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HACCP GMP GLP

ATAGO products comply with HACCP, GMP,
and GLP system standards.

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* Specifications and appearance are subject to change without notice.

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Sugar & Acid Pocket Brix-Acidity Meter



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.



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	0.0 to 60.0%	
	Acid	1.0 to 40.0 g/l	
	Temp	10.0 to 40.0°C	
Measurement accuracy	Brix	±0.2%	
	Acid	±1.0 g/l (1.0 to 10.0 g/l)	
		Relative precision ±10% (10.1 to 40.0 g/l)	
	Temp	±1°C	

GRAPES & WINE



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.



CITRUS



Specifications

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

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.



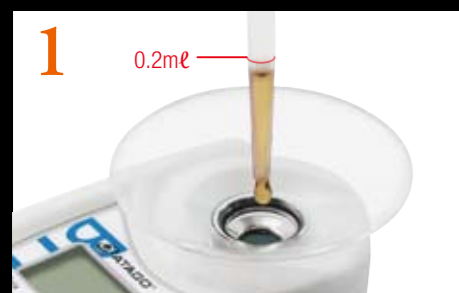
Specifications

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

TOMATO



Measurement method



Place 0.2ml of sample using a pipette.



Press start for Brix value.



Add distilled water to the line and stir well.



Press start for acidity value.

Included Accessories



Attachment



5 Plastic pipettes

Common Specifications

Resolution	Brix 0.1%
	Acid 0.1 g/l
	Temp 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)