

# HPLC Technique in Wine Analysis

Developed by users for all users  
and daily routine analysis

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# HPLC methods are developed by SunChrom for routine analysis

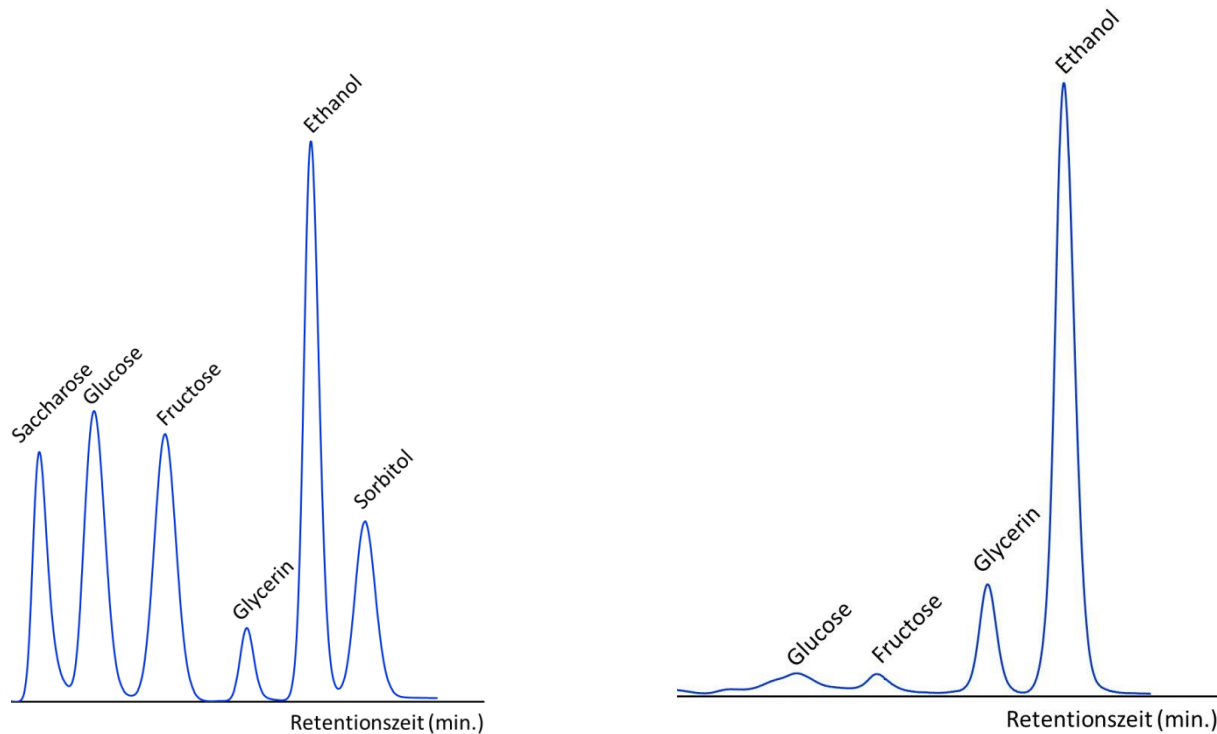
- Sugars /Alcohols (Profilyzer)
- Organic Acids (Organic Acids-Screening)
- Preservation (e.g. Sorbic acid)
- Antocyanans (red wine colors)
- Histamine
- Acetaldehyde
- Amino Acids
- Ascorbic Acid (Vitamin C)
- SO<sub>2</sub> (in preparation)

