

Tasty Tomatoes

a Matter of Quick-Brix™



Results in three steps

Squeeze some tomato juice onto the prism, press the read key, get the result. Quick-Brix™ 60 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.



Frequent ripening tests

ensure better tomatoes. All tomatoes need to arrive at super market shelves or in processing plants at exactly the right point in time. With Quick-Brix™ 60, Brix measurement is so easy, you can repeat it daily thereby harvesting tomatoes at ideal ripeness levels.



Measurement on location

reduces errors, provides faster results and eliminates sample confusion. Quick-Brix™ 60 is splashproof, fits into any coat pocket and will work reliably for many years.



Digital measurement

eliminates operator dependence. Quick-Brix™ 60 yields the same result irrespective of the operator. It measures Brix in the range from 0 – 60% with an accuracy of $\pm 0.2\%$. Built-in temperature compensation always converts results to a standard temperature of 20 °C.



Quick-Brix™ 60

The tomato farmer's friend

Producing tasty tomatoes requires knowledge, patience and the right tools. Measuring the sugar concentration (Brix) of the tomatoes serves to determine the best time to harvest, so that tomatoes reach consumers or processing plants at exactly the right ripeness levels. Pocket sized Quick-Brix™ 60 measures Brix precisely and reliably, thereby assisting with growing better tomatoes for tastier food products.

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:

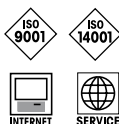
METTLER TOLEDO has a complete range of portable and bench-top instruments for density and refractive index determinations. Instruments are available in different configurations, ranging from simple, cost-effective, stand alone equipment to complete measuring solutions for automatic multi-parameter analysis.



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