEASUREMENT SPECIFICATIONS			
	PARAMETER	UNITS	RANGE	REPEATABILITY ¹
	Ethanol	%v/v	6 to 20	0.02
	Glucose	g/L	0 to 150	0.2
	Fructose	g/L	0 to 160	0.1
	Sucrose	g/L	1.5 to 50	0.2
	Titrateable acidity ²	g/L	0 to 12	0.04
	Volatile acids	g/L	0 to 1.5	0.02
	Malic acid	g/L	0 to 7	0.06
	Tartaric acid	g/L	0 to 5	0.05
	Lactic acid	g/L	0 to 3	0.05
	Gluconic acid	g/L	0 to 5.5	0.03
	pH	-	3 to 4	0.01
	Density	g/mL	0.98 to 1.1	0.0001
	Must weight ³	°Bx	-4 to 24	0.03
	Extract	g/L	0 to 350	0.3
	Glycerol	g/L	0 to 25	0.2
	Total polyphenols	g/L	0 to 3	0.08

¹ Repeatability for 90 % of samples in a representative set of wines and musts

² Stated as tartaric acid equivalents to pH 7.0; additional outputs: sulfuric acid equivalents, endpoint pH 8.2, meq/L

³ Available units: °Bx, °Oe, °KMW, °Bé, g/L

⁴ After temperature equilibration

⁵ Via external Wi-Fi dongle

To Get Started:

For information regarding sample analysis and drop-off instructions, please contact Clare Kessler:
clare.kessler@flc.losrios.edu

Disclaimer:

Please notice: while the Lyza 5000 measures most components of wine, it does not include Free, Bound, or Total SO₂.

The data provided by this service is for informational purposes only and should not be interpreted as certified lab results. Folsom Lake College and the participants of the Viticulture program do not assume any liability for damages that may arise from decisions made from our analytical service. For any questions or concerns, please email Clare Kessler at clare.kessler@flc.losrios.edu.