



F O L S O M L A K E C O L L E G E
EL DORADO CENTER | RANCHO CORDOVA CENTER

Folsom Lake College VITI Program is Proud to Present:
Free Analysis to our Industry Partners and Local Wineries

Aanton Paar's Lyza 5000 FTIR Wine and Must Analyzer



Lyza 5000 Measurement Specifications for Must and Fermenting Must:

MEASUREMENT SPECIFICATIONS				
PARAMETER	UNITS	RANGE	REPEATABILITY ¹	
Ethanol	%v/v	0 to 14	0.03	
Glucose	g/L	0 to 50	0.2	
Glucose	g/L	50 to 160	0.2	
Fructose	g/L	0 to 50	0.3	
Fructose	g/L	50 to 160	0.4	
Titrateable acidity ²	g/L	0 to 13	0.07	
Volatile acids	g/L	0 to 1	0.01	
Malic acid	g/L	0 to 7	0.06	
Tartaric acid	g/L	1 to 9	0.17	
Lactic acid	g/L	0 to 2	0.04	
pH	-	3 to 4	0.02	
Density	g/mL	0.99 to 1.12	0.0001	
Must weight ³	°Bx	-2 to 29	0.04	
Extract	g/L	0 to 350	0.4	
Glycerol	g/L	0 to 10	0.1	
Yeast assimilable nitrogen	mg/L	0 to 300	8	

MUST AND MUST IN FERMENTATION

Lyza 5000 Specifications for Wine

MEASUREMENT SPECIFICATIONS				
WINE	PARAMETER	UNITS	RANGE	REPEATABILITY ¹
Total Sugars	Ethanol	%v/v	6 to 20	0.02
	Glucose	g/L	0 to 150	0.2
	Fructose	g/L	0 to 160	0.1
	Sucrose	g/L	1.5 to 50	0.2
	Titratable acidity ²	g/L	0 to 12	0.04
	Volatile acids	g/L	0 to 1.5	0.02
	Malic acid	g/L	0 to 7	0.06
	Tartaric acid	g/L	0 to 5	0.05
	Lactic acid	g/L	0 to 3	0.05
	Gluconic acid	g/L	0 to 5.5	0.03
	pH	-	3 to 4	0.01
	Density	g/mL	0.98 to 1.1	0.0001
	Must weight ³	°Bx	-4 to 24	0.03
	Extract	g/L	0 to 350	0.3
	Glycerol	g/L	0 to 25	0.2
Total polyphenols	g/L	0 to 3	0.08	



Measurement Report

Lyza 5000 Wine - Serial number: 84178794 | Software version: 2.1.2

Sample Information

Sample Name: 23 Teroldego Boyle

Sample Position: —

Date/Time of Measurement: 2/27/2024 6:00 PM

Selected Model: Basic Wine

Measurement status: Valid

Cleaning Performance Index: 0.3

Last Water Reference: 2/27/2024 5:44 PM

Water Reference valid until: 2/27/2024 9:44 PM

Water Reference sample counter: 7 (12)

Water Reference validity state: Valid

Last Ethanol Reference: 6/21/2023 3:05 PM

Ethanol Reference validity state: Valid

Measurement Information

Parameter	Measured Value
Ethanol	12.55 %vol
Titratable Acidity (pH=8.2)	5.79 g/L [T]
Volatile Acids	0.42 g/L [A]
Malic Acid	0.23 g/L
pH	3.95
Total Sugars	0.3 g/L

¹ Repeatability for 90 % of samples in a representative set of wines and musts

² Stated as tartaric acid equivalents to pH 7.0; additional outputs: sulfuric acid equivalents, endpoint pH 8.2, meq/L

³ Available units: °Bx, °Oe, °KMW, °Bé, g/L

⁴ After temperature equilibration

⁵ Via external Wi-Fi dongle



To Get Started:

For information regarding sample analysis and drop-off instructions, please contact Clare Kessler:
clare.kessler@flc.losrios.edu

Disclaimer:

Please notice: while the Lyza 5000 measures most components of wine, it does not include Free, Bound, or Total SO₂.

The data provided by this service is for informational purposes only and should not be interpreted as certified lab results. Folsom Lake College and the participants of the Viticulture program do not assume any liability for damages that may arise from decisions made from our analytical service. For any questions or concerns, please email Clare Kessler at clare.kessler@flc.losrios.edu.

Instructions for Wine Sample Drop - Off

Sample Required:

- Collect a 50mL sample of wine or must in a conical tube.
- Please fill the tube to 50mL
- Label your sample(s)
 - Please include Vintage, Variety, Winery Name and an email for results to be sent to on each label.
 - Please specify if this is a “Wine” or “Must” measurement. It is considered wine if it has completed alcoholic fermentation.
- Wine samples must be “clean”, not containing any excess lees or sediment.
- Wine samples must also be degassed if they contain any carbonation.

Sample Drop Off:

- All samples must be dropped off at the **El Dorado Center**
 - **6699 Campus Drive, Placerville CA 95667**
 - Please take samples into **Building B** and a **Student Services** Staff member will greet you at the counter for drop off..
 - Hours for drop-off are **Monday through Thursday from 8:00am - 4:30pm**
- For right now, our only operator of this device is Clare Kessler. Please check in with her to schedule a drop-off day so that she can measure your samples the same day for most accurate results.

If you have any questions, please contact **Clare Kessler** @ clare.kessler@flc.losrios.edu