

Portable Fruit Brix Meter

NY2000Pro

Features

- Non-destructive testing - no picking, no cutting, no juice extraction required;
- Full-spectrum measurement significantly reduces testing errors;
- Easy operation delivers fast, accurate and intuitive results;
- Perfect surface contact effectively eliminates interference from ambient light;
- Lightweight and portable for one-hand operation with standard battery power - ready for use anywhere;
- Built-in models require no cleaning or calibration - simple maintenance with low operating costs.

Description

The NY2000Pro is a portable non-destructive fruit Brix meter developed by Optosky using near-infrared full-spectrum technology. It can directly measure fruit sugar content without picking, cutting or extracting juice.

The NY2000Pro is particularly suitable for monitoring sugar content throughout fruit growth cycles. It does not damage fruit appearance while tracking Brix value changes during the entire growth process. It provides testing data support and analysis for fruit R&D, planting, ripeness monitoring, harvest timing control, storage & transportation, distribution and pricing grading. With its portable design, environmentally friendly operation and fast measurement, it has become essential testing equipment for orchard growers, fruit testing agencies, fruit retailers and quality control departments.



1. Selection Guide

Model	Description
NY2000pro-L	Large Fruits (100-180mm diameter)
NY2000pro-M	Medium Fruits (70-120mm diameter)
NY2000pro-S	Small Fruits (50-80mm diameter)

2. Parameter

Name	Specifications
Wavelength	300nm-1100nm
Fruits	Apples, kiwifruit, pears, peaches, oranges, persimmons, pomegranates, grapes
Measurement Time	3S
Measurement Range	10.0% to 18.0%
Accuracy	±1% Measurement accuracy may vary slightly by apple cultivar and environmental conditions
Repeatability	±0.5%
Operating Temperature	USB 2.0 + Bluetooth module
Operating Humidity	5-30°C
Display	LCD Screen
Battery	Rechargeable Battery
Dimensions	202.5mm*71.1mm*172.9mm

3. Applications

Fruit and Vegetable Cultivation:

Enables fruit growers to conduct individual sugar content testing of fruits. Provides technical support for orchards and farms in non-destructive fruit testing, planting management, and data monitoring.

Quality Grading:

Assists fruit distributors in product inspection, rapid sorting, purchase grading, and pricing strategy formulation.

Management for Research Institutes and Agricultural Universities:

Offers scientific basis for cultivation guidance, ripeness monitoring, and development of new fruit tree varieties.

Fruit Logistics Centers:

Supports testing institutions in quality inspection and rapid sampling to efficiently ensure fruit quality during transportation.

Daily Life Assistance:

Provides pastry chefs with sugar content testing for fruit ingredients to ensure dessert flavor excellence. Also applicable to gardening enthusiasts engaged in home fruit planting.

4. Operating Principle

The sugar content in fruits is a key component determining sweetness and flavor profile. Sugar molecules exhibit characteristic absorption features in the near-infrared (NIR) spectrum, enabling quantitative Brix analysis through NIR spectroscopy.

5. Effect Diagram

