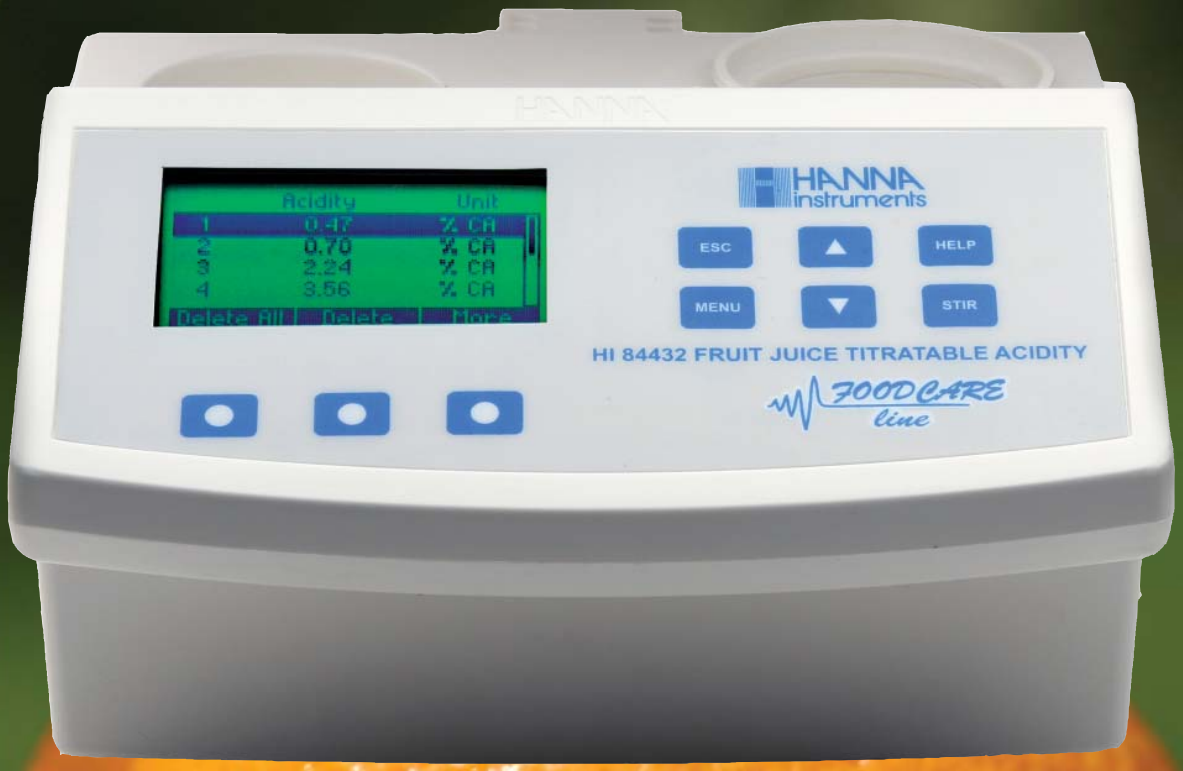
Automatic Titrator & pH meter

For acidity determination in fruit juices.



