MEASUREMENT OF TOTAL PACKAGE OXYGEN (TPO) IN A BAG-IN-BOX® (BIB)

1. PREPARE THE MATERIALS
- Sensor spots PSt3 (1 per tap)
- Gluing kit (glue, spatula)
- Temperature sensor
- Optical fiber
- Transparent BIB tap
- BiB ‘Cone meter’ from Performance BiB

2. GLUE A SENSOR INTO THE TRANSPARENT TAPS AS ILLUSTRATED
- Position the sensor on the tip of the spatula (red side facing upwards).
- Apply a small quantity of glue on red side, without covering the black side.
- Apply sensor inside tap and let it dry for minimum 30 min.

3. SUBSTITUTE WITH THE NORMAL TAP
- Introduce the transparent taps on the filling line, ensuring correct insertion into bags. Collect the bags post filling.

4. MEASUREMENT
   a. Enter the sensor calibration data into the analyzer (or scan the QR code) and verify the calibration (see calibration sheet)
   b. Temperature :
      - Record the temperature of the wine at filling and enter it manually into the analyzer or
      - Measure temperature automatically by inserting the temperature sensor into a production bag.
   c. In the Menu, select the TPO icon and click on 'ok'
   d. Select ‘BiB’ and click on 'ok'
   e. Position the bag so the tap is in contact with air only. Measure the oxygen in the headspace (HSO) and click on the right arrow
   f. Turn the bag to create a cone with air and measure its volume in mL using the ‘Cone meter’
   g. Enter the volume of the BiB and of the air cone and click on the right arrow
   h. Hold the bag and point the optical fiber directly on the sensor in contact with wine, -open the tap to create a flow. Read the DO after approx. 60 s and click on the right arrow

The TPO is calculated by the software and appears on the screen.

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