

Mini Titrator for Fruit Juice | HI-84532-02



BNC connection



interchangeable electrode



replaceable electrode



cal check



mains powered



PC interface

fast accurate analysis all-in-one solution

The Hanna HI-84532 delivers quick, accurate analysis of total titratable acidity in fruit juices.

In a few seconds it eliminates subjective factors from the measurement including colour indicators, errors in mathematical calculations or erratic titrant additions.

Results are fast, reliable and repeatable.



Professional grade features

The HI-84532 offers an improved titrant delivery system resulting in faster, more accurate analysis. This is combined with a wide range of features more commonly associated with a research grade benchtop making the HI-84532 highly attractive for use in professional laboratories.

- Piston driven pump with dynamic dosing
- Automatic stirrer speed control
 - Maintains stirrer speed at approximately 600 rpm regardless of viscosity of solution
- Graphic mode / exportable data
 - Displays in-depth data on titration, which can then be stored and exported to either a USB drive or PC using the USB connection
- GLP feature
 - The HI-84532 includes a GLP feature that allows users to view calibration data for the pH electrode and dosing pump
- CAL CHECK™
 - CAL CHECK™ alerts users to potential problems during calibration such as contaminated buffers or dirty or broken electrodes
- pH electrode
 - The HI-84532 is supplied with the HI-1131B electrode. This versatile electrode can measure all types of fruit juice
- pH/mV meter
 - In addition to automatic titration, the HI-84532 can also be used as a pH/mV meter

Total acidity and its importance

Offering an ideal solution for testing total acidity in fruit juice and cider, the HI-84502 mini titrator from Hanna allows samples to be taken and measured for total acidity and pH throughout the production process.

Total acidity is an important parameter for fruit juice and cider production determining the maturity of the fruit and the flavour and quality of the juice that is produced:

- Acidity levels influence the perceived acidity of the taste of the fresh fruits and finished juices. Getting the levels right makes a huge difference to the final flavour.
- Measuring the acidity level will also help to protect the finished product from spoiling. Drink products with low acidity levels such as cider are much more susceptible to spoilage by micro-organisms. Accurate analysis will help to make sure levels do not become critical.

The predominant acids in fruit depend on the type of fruit being tested and include citric acid, tartaric acid and malic acid.



Authorised distributor

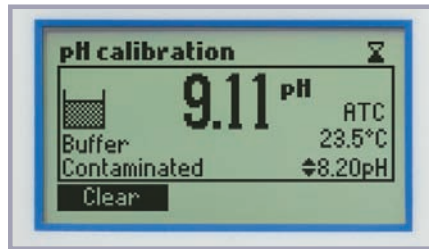
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Detailed user interface

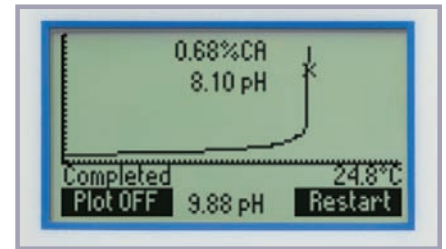
The detailed interface combined with an extensive HELP menu ensures operators can make best use of the high specification features. Instructions include:



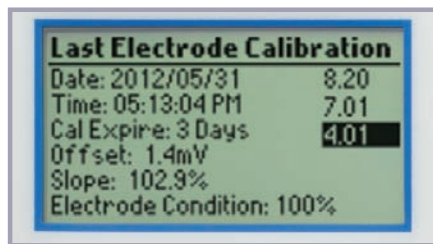
Easy to follow set up, tutorial and HELP screens



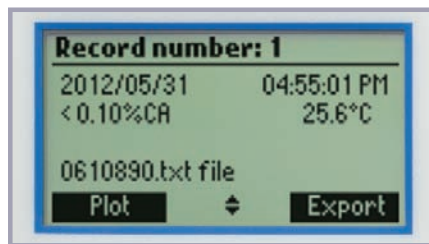
Cal-Check status



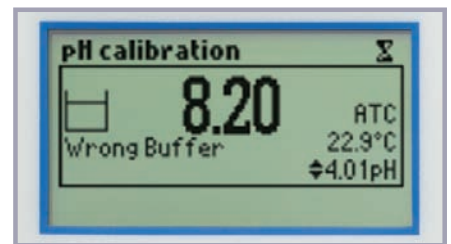
Real time graphing of titration curve



GLP recording for electrode and pump calibration data



Log and recall up to 400 samples



Procedure warning to support optimum accuracy



Ordering Information

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supplied with HI-84532-70 Reagent Kit for titratable acidity in fruit juice, HI-1131B pH electrode, HI-7662-T temperature probe, HI-7082 electrode fill solution (30 mL), HI-740036P Two 100 mL beakers, HI-740037P One 20 mL beaker, HI-70500 Tube set (aspiration tube with titrant bottle cap and dispensing tube with tip), Dosing Pump Valve, HI-740236 5 mL Syringe, 1 mL plastic pipette, HI-731319 stir bar, HI-920013 power adapter and Instructions

Specifications

Product Code	HI-84532			
Titrator	Range	Citric acid g/100 mL Tartaric acid g/100 mL Malic acid g/100 mL	Low Range (5mL sample): 0.10 - 2.00 %CA 0.11 - 2.35 %TA 0.10 - 2.09 %MA	High Range (5mL sample): 1.00 - 10.00 %CA 1.17 - 11.72 %TA 1.05 - 10.47 %MA
	Resolution	0.01%		
	Accuracy (@25°C)	3% of reading or ± 0.02 %CA, whichever is greater		
	Method	Acid-base titration, method based on the Official Methods of Analysis of AOAC International.		
	Principle	End point titration: 8.1 pH		
	Pump speed	10 mL/min		
	Stirring Speed	600 rpm		
	Logging Data	up to 200 samples		
pH Meter	Range	-2.0 to 16.0 pH / -2.00 to 16.00 pH		
	Resolution	0.1 pH / 0.01 pH		
	Accuracy (@25°C)	±0.01 pH		
	Calibration	1, 2, or 3 calibration points; 4 available buffers (4.01; 7.01; 8.20; 10.01)		
	Temperature Compensation	manual or automatic from -20 to 120°C (-4 to 248°F)		
mV Meter	Range	-2000.0 to 2000.0 mV		
	Resolution	0.1 mV		
	Accuracy	± 1.0 mV		
	Logged Data	Up to 200 samples (pH or mV)		
Temperature	Range	-20.0 to 120.0°C (-4.0 to 248.0°F)		
	Resolution	0.1°C		
	Accuracy	±0.4°C without probe error		
pH Electrode	HI 1131B glass body, refillable, with BNC connector and 1 m (3.3') cable (included)			
Temperature Probe	HI 7662-T stainless steel temperature probe with 1 m (3.3') cable (included)			
Environment	0 to 50°C (32 to 122°F); RH max 95% non-condensing			
Power Supply	12 VDC adapter (included)			
Dimensions / Weight	235 x 200 x 150 mm (9.2 x 7.9 x 5.9") / 1.9 kg			

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