

Australian Mango Industry Association sets standards for mango quality using the F-750 Produce Quality Meter from Felix Instruments – Applied Food Science.

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The Australian Mango Industry Association (AMIA) is introducing objective quality testing with help from the F-750 Produce Quality Meter from Felix Instruments – Applied Food Science. AMIA will use the F-750, a near-infrared spectrometer, to assess brix (flavor) and determine optimal harvest time by measuring dry matter content.

According to an article published in Fresh Plaza earlier this week, mango growers like Piñata Farms in Northern Territory, Australia, have already begun to integrate the F-750 Produce Quality Meter, or “NIR Gun,” into their mango harvest program. “The Near Infrared Gun helps us. We can do hundreds of fruit with it, and it gives us peace of mind when it comes to quality,” says Mr. Scurr, Managing Director at Piñata.

This week the F-750 was also featured in an Australian Broadcasting Corporation news segment as an affordable, efficient option for optimizing harvest time. Interviewed in the clip, mango researcher Dr. Cameron McConchie says the major benefit of the NIR gun is that it is “non-destructive, semi-instantaneous,” and that it features a GPS which allows mango growers to map fruit maturity over the growing season.

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