

QUICK REFERENCE GUIDE

HI759

Maple Syrup Digital Grader

USDA Standards

Grade A Color Classes	Taste	Light Transmittance
Grade A Golden	Delicate	≥ 75.0
Grade A Amber	Rich	50 to 74.9
Grade A Dark	Robust	25 to 49.9
Grade A Very Dark	Strong	< 25

Tips for an Accurate Measurement

When taking measurements, the outside of the cuvette must be dry and free of syrup, fingerprints, oil, or dirt. Wipe it thoroughly with a lint-free cloth prior to insertion.

Make sure cuvettes and syringes are completely dry before using. Excess water will leave streaks in the syrup sample which may affect results.

Dispense or pour the sample slowly. When transferring the syrup into the cuvette, be careful not to generate bubbles as they may cause inaccurate readings.

It is important that the sample does not contain debris.

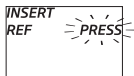
After the reading it is important to immediately discard the sample, otherwise the glass may become permanently stained.



Measurement Procedure

1 Turn On

Turn the meter on by pressing the button. All tags will be displayed. The display will show "INSERT REF" with "PRESS" blinking to indicate the meter is ready to calibrate.

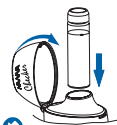


2 Calibrate

Open the cover and insert the sealed glycerol reference cuvette into the meter. Close the cover and press the button.

The maple leaf icon will blink to show that calibration is taking place.

The display will then show "INSERT SAMPLE" with "PRESS" blinking when the meter has successfully been calibrated.



3 Measure

Fill a clean, dry cuvette with 10 mL of maple syrup sample and replace the cap. Open the cover and place the cuvette into the meter. Close the cover and press the button.

The maple leaf icon will blink to show that a measurement is taking place.

The meter directly displays the grade of maple syrup.

