



The brand new F-751 Kiwi Quality Meter, based on the original F-750 Produce Quality Meter, is now available for purchase. It precisely and non-destructively measures dry matter, and brix to indicate quality and ripeness using NIR (near infrared) technology. The highly portable instrument is designed to work accurately straight out of the box with just a simple push of the button and without destroying any fruit in the process- saving time, product, and money.

- For growers, the meter not only offers straight cost savings in manpower and destroyed fruit, but additionally, reduces guesswork and provides more data. Measuring more fruit, more often helps growers make better decisions at harvest.
- For breeders, NIR can help better determine how different applications of nutrients or herbicide affect fruit quality.
- For distributors, exporters and importers, NIR gives more visibility into the quality of the outgoing and incoming product, laying the groundwork for better decision making and cost savings.

The Kiwi Quality Meter also works seamlessly with Fruit Maps, the free interactive harvest map application co-created by Felix Instruments and Central Queensland University.

Specifications

Spectrometer:	Hamamatsu C11708MA
Range:	640-1050 nm
Spectral Sample Size:	2.3 nm
Spectral Resolution:	20 nm (FWHM) maximum
Light Source:	Halogen Tungsten Lamp with gold reflector
Lens:	Fused silica coated to enhance NIR
Shutter:	White painted reference standard
Display:	Sunlight visible transfective LCD screen with backlight
PC Interface:	Wi-Fi
Data Recorded:	Raw data, reflectance, absorbance, first derivative, second derivative, GPS coordinates, Date, Time
Measurement:	Dry Matter & Brix
Power Source:	Removable 3400 milliamp hour lithium-ion batteries
Battery Life:	500+ measurements
Body:	Heavy-duty powder coated aluminum body
Dimensions:	7.1" x 4.75"W x 1.75" thick
Weight:	1.05 kg