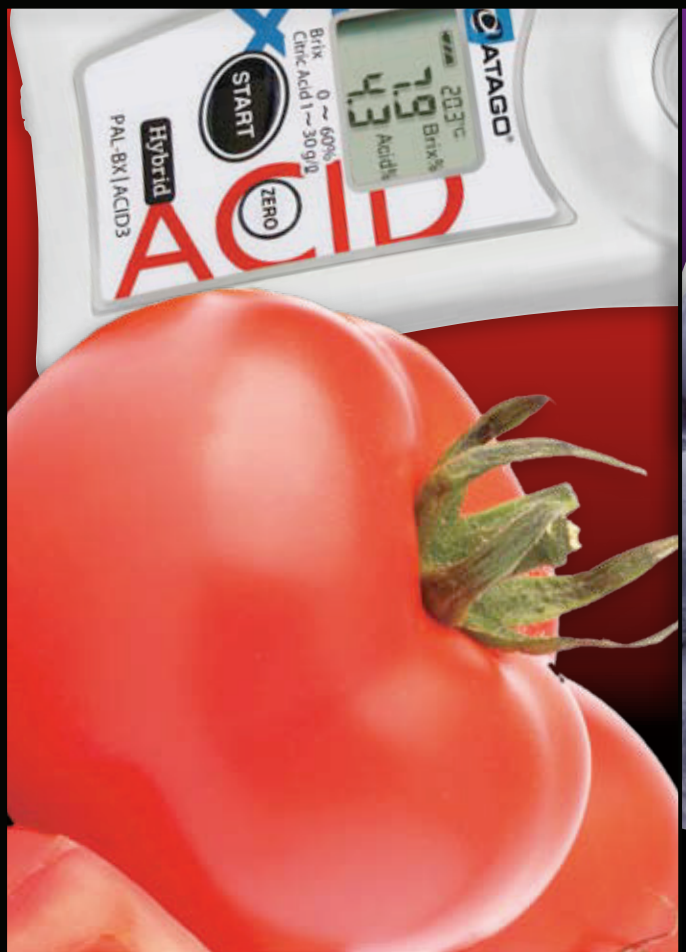
Sugar&Acid

Pocket Brix-Acidity Meter

ATAGO®



Sweet and Sour ~Balance is the Key~

Sweetness of fruit is often used for evaluating quality. Unfortunately, sweetness does not always mean that the fruit is tasty. Delicious fruits have the proper proportion of tartness and sweetness. Sugar/acid ratio indicates the maturation levels of fruits.

No reagent required

Unlike the traditional titration method, PAL-BX|ACID requires no costly reagent.

Features a backlit screen

PAL-BX|ACID features a backlit screen allowing for easy to read measurements, even in dark locations.

CITRUS

For Citrus Fruits

PAL-BX|ACID1

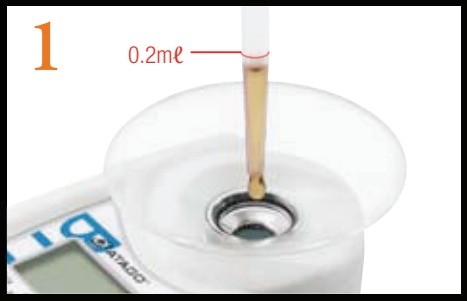
Cat.No.4701

PAL-BX|ACID series uses the electric conductivity method to measure acidity. It can measure acidity and brix of citrus fruits including oranges, mandarin oranges, and lemons.

Specifications

Model	PAL-BX|ACID1	
Cat.No.	4701	
Measurement scales	Brix Citric acid (Citrus)	
Measurement range	Brix Acid Temp	0.0 to 60.0% 1.0 to 40.0 g/l 10.0 to 40.0°C
Measurement accuracy	Brix Acid Temp	±0.2% ±1.0 g/l (1.0 to 10.0 g/l) Relative precision ±10% (10.1 to 40.0 g/l) ±1°C

Measurement method



Place 0.2ml of sample using a pipette.

Press start for Brix value.

Add distilled water to the line and stir well.

