PRODUCE QUALITY METER

- Non-destructively measure dry matter, brix, acidity, internal and 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 transflective LCD screen
- **PC interface**: USB & wi-fi 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 wi-fi SD card
- **Body**: Heavy-duty powder coated aluminum
- **Weight**: 1.05kg

FELIX INSTRUMENTS

www.felixinstruments.com
sales@felixinstruments.com
(360) 833-8835