



## Product Specification

### Erbslöh EasyKristaTest

The **crystal stability** of a wine is affected by different factors. Analytical values (potassium, tartaric acid, alcohol content, pH-value) and storage conditions (temperature, time, motion) have an impact. Furthermore, extract and colloid content derived from the grape, from the yeast, or through addition of high-molecular substances must be taken into account.

The Erbslöh EasyKristaTest offers the possibility to determine the potassium hydrogen tartrate saturation temperature and the calcium tartrate saturation temperature of a wine.

In addition, the readiness of a wine to crystallize can be assessed by means of the minicontact process.

#### Contents of the application kit

The EasyKristaTest consists of:

- EasyKristaTest – conductivity meter with measuring cells for temperature and conductivity
- Kali-Contact
- Calci-Contact
- Calibration solution
- Cleaning solution
- Measuring spoon
- 60 mL beaker with lid