

Immuno Test ^π specifically detects unstable proteins

Often, problems of protein instability are indirectly associated with a poorly reliable stability test.

Immuno Test ^π revolutionizes the field of protein stability tests. With this test, no false positive, false negative or bentonite overdose. The protein stability of a wine is **reliably** assessed by specifically detecting the proteins, which are responsible for the instability.

A unique method

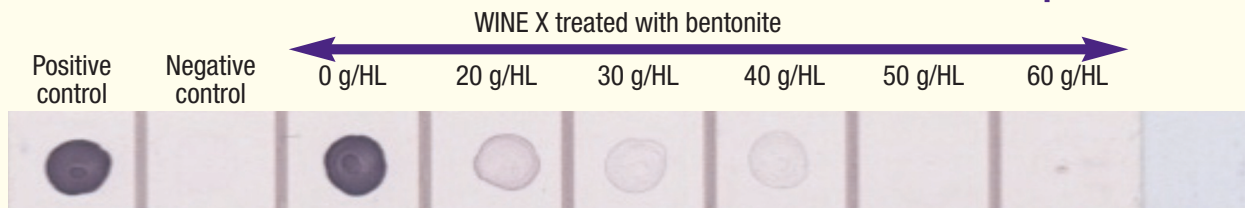
Simply take a drop of wine and place it on a nitrocellulose strip. By means of different solutions, this drop reacts with specific antibodies of unstable proteins. Upon reaction, simply read the strip. If the wine is stable, no stain appears, but if the wine is unstable, a stain is visible.



Immuno Test ^π assesses the protein stability of wines



Immuno Test ^π allows to tailor the amount of bentonite needed and to preserve aromas



Here, the ideal application rate was 50g/HL of bentonite. As it allows to tailor the amount of bentonite needed, Immuno Test ^π limits the impact of such a treatment on aromas and the loss of wine volume it generates.

Immuno Test ^π, a reliable test

Wine	Muscat	Sweet wine sample	Chardonnay 1	Chardonnay 2	Verdelho 1	Verdelho 2
Heat test + Tannin (Turbidity in NTU)	28,8	534,4	4,2	22,1	73,9	21,6
Immuno Test ^π						

Above, a treatment with Immuno Test ^π was compared to a heat test+Tannin treatment. While the heat test showed an instability with two wines (significant turbidity in yellow), Immuno Test ^π indicated that these wines were stable (no spot). Further analyses confirmed this result. Immuno Test ^π is truly specific and reliable

Immuno Test ^π, a recognized innovation



Immuno Test ^π is registered (University of Reims Champagne-Ardenne, France) and offered by Sofralab Technologies, Martin Vialatte CEnologie and Oenofrance