



The Key Ingredient for Quality Metrohm Food Analyzers

Acidity Analyzer

The Metrohm Acidity Analyzer is the compact and affordable solution for accurate acidity in a variety of food and beverage samples. Great for labs currently performing manual titrations and looking to increase accuracy and precision, the Acidity Analyzer guarantees simple, single touch operation with results displayed on screen or in a compact printable report.

Order Number: 28481010

The Metrohm Acidity Analyzer offers you the complete package for simple analysis of foods, beverages and wine. This analyzer includes a titrator, magnetic stirrer, electrode, electrolyte and storage solution for the Ecotrode Plus, the optimum pH glass electrode for aqueous acid-base titrations. Buffers for calibration are also included.

food.metrohmusa.com

 **Metrohm**

Recipe for Acidity Analysis in Fruit Juice

Ingredients

848 Acidity Analyzer.....28480110
Ecotrode plus.....60262100
0.1 mol/L NaOH.....LAB-TI90850, 6x1L case

Directions

Prepare your titrator by performing a pH calibration. Measure sample into titration beaker and add enough DI water to cover the electrode. Using the settings below, titrate with 0.1M Sodium Hydroxide to a pH of 8.5. After every sample, clean the stirrer and electrode with DI water.

Settings

Mode.....SET pH
Time interval MP.....2.0 s
Endpoint 1 at pH.....8.50
Dynamics.....off
Max. rate.....10.00 mL/min
Min. rate.....25.00 μ L/min
Stop criterion.....Drift
Stop drift.....20 μ L/min

Typical Yield

Parameter	Mean (n = 6)	Standard Deviation
Acidity	143.76 meq/L	0.34%