# Sugars/Alcohols (Profilyzer<sup>®</sup>)

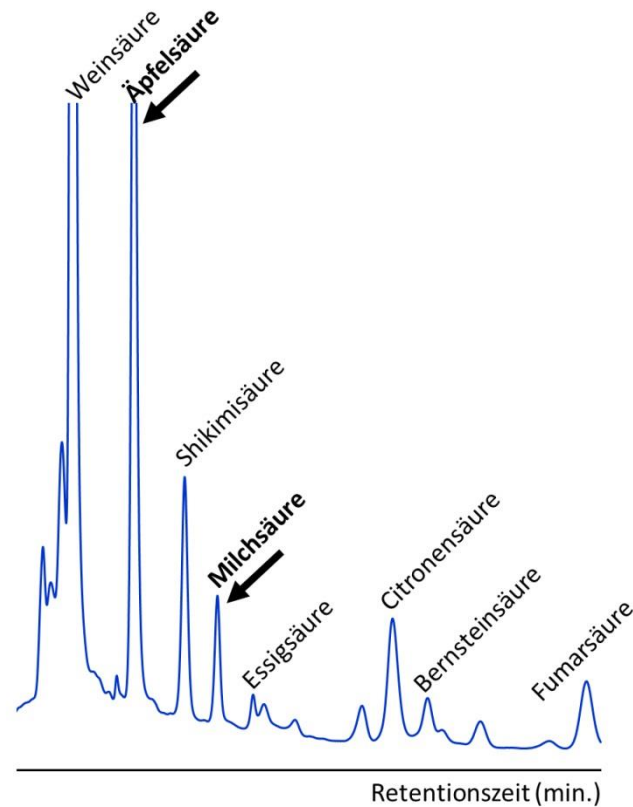
- No sample prep; no dilution
- Automatic removing of all disturbing matrix compounds
- 5 Minutes Analysis time for 5 analytes
- No chemicals; only 300 ml water per day as eluent
- Perfect separation of all 5 analytes
- Therefore precise and reproducible results independent from matrix (wine; beer; any fruit juice)
- Fraud can be detected automatically; e.g. apple juice in wine (sorbitol)

# 6 Parameters in 6 Minutes

(Sucrose, Glucose, Fructose, Glycerol, Ethanol, Sorbitol)

