



Alcolyzer ME Measuring Module

The all-in-one solution for direct measurement of the alcohol content in beers, wines and spirits.

Measure the alcohol content in all types of beverages

Do you have a wide variety of beverages requiring alcohol content measurement?

Do you often measure beers, wines and spirits in one working day?

Up to now, measuring the quality parameters of very different alcoholic beverages required a number of measuring instruments to cover each range. Now Anton Paar provides the Alcolyzer ME measuring module, which makes it possible to measure the alcohol content of spirits, wines and beers with a single alcohol meter, just by selecting the appropriate method. This greatly simplifies lab work for:

- ▶ contract bottlers and multi-product beverage manufacturers
- ▶ governmental test labs, customs and tax labs
- ▶ companies involved in the development of new beverages.

The all-in-one solution

The continuing trend for creating new alcoholic mixed drinks and the significant growth of multi-product bottling plants has changed the beverage industry. To keep pace with this trend, Anton Paar has further developed its well-established Alcolyzer range and now brings you an all-in-one solution which determines the alcohol content of:

- ▶ all beers, ales, beer mixtures, alcopops, ciders, molasses
- ▶ whisky, cognac, brandy, vodka, gin, tequila, rum, wash, RTDs
- ▶ white wine, red wine, sparkling wine, rice wine, fermenting musts

Patented method - free of influences

Alcolyzer ME, the all-in-one solution for alcohol content measurement, uses Anton Paar's patented NIR method of direct alcohol measurement. The measurement is started at the push of a button and is not affected by other sample ingredients. Alcolyzer ME is practical and quick. Simply calibrate it each day with water and occasionally with a water/ethanol solution and measure all sample types.

Innovations at a Glance

- ▶ All-in-one solution
- ▶ Simple adjustment with water and occasionally a water/ethanol solution
- ▶ Patented NIR measuring method for product-independent adjustments



Technical data

For detailed specifications, see the dedicated Alcolyzer Wine ME, Alcolyzer Beer ME and Alcolyzer Spirits ME brochures.

For beer and beer mixtures

Measuring range

Alcohol content: 0 %v/v to 12 %v/v

Original extract: 0 °Plato to 30 °Plato

Repeatability s.d.

Alcohol content: 0.01 %v/v

Original extract: 0.03 °Plato

For wines

Measuring range: 0 %v/v to 20 %v/v

Repeatability s.d.: 0.01 %v/v

For spirits

Measuring range: 35 %v/v to 65 %v/v

Repeatability s.d.: 0.03 %v/v (manual filling)

0.01 %v/v (automatic filling)

Typical measuring duration per sample

3 to 5 minutes including filling

Conformity

with EBC, ASBC, MEBAK, OIV and many more

Additional modules

add a measuring module at a later date and measure: color, pH, turbidity – and a sample changer for higher sample throughput

