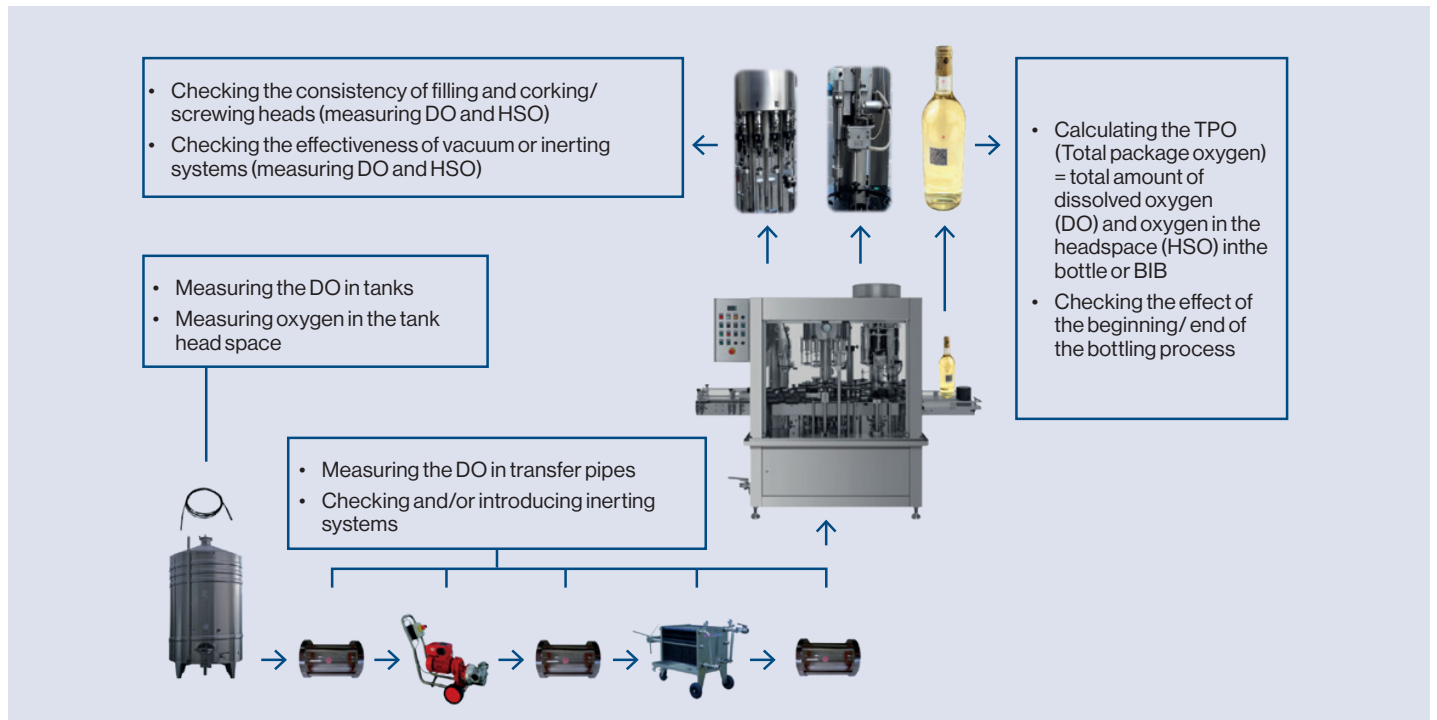


# WQS Bottling audits

service

The bottling process is a critical stage that determines wine shelf-life. The consistent development of wine quality in bottle depends on the ability to manage this process, particularly by limiting the input of oxygen as much as possible. Significant quantities of oxygen added to the wine at this stage can lead to the premature oxidation of the wine in the bottle. In addition, random oxygen exposure during the bottling process can lead to significant variations in the quality of wine from one bottle to the next. The hundreds of audits that we have carried out over the years, on very different types and sizes of equipment, have revealed how difficult it is for wineries and bottling companies to manage this process. A number of factors can have a considerable effect on the quality and performance of the bottling stage. It is important to be able to identify and correct them. Our expertise in this area has led us to develop a Bottling Auditing service to help wineries and bottlers and businesses improve their systems. The range of services we offer can be adapted and customized according to the specific needs of each winery and the requirements of our clients.



## PREMIUM FEATURES INCLUDE:

- Services can be adapted to your needs: from straightforward quality control to assessment of existing procedures to the drafting of a comprehensive action plan to manage all procedures
- Different options available:
  - Checking the dissolved oxygen and/or the oxygen gas randomly in selected bottles or at every stage of the bottling process (beginning, middle or end of the procedure)
  - Checking the dissolved carbon dioxide in the wine randomly or at every stage of the bottling process



## CLOSURE OXYGEN INGRESS STUDY

### Applications:

- Closure oxygen ingress assessment
  - Measurement of the closure oxygen ingress (Outgassing and OTR)
  - Measurement of the closure oxygen transfer rate (OTR)
- Consistency assessment by measuring cork to cork variations within the same batch and accross batches
- Identification of potential gas leakage after closing:
  - Slow mechanical return
  - Defective seals
- Study of the permeability of other packaging on demand:
  - Bag-In-Box®
  - Wax seal...
- Quality control for purchased closures batches
- Advising for closure selection based on winemaker's intentions
  - Shelf-life
  - Wines without sulfites
- Improvement of bottle to bottle consistency



### In brief:

The closure oxygen ingress management during storage of wine is at the heart of the scientific research we are conducting for many years. This unique expertise has led us a full range of closures with consistent features and technical performances regarding oxygen ingress. Our fast and accurate method for oxygen ingress measurement offers an alternative at a better value to the Mocon-Oxtran method. Our expertise in closure oxygen ingress selection, developed thanks to systematic oxygen ingress measurement, is unique in the wine industry. Last but not least, we can evaluate the performance of other packaging for permeability upon request.