Food

"I need a pH electrode designed to measure the pH of dairy products."

pH Electrodes For Dairy

Our wide range of pH electrodes for dairy products include features such as:

- Easy to clean Teflon spear shape for easy insertion
- Reference junction free design prevents clogging from protein chains
- Viscolene reference eliminates silver contamination and prolongs electrode life
- Choice of connectors to fit a wide range of pH meters



Foodcare pH electrodes for Dairy

Dairy pH measurement requires the use of an electrode specifically designed for the task. Using the incorrect pH electrode for your application can produce errors in your results, short electrode life, slow response times and frequent replacement. Hanna dairy pH electrodes are designed to give accurate and quick pH results combined with a long operating life when compared to an ordinary electrode.

There is a wide range of electrodes to cover all the different types of diary products wether hard or soft. They are compact and shaped to ease entry into the sample and are hygienic and easy to clean. In Milk, a pH value of around 6.8 is expected and any variance is an indication that the milk might be contaminated with impurities or can be signs of an infection within the herd. Pathogen growth in soft and fresh cheeses is slowed down considerably by ensuring that the pH stays in the 4.1 to 5.3pH region. Controlling the pH in butter production is vital:- cream is cooled after pasteurisation at a very strict pH value of between 6.70 and 6.85pH to generate sweet tasting butter.

FC200B / FC201D / FC250B / HI1617D

HANNA instruments
www.hannainst.co.uk

Dairy pH Testing - HANNA has the solution



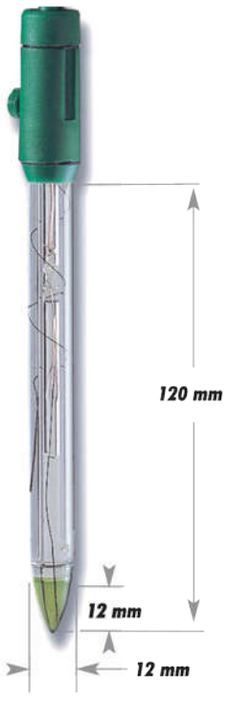
FC 200B	
Description	pH electrode
Reference	Single, Ag/AgCl
Junction / Flow Rate	Open
Electrolyte	Viscolene
Max Pressure	0.1 bar
Range	pH: 0 to 12 T: 0 to 50°C (32 to 122°F)
Tip / Shape	Conic (6x10 mm)
Temperature Sensor	No
Amplifier	No
Body Material	PVDF
Cable	Coaxial; 1 m (3.3')

The FC200B features a food friendly white Teflon body, It has a viscolene reference cell for use in cheeses and and other dairy products such as milk and yogurt.



FC 250B	
Description	Combination pH electrode with stainless steel sheath
Reference	Double, Ag/AgCl
Junction / Flow Rate	Open
Electrolyte	Viscolene
Max Pressure	0.1 bar
Range	pH: 0 to 13 T: 0 to 50°C (32 to 122°F)
Tip / Shape	Conic (3x5 mm)
Temperature Sensor	No
Amplifier	No
Body Material	AISI 316
Cable	Coaxial; 1 m (3.3')

The FC250B is a combination pH electrode with a long stainless steel body making the hard to reach areas of the sample, such as semi mature cheese, accessable.



HI 1617D	
Description	pH electrode
Reference	Single, Ag/AgCl
Junction / Flow Rate	Ceramic, triple /40-50 µL/H
Electrolyte	KLC 3.5M + AgCl
Max Pressure	0.1 bar
Range	pH: 0 to 12 T: -5 to 100°C (23 to 212°F)
Tip / Shape	Conic (12x12 mm)
Temperature Sensor	Yes
Amplifier	Yes
Body Material	Glass
Cable	7-pole; 1 m (3.3')

The HI-1617D is an Intelligent pH electrode with a spear point for emulsions making it ideal for cream and soft cheese.



FC 201D	
Description	pH electrode
Reference	Single, Ag/AgCl
Junction / Flow Rate	Open
Electrolyte	Viscolene
Max Pressure	0.1 bar
Range	pH: 0 to 12 T: 0 to 50°C (32 to 122°F)
Tip / Shape	Conic (6x10 mm)
Temperature Sensor	Yes
Amplifier	Yes
Body Material	PVDF
Cable	7-pole; 1 m (3.3')

The FC201D features a food friendly white Teflon body, a temperature sensor, an amplifier, and a viscolene reference cell for use in cheeses and other dairy products such as milk and yogurt.

Available from

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www.hannainst.co.uk

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