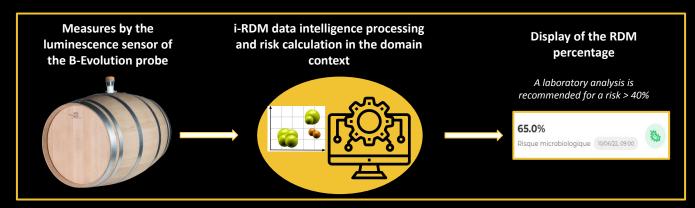




The RDM tool for microbiological departure risk alert

## What is the data-intelligence i-RDM?

- RDM for Microbiological Risk Departure
- Indicator of microbiological proliferation (Brettanomyces yeasts, lactic bacteria, and various microorganisms).
- Based on data packets measured by the luminescence sensor of the B-Evolution probe





# RDM measurement reliability

- Daily analysis and early detection
- Over 70% of alerts detected microbiological contamination
- Maintaining wine quality with the luminescence sensor
- Adapts to the context of your cellar



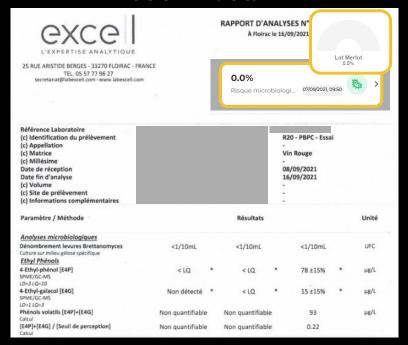


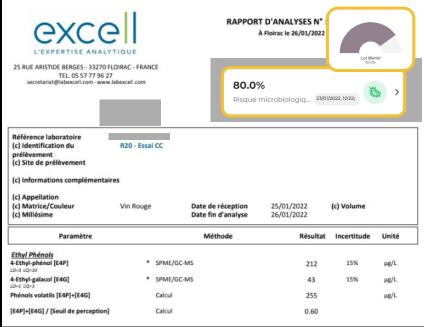


### **Brett detection**

#### Before RDM alerte

# After RDM alerte





Luminescence photos associated with the RDM algorithm can reveal a proliferation of Brettanomyces yeasts. This is the case for this cellar of the Bordeaux region, the results of which are confirmed by laboratory analyses by the presence of volatile phenols after the detection of RDM contamination.



## Customer reviews

(Bordeaux Grand Crus)

"Just before the harvest, our laboratory analyses showed a slight start of microbiological activity on a lot in our cellar. We checked on your platform: the microbiological risk increased pile hair at the same time we were stunned! This allowed us to validate your detection system in order to be more responsive in the future."

S.D, Technical director

"After receiving the tests, I confirm that there is yeast activity on my lots. We also see a slight increase in volatile

acidity. The data of bungs are therefore reliable." B.C, Cellar master



Ech	Total acidity (gH2SO4/I)	Volatile acidity (gH2SO4/I)	рН	TOTAL SO2 (mg/l)	Volatil phenol (µg/l)	Yeast /1mL	BRETT /1mL	RDM
Lot A	3,47	0,41	3,74	49	9	1040	0	65%
Lot B	3,53	0,33	3,64	46	6	0	0	0%



Laboratory analyses of a domain after an RDM alert

## Take control!



Control the quality of your products



Anticipate contamination with personalized monitoring



Limit inputs

Securing your wines is our expertise, with accurate analytics that comes to you, without sampling!





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