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## Winery technologies

### 161. Cold stabilisation: past and present

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### 162. Protein fining agents: past and present

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### 163. The CloudSpec: a new spectroscopic tool for analysing unfiltered ferments

**Patrick Setford**<sup>1</sup>, Dr Brendan Darby<sup>1</sup>,  
Dr Anthony Robinson<sup>2</sup>, Josh Miles<sup>2</sup>, Dr Matthias Meyer<sup>1</sup>  
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### 164. Tannin extracts and oak alternatives: past and present

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### 165. Flotation: past and present

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### 166. Dissolved gas management: past and present

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### 167. Winery layout and product movements: past and present

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### 168. Wine transportation: past and present

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### 169. In-tank fermentation monitoring: past and present

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### 170. Bottle closures: past and present

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### 171. Filtration: past and present

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### 172. Sulfur dioxide and other preservatives: past and present

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### 173. Mixing red ferments using gas: past and present

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### 174. Tank design: past and present

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### 175. Continuous processes and fermentation: past and present

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### 176. Heat stabilisation: past and present

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### 177. Centrifugation: past and present

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### 178. Microbial solution to eliminate 3-isobutyl-2-methoxypyrazine in wine

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