



SODAS AND SYRUP MANUFACTURERS
DETERMINATION OF THE BRIX VALUE OF FRUIT MASH WITH A REFRACTOMETER

ANALOGUE REFRACTOMETERS | KERN ORA-B

When making fruit syrup, a sweetener is added to the fruit pulp. However, since fruit has a natural sugar content, the Brix value must be determined to determine how much sweetener still needs to be added. A refractometer is used here. This control guarantees that the end product contains the required sweetness but is not oversweetened.



Model	Scales	Scale Range	ATC	Price
ORA 20BA	Brix	0 % - 20 %	yes	€ 95.-
Suitable Accessories: <ul style="list-style-type: none">● Factory calibration certificate 961-290 - 961-290 - €135.-				



<https://partner.kern-sohn.com/Segment/B00FB>

* DAkkS calibrations are also possible on site
All prices plus VAT and shipping costs valid until 01.07.2026

We would be happy to advise you personally:



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