

## Field of application

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.

## Which parameters are determined?

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.

**Application kit with  
conductometer for the  
evaluation of crystal  
stability in wine**

According to Gernot Friedrich

Art. no. 62801  
(WEEE-Reg. no. DE 70432862)

## 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



## The following accessories are available for subsequent delivery

- Art. no. 62503 Calci-Contact
- Art. no. 62502 Kali-Contact
- Art. no. 62802 calibration solution 1413  $\mu\text{S}/\text{cm}$
- Art. no. 62803 cleaning solution
- Art. no. 62804 replaceable conductivity probe with probe removal tool
- Art. no. 62805 60 mL beaker with lid
- Art. no. 62806 measuring spoon

## Handling of the EasyKristaTest

Included in the application kit is a detailed instruction for conductivity meter use, as well as detailed instructions to conduct crystal stability determinations.

The measuring instrument and measuring cells are brand names of the producer HANNA Instruments.