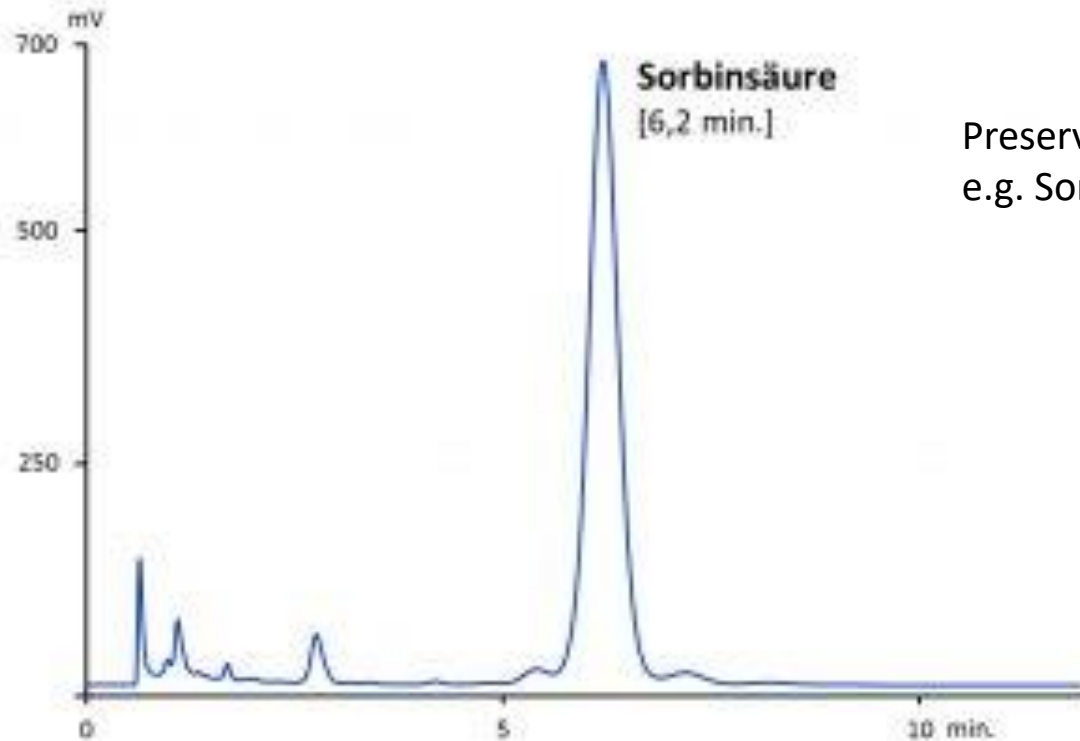


# All relevant organic acids in any wine



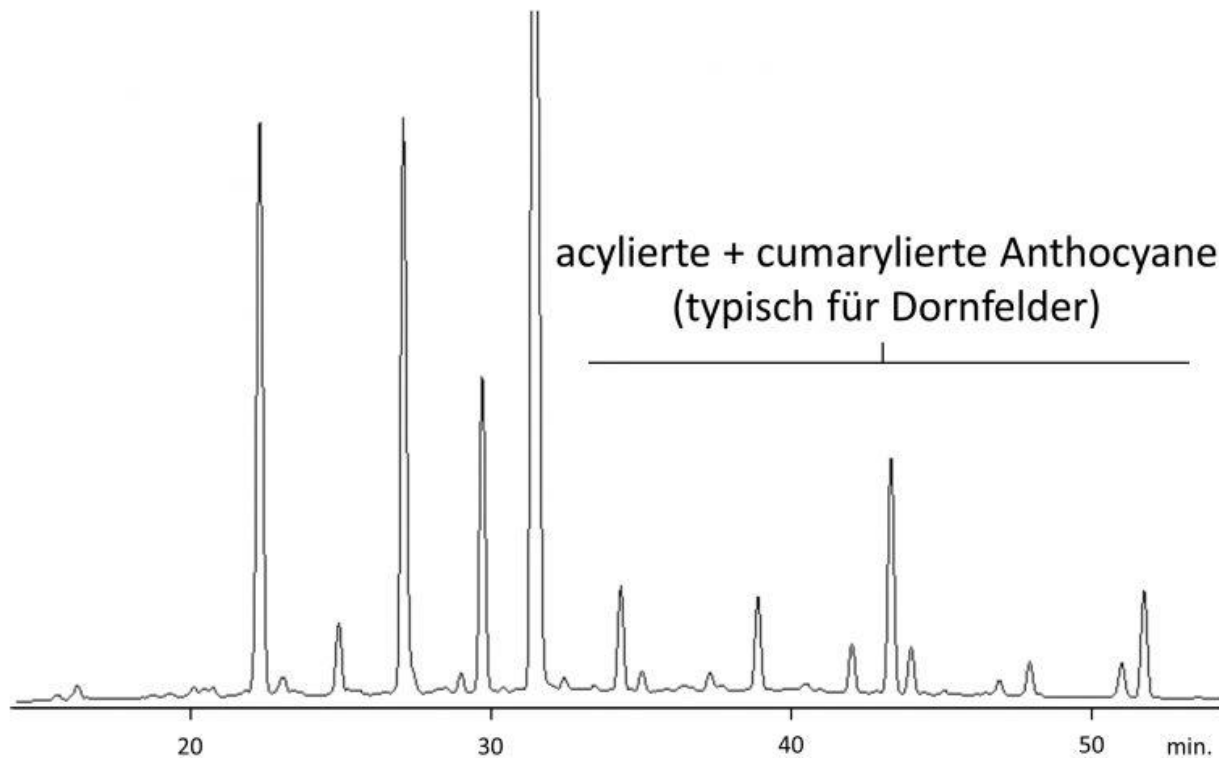
Tartratic acid  
Malic acid  
Shikimic acid  
Lactic acid  
Acetic acid  
Citric acid  
Succinic acid  
Fumaric acid

