

PRODUCE QUALITY M E T E R

- *Non-destructively measure dry matter, brix, acidity, internal & external color.*
- *Take measurements in seconds.*
- *Works with dozens of commodities.*

The F-750 Produce Quality Meter uses near-infrared (NIR) spectroscopy to non-destructively estimate quality metrics such as dry matter, Total Soluble Solids (TSS or brix), titratable acidity and color. The F-750 has a wide range of applications, from determining optimal harvest timing, to providing an objective analysis of produce quality of fruit in packing houses and upon import.

Trusted by thousands of universities, research institutes and commercial producers worldwide, Felix Instruments now brings the power of NIR technology to produce growers around the world.



FRUITMAPS

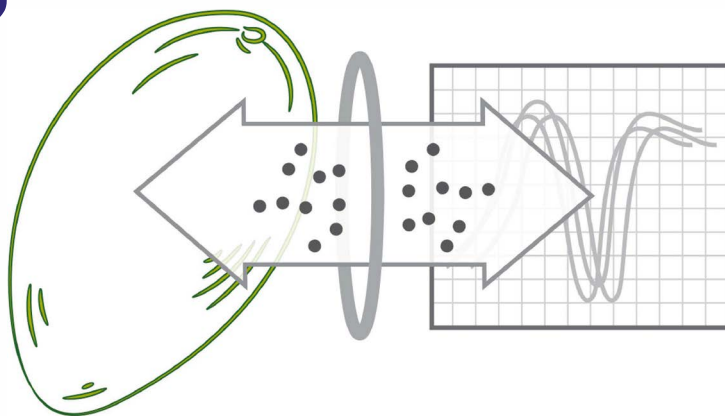


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APPLICATIONS

- More effective crop management & harvest timing for fresh produce growers.
Mangoes | avocados | apples | pears | citrus | tomatoes | stone fruit | blackberries | cherries | persimmons | grapes and many more commodities!
- Post-harvest quality management in cold storage and ripening rooms.
- Light-weight, portable, and precise.
- Scans take seconds.



SPECIFICATIONS



Spectrometer	Carl Zeiss MMC-1 Spectrometer
Range	310-1100 nm
Spectral sample size	3nm
Light source	Xenon Tungsten Lamp
Lens	Glass, coated to enhance NIR
Shutter	White painted reference standard
Display	Sunlight visible transfective LCD screen
Connectivity	USB & WIFI
Media	SD Card
Data recorded	Raw data, reflectance, absorbance, 1st derivative absorbance, 2nd derivative absorbance
Power source	Removable 3100 milliamp hr. lithium-ion battery
Battery life	1600+ measurements
Data storage	Removable 32 GB SD card
Body	Heavy-duty powder coated aluminum
Weight	1.05kg

