

FMS-H: Fast, Reliable, and Non-Destructive Fruit Quality Measurement

Unlock harvest timing, ripeness, and quality decisions with confidence.

Fruit quality is difficult to assess from the outside. Growers and exporters face costly mistakes from immature harvests, inconsistent ripening, and quality claims.

Fresco Microwave Sensing is the solution

- ✓ Determine harvest timing with scientific precision
- ✓ Reduce waste and maximize pack-out
- ✓ Build trust with your customers through consistent quality
- ✓ Save time with fast, non-destructive measurements

APPLICATIONS

- **In orchards**
Decide when to harvest
- **In packhouses**
Check incoming lots and optimize storage
- **In R&D Labs**
Standardize trials

THE TECHNOLOGY BEHIND FRESCO

See Inside Your Fruit—No Cutting, No Waste.

With Fresco Microwave Sensing, you can measure fruit quality instantly without damaging a single piece. Our proprietary microwave technology looks inside fresh fruit, giving you reliable insights that help you harvest at the right time, reduce waste, and deliver consistent quality.

One Sensor, Anywhere You Need It.

The Fresco handheld sensor FMS-H is built for flexibility and accuracy. Use it directly in the orchard, in packhouses, or during storage and research, before or after packing, in any environment, under any lighting conditions. Wherever you work with fruit, Fresco fits seamlessly in your workflow.

FRESCO MICROWAVE SENSING

A non-invasive fruit quality analysis solution for the entire value chain!



QUALITY ATTRIBUTES

- Brix
- Dry Matter
- Firmness
- Acidity
- And more to come...



HIGHLIGHTS

- **Accurate & Reliable**
Deep penetration, No light influence
- **Easy to use**
Portable, light and fast
- **Built for the field**
Long battery, connectivity, versatility

	Commercial	Pilot	Planned
Mango	•		
Avocado	•		
Apple	•		
Pear		•	
Tomato		•	
Kiwi		•	
Melon			•
Oranges			•
Grapes			•