

Fabulous Food

a Matter of Quick-Brix™



Results in three steps

Apply some sample onto the prism, press the read key, obtain the result. Quick-Brix™ is easy to use, accurate and reliable. Wipe the prism with a tissue for cleaning and calibrate with a single key stroke and water as a standard. As easy as 1, 2, 3.



Ingredients testing

saves money and improves food product quality. Ingredients, such as fruit, jam, syrup or honey often have great impact on final product quality and represent a significant share of the product cost. Brix measurement of high quality ingredients is quick and easy.



Testing before storage

saves cost and prevents confusion. Quick-Brix™ is easy to use and fits into any coat pocket. It can be used by your stores operators to perform quick inspection tests on incoming goods before unloading lorries.



Digital measurement

eliminates operator dependence. Quick-Brix™ yields the same result irrespective of the operator.

- **Quick-Brix™ 60** measures Brix in the range from 0 – 60 % with an accuracy of ± 0.2 %.
- **Quick-Brix™ 90** measures Brix in the range from 0 – 90 % with an accuracy of ± 0.1 %.

Built-in temperature compensation always converts results to a standard temperature of 20 °C.



Quick-Brix™ 60 & Quick-Brix™ 90 The food maker's friend

Producing fabulous food largely depends on using the right quality ingredients, which are natural products with the associated variations in quality. Quick-Brix™ allows performing a quick check of these ingredients upon reception of the goods. That way only good ingredients are accepted in stores and food makers can be sure of continuously high product quality and customer satisfaction.

Technical data

Quick-Brix™ is available in two versions:

Quick-Brix™ 60 has a measuring range of 0 – 60 % Brix, a resolution of 0.1 % Brix and an accuracy of 0.2 % Brix. It is especially suitable for determination of the ideal harvesting time of fruits and vegetables, such as grapes, berries and tomatoes.

Quick-Brix™ 90 has a measuring range of 0 – 90 % Brix, a resolution of 0.1 % Brix and an accuracy of 0.1 % Brix. It is especially suitable for incoming goods inspection, process and quality control in juice, soft drinks and food manufacturing.

	Quick-Brix™ 60	Quick-Brix™ 90
Measurement range	0 – 60 % Brix	0 – 90 % Brix
Resolution	0.1 % Brix	0.1 % Brix
Accuracy	0.2 % Brix	0.1 % Brix
Applications	Fruit and vegetables, sauces, seasonings syrup, jellies, coffee	Juices and soft drinks, concentrates, jams, honey, condensed milk



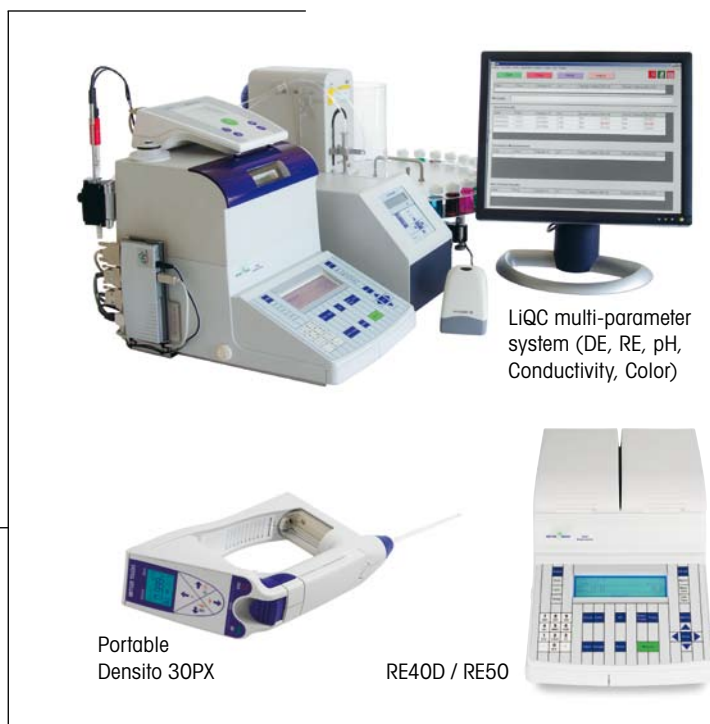
Order information

Description	Reference
Quick-Brix™ 60	51324800
Quick-Brix™ 60 T ¹⁾	51324801
Quick-Brix™ 90	51324900
Quick-Brix™ 90 T ¹⁾	51324901

¹⁾ minimal order quantity 25 pieces or multiple of 25

Complete Portfolio of density and refractive index measuring equipment:

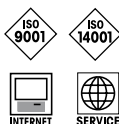
METTLER TOLEDO has a complete range of portable and bench-top instruments for density and refractive index determinations. Instruments are available in different configurations, ranging from simple, cost-effective, stand alone equipment to complete measuring solutions for automatic multi-parameter analysis.



LiQC multi-parameter system (DE, RE, pH, Conductivity, Color)

Portable
Densito 30PX

RE40D / RE50



Quality certificate ISO9001
Environment certificate ISO14001
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Worldwide service

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For more information