

# A new age for sulfur dioxide testing

C.Gamble<sup>1</sup>, V.Hughes<sup>1</sup>, A, Seabrook<sup>1</sup>

<sup>1</sup> Winechek laboratories



## Introduction

Sulfur dioxide is used as a preservative in wine and there are restrictions limiting the amount that can be added in most wine producing countries. Careful monitoring and control of SO<sub>2</sub> can protect wine from microbial contamination, preventing spoilage and decrease in quality and taste.

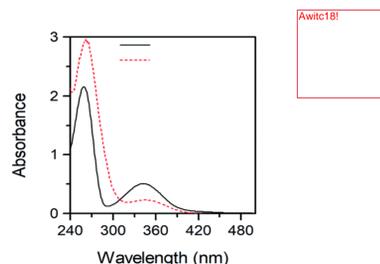
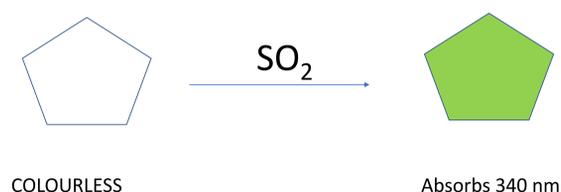
Spectrophotometric based SO<sub>2</sub> methods present an important progression in SO<sub>2</sub> testing as they are rapid, reliable, economical and can be automated using discrete analysers (DA) (Gilchrist et al. 1999). Recent attempts to offer a spectrophotometric alternative to the aspiration method for free SO<sub>2</sub> analysis have been based around formaldehyde/pararosaniline chemistry and therefore pose occupational health and safety concerns for many winery laboratories (Grant, 1947).

The Vintessential SO<sub>2</sub> test kits are a fast, safe and easy way to determine the amount of sulfur dioxide in wine samples, without the need for the laborious setup associated with traditional methods. This method provides a novel, fast and easy way to determine the amount of sulfur dioxide in wine, can be used for both white and red wines and does not contain formaldehyde based solutions.

## Method

The amount of sulfite present in wine is measured by monitoring the reaction with a colour changing compound (chromogen).

The reduction of the chromogen leads to formation of a strongly absorbing compound which can be measured at 340 nm using a DA.