# Preservation: Sorbic acid in any wine

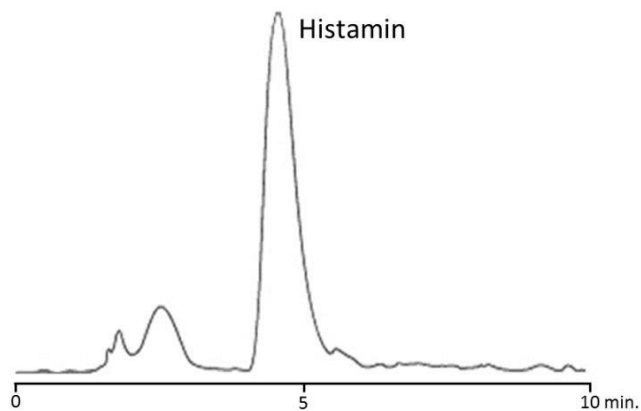


Preservativs in wine:  
e.g. Sorbic acid

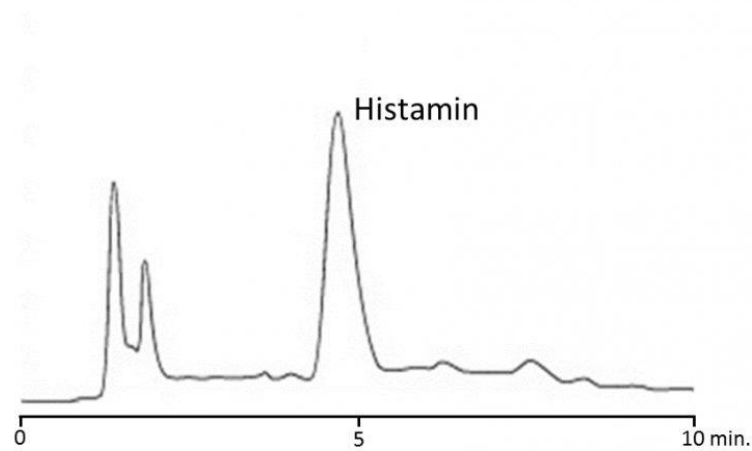
# Anthocyanins in any red wine



# Histamin in any white or red wine



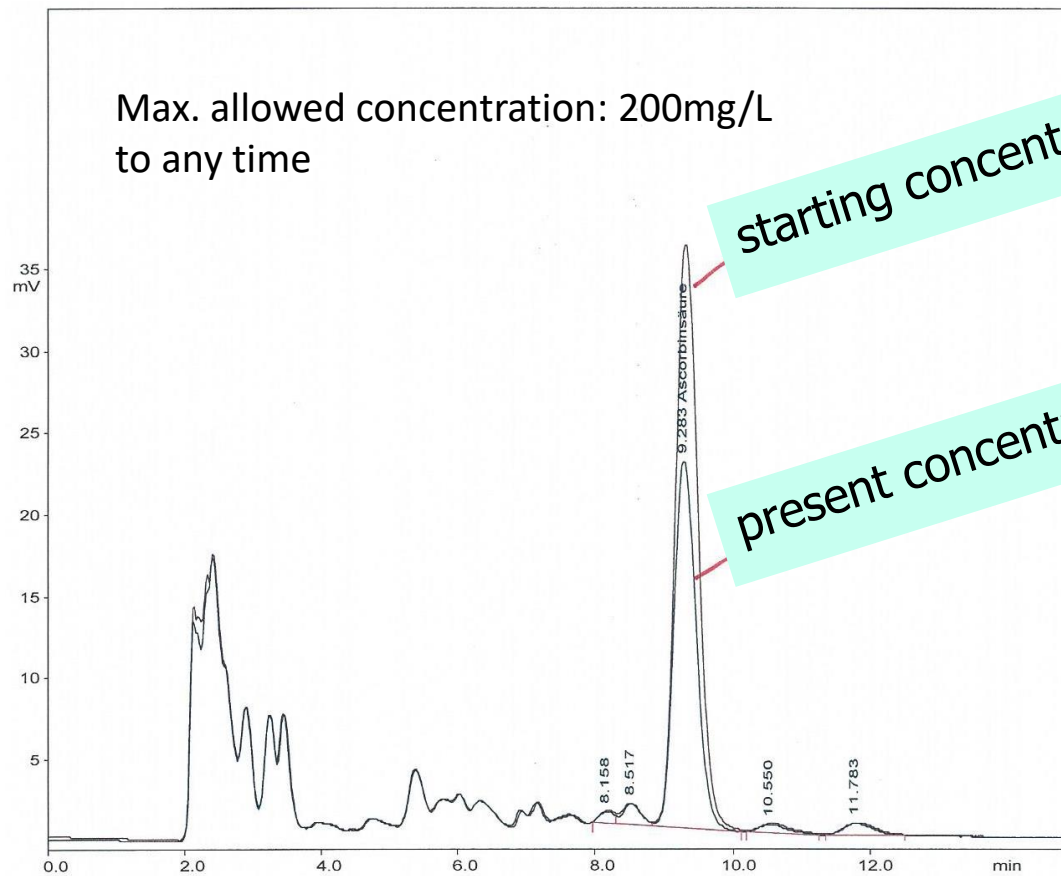
white wine



red wine



# Ascorbic acid in any white wine to any time



# SunChrom and Wine Analysis

- SunChrom is offering since 1988 complete systems for dedicated wine analysis
- Our customers are big wine producer; wine packing/filling companies; private wine laboratories; governments wine laboratories
- SunChrom delivered about 100 systems since 1988
- SunChrom is packing the columns in-house
- SunChrom established a perfect customer service
- SunChrom is exhibiting and giving scientific lectures on conferences