

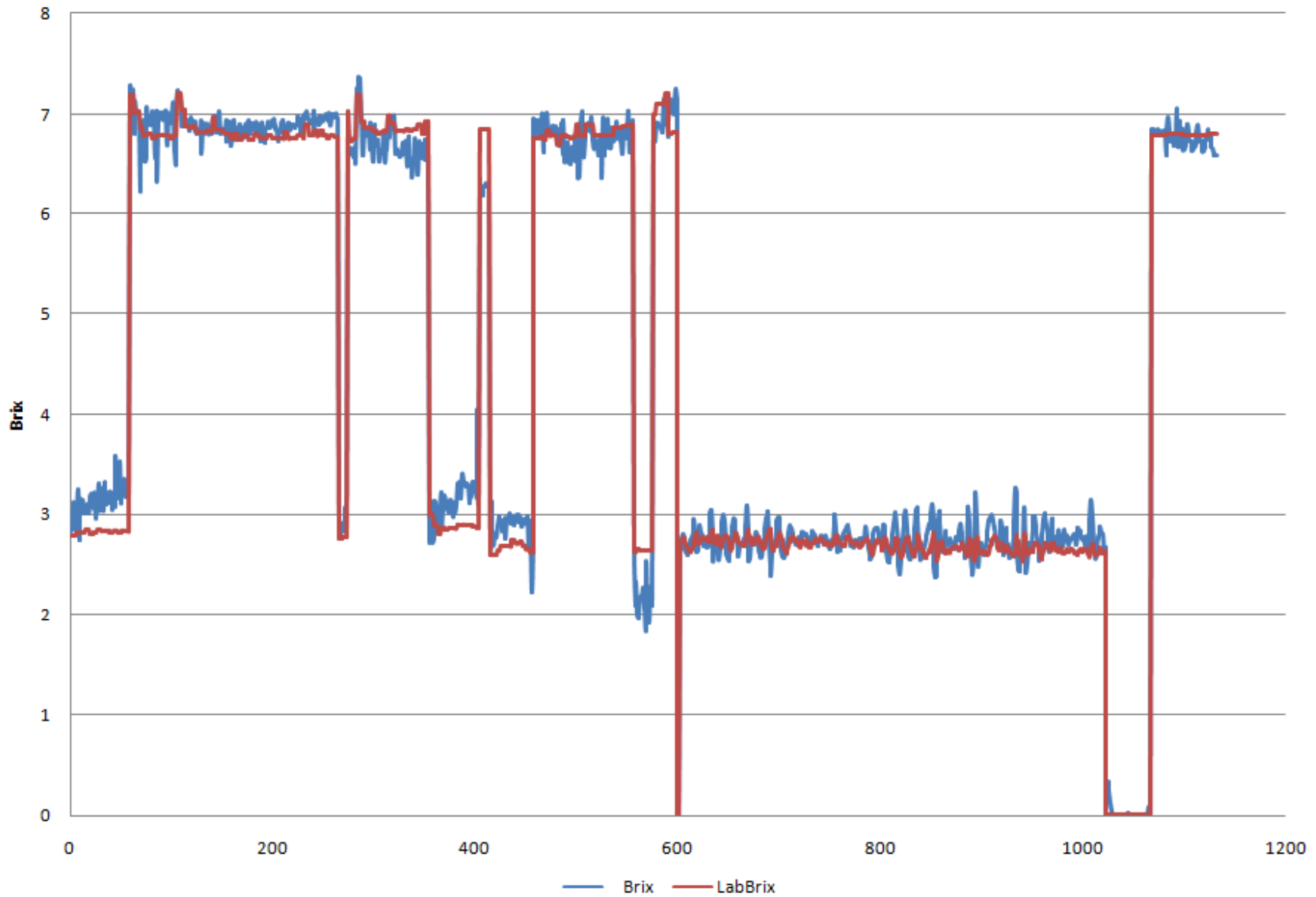


VS-3000 Performance for Brix & Acid

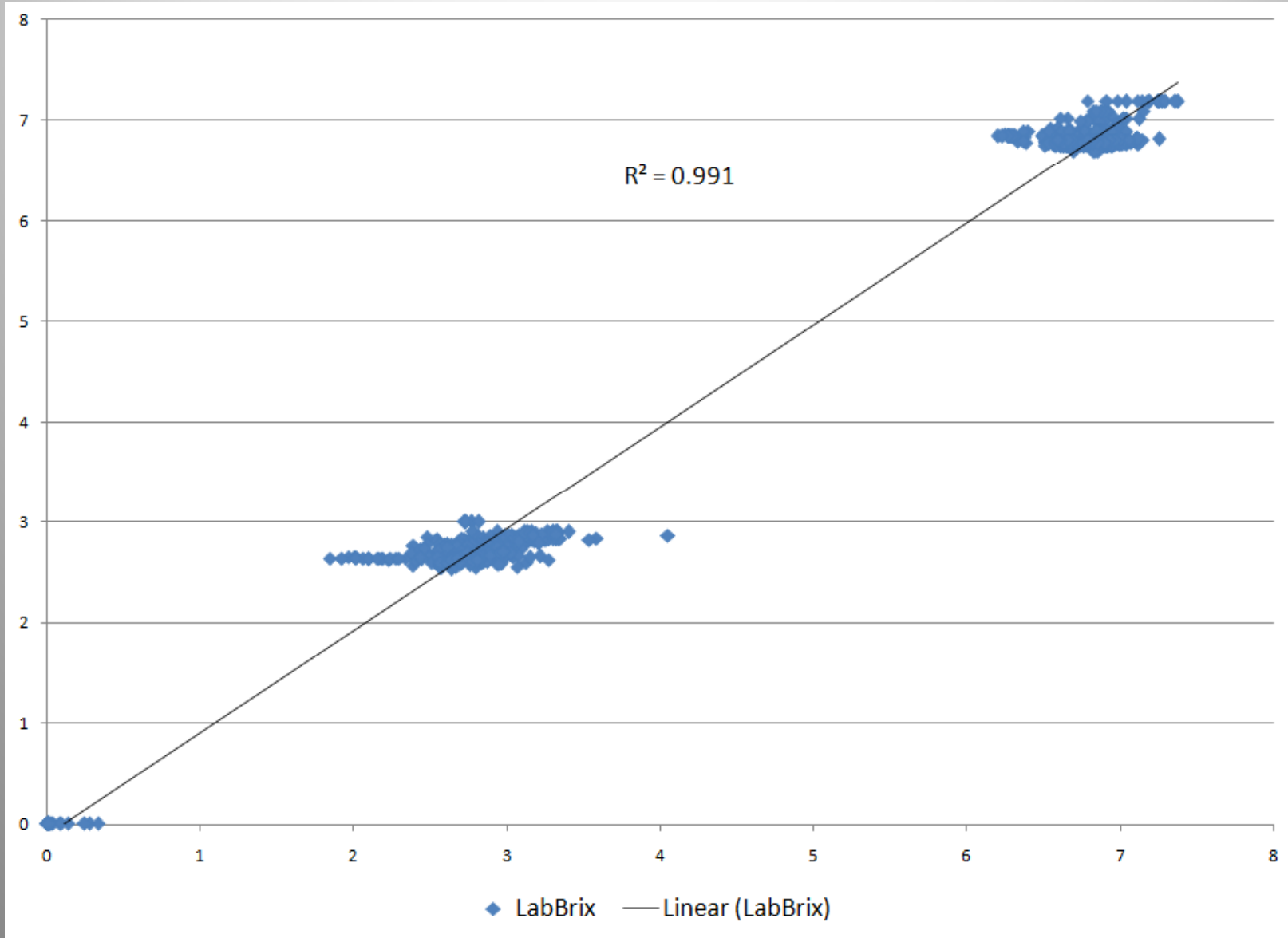
These slides compare readings from the VitalSensors VS-3000 Beverage and Soft Drink Monitor to readings taken in the QA Lab. This data comes from a European soft drink plant. The VS-3000 was installed on a blender.

