

VST New Products Announcement



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VST has released a series of new and updated products to its comprehensive line of coffee tools for the professional barista, specialty roaster and coffee and espresso equipment designers.



MoJoToGo PRO v1.0 for iPad®

MoJoToGo PRO MoJoToGo PRO is VST's new coffee tools application for iPad. We've combined the best features of previous VST applications with new capabilities enabled by Apple's new iOS6 and iPad series of tablets.

Based on VST's award winning Apps *MoJoToGo* and *ExtractMoJo*, the new PRO version for iPad includes VST's Universal Brewing Control Chart, and all modes: Coffee, Espresso and Cupping in a single version at about half the cost of previous versions.

VST's Universal Brewing Control Chart supports direct touch-screen data entry for designing coffee, espresso or cupping protocols. The App is fully functional with or without a coffee refractometer.

Simple 2-Step Design Process

Select the point on the Chart and the amount of Beverage, Brew Water or Coffee Dose. MoJoToGo PRO does everything else.

- Drag-and-Drop recipe design works in all modes. All recipe values are automatically computed for any brewing recipe protocol. Full conversions provided, including between brewing methods.
- Works for all types of brewers including: drip and auto-drip; infusion and full-immersion, cupping and espresso methods.
- Extraction normalization is automatically provided on the VST Universal Brewing Control Chart for brew method, brew water temperature (volume measurements), liquid retained in spent grounds and CO2 & Moisture content of the ground coffee. Water density is computed from volume measurements as a function of temperature, ensuring normalized measurements and results. Defaults are provided for all variables, and may be customized separately for all modes as required.

New VST LAB Coffee II Refractometer

- Improved Precision – 3x better than previous generation, +/- 0.02% typical
- Improved Accuracy – +/- 0.03% typical
- Longer Battery Life – 2x first generation

VST is now shipping updated versions of the LAB Coffee Refractometer introduced in 2011. **Now available in two models:** with Coffee only and Coffee/Esspresso scales.

The new LAB Coffee II instruments have improved precision (repeatability) and accuracy for both coffee and espresso modes and double the original battery life. The LAB Coffee Refractometer is a hand held digital instrument that accurately measures coffee and espresso concentration (strength) and is used to improve coffee beverage quality. Additional applications include its use in the design of coffee brewers and espresso machines. Used in combination with the VST's Universal Brewing Control Chart software MoJoToGo™, MoJoToGo™ PRO or ExtractMoJo™, the VST LABCoffee II Refractometer provides users a complete lab or field deployable coffee and espresso analysis system with laboratory accuracy and precision. VST's software works with any PC, iPad® or iPhone®, allowing convenient use in your café, lab, cupping room, restaurant or on the road. [Full specifications here.](#)



MoJoToGo v1.2 for iPhone® and iPod touch®



MoJoToGo is a coffee and espresso beverage preparation App that provides VST's Universal Brewing Control Chart capabilities, database management of recipes, and instant data sharing via integrated eMail. The App calculates proper brew formulas for all common methods of coffee and espresso extraction. When used together with a coffee refractometer, **MoJoToGo** calculates and displays extraction yield results that are necessary to adjust and maintain optimum coffee and espresso beverage quality. For coffee beverage design and trouble-shooting in the field, **MoJoToGo** is a fast and easy to use tool to correct virtually any coffee or espresso brewing protocol for a café, restaurant or specialty coffee program.

MoJoToGo won the *Best New Product* award at the SCAA Expo in 2010. Version 1.2 is a free upgrade and includes a number of updates and new features, including compatibility with MoJoToGo PRO for iPad.

VST 20g Precision Espresso Filter Chosen by Nuova Simonelli for 2013 WBC



VST's new 20g precision filter has been adopted by **Nuova Simonelli** on the new **Aurelia II T3** for the **World Barista Championship** to be held this June in Melbourne, Australia in May 2013.

The VST 20-gram precision filter is available now in both standard (ridged) and ridgeless models. The 20-gram capacity addresses the most commonly used dose in WBC competitions and many specialty cafés. Both the U.S. Barista Championship (USBC) regionals as well as the U.K. Barista Championship (UKBC) competition events will use the VST 20-gr Precision Filters, and VST has sponsored both events.

VST's Precision Filter Baskets have been chosen by the world's top roasters, cafés and world barista champions for improved espresso beverage quality and consistency.