

Foods, Flavors, & Fragrances

CORK TANT



www.dps-instruments.com

You've opened a bottle of wine that's supposed to be outstanding. But when you put your nose to the glass, it smells like something you pulled out from a forgotten corner of a damp basement. The problem is most likely TCA, which stands for 2,4,6-trichloroanisole, a chemical so powerful that even at part per billion amounts it can cause musty aromas and flavors in wines. The compound forms through the interaction of plant phenols, chlorine and mold and most frequently occurs in natural corks. DPS has configured the portable and rugged Companion Cork Taint GC to detect this nasty smell in wine. Our sensitive PID detector is ideal for identifying TCA at low parts per billion (ppb) levels and a special column separates TCA from the naturally occurring compounds in wine. The fast heating and rapid cooling column oven in every DPS GC vastly increases your sample throughput. The fully integrated Companion Cork Taint GC Analyzer System is small, lightweight, and rugged to go where ever you need it. All DPS systems are modular for expandability, upgrades, and easy service.



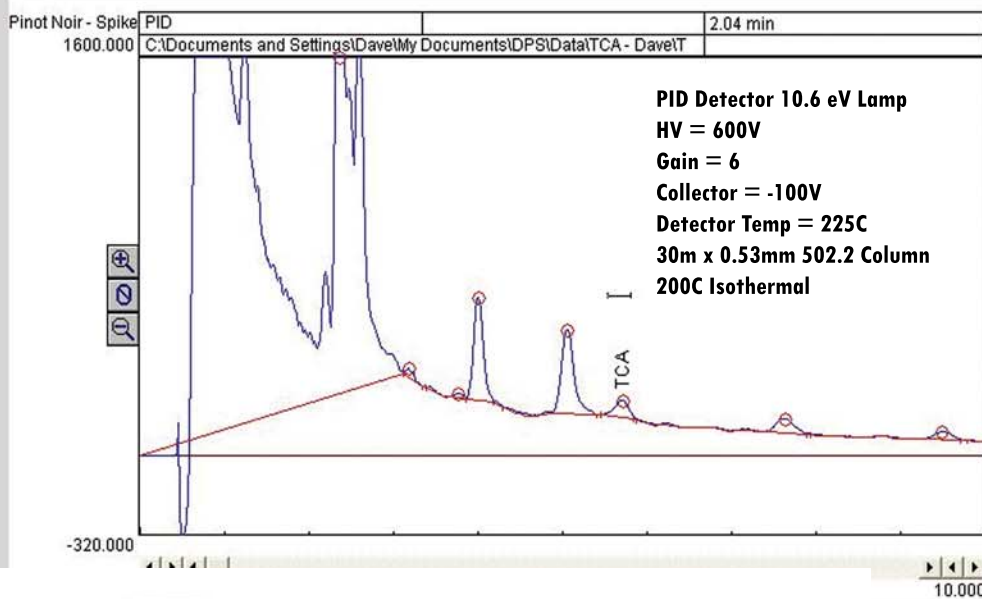
Available configurations include:

500-C-052 - Companion Portable Cork Taint GC Analyzer (PID, 30m)

600-C-052 - Series 600 Cork Taint GC Analyzer (PID, 30m)

600-A-050 - Liquid Autosampler, 110 - 2ml Vials

15 ppb Trichloroanisole (TCA) in Pinot Noir



4/2010
Specifications may change without notice.

