

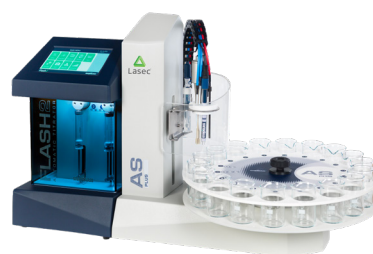
The Winemakers Guide to Quality Control

Pre-and post-harvest analysis of grape juice and wine is essential to guarantee that product of the highest quality is bottled. Our wide range of specialised equipment for quality control testing of wine makes routine analysis of key parameters fast and easy.



Automatic Refractometers

Rudolph Research Analytical Refractometers feature a virtually indestructible, easy-to-clean sapphire prism and advanced Peltier temperature control. They provide ultra-accurate °Brix and Refractive Index readings even on dark, sticky grape must. Fast, rugged, and built to withstand a frantic harvest season.



Automatic Titrators

Steroglass FLASH 2 Titrators are the ideal solution for Total Acidity, and Free and Total SO₂ testing of wines. Featuring customisable preprogrammed methods, as well as the ability to degass samples automatically, the FLASH 2 Titrator improves testing efficiency and accuracy.



Balances

RADWAG Precision Balances handle high-capacity vineyard tasks, from checking average berry mass to running fast must-density checks with under-pan weighing kits. While the Analytical Balances are used to deliver milligram accuracy needed for critical chemical analysis, reagent prep, and exact SO₂ dosing.



Centrifuges

Benchtop centrifuges allow for adequate and quick separation of solid grape debris and pulp. Eliminate particle interference to secure instant, highly accurate measurements for tests including Brix, pH, and titratable acidity (TA).



Conductivity Meters

A key parameter for both product quality testing, and to test rinse-water during cleaning processes, our versatile portable conductivity meters are ideally suited to test all sample types. Now featuring a 4-ring conductivity cell, wide-range conductivity measurements from 0.01 $\mu\text{S}/\text{cm}$ up to 1000 mS/cm are now possible with a single probe.



Handheld Refractometers

Our portable refractometers are ideal for fast and accurate measurements during peak season. Both analogue and digital versions are available.



Ovens

Memmert drying ovens handle everything from traditional dry-matter grapevine analysis to high-heat glassware sterilisation. Ensure your critical testing beakers and sampling bottles are completely sterile and turnaround-ready, preventing batch cross-contamination.



Enzymatic Test Kits

Accurately measure sugars, acids, free and total SO_2 , and ethanol content of wines with our easy-to-use enzymatic test kits from Steroglass. These highly-specific tests provide key information about wine quality, allowing winemakers to make quick adjustments where needed throughout the production process.



Microscopes

Compound or digital LCD microscopes with 400x to 1000x magnification are essential to monitor yeast cell counts for harvest time and ensure quality control in wineries. Digital camera integration allows for semi-automated yeast counting as well as image and video capture for visual data reporting.



pH Meters

An essential tool for winemaking, our range of portable and benchtop pH meters support both in-field and laboratory testing. With fast response times and a robust design, these instruments are ideally suited to the demands of a busy harvest season.



Pipettes

Our range of air-displacement pipettes are renowned for their reliability and durability. Built for long-term performance and ease of handling, the wide range of volumes guarantees that all samples are pipetted with high accuracy.



Tartaric Stability Analyser

Determine the Tartaric and Calcium Stability of wines with the EasyCheck Analyser. Measurements are faster with a higher accuracy compared to traditional methods of stability testing.



Validation for CIP Process

The Bactiscan™ range provides a simple, user-friendly bacteria and biofilm detection system to help validate and optimize your CIP processes. With still photography and video capture, Bactiscan™ also enables clear visual documentation for auditing and reporting.



Sampling Solutions

Sampling Systems offers a robust range of specialised sampling tools, making routine quality control sampling fast, hygienic and easy. From targeted tank sampling with stainless steel Bottle samplers to the convenience of single-use Steriware LiquiThief samplers, our solutions are ideal for routine quality testing through the harvest and fermentation processes.



Turbidity Meters

With infrared technology to reduce interference and a measuring range of up to 4000 NTU, our portable turbidity meters are the ideal solution for testing the clarity of grape juice both in-field or in laboratory environments.



PRE-HARVEST SERVICING

Lasec® has a large team of qualified and experienced engineers who can assist with the following services to ensure that your instruments are fully functional and ready for use in the busy season:

Full Service Packages

Preventative Maintenance

Instrument Repairs

LABORATORY CONSUMABLES

We stock a comprehensive range of laboratory consumables, ensuring you have the right products on hand for routine testing.



Dry Sample collection swabs

Collect production or environmental samples with confidence.



Glass Fibres

Streamline your suspended solids testing.



Glassware

Our premium laboratory glassware, crafted from Grade-A borosilicate 3.3 or soda-lime glass offer exceptional durability and precision. The range includes slides, coverslips, flasks, beakers, burettes, and more.



Lab Plastics

From centrifuge tubes and pipette tips to sample bottles, these essentials ensure accurate measurements, contamination-free handling, and reliable results throughout the winemaking process.



Petri Dishes

Our stackable Petri dishes are available in sterile and non-sterile options.



Sample-Ready Petrifilm®

These ready-to-use solutions eliminate the need for traditional agar preparation, saving time and resources in your laboratory.



Traditional Microbiological Media

Compliant with global reference methods and industry standards, Neogen™ media and supplements are trusted for reliable bacterial culturing.

Contact your **Lasec® Sales Representative** today.
Ts & Cs apply

+27 21 531 7504 sales@lasec.com www.lasec.com

