



Oenology Product List 2027

Food & Beverage analysis

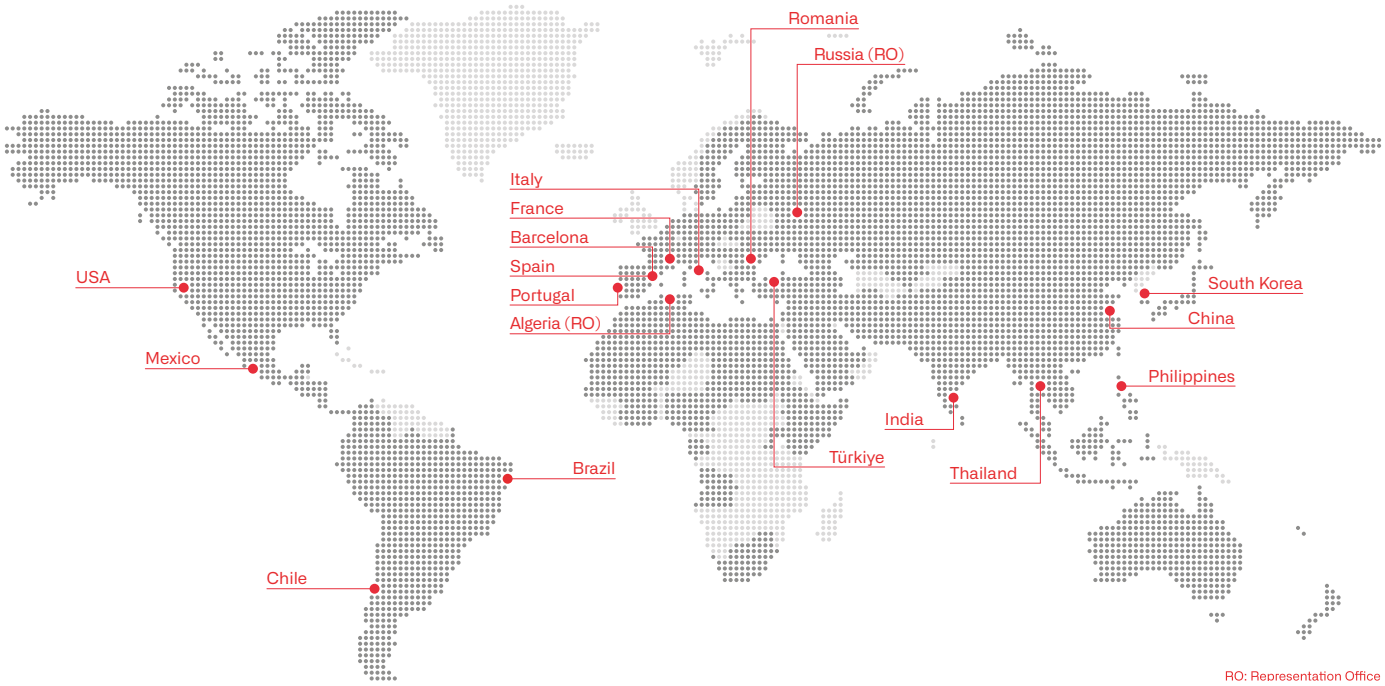
BioSystems

BioSystems

human - centred biotech

A global biotechnology company that designs, develops, manufactures, and markets high quality analytical solutions, for the wine, cider and related products industry.

45 years offering quality products



Algeria
Brazil
Chile
China
France
India
Italy
Korea
Mexico
Philippines
Portugal
Romania
Russia
Spain
Thailand
Türkiye
USA

