



#3002

# Fruit and Juice Analysis

FRUIT, JUICE AND BEVERAGE COMPOSITION. JUICE STABILITY.

## DESCRIPTION

Characterization of the raw material, intermediate and final products of the fruit and vegetable industry. Determination of total, soluble and insoluble solids, organic acids and reducing sugars. Determination of aspartame. Study of sedimentation and clarification of juices and beverages

## AVAILABLE EQUIPMENT

- Cooling chamber
- Freeze-dryer
- Abbe Refractometer
- High pressure liquid chromatograph (Waters Alliance, e2695)
- UV visible spectrophotometer (PG Instruments, T60)
- Laser diffraction particle size analyzer (Horiba, LA 950-V2)
- Particle size and zeta potential analyzer (Malvern Instruments, Zetasizer 3000)
- EVO 40-XVP, LEO scanning electron microscope
- Binocular microscope, Carl Zeiss Primo Star, with digital camera
- Turbiscan MA 2000

## APPLICATIONS

Fruits | Fruit juices | Jams and Jellies | Soft drinks.

## CONTACT US

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