



Quick Fiber Device



Laboratory apparatus to test the dryness of finisher pomace

Overview

The Quick Fiber device is a valuable laboratory apparatus for citrus juice operations, designed to consistently produce screened pulp and Quick Fiber determinations. The device takes the guesswork out of testing for the amount of pulp particles in juice or testing the relative dryness of finisher pomace.

Reproducibility of results is possible partially because of the construction features of the wire mesh basket. The oval shape permits a rolling action of the pulp that also contributes to uniform sampling for repeatable results. Quiet, vibration-free operation of the device is accomplished by a heavy cast base and a counterbalanced eccentric.

The Quick Fiber device is convenient to operate. The tray is easy to remove without spilling, even with the basket in place. The position of the basket in relation to the tray eliminates splashing so full recovery of liquid is possible. The timer, which can be conveniently located on the wall, is the "on" switch for the Quick Fiber device, and automatically stops the machine when the predetermined testing time is elapsed.

A 40-mesh stainless steel screen is used for Quick Fiber tests. A 20-mesh stainless steel screen is used for screened Pulp tests. Weight of the Quick Fiber device is 86 lbs (39 kgs).

PROCEDURE FOR QUICK FIBER TEST

- 1 Place 40-mesh screen basket in Quick Fiber Device
- 2 From a fresh, representative and well mixed portion of finisher pomace, weigh a 200 gm sample into 1 liter beaker.

To the weighed sample of finisher pomace, add 200 ml of water. Mix by stirring for 1 minute.
- 3 Permit the pomace-water mixture to stand for 3 minutes and then again mix by stirring for 1 minute.

Immediately transfer the above pomace-water mixture to the 40-mesh screen basket. Turn on the Quick Fiber Device and permit to shake for 3 minutes. Collect and measure the volume of all the free liquid recovered by the screening procedure.
- 4 The volume in millimeters of the liquid recovered indicates the relative dryness of the finisher pomace.
- 5

PROCEDURE FOR SCREENED PULP TEST

Concentrate: Reconstitute one (1) 6 oz. can of 45° Brix concentrate, thaw and add the required water

Chilled Juice: Use one quart of chilled juice as received

- 1 Place 20-mesh screen basket in Quick Fiber Device.

Pour entire volume of juice through the 20-mesh screen basket. Permit free juice to drain, then turn on Device and allow to shake for 2 minutes. Dry the bottom of screen to remove adhering juice.
- 2
- 3 Weigh recovered pulp and record as grams. Report as grams per 6 oz. can of 45° Brix concentrate or grams per quart of chilled juice.

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