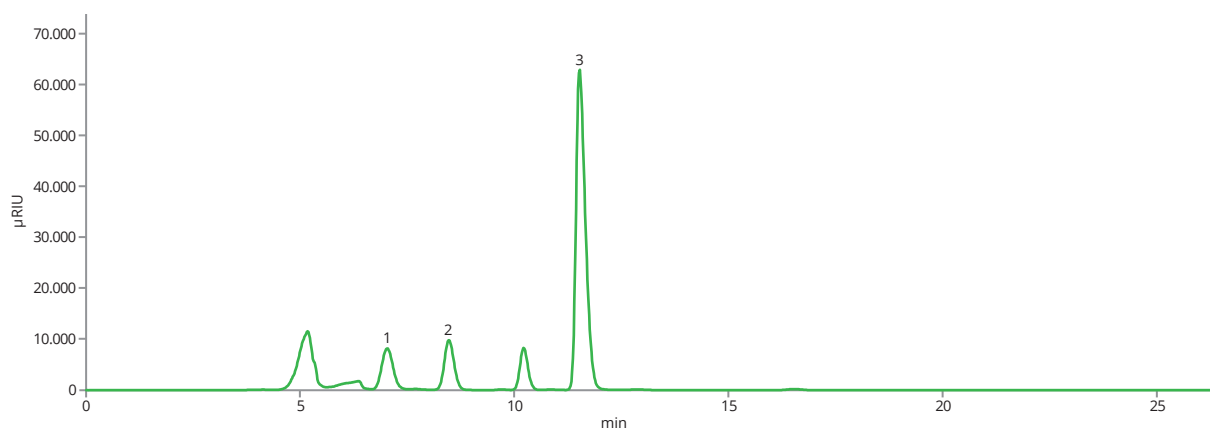


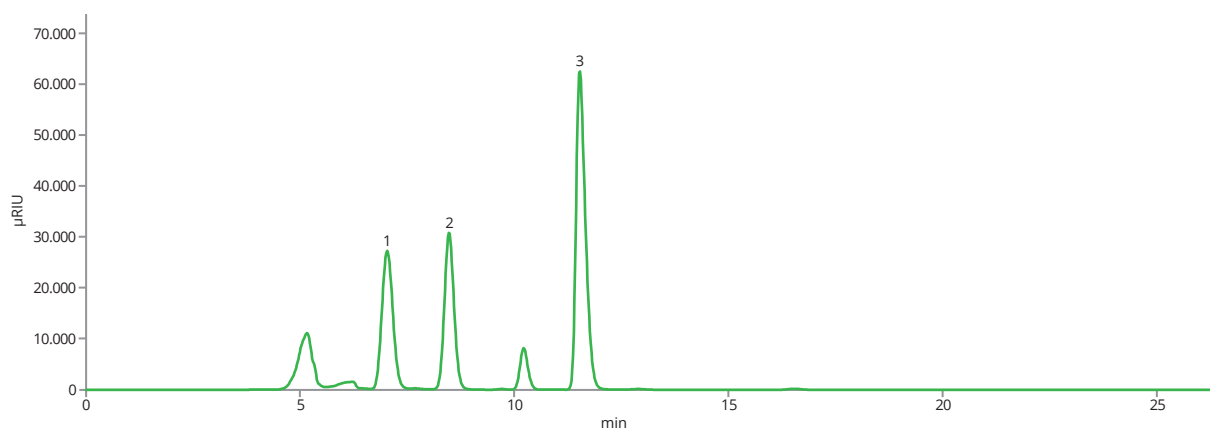


Sugars in alcoholic beverages

Glucose and fructose are the major fermentable sugars presented in alcoholic beverages. Accurate determination of sugars in alcoholic fermentation process is a key point in the winemaking. Column ASTRA® Sugar Ca provides a perfect estimation of variable amounts of sugars in fermented alcoholic beverages.

