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SCHLISSMANN  
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Tel. 07 91 - 9 71 91-0 • Fax 9 71 91-25  
C. Schliessmann Kellerei-Chemie GmbH & Co.KG  
Auwiesenstr. 5 • D-74523 Schwäbisch Hall

Getränkeanalytik

## Test for Residual Sugar (previously "CLINI")

version 09/2016

- Rapid test for the determination of residual  
sugar in fermented beverages and fruit mashes -

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### Technical informations and using instructions

#### Background:

The determination of the fermentation degree of fermented wines or fruit mashes by the use of an areometer will allow only the comparison with results known from the literature. Higher fermentation degrees might indicate residual sugar, but cannot be a definite clear result for it.

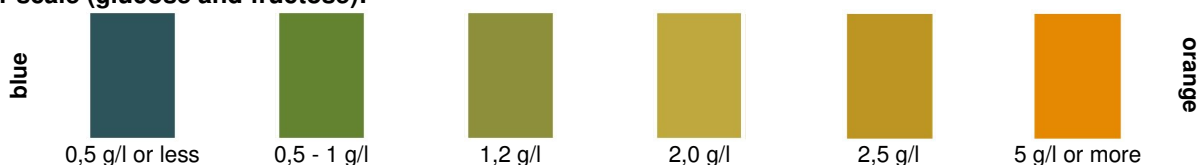
In contrast the **Test for Residual Sugar** measures directly the "reducing" and fermentable sugars glucose and fructose with the accuracy of a colorimetric, semi-quantitative rapid method. The measuring range for undiluted samples includes 0-5 g/L.

In fruit mashes and wines results of less than 2-3 g/L indicate the end of the fermentation, so that simultaneously further formation of carbon dioxide in wines will indicate a malolactic fermentation.

#### Principle:

The test-tablet contains copper sulphate and caustic soda. Adding the tablet to the sample of beverage causes heat and a chemical reaction between copper and sugars. As soon as the blue copper sulphate is fully consumed by a sugar concentration of more than 5 g/L, the orange colour of the formed copper oxide will dominate. Sugar contents between 0 and 5 g/L will show corresponding mixtures of colours.

#### Colour scale (glucose and fructose):



The complete information in this leaflet represents our current experiences and knowledge.

Schliessmann Kellerei-Chemie does neither guarantee that the products can be used without prior profound testing, as described before, nor that no patent rights of others are violated by their use.

#### Preparation of the sample:

White wines and filtrates from light fruit mashes may be used directly; red wines should previously be discoloured with charcoal (1g/50ml sample) and filtered. Colourless turbidities don't disturb the determination.

#### Procedure:

- Use the pipette to fill the sample into the test-cylinder up to the ring-mark (1ml).
- Add 1 tablet using the tweezers.
- **Caution! The reaction will start with foaming and heating until boiling!**
- After 1 minute resp. the end of the chemical reaction cautiously swing the test-cylinder.
- 20-30 seconds later compare the resulting colour with the colour scale provided in the test set.
- Clean the cylinder thoroughly with water and a small brush.

#### Additional informations:

To widen the measuring range (f.e. up to 20g/L) dilute the sample with water (f.e. 1:4) and use 1ml of this dilution for the test.

For results with high accuracy, f.e. sugar concentrations in the near of legal limits for the declaration please prefer our method "**Sugar according to Dr. Rebelein**".

#### Storage:

The test tablets should always be stored dry in the original glass and be kept away from children!

#### Extent of supply:

- test-cylinder
- pipette, tweezers
- glass with 36 tablets
- 6 step colour scale 0-5 g/L
- instruction

#### Bundle sizes:

Complete test set (Nr. 2540)  
incl. 36 tablets  
Bottle with 36 tablets (Nr. 2541)

#### Precautionary statements:

The test tablets contain sodium hydroxide (caustic soda), which will cause severe skin burns and eye damage after direct contact. Avoid contact with skin, eyes, mucous membranes and clothing.

If ON SKIN: Rinse with water.

IF IN EYES: Rinse cautiously with water for several minutes and get medical advice.

AFTER INGESTION: Rinse out mouth and drink 2 glasses of water; do not induce vomiting; contact a doctor immediately.