

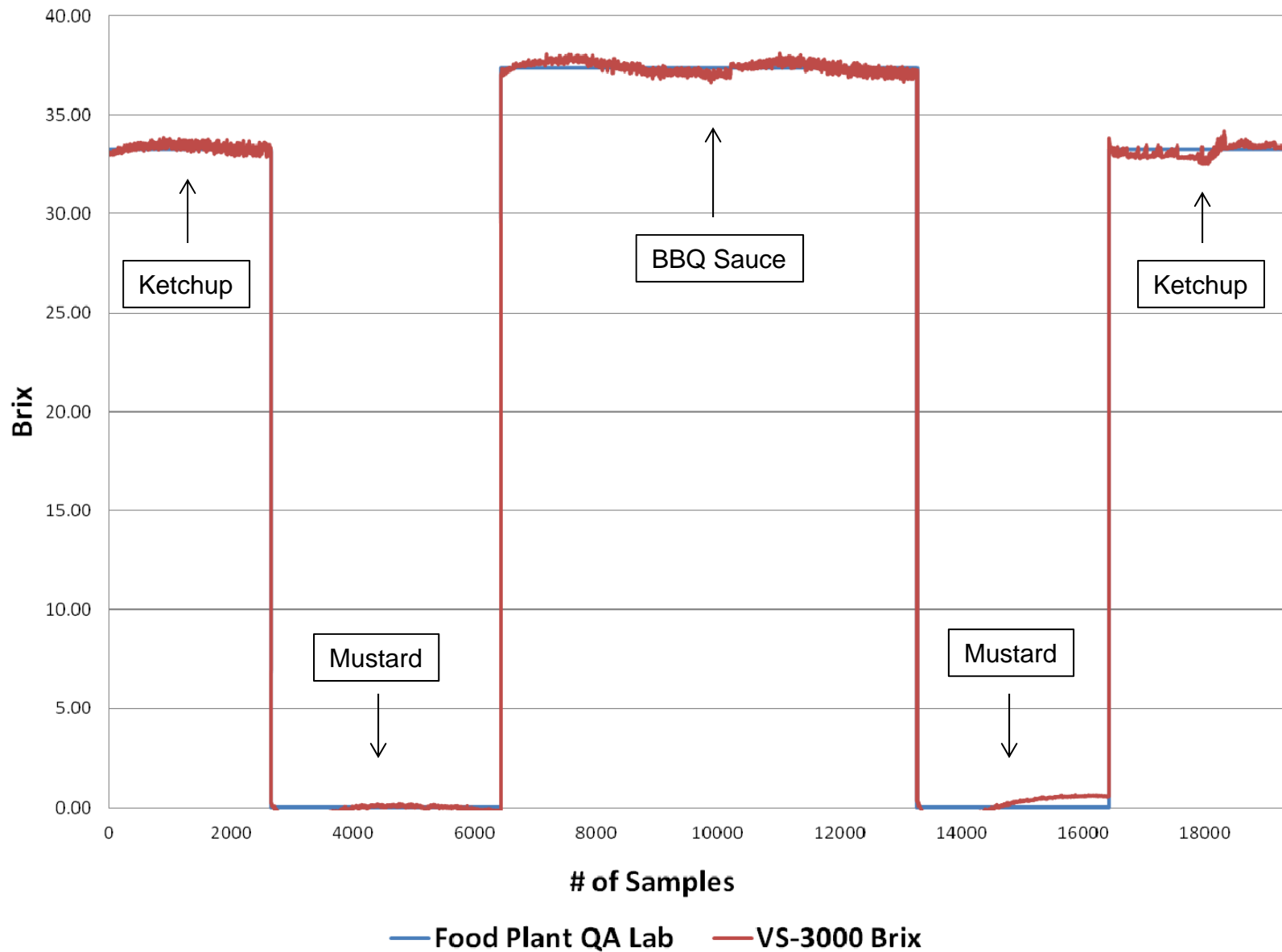
VS-3000E Measures Condiments

These slides demonstrate the ability of the inline *VS-3000E Sensor System* to match readings from the QA lab at a food plant.