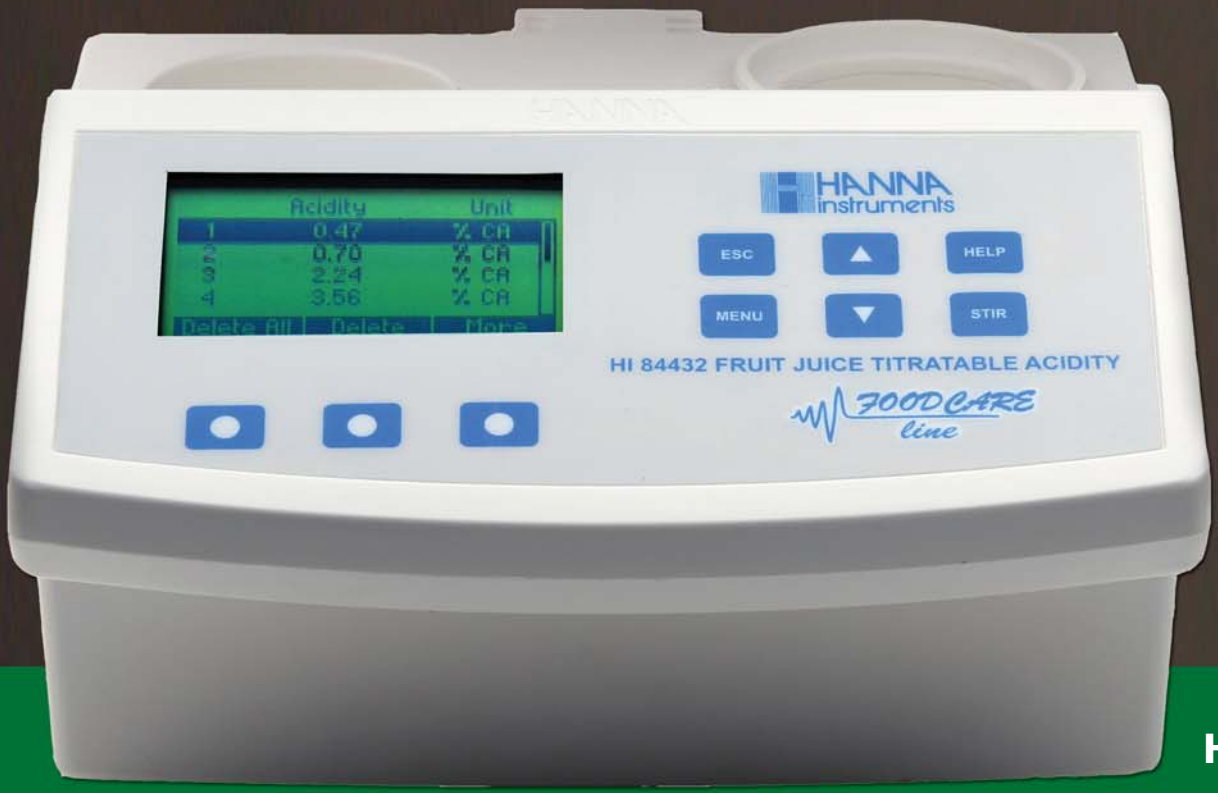
HANNA® instruments
With Great Products, Come Great Results™
USA

HI 84432

HANNA® instruments
With Great Products, Come Great Results™
USA

Automatic Titrator and pH meter

For acidity determination in fruit juices



HI 84432

Better product for quality production!

Titratable acidity of fruit juices measures the concentration of titratable hydrogen ions contained in the fruit juices samples, by neutralization with strong base solution at fixed pH. This value includes all the substances of an acidic nature in the fruit juice: free hydrogen ions, organic acids, acid salts and cathions.

Because the organic acid is the most acidic component of the fruit juices that react with strong bases solutions, the titratable acidity is usually expressed as g/L or g/100mL of the predominant acid contained:

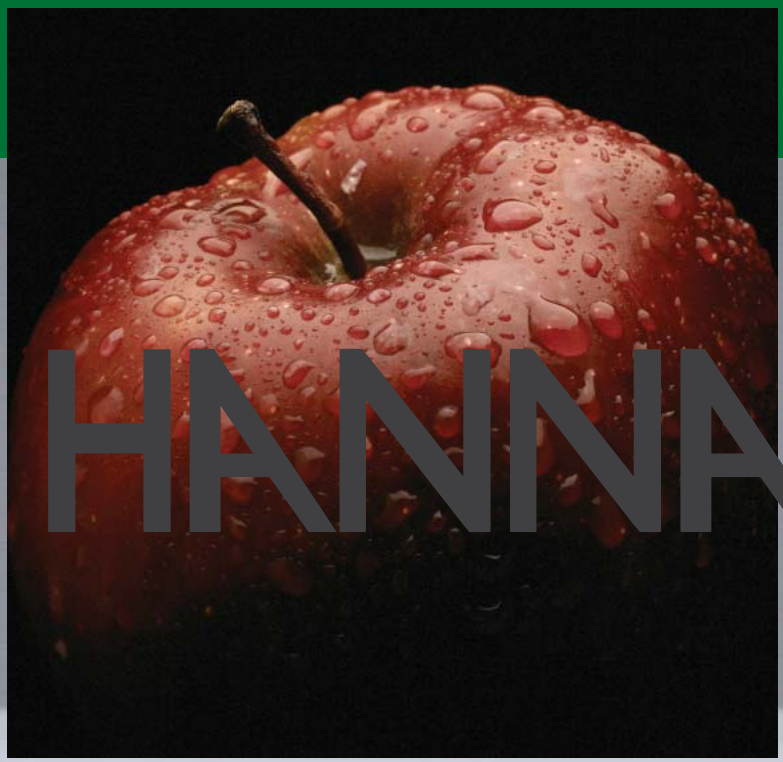
- Citric acid is present in many fruits species.
- Tartaric acid is essentially found in grapes.
- Malic acid is present in many fruit species, sometimes together with citric acid or tartaric acid in unripe grapes.

