

WQS

Nomasense O₂

connected decision-making tool

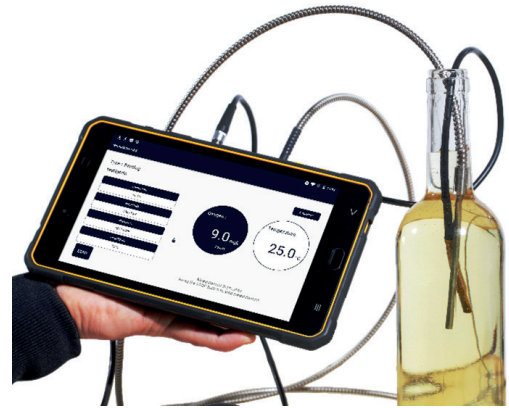
The new reference TPO meter for the wine industry

Nomasense O₂ is the only connected decision-making tool to manage oxygen real-time during the winemaking process and calculate Total Package Oxygen (TPO).

PREMIUM FEATURES INCLUDE:

Nomasense O₂ is based on luminescence technology. This tool enables accurate, real-time and in-cellar measurement of:

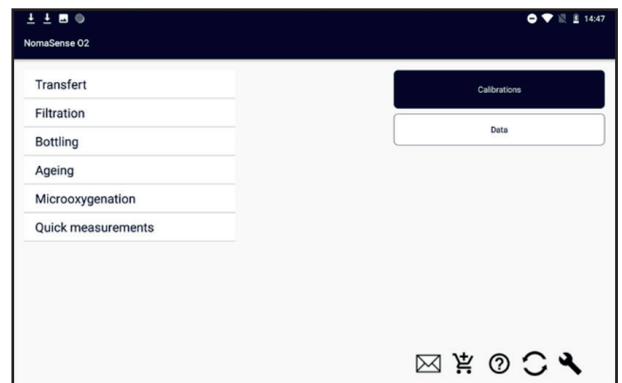
- Dissolved oxygen
- Gaseous oxygen
- TPO (total package oxygen) – the sum of dissolved oxygen (DO) and headspace oxygen (HSO) – measured during bottling or Bag-in-Box packaging
- Sugar and alcohol content influence oxygen solubility.
- Nomasense O₂ is the only tool that includes a compensation algorithm for these levels to obtain the exact concentration of dissolved oxygen



Simple and intuitive to use:

Nomasense O₂ allows easy control of oxygen at all stages of the winemaking process and control of TPO during bottling or Bag-in-Box packaging.

- A portable tool with touch screen navigation.
- An application with a simple and intuitive user interface.
 - The results are displayed on-screen and provide a complete overview of oxygen intake during a process.
 - Critical points can be identified quickly.
- Simple calibration management.
- Automatic calculation of TPO.





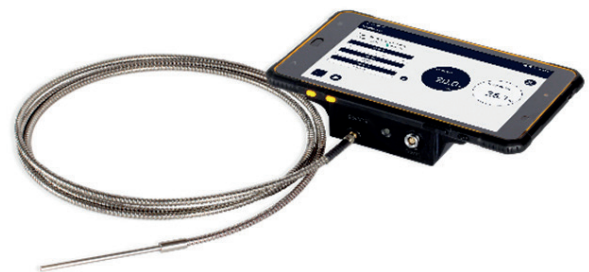
In-depth expertise:

Nomasense O₂ C300 is a connected decision-making tool. Expertise is provided to users by means of the application expert rules displayed on screen during measurements, enabling facilitated decision-making.

Connection to an online anonymised database allows for calculation of reliable reference values based on a large number of measurements.

Users are regularly updated with new expert rules.

User data is saved and can be easily exported from a personal user interface.



Main uses:

- Rapid controls on dissolved or gaseous oxygen.
- Monitoring and control of oxygen intake during bottling
 - calculation of TPO and
 - displaying of expert rules
- Monitoring and control of oxygen intake during parts of the winemaking process:
 - Racking
 - Filtering
 - Ageing
 - Micro-oxygenation