

PIMPRENELLE

Automatic Fruit Quality Control !

(Apples, Pears, Peaches, Kiwis, Citrus fruit, Berries, grapes...)

Pimprenelle is an automatic fruit-sorting laboratory. It measures the weight, firmness, sugar content, acidity and juiciness of samples of 6 to 30 fruits.

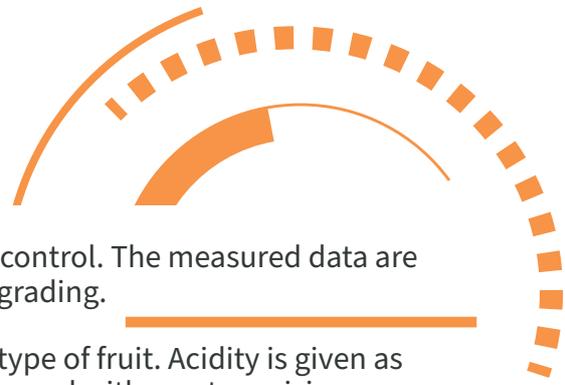
FOR SALE OR FOR RENT

- Each fruit is weighed, allowing it to calculate the **average grade**.
- Pimprenelle measures fruit **firmness** using an electronic penetrometer.
- The fruits are then individually **pressed** to extract the juice.
- Their juice is fed to an electronic refractometer to **establish their sugar content**.
- A set volume of the juice of each fruit is sampled to establish the sample's **overall acidity**, using an acid-base reaction.
- The extracted juice is weighed so as to establish the sample's juiciness.

Samples of 6 to 10 fruits are controlled in 4 to 6 minutes.

For research centres, producers and retail chains.





- An operator places the fruits on a storage drum, then launches the control. The measured data are stored and analysed by a calculator. The operator can add a visual grading.
- Fruits are analysed according to different processes depending on type of fruit. Acidity is given as total acid, citric acid or tartaric acid. The percentage of juice is measured with great precision, especially for citrus fruit, as well as the E/A index. Firmness is measured using our standard probes (0.28 cm², 0.5 cm² or 1 cm²).
- Dedicated accessories and programmes allow analysing fruits that do not fit onto the feed crown, such as grapes, mirabelles, blueberries, strawberries, raspberries and other berries.
- The programme determines a quality index, the TOP Index. This allows assessing easily a fruit's gustatory quality and conservation potential. It grades fruits over a scale of 100, calculated from formulas developed for each fruit species.
- Pimprenelle provides a self-cleaning feature, which allows reducing to the minimum the maintenance required for proper operation. At the end of the day the operator launches the final cleaning cycle, during which all of Pimprenelle's internal components are automatically cleaned and rinsed.
- The measurements are automatically stored in the interfacing PC, or through an IT network.
- Pimprenelle features a "Connected" option. This allows transmitting the analyses in real time to a Web server, thus providing users a high-performance tool for safe storage and the sharing of collected data. A dedicated application allows consulting those data in the shape of tables and graphs from any station connected to the Internet.
- Pimprenelle offers tremendous, time saving, unmatched testing precision and consistency, compared to manual analysis.
- PIMPRENELLE is available for sale or for rent. It is widely used by research centres, producers and large retail chains.
- PIMPRENELLE is the ideal tool for producers and distributors for the rigorous monitoring of the ripeness and taste of fruits.



• 6 to 10 fruits
in 4 to 6 minutes



• self-cleaning



• Total Juiciness



• Access database



• GSM connectivity



• Measures total
acidity, tartaric,
citric