- Data from 11 brands shown
- Process temperature varied from 13C - 21C
- No offsets/brand adjustments were required on the VS-3000
- VitalSensors Data recorded every 30 seconds
- QA Lab measurements taken hourly (approximately)
 - Slides 2 and 4 contain the performance graphs
 - Slides 3 and 5 contain R2 analysis. VitalSensors correlation to the QA lab is .991 for Brix and .983 for Total Organic Acid

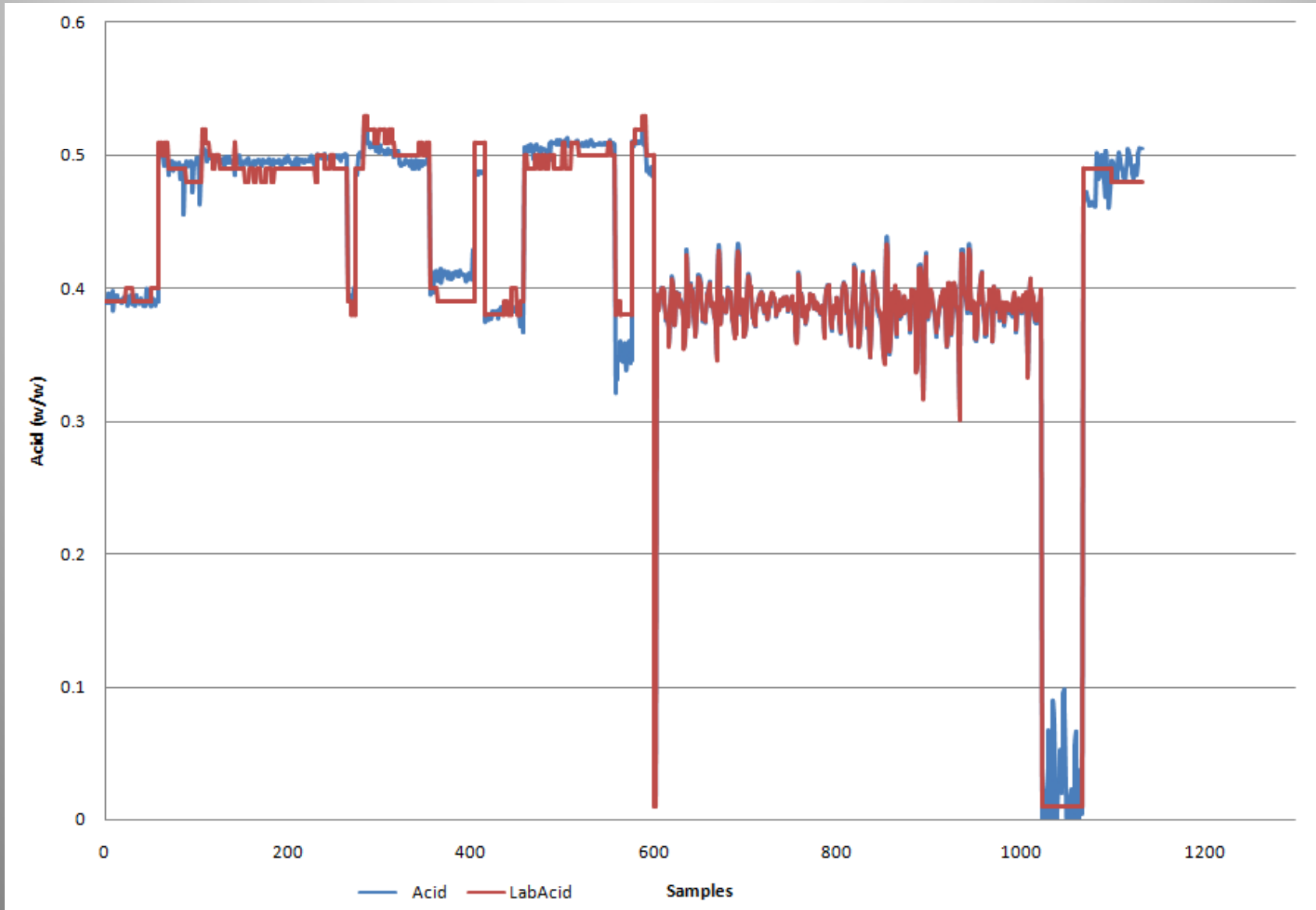
VS-3000 Brix vs. Lab Brix



Brix Regression: VS-3000 vs. Lab



VS-3000 Acid vs. Lab Acid



Acid Regression: VS-3000 vs. Lab

