Lovibond® Colour Measurement

Tintometer® Group





- ✓ Quality Control of Maple Syrup through Color Grading
- √ Complies to the International Maple Syrup Institute's (IMSI) Standards
- √ Easy to Use, Visual Assessment of Color
- √ Glass Fade-Free Standards for Longevity of Use
- √ Optional Daylight Lighting Unit for Guaranteed Lighting Conditions

Lovibond® Comparator 2000+ System and Maple Syrup Disc

The Lovibond® Comparator 2000+ is a high quality instrument for visually matching the intensity of sample color with Lovibond® glass filters; it includes an adjustable cell compartment to accommodate the 25mm Glass Cell for Maple Syrup.

The AF 324 Color Grading of Maple Syrup disc has been uniquely designed to match the new maple syrup grading standards created by the International Maple Syrup Institute. It comprises 4 different color classes and descriptions:

- √ Golden Maple Syrup with a Delicate Taste
- √ Amber Maple Syrup with a Rich Taste
- √ Dark Maple Syrup with Robust Taste
- √ Very Dark Maple Syrup with a Strong Taste
- Color not less than 75% To
- Color 50-74.9% Tc
- Color 25-49.9% Tc
- Color less than 25% Tc

% Tc refers to the percentage of light transmission through maple syrup.

Reading the IMSI Standard

Stand the maple syrup to clear bubbles as far as possible. Pour the sample very carefully into the cell to avoid entrapping air and tap the cell with the finger to encourage any bubbles to rise. Adjust the cell compartment and the opaque spacer to suit the size of the cell. Place the cell in the right-hand compartment of the Comparator. Be careful to avoid touching the transparent sides of cell. With the disc in position, hold the Comparator facing a good source of daylight or a correct artificial source such as the Lovibond® Daylight 2000+ Lighting Unit.

Rotate the disc until the colour of the maple syrup most closely matches the grade result in the comparator viewing window.

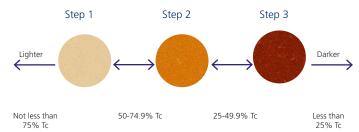
If the color is lighter than "Step 1", the maple syrup is graded as Golden Maple Syrup with a Delicate Taste - Color not less than 75% Tc

If the color falls between "Step 1" and "Step 2", the maple syrup is graded as Amber Maple Syrup with a Rich Taste - Color 50-74.9% Tc

If the color falls between "Step 2" and "Step 3", the maple syrup is graded as Dark Maple Syrup with Robust Taste - Color 25-49.9% Tc

If the color is darker than "Step 3", the maple syrup is graded as Very Dark Maple Syrup with a Strong Taste - Color less than 25% Tc







Optional Lighting Unit

For consistent and accurate readings when using the Lovibond® Comparator 2000+, it is important to use a constant light source. Northern daylight (Southern daylight in the Southern hemisphere) is the optimum natural lighting for colour matching although users should be aware that it will vary according to the time of day, the weather, the season and exact location.

By using a Lovibond® lighting unit is it possible to guarantee uniform lighting conditions for color matching, 24 hours a day and irrespective of ambient lighting. The Portable Lighting Unit is a constant light source powered by rechargeable batteries for color matching in any location.

Care of Color Disc

The color standards in the disc are made of glass and will provide years of service if proper care is taken. Care should be taken to not scratch or touch the glass standards. Glass discs should be cleaned using a soft cotton swab with isopropyl alcohol.

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Order Number	Product
433240	AF 324 Maple Syrup Comparator System
Replacement Accessories	
142000	Lovibond® 2000+ Comparator
299880	Maple Syrup Standards Disc (IMSI Standard)
606860	W680 25mm Glass Cell
Optional Accessory	
142050	Lovibond® 2000+ Lighting Unit

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