

Modern technology for controlling & measuring produce quality

Applied food science
from the field to the
factory

Felix Instruments – Applied Food Science designs, engineers, and manufactures tools to measure fresh fruit quality. Growers, packers, and handlers use our instruments to manage produce quality and extend shelf life. Unlike subjective techniques, our measurement tools provide objective, repeatable data on gas concentrations, sugar content, water content, acidity and any number of key quality measures of fresh produce.



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F-750 Produce Quality Meter

The F-750 uses Near Infrared (NIR) Spectroscopy to measure internal qualities of produce non-destructively. Each scan takes under five seconds and penetrates into the flesh of the commodity. Measured qualities include: Total Soluble Solids (Brix), Titratable Acidity, Dry Matter, Firmness, and Internal Color.



F-900 Portable Ethylene Analyzer

The F-900 is capable of measuring low part-per-billion levels of ethylene from a single fruit or an entire storage room. A terminal block on the back enables communication with ethylene control systems and data-loggers. Optional CO₂ and O₂ gas analyzers, injection port for small volume samples, sample chambers, and heavy-duty travel case.



F-950 Handheld Ethylene Analyzer

The F-950 is a tri-gas analyzer and measures Ethylene (C₂H₄), Carbon Dioxide (CO₂), and Oxygen (O₂). The device is easily transported for inspection of ripening gases in any environment. A sampling probe is included for fast, easy inspection of Modified Atmosphere Packaging (MAP).

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