

WQS

Piercing System & Sparkling Piercing System

accessories

Measuring TPO under all circumstances

TPO (Total Package Oxygen) control during bottling is crucial to preserve wine quality in the bottle. To get a low TPO, meaning a low DO (Dissolved Oxygen) in the wine as well as a low HSO (Head Space Oxygen), it is essential to measure it at different bottling stages. And the best way to do this is to use the NomaSense O₂ and its accessory, the Piercing System, or in the case of sparkling wine, the Sparkling Piercing System.

PREMIUM FEATURES INCLUDE:

- Sampling HSO through any closure system to perform HSO measurement
- Destructive sampling method (through the closure)
- Any type of closures :
 - Still wines: natural corks, cork-based closures, synthetics, screw-caps and T-corks
 - Sparkling wines: wire cage + closures (natural cork, cork-based closure, synthetics) or crown caps
- Any type of bottles : any glass color, volume, or shape

Sparkling Piercing System:

- Model required when measuring on Sparkling wines
- Wider opening
- Safety system which prevents the syringe from being eventually ejected during the piercing of the closure system
- Can be used also on still wines





Usage:

- Easy to use: no bottle preparation (no sensors gluing)
- Simpler calibration management : only one calibration to record in the NomaSense O₂ P300 and to check before measurement
- Good management of the HSO, the highest contributor to TPO at bottling:
 - if TPO is 3 ppm, HSO is likely to be 2 ppm



Benefits

- High flexibility: allows TPO control in any situation where non-destructive method is not possible
- Instantaneous quality control by sampling any bottle on the line and getting real-time results
- HSO control at each step and phase of the bottling process: set-up of the bottling line parameters to get the most consistent and the lowest HSO value throughout the whole process
- Checking performance consistency of each corking heads