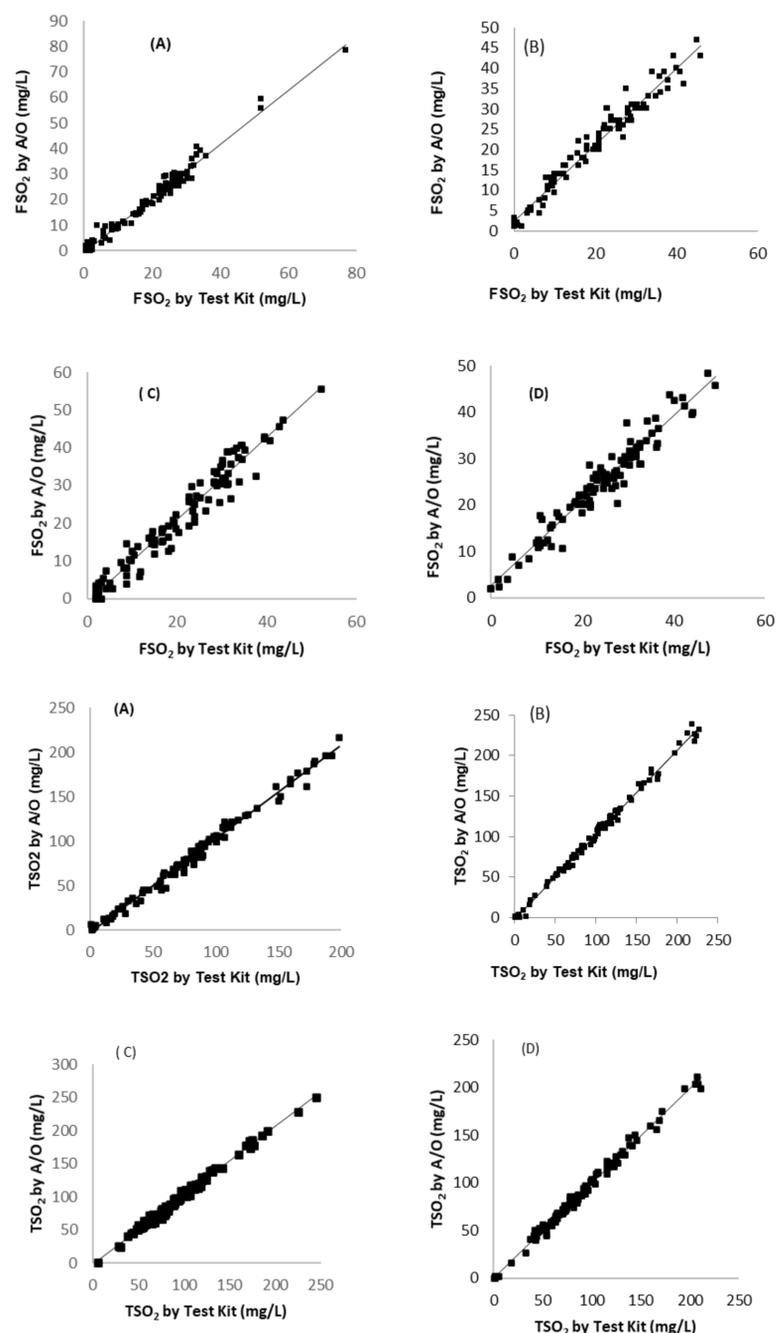


The measurement of the activated chromogen is stoichiometrically proportional to the amount of sulfite present.

## Results and Conclusion

There is a linear correlation between the DA method and traditional aspiration as shown in Figure 1 (A-D) for Free SO<sub>2</sub> and (A-D) for Total SO<sub>2</sub>.

Rigorous testing of the method on four different DA's for wine, beer and cider show that the method is a fast and reproducible alternative to traditional aspiration (Table 1).



**Figure 1 A-D.** Correlation between aspiration and SO<sub>2</sub> kits for (A) Chemwell 2910, (B) Winery Pro, (C) Thermo® Arena, (D) Thermo® Gallery.

**Table 1.** Statistical analysis of method performance.

|   | 2910                        |                             | WineryPro                   |                             | Arena                      |                             | Gallery                    |                             |
|---|-----------------------------|-----------------------------|-----------------------------|-----------------------------|----------------------------|-----------------------------|----------------------------|-----------------------------|
|   | FSO <sub>2</sub><br>n = 102 | TSO <sub>2</sub><br>n = 100 | FSO <sub>2</sub><br>n = 111 | TSO <sub>2</sub><br>n = 102 | FSO <sub>2</sub><br>n = 99 | TSO <sub>2</sub><br>n = 101 | FSO <sub>2</sub><br>n = 98 | TSO <sub>2</sub><br>n = 109 |
| <b>Ave difference between test kit &amp; A/O (mg/L)</b> | 0                           | 2                           | 1                           | 2                           | 1                          | 2                           | 1                          | 0                           |
| <b>Correlation (R<sup>2</sup>)</b>                      | 0.97                        | 0.99                        | 0.96                        | 0.99                        | 0.95                       | 0.99                        | 0.92                       | 0.99                        |
| <b>Repeatability SD (mg/L)</b>                          | 0.98                        | 1.92                        | 0.63                        | 1.29                        | 0.79                       | 1.35                        | 0.57                       | 1.60                        |
| <b>Reproducibility SD (mg/L)</b>                        |                             |                             | 0.96                        | 2.85                        | 0.91                       | 2.06                        | 1.02                       |                             |

### References

Gilchrist A, Nobbs J. Colorimetry, theory. Encyclopedia of spectroscopy and spectrometry. 1999 Jan 1:337-43.  
Grant WM. Colorimetric determination of sulfur dioxide. Analytical Chemistry. 1947 May 1;19(5):345-6.