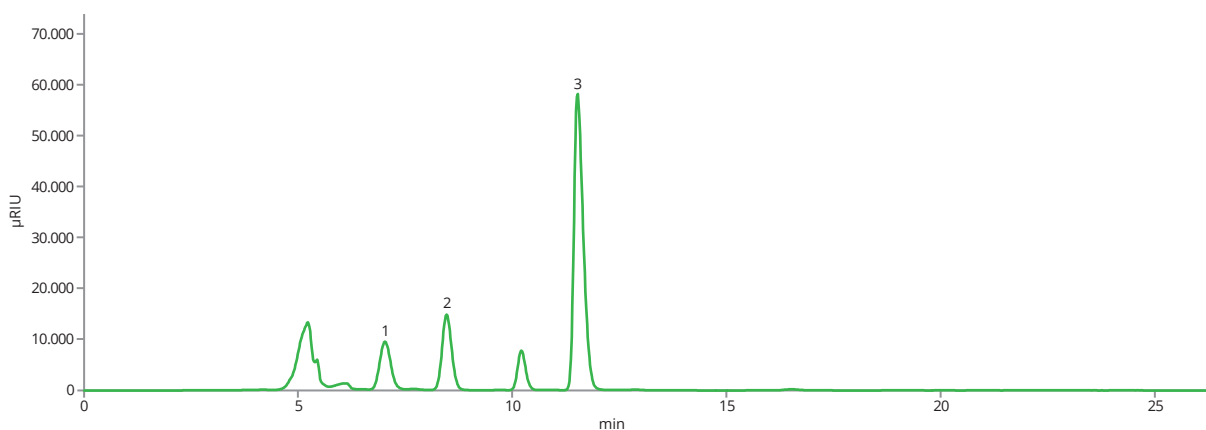


Sugars profile in Brut sparkling wine

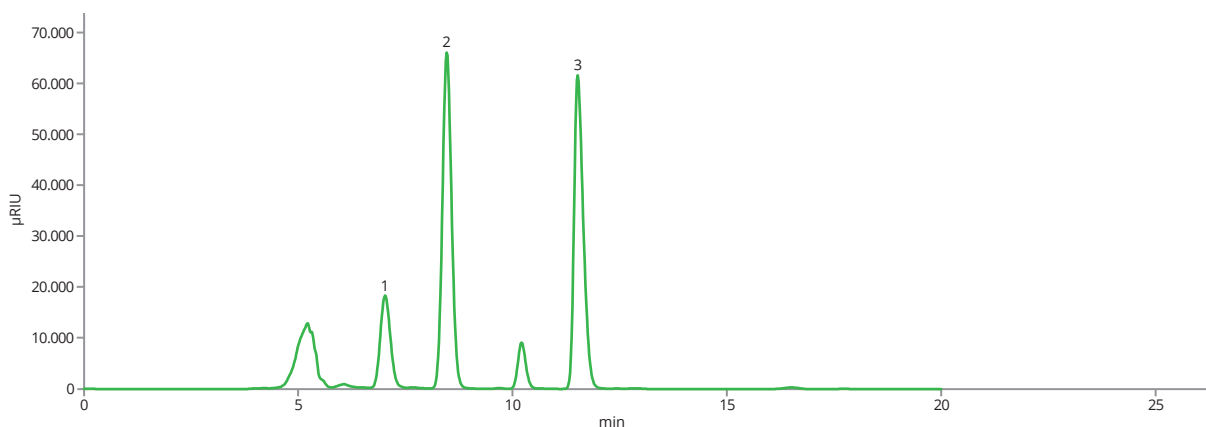


Sugars profile in Demi sparkling wine

Sugars in alcoholic beverages

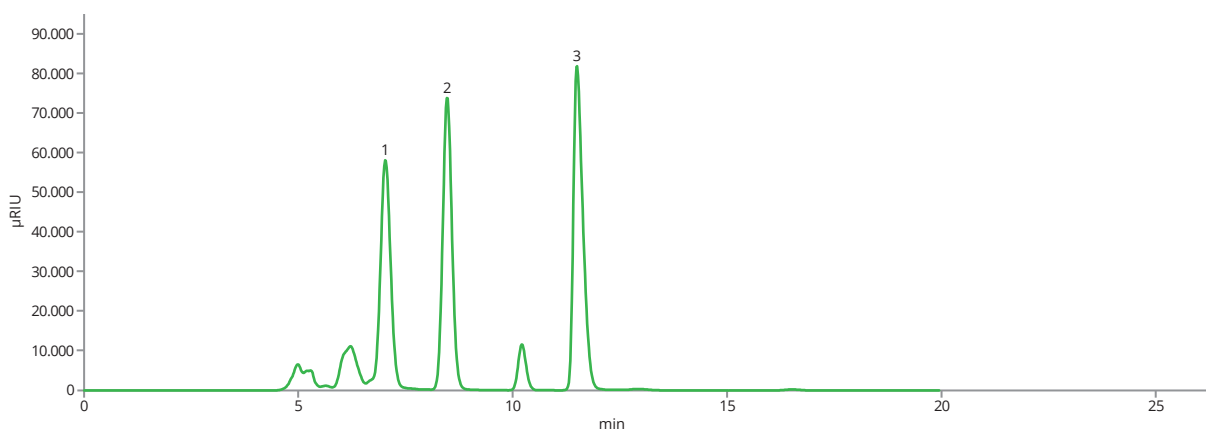


Sugars profile in Prosecco dry wine



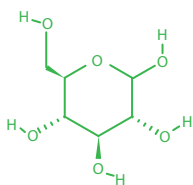
Sugars profile in new (half-fermented) wine

Sugars in alcoholic beverages

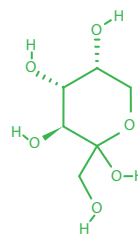


Sugars profile in Mead

Column	ASTRA® Sugar Ca(S), 10 μm
Dimensions	300 mm × 8 mm
Part number	AST-5906-VN80
Mobile phase	100% H ₂ O
Flow rate	1.0 mL/min
Temperature	80 °C
Injection volume	3 μL
Detection	RID (55 °C)
Analytes	1. Glucose, CAS number 2280-44-6 2. Fructose, CAS number 57-48-7 3. Ethanol, CAS number 64-17-5



Glucose



Fructose