

Advanced Near-Infrared Spectrometer for Non-Destructive Detection of Fruit Properties in the Food and Agriculture Industries

Basic Information

- Place of Origin:
- Brand Name:
- Certification:
- Model Number:
- Minimum Order Quantity:
- Price:
- Packaging Details:
- Delivery Time:
- Payment Terms: T/T, Western Union

CHINA

JINSP

1

ISO9001

Negotiable

SR100N17 SR100N25

30-40 working days

900nm~2500nm

International Shipping Package

200PCS/30-40 working days

Supply Ability:





Product Specification

- Measurement Range:
- Wavelength Repeatability:
- Type:
- Sensing Area:
- Entrance Slit Width:
- Incident Light Interface:

Boolini Eocolini
±0.05 Nm
Refrigerated Linear Array InGaAs
12.8mm*0.5mm

- 5μm,10μm,25μm,50μm (customizable)
- e: SMA905 Fiber Interface, Free Space



SR100N17

More Images





Measurement of Sugar and Moisture in Fruits by Near-Infrared Spectrometers

Fruit quality assessment is revolutionized by NIR spectroscopy, a rapid and contactless method. It analyzes near-infrared light interactions with fruit tissues to quantify key components such as sugars and acids, streamlining quality control in agricultural production.

JINSP SR100N17 and SR100N25 near-infrared refrigerated spectrometers are versatile instruments with applications spanning a broad wavelength range of 0.9 to 1.7µm or 0.9 to 2.5µm, respectively. These spectrometers are equipped with integrated light filters that effectively screen out visible light and remove high-order modes. Additionally, they feature acooled 512-pixels area array InGaAs sensor, ensuring high resolution and minimal stray of light. These spectrometers are suitable for detecting near-infrared spectra through transmission, reflection, or absorption methods.

Technical Specifications:

	Performance Indicators	SR100N17	SR100N25
	Туре	Refrigerated linear array InGaAs	
Detector	Effective Pixel	512	
Delector	Pixel Size	25µm*500µm	
	Sensing Area	12.8mm*0.5mm	
	Wavelength Range	900-1700nm	900-2500nm
	Optical Resolution	3.1nm(@25µm)	6.3nm(@25µm)
	Optical Design	F/4 cross-type	
Optical Parameters	Numerical Aperture	0.14	
	Focal Length	100mm	
	Entrance Slit Width	5μm ,10μm ,25μm ,50μm (customizable)	
	Incident Light Interface	SMA905 fiber interface, free space	
Electrical Parameters	Integration Time	1ms-12s	1ms-200ms
	Data Output Interface	USB2.0, UART	
	ADC Bit Depth	16-bit	
	Power Supply	DC4.9 to 5.1V(type @5V)	
	Operating Current	3A	
	Operating Temperature	10°C~40°C	
	Storage Temperature	-20°C~60°C	
	Operating Humidity	90%RH (no condensation)	
Physical Parameters	Dimensions	178mm*123mm*49mm	
	Weight	1.2kg	

Measurement Principle:

The 780-2500nm NIR region captures molecular vibrations through light absorption, generating spectra with overlapping peaks from functional groups like C-H and O-H. These spectral features allow non-destructive analysis of complex agricultural matrices, revealing chemical composition and quality traits.

Measurement Method:

Near-infrared reflection detection method: It is suitable for detecting information on the surface of fruit peels, such as color and luster, but not for internal quality detection.

Near-infrared transmission detection method: Theoretically, it is applicable to transparent or semi-transparent samples and cannot penetrate fruits. It is less used in practical applications.

Near-infrared diffuse reflection detection method: It is a measurement method between reflection and transmission, suitable for opaque, solid and semi-solid samples. The obtained spectral information can reflect the characteristics of the internal structure of fruits and is widely used in the detection of internal qualities of fruits (such as sugar content, acidity, etc.).

Applications:

Quality assessment: Predict quality parameters such as firmness, sweetness, and acidity of fruits.

Classification and identification: Distinguish and identify the types of different fruits.

Functional fruit evaluation and screening: It can be used to evaluate and screen functional fruits rich in special components. **Disease monitoring:** It can quickly diagnose diseases such as citrus Huanglongbing and provide early warnings for disease prevention and control.



Spectrometer Series Refrigerated Fiber Ultra High Sensitivity SR1000 SR50D **Optic Spectrometer Cooled Fiber Spectrometer** SR50R SR50 1.7µm Near Infrared **Miniature Fiber** Non-cooled Spectrometer **Optic Spectrometer リINSP** 翌知 4 SR100N25 ST830E **OCT Spectrometer Cooled Near-Infrared Spectrometer** ST1003 **SR150S** Transmission Imaging Spectrometer **Deep Refrigerated Spectrometer**

Company Profile and Exhibition:

JINSP Company Limited originates from Tsinghua University and has 17 years of experience in developing spectroscopic technology. As a leading supplier of spectroscopic technology, JINSP Technology offers over twenty spectroscopic products across various fields, including pharmaceutical and chemical industries, public security, customs, and fiber optic spectrometers. Our products are available nationwide and are exported to over 30 countries, with cumulative sales exceeding 3,000 units.

Our products mostly include:

--UV VIS NIR fiber optic spectrometers;

--Desktop/portable, online Raman analyzers for laboratory or indutrial liquid & gas analysis;

--On-site rapid detectors/identifiers based on Raman technology for drugs, liquid, food safety, explosive & hazardous materials, pharmaceutical industry etc;

Company Profile









Exhibition











Certifications



A: You can visit: w Q: What about yo	ebsite? ww.jinsptech.com pur quality assurance? lity inspection team. All goods will go through quality inspection before shipment. We can send you pictures

21st Floor, Building D, Tsinghua Tongfang Science and Technology Plaza, Haidian District, Beijing China