



Foods, Flavors, & Fragrances

Alcohol & Spirits



www.dps-instruments.com

Distilled spirits, wine, and beer all contain flavoring agents, esters, acids, and aldehydes. While the ethanol content is closely monitored and regulated by government agencies, the unique flavor of each spirit is the unique combination of the individual compounds. While other methods can determine the ethanol content, only Chromatography can measure the ethanol and separate the individual constituents for identification. When you want to know what makes your favorite tequila, rum, or whiskey taste so special you need a DPS Alcohol & Spirits GC System. The latest designed high resolution column and the sensitive FID detector does the hard work for you. The Series 600 GC is for analyses in the lab, or use the Portable Companion 1 GC Systems for analyses right where the samples are taken. The fast heating and rapid cooling column oven in every DPS GC vastly increases your sample throughput. The fully integrated Alcohol & Spirits GC Analyzer Systems are small and lightweight and all DPS systems are modular for expandability, upgrades, and easy service.



Series 600 GC

Available Configurations Include:

- 600-C-040 - Series 600 Alcohol & Spirits GC Analyzer (FID, 30m)
- 500-C-040 - Companion 1 Portable Alcohol & Spirits GC Analyzer (FID, 30m)

Gold Label Tequila



Companion 1 Portable GC

Peak	Component	Area
1	Methanol	331.5
2	Ethanol	67411.5
3	Acetone	105.2
4	n-Propanol	821.4
5	Ethyl Acetate	17.1
6	sec-Butanol	16.5
7	iso-Butanol	2231.8
8	iso-Amyl Alcohol	279.2

