

Goldberg Food and Beverage Refractometers. Laboratory Precision in the Palm of Your Hand.

Goldberg Series Brix and Salinity Testers

The Goldberg Series hand-held refractometers provide accuracy comparable to most laboratory Abbe refractometers.

- % Solids (Brix) better than 0.1%
- Parts per thousand salinity to better than 1 ppt

Automatic temperature compensation provides accurate, reproducible results instantly using an hermetically sealed, liquid-filled prism that changes index with temperature. Accuracy and reproducibility are comparable to those of more costly bench-type Abbe refractometers. No other hand-held refractometer offers such an exacting and precise compensation method.

Salinity Tester Key Features

- Rapid, reliable refractive index and salinity readings of total dissolved solids in aqueous solutions on a 0-160 ppt scale.
- Can be used to check and maintain stock solutions and dilutions.
- In the food industry, it is especially effective in the preparation of frozen vegetables, fruits, seafood and ocean by-products.

Brix Tester Key Features

- measures % Solids (Brix) in water-soluble solutions on a 0-30° scale.
- ideal for the production of soft drinks, fruit juices, wine and beer, it is also used for quality control in beverage dispensing equipment and vending machines.
- Additional applications include checking dissolved sugar levels to determine fruit ripeness.
- Assures harvesting is done at the optimum time.

Available Accessories for

Goldberg Series:

- Illuminated table stand
- Micro-sample cover

*Goldberg Refractometer
with Illuminated Stand*



Goldberg Series Hand-Held Refractometers

Model	Salinity Tester	Brix Tester
Catalog No.	13104190	13104230
Range	0-160 ppt Salinity, 1.3330 to 1.3730 nD	0 - 30% Brix
Scale Division	2ppt, 0.0002nD	0.1%
Accuracy	±0.3 ppt ¹	±0.1%
Refractive Index	1.3330 - 1.3730	1.3330 - 1.3811
Calibration Liquid	Distilled Water	Distilled Water
Accessories	13104060 Illuminated Table Stand, 110V 13104080 Illuminated Table Stand, 220V 13104050 Micro-Sample Cover	

¹ By following ASTM Standard Practice D4542

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