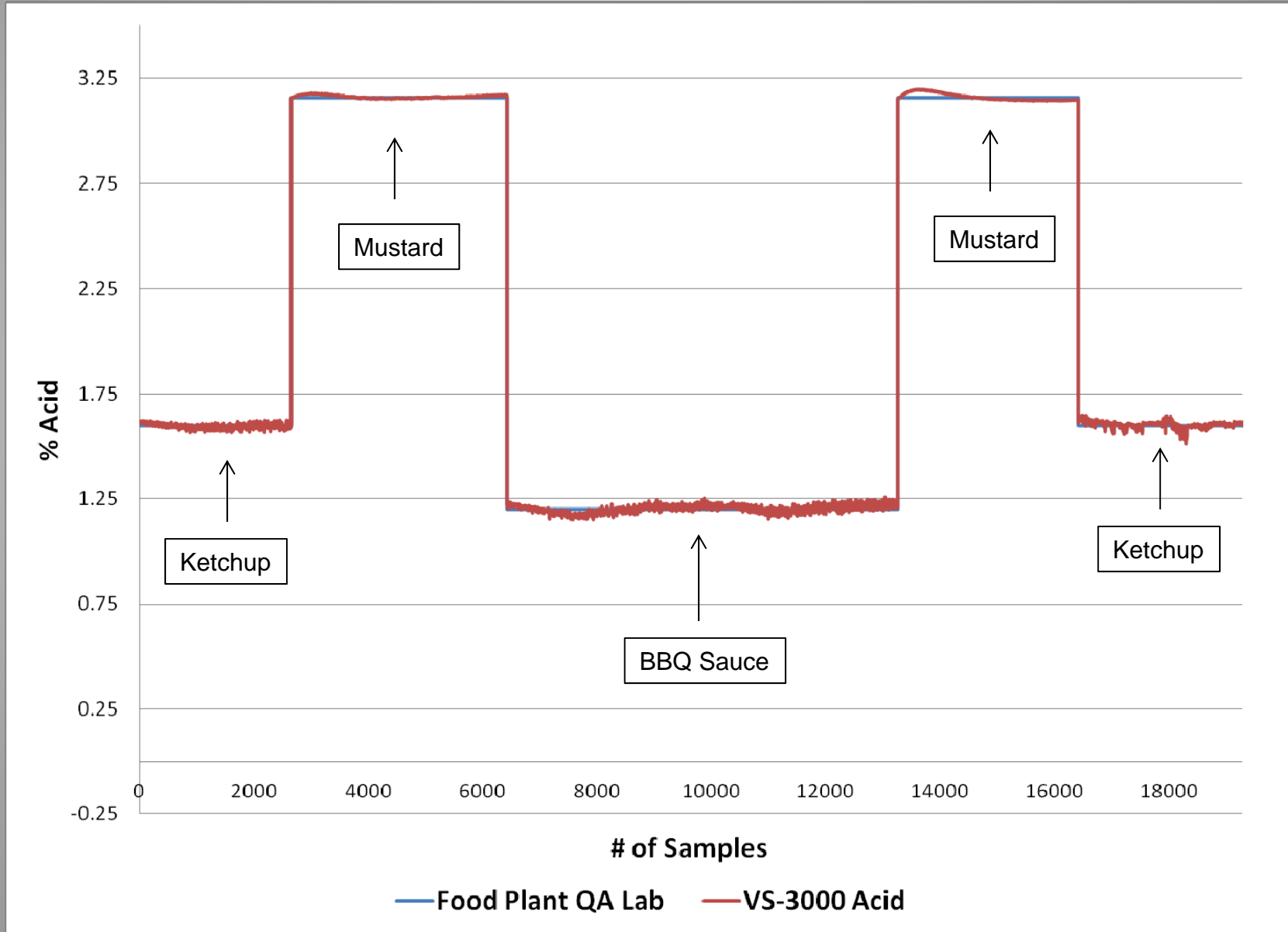
- *VS-3000E System* is an online instrument which measures dissolved ingredients in food 24 times per second. One sensor head measures °Brix / Sugar and Total Organic Acid (TA) simultaneously, 24x7.
- One sensor head has the ability to measure Ketchup, Mustard and BBQ sauce
- One VS-3000E calibration covers a range of **0 - 40** °Brix and **0-6** % Acid (w/w)
- No offsets/brand adjustments are required on the VS-3000E

VS-3000 is an accurate and versatile instrument. Infrared measurement is an ideal real-time technique for monitoring viscous and colored condiments in a food plant.