(ES) Equipements Scientifiques SA - Département Bio-tests & Industries - 127 rue de Buzenval BP 26 - 92380 Garches
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For Grapes and Wine

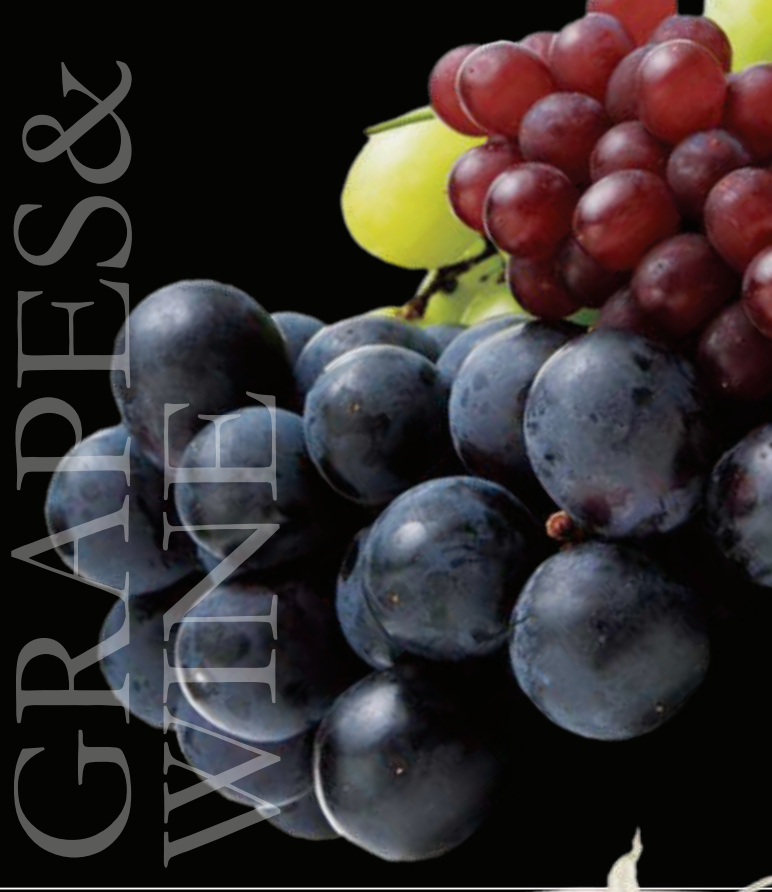
PAL-BX|ACID2

Cat.No.4702

PAL-BX|ACID series uses the electric conductivity method to measure acidity. It can measure acidity and brix of grapes as well as red or white wine.

Specifications

Model	PAL-BX|ACID2	
Cat.No.	4702	
Measurement scales	Brix Tartaric acid (Wine, Grape must)	
Measurement range	Brix Acid Temp	0.0 to 60.0% 1.0 to 40.0 g/l 10.0 to 40.0°C
Measurement accuracy	Brix Acid Temp	±0.2% ±1.0 g/l (1.0 to 10.0 g/l) Relative precision ±10% (10.1 to 40.0 g/l) ±1°C



GRAPES& WINE

For Tomato

PAL-BX|ACID3

Cat.No.4703

PAL-BX|ACID series uses the electric conductivity method to measure acidity. It can measure acidity and brix of tomatoes and unsalted pure tomato juice.

Specifications

Model	PAL-BX|ACID3	
Cat.No.	4703	
Measurement scales	Brix Citric acid (Tomato)	
Measurement range	Brix Acid Temp	0.0 to 60.0% 1.0 to 30.0 g/l 10.0 to 40.0°C
Measurement accuracy	Brix Acid Temp	±0.2% ±1.0 g/l (1.0 to 10.0 g/l) Relative precision ±10% (10.1 to 30.0 g/l) ±1°C

TOMATO

Press start for acidity value.

Included Accessories

Attachment

5 Plastic pipettes

Common Specifications

Resolution	Brix Acid Temp	0.1% 0.1 g/l 0.1°C
Automatic temperature compensation range	10 to 40°C	
Measurement time	Approx. 3 seconds	
Power supply	Two (2) AAA alkaline batteries	
International Protection class	IP65	
Dimensions and weight	55(W)×31(D)×109(H)mm 100g (main unit only)	

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