

ENSIS Croma

ENSIS

SCIENCES



ENSIS CROMA is an innovative equipment developed with the support of prestigious universities for the measurement of color in food and beverages samples.

Instrument specially designed to measure the color of red wines, and other samples with high optical density, without previous dilution.

Portable equipment, easy to use, with low cost and high technology.

Precision, reliability and immediate response directly expressed in different units (CIELab, Intensity, Tonality, ASTA, °EBC).

The CIELab units are the best descriptors for color, as they allow representing the different shades in a tridimensional space: L represents brightness.

a represents red-green variation.

b represents yellow-blue variation.

APPLICATIONS ENSIS CROMA IN WINES:

Because of the results can be expressed in CIELab units, ENSIS CROMA allows:

- Chromatic characterization according to the wine typology.
- Monitoring the color evolution in maceration phase, and in barrel ageing phase.
- A better control of the different factors that influence the color development.
- Control and quantitative characterization for the coupage phase.

Other examples of application: Beer, paprika, spices,...





TECHNICAL SPECIFICATIONS

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|-------------------------|---|
| Measurement Range | 400 to 700 nm. |
| Calibration | Automatic |
| Source of illumination | 8 LEDs |
| Photo detection | Photodiodes (one for each LED) |
| Cell | Rectangular, 2 or 8 mm path |
| Response Time | < 15 seconds |
| Repeatability | 1-2% RSD Intensity-Hue. 2-3% RSD CIELab. |
| Reproducibility | 1-3% RSD Intensity-Hue. 3-4% RSD CIELab. |
| Monitor | Alphanumeric LCD with 4 files of 16 characters. |
| Keypad | 4 interactives with the monitor Keys |
| Equipment dimensions | 220 x 145x 85 mm. |
| Briefcase dimensions | 395 x 295 x 106 mm. |
| Weight | 610 gr. with cell |
| Enviromental conditions | Temp. 5-45 °C. Humidity < 80 % |

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