

Inline Beverage Analysis You Can Count On

Inline Portfolio



Your Partner in Beverage Process Analytics

Precision in every beverage process

Anton Paar's inline beverage analyzers ensure consistent quality from raw material to final product. As the global leader in beverage analysis, we deliver continuous, accurate, and reliable monitoring of °Brix, CO₂, alcohol, sugar inversion, extract, and more.

Technology that fits your process

Our analyzers are designed for scalability, accuracy, and full integration into your production environment.

- Scalable solutions for all beverage types
- Market-leading accuracy and repeatability
- Seamless integration and full traceability
- Real-time monitoring and anomaly detection



Explore Our Inline Portfolio

Inline beverage analyzers

- **Cobrix:** Real-time analysis of sugared and diet soft drinks, ready-to-drink cocktails, flavored alcoholic beverages, and many more
- **Beer Monitor:** Real-time analysis of classic lagers, non-alcoholic and low-alcohol beers, flavored malt beverages, alcopops, hard seltzers, ciders, shandies, and gluten-free beers
- **Wine Monitor:** Real-time analysis of all wines, as well as mixed wine beverages, standard and low-calorie champagnes, sparkling wines, proseccos, spumantes, and cava
- **Fermentation Monitor:** Continuous fermentation monitoring



Find out more

Expand Your Inline Capabilities

Inline sensors

- **L-Rix:** Refractometer
- **L-Dens:** Density meter
- **L-Sonic:** Sound-velocity-based concentration sensor
- **Carbo:** Continuous CO₂ measurement
- **Oxy:** Dissolved oxygen sensor
- **L-Col:** EBC/MEBAK®/ASCB-compliant colorimeter
- **L-Cor:** Coriolis mass flow meter

Smart connectivity and visualization

Davis 5 let's you seamlessly connect lab and inline analyzers for automated calibration, real-time data acquisition, and complete process transparency.



Find out more



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