Foods, Flavors, & Fragrances

Cork Taint

DPS Instruments, Inc.

www.dps-instruments.com

You've opened a bottle of wine that should be outstanding, but when you put your nose to the glass, it smells like something rotting in a damp basement. The problem is most likely TCA, which is 2,4,6-Trichloroanisole, a chemical so powerful that even at parts per billion (ppb), 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 Cork Taint GC System to detect this nasty smell in wine. Our sensitive PID detector and ultra-sensitive BCD detector are ideal for identifying TCA and other Chlorinated Phenols in the low (ppb) to high parts per trillion (ppt) levels. We offer Cork Taint GC Systems with both PID and BCD detectors, or just the BCD alone, which is blind to the non-chlorinated compounds in wine. The fast heating and rapid cooling column oven in every DPS GC vastly increases your sample throughput. The fully integrated Cork Taint GC Analyzer Systems are small and lightweight and all DPS systems are modular for expandability, upgrades, and easy service.

Available Configurations Include:

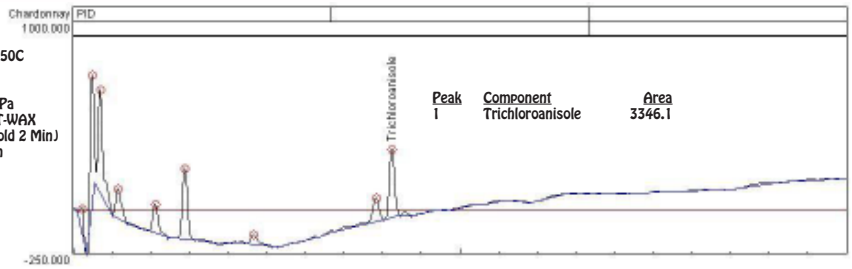
600-C-052 - Series 600 Cork Taint GC Analyzer (PID, BCD, 30m)
500-C2-052 - Companion 2 Portable Cork Taint GC Analyzer (PID, BCD, 30m)
500-C2-053 - Companion 2 Portable Cork Taint GC Analyzer (BCD, 30m)

Series 600 GC

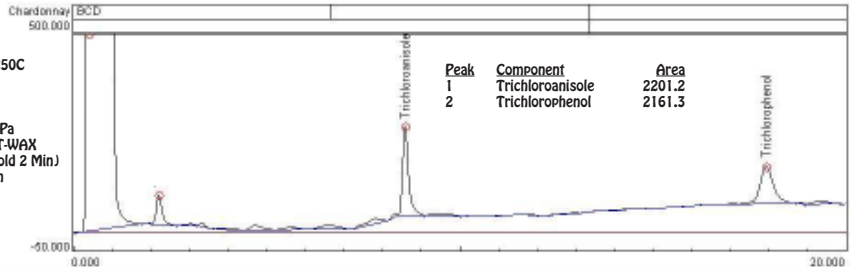
Trichloroanisole (TCA) in Chardonnay - 1 ppb

Companion 2 Portable GC

PID Detector
Detector Temperature = 250C
Gain = 6
Collector = -100V
Carrier = Helium @ 160 kPa
Column = 30m x 0.53 MXT-WAX
Temp Program = 100C (hold 2 Min) to 240C @ 10C/min



BCD Detector
Detector Temperature = 250C
Cell Temperature = 825C
Gain = 2
Collector = -100V
Carrier = Helium @ 160 kPa
Column = 30m x 0.53 MXT-WAX
Temp Program = 100C (hold 2 Min) to 240C @ 10C/min



11/2015
Specifications may change without notice.