



The Sentia Wine Analyzer

Four tests, one hand-held device, measured in minutes.

Measure key wine quality parameters quickly and easily:

- free SO₂
- glucose*
- malic acid
- fructose*



Portable
test in the winery



Touch screen
for ease of use



Easy, intuitive
no special training
required



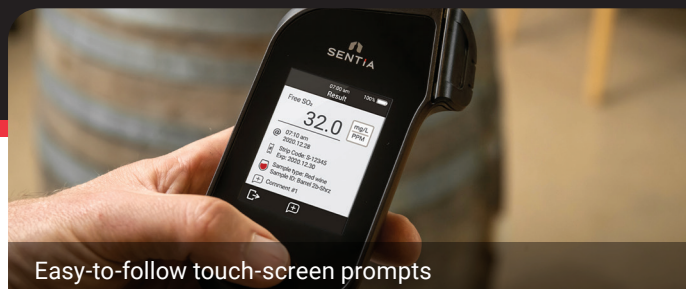
Quick results
fast decisions



No reagents
perform tests easily



Auto-calibrating
peace of mind



Easy-to-follow touch-screen prompts



Test in the winery



Small sample required >8µL



Results in minutes

Frequently asked questions

Who should use Sentia?

Sentia is designed for winemakers, cellar hands and lab technicians.

What does Sentia measure?

Sentia measures free SO₂, malic acid, glucose and fructose in wine.

Where can I use Sentia?

Sentia is truly portable. It has the same form factor as a typical smartphone so it will even fit in your pocket. You can use Sentia wherever you need a test result.

Is sample preparation required?

A buffer dilution is required when testing malic acid. Then, as for the other tests, simply apply a drop of red or white wine to the test strip when prompted by the Sentia Analyzer.

How long does it take to get a measurement?

After you apply your wine sample, Sentia gives you a result in 1 to 3 minutes depending on the test.

Does Sentia store past results?

Sentia stores up to 1000 results in its memory and can export those results over WiFi.

Can I analyse my past results?

You can export your past results from Sentia over WiFi in CSV format. Where it is easy to analyse, sort and filter your results.

Do I need to be connected to WiFi to get a result?

Sentia is able to run tests without a WiFi connection. You will need to have a WiFi connection when you first use Sentia so that we can download calibration data from the internet.

After that, you will need to connect once every three months or so to download the latest calibration data for new strips made at our production facility. However, we recommend that you stay connected to WiFi as often as possible so that your software can be upgraded when a new version is available.

Do I need to provide batteries?

Sentia contains a fully enclosed rechargeable battery and comes with a power adapter.

How long is the battery life?

Sentia can run up to 100 tests between battery charges. Charging the battery is as simple as plugging in the power adapter (provided).



OPERATING CONDITIONS

Temperature	10°C to 30°C (50°F to 86°F)
Relative humidity	< 80% (without condensation)

STORAGE CONDITIONS (TEST STRIPS)

Temperature	2°C to 8°C (35.6°F to 46.4°F)
Relative humidity	< 80% (without condensation)

STORAGE CONDITIONS (ANALYZER)

Temperature	2°C to 40°C (35.6°F to 104°F)
Relative humidity	< 80% (without condensation)

FEATURES

Measurement range	3 to 50 mg/L (free sulfur dioxide)
Interface	Wireless (2.4GHz)
Automatic power off	Configurable: disabled, 10 mins, 20 mins, 30 mins
Dimensions	147 × 84 × 32 mm (5.79 × 3.31 × 1.26 in)
Weight	210 g (7.41 oz)

SAMPLE

Sample type	Post-fermentation red or white wine
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