

Measurement of Soluble Solids Content

Time required: 1day

Procedure

A. Extract clear juice from fruit to be sampled.

1. Sugar levels often vary within the fruit, being higher at the stem-end and lower at the calyx-end. For this reason, it is important to use longitudinal slices of fruit (from end to end) when sampling.

B. Place a drop of juice on refractometer prism.

C. Lower cover plate and read.

2. In juice samples with high starch content, like unripe kiwi, it may be difficult to read the refractometer because the starch settles out on the prism. To remedy this, put your thumb on the cover plate, turn the refractometer upside down, and re-read. This way the starch settles out on the cover plate and does not blur the reading.

D. Rinse prism between samples with distilled water and dry with a soft, lint-free tissue