°Brix: VS-3000 vs. QA Lab

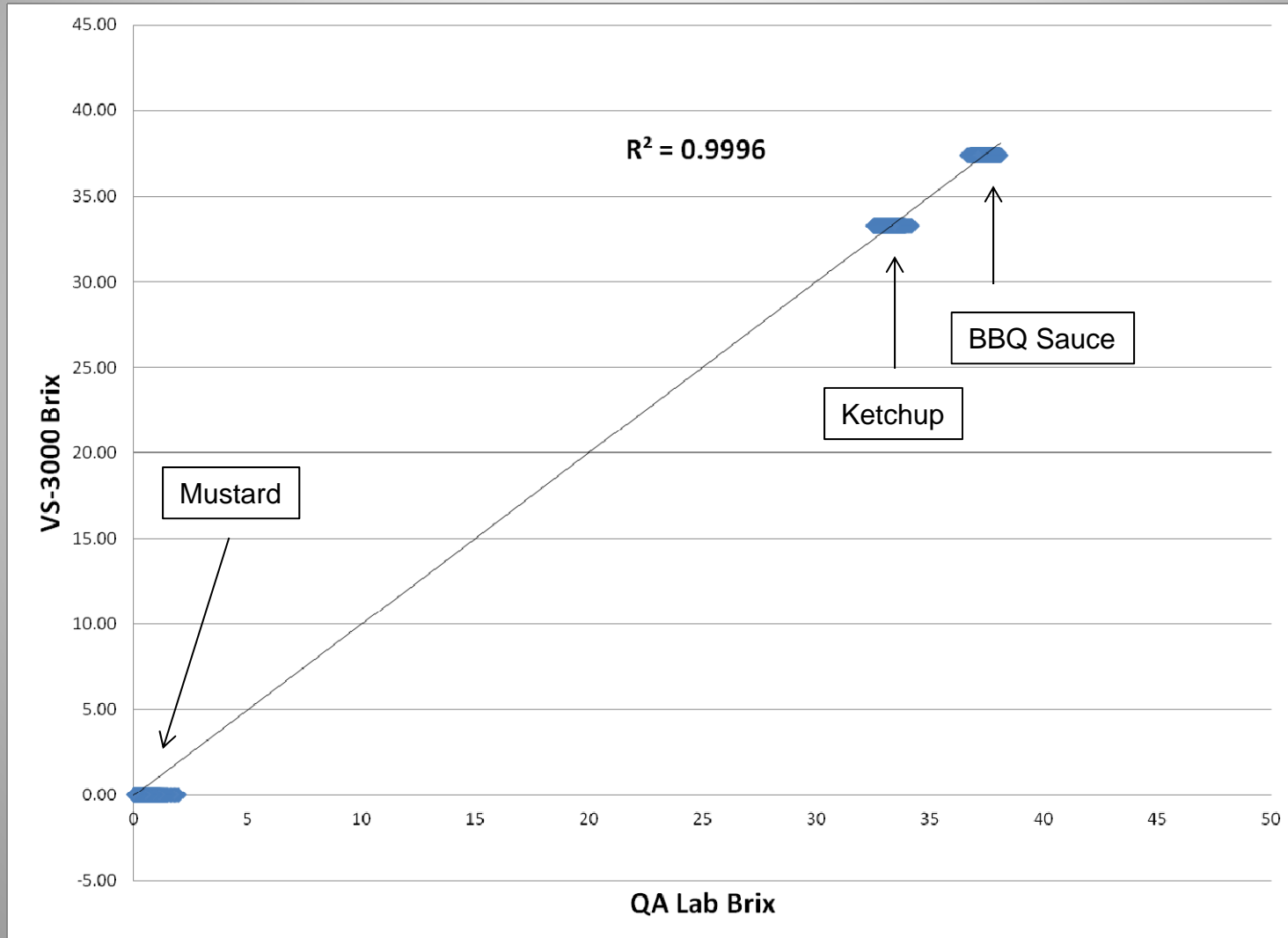


Acid: VS-3000 vs. QA Lab



R²: VS-3000E Brix vs. QA Lab Brix

There is an excellent correlation (R^2) between VS-3000 readings and QA laboratory measurements – 99.96 % correlation



R^2 : VS-3000 Acid vs. QA Lab Avid

There is an excellent correlation (R^2) between VS-3000 readings and QA laboratory measurements – 99.98 % correlation