+100 Markets with distributor partners

25K Users

+800 People in 17 countries

02 Manufacturing sites

45K Analysers sold in 45 years

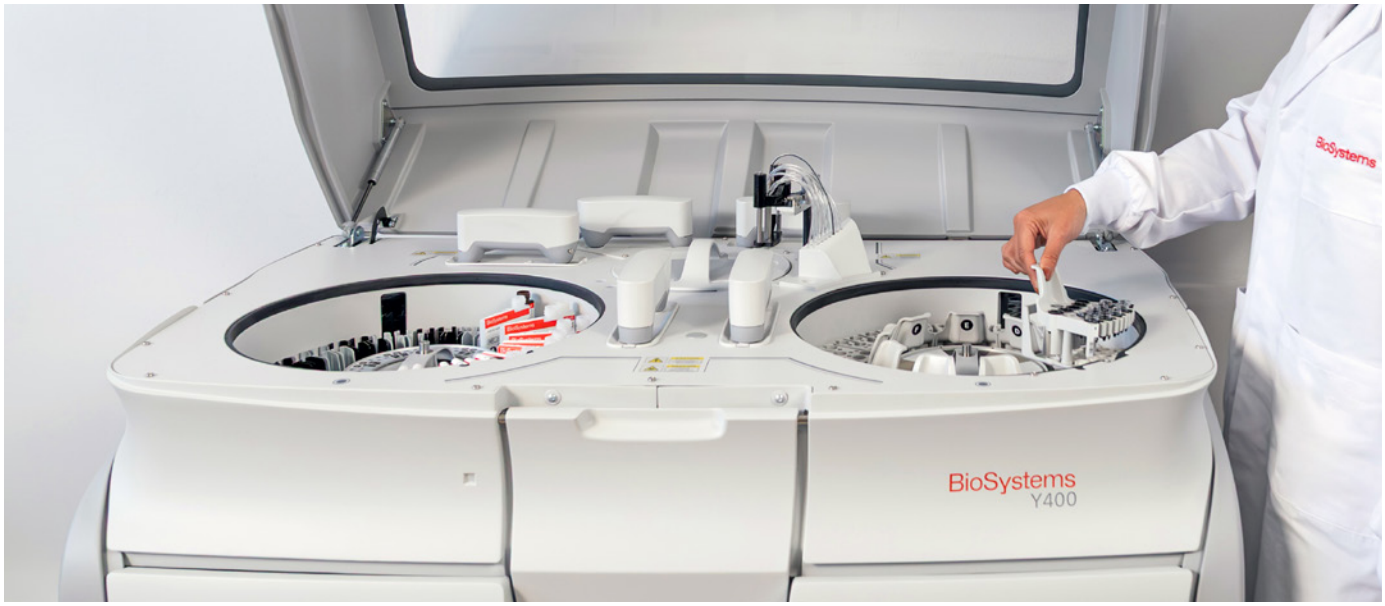
- Automated multiparametric analysis
- Robust analysers and accurate results
- Protocols that can be adapted to meet the needs of your winemaking process
- Intuitive, upgradeable software
- Minimal maintenance and low consumption



Analysers

Our analysers

References	83100	83106 / 83106C	83020	83040
Analytical performance	**SPICA**	**Y15/Y15C**	**Y200**	**Y400**
Analysis speed (tests/h)	140	150	200	400
Average throughput (results/h)	50	60	200	400
Sample and reagent capacity	**SPICA**	**Y15/Y15C**	**Y200**	**Y400**
Maximum sample positions	90	72	85	125
Maximum reagent positions	60	30	85	88
Dilutions	Rotor	Sample well	Rotor	Rotor
Refrigeration	×	Optional	✓	✓
Automation and fluidics	**SPICA**	**Y15/Y15C**	**Y200**	**Y400**
Number of arms	1	1	1	3
Number of stirrers	1	0	1	2
Washing station	×	×	✓	✓
Liquid system	Water	Liquid system	Water	Water
Water consumption (L/h)	1.5	0.6	9	13
Optical system	**SPICA**	**Y15/Y15C**	**Y200**	**Y400**
Light source	LED	Halogen	LED	LED
Baseline	Single	Single	Full	Full
Connectivity and computing	**SPICA**	**Y15/Y15C**	**Y200**	**Y400**
LIS/LIMS connectivity	×	✓	✓	✓
Computer required	×	✓	✓	✓
Physical specifications	**SPICA**	**Y15/Y15C**	**Y200**	**Y400**
Dimensions (mm)	1000 × 650 × 620	840 × 655 × 570	1077 × 680 × 690	1200 × 1258 × 720
Weight (kg)	75	45	166	210





- Specifically validated for the wine industry
- High analytical specificity
- Based on official or OIV-validated methods
- Liquid presentation with long stability
- Enzymatic and chromogenic methods with standards included

Reagents

Test menu

Reagents

Acetaldehyde 12820
Acetic Acid 12810/21810/23810
Acetic Acid (liquid) 12930/21930/23930
Ammonia 12809/21809
Anthocyanins 12831
Ascorbic Acid 12828
Calcium 12824/21824
Catechins 12834
Citric Acid 12825
CO_2 12832
Color 12816/21816
Copper 12814
D-Gluconic / Gluconolactone 12811/21811
D-Glucose / D-Fructose 12800/21800/23800
D-Lactic Acid 12801
Free Sulfite 12813/21813
Gluten 31000
Glycerol 12812
Iron 12817
L-Lactic Acid 12802/21802
L-Malic Acid 12803/21803/23803
pH (3.0-4.4) 12876
Polymeric Pigments 12851/21851
Polyphenols 12815
Potassium 12823/21823
Primary Amino Nitrogen (PAN) 12807/21807
Sorbic Acid 12880
Sucrose / D-Glucose / D-Fructose 12819
Tannins (precipitable) 12850
Tannins (predictive) 12815+12831+12834+(12816 or 21816)
Tartaric Acid 12808
Total Acidity 12846/21846
Total Sulfite 12806/21806

Controls and calibrators

Red wine Control 12822
White wine Control 12821
D-Glucose/D-Fructose Control (High) 18069
Free and Total Sulfite Control 12817
Ions Multical 12841
Multical 12818
Multireference 12933
Sugar Multireference 12934
Ions Multireference 12935

BioS/10-26 99826

Want to know more about our solutions? Scan the code.

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