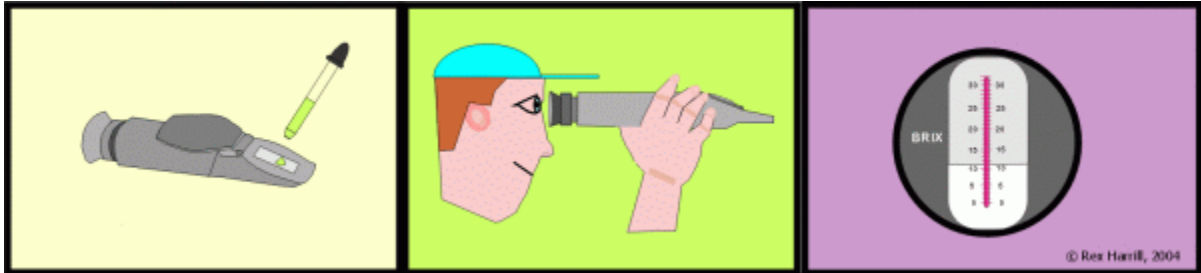


## BRIX TESTING IS INCREDIBLY SIMPLE AND THE RESULT IS INSTANTANEOUS!



- 1) Squeeze a drop.
- 2) Peek at the screen.
- 3) [Check the chart.](#)

### THE ORIGIN OF THE WORD BRIX

Professor A. F. W. Brix was a 19th Century German chemist (b.1798, d.1890). He was the first to measure the density of plant juices by floating a hydrometer in them. The winemakers of Europe were concerned that they could not predict which of various grape juices would make the best wine. Being able to judge quality ahead of actual bottling was of immense importance in an industry where a bottle of the best wine might sell for hundreds of times more than a bottle of everyday wine. Professor Brix was greeted as a great hero when he emerged from his laboratory to claim his most generous prize. He was also honored by having the measuring process named after him.

- BRIX is a measure of the percent solids (TSS) in a given weight of plant juice--- nothing more---and nothing less.
- BRIX is often expressed another way: BRIX equals the percentage of sucrose. However, you will soon understand that the "sucrose" can vary widely. BRIX is actually a summation of the pounds of sucrose, fructose, vitamins, minerals, amino acids, proteins, hormones, and other solids in one hundred pounds of any particular plant juice.
- BRIX varies directly with plant QUALITY. For instance, a poor, sour tasting grape from worn out land can test 8 or less BRIX. On the other hand, a full flavored, delicious grape, grown on rich, fertile soil can test 24 or better BRIX.