Titratable acidity of fruit is an important parameter in determining fruit maturity. The fruit juice is titrated with a sodium hydroxide solution until the end point at 8.2 pH is reached (determined by potentiometric method). Additional the HI 84432 has a built-in pH meter for pH measurement (electrode and meter must be calibrated).

HANNA

HANNA

HI 84432 is a low cost, easy to use automatic titrator and pH meter that provides professional results quickly and accurately.



Advantages of the HANNA *HI 84432*

- Methodology used is based on the AOAC accepted method for acidity determination
- Eliminates subjective factors including color indicators, mathematical calculations. And erratic titrant additions consistent with manual titrations.
- Can measure in g/L of Citric Acid, g/L of Malic Acid, g/L of Tartaric Acid.
- Data Logging and transitioning to a pc.
- 3 point calibration for enhanced accuracy
- Automatic Temp compensation
- GLP Feature for last calibration date
- Automatic Help feature

Fruit Juices	Titratable Acidity (g/100mL)	Predominant Acid
Apple, Pear	0.36-0.80	malic
Cranberry	1.60 -3.60	citric
Grapefruit	1.20 - 2.0	citric
Lemon	4.0 - 6.2	citric
Mango	0.34 - 0.84	citric
Orange	0.8 - 1.4	citric
Peach	0.24 - 0.94	citric
Nectarine	0.24 - 0.94	citric
Cherry	0.24 - 0.94	citric
Pineapple	0.7 - 1.6	citric
Strawberry	0.6 - 1.1	citric
Plum	0.94 - 1.64	malic
Table Grape	0.4 - 0.9	tartaric

HI 84432 Automatic Titrator and pH meter specifications

Titrator

Range	Titratable Acidity g/100 mL as citric acid : 0.20 - 8.00% CA g/100 mL as tatric acid : 0.23 - 9.30% TA g/100 mL as malic acid : 0.21 - 8.30% MA
Resolution	Titratable Acidity: 0.01%
Accuracy	5% ± 0.05
Titration Method	Acid-base titration
Principle	End point titration : 8.20 pH
Pump Debit	0.5mL/min
Stirring Speed	600 rpm
Log Data	Up to 50 samples

pH Meter

pH Meter	-2.0 to 16.0 pH / -2.0 to 16.00 pH
pH Resolution	0.1 pH / 0.01 pH
pH Accuracy	± 0.01 pH
pH Calibration	1,2 or 3 calibration points; 3 available buffers (4.01; 7.01; 8.20)
Temp Compensation	manual or automatic from -20 to 120 °C (-4 to 248 °F)
Log Data	Up to 50 samples

Temperature

Range	-20 to 120 °C (-4 to 248 °F)
Resolution	0.1 °C
Accuracy	± 0.4 °C without probe error

Electrode	HI 1131B (included)
Temp Probe	HI 7662-M (included)
Environment	0 to 50 °C (32 to 122 °F); max 95% RH non-condensing
Power Supply	12Vdc power adapter
Dimensions	208 x 214 x 163 mm (8.2 x 8.4 x 6.4") (with beaker)
Weight	2200 g (77 oz.)

Required Reagents

Code	Description	Quantity/Test
HI 84432-50	Titrant	1 mL
HI 84432-55	Pump Calibration Solution	2 mL

Contact your local sales representative today!

MBH ENGINEERING SYSTEMS
61 Howard Ave, Lynnfield, MA 01940
781-334-2600 office ---- 781-623-0331 fax
sales@mbhes.com www.mbhes.com
Authorized Hanna Food Market Representative

Visit hannainst.com/usa | **E-mail** sales@hannainst.com

HANNA® instruments
With Great Products, Come Great Results™
USA