



## WINE QUALITY SOLUTIONS

### 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

- Enter the sensor calibration data into the analyzer (or scan the QR code) and verify the calibration (see calibration sheet)
- 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.
- In the Menu, select the TPO icon and click on "ok"
- Select 'BiB' and click on "ok"
- 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
- Turn the bag to create a cone with air and measure its volume in mL using the 'Cone meter'
- Enter the volume of the BiB and of the air cone and click on the right arrow
- 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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