

AMAICA

The kit for check of Sugar content

(except a calibration equation)

Open price



Sugar content, such as an apple, a Japanese pear, a peach, and a tomato, can measure by non-destructing.

- For check of the Fruit thinning in a green house.
- For check of the Sugar content when it ships.
- The weight of AMAICA is 500g and can be operated easily single hand (except battery) .
- It's possible to measure it 5000 times or more on 4 AA batteries.
- This measuring instrument can also use a table.
- Tomato, Peach, Japanese Pear, Apple

The data (Calibration equation) for measurement is not attached. Please make a calibration equation for customer itself if you please. The guidance CD-ROM that explained the creation method easily is attached. A PC (installed Windows ME, 2000, XP) is required to make a calibration equation.

Only dab AMAICA with a Fruit and push the switch. Estimation of sugar content is slightly displayed by 1.5 sec.

We are aiding agriculture.

astem

Contents		
AMAICA AM7 7 H	1	unit
Guidance CD-ROM for creating calibration equation	1	piece
Communication cable	1	cable
Desk model stand	1	unit
Registration card (1 year guarantee)	1	sheet
Instruction manual	1	book
Creating Calibration equation manual	1	book
AA size dry Battery	4	piece

The precision that wrote down this specs depend on you created calibration equation. It is not to vouch.

Specification	
Name of product	Nondestructive sugar analyzer
Part Number	AM7 7 H
Object	Tomato, Japanese pear, Peach, Apple
Range	5~20 Brix
Time (1measuring)	1.5sec
Time	5000 times (with attached battery)
Precision	$R^2 : 0.8$ SEC : ± 0.5
Calibration	Offset adjustment with the survey
Power Source	4 AA size dry Batteries
Indication	LCD panel Unit : Brix
Shape	Handy type Wrapping : A B S resin
Communication	RS232C non-procedure protocol

Explanation of Calibration equation (Important)

Optical sensing fruit sugar analyzer is the instrument to estimate the interior sugar content through near infrared ray (NIR). We call "Calibration equation", it is calculating formula for estimate a sugar content to measure the amount of right received it penetrated the interior fruit. The same calibration is impossible to measure different fruit, because fruit compositions depend on items and cultivars.

Basically, the customer creates Calibration equation, because it is take our many years if we create and provide it for most fruit item and cultivars.

You easily create calibration equation if you are accustomed PC, because the CD-ROM (explanation with moving video picture) is attached to "AMAICA" as standard, that has calibration equation create program and its know-how.

If it is difficult for you to create, our agency and we correspond for counter value.

model

Attached Calibration equation

Without Calibration equation



AMAICA

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News Calibration equation creating School

Price : ¥100,000 (classify by Tax)

(Up to 2 visitors)

Time : 10:00am~5:00pm

Contents :

- Theory of nondestructive analysis method
- Handling explanation
- Creating calibration equation demonstration

Kanagawa High-Tech Grand-prix for encourage prize award in the 2004.

The technology is world first, use a semiconductor light source with half-bandwidth, replace optical data required for sugar content estimation, by some discrete wavelengths, create calibration equation with multiple linear regression analysis.

Japan Patent

PCT patent pending

Manufacturing and Selling agency

astem astem Ltd.

Shimaya Building 2-14-6 Mizonokuti Takatsu-ku

Kawasaki, Kanagawa 213-0001, Japan

Call 044-833-8453 FAX 044-833-8456

URL <http://www.astem-jp.com>

Mail info@astem-jp.com