## Measure of $\mathrm{CO}_{2}$

## Carbodoseur - Van Slyke



The measure of CO2 can be easily and simply done volumetrically, either with a Carbodoseur, or by mercury suction, according to the Van Slyke method.

## Carbodoseur

This method is the simplest and best adapted method for the control of the wine warehouse.
The measuring is done with a plugged cylinder, beforehand filled with the sample to analyze. Once shaken, the cylinder spills out a certain volume of the sample, proportionately with the volume in CO2.

The volume of wine remaining in the cylinder along with the temperature of the sample, reported on a correlation table, enable to determine the volume in CO 2 with an average precision of $50 \mathrm{mg} / \mathrm{l}$.

## Van Slyke



In laboratories, the Van Slyke equipment is used to simply measure the volume in CO2, even lower than 200mg/l, by mercury suction.

The result is directly read on the burette, graduated in CO2/liter for a sample of 2 ml .

This method gives very precise measures and a good reproducibility.

The instrument is delivered without mercury.
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Mercury is the subject of strict restrictive measures. We cannot be blamed in case of failure to follow the use instructions.

