HI84532

Titratable Acidity Mini Titrator and pH Meter

for Fruit Juice

- Piston-driven pump with dynamic dosing
- For highly accurate, repeatable results
- CAL Check™
 - Alerts users to potential problems during calibration such as contaminated buffers or dirty/broken electrodes
- · Log-on-demand
 - Log data up to 400 samples (200 for titration; 200 for pH/mV)
- 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
- Automatic stirrer speed control
 - Maintains stirrer speed at 600 RPM regardless of viscosity of solution
- GLP features
- · Date, time, offset, slope and buffers used
- Easy-to-use interface
 - Intuitive design with large keys and easy to navigate screens
- Help features
 - Dedicated HELP key for content sensitive help
- pH/mV meter
 - · Doubles as a benchtop pH meter

An Easy-to-Use, Fast and Affordable All-in-one Solution

The HI84532 digital automatic mini titrator and pH meter is designed for measuring the concentration of titratable hydrogen ions contained in fruit juice samples by neutralization with a strong base solution to a fixed pH endpoint as according to the Official Methods of Analysis of AOAC International. This new generation of mini automatic titrator improves upon the titrant delivery system and measuring ranges for increased accuracy compared to previous models. This meter reflects Hanna's years of experience as a manufacturer of analytical instruments.

A clear and intuitive user interface allows users to easily navigate the HI84532's menus and functions. The HELP key located on the keypad aids in on-screen set-up, status and troubleshooting.



The HI84532 incorporates a precise piston dosing system, which allows for a highly accurate determination of the amount of titrant used. It is capable of dynamic dosing, making testing both faster and more accurate. Pump calibrations, performed with the provided Hanna standards, help assure the measurement accuracy.

This mini titrator is also designed to be used as a benchtop pH/mV meter. The CAL Check function not only ensures an accurate pH reading when the HI84532 is used as a pH meter but also an accurate titration since the endpoint is determined by a set pH value.

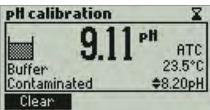
The Importance of Titratable Acidity

Titratable acidity is an important parameter in determining fruit maturity and sour taste in citrus fruits. The maturity of fruit is one of

the most important factors to determine how well fruit will store and how it will taste. For some fruits, governmental quality standards (based on titratable acidity or the ratio of total soluble solids (°Brix) to titratable acidity) are in place to protect consumers. Immature fruit will normally have a low sugar to acid ratio as compared to mature fruit that will have a high sugar to acid ratio.

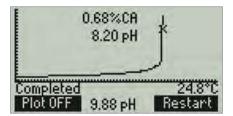
The HI84532 measures the concentration of titratable acids contained in fruit juice samples by neutralization with a strong base solution to a fixed pH. This value includes all the substances of an acidic nature in the fruit juice including: free hydrogen ions, organic acids and acid salts. Titratable acidity is expressed as g/100 mL of the predominant acid. The predominant acids in fruit depend on the type of fruit being tested and include citric acid, tartaric acid, and malic acid.

On-screen Features



CAL Check™

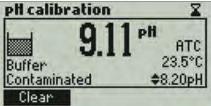
CAL Check is a Hanna exclusive process for checking the condition of pH electrodes for accurate measurements



Titration curve displayed on screen

The HI84532 offers real time graphing of the titration curve on the LCD.

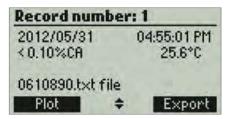
Specifications



Last Electrode Calibration Date: 2012/05/31 8.20 Time: 05:13:04 PM 7.01 Cal Expine: 3 Days 4.01 Offset: 1.4mV Slope: 102.9% Electrode Condition: 100%

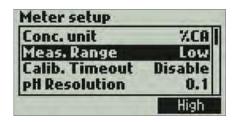
GLP

The GLP feature records electrode and pump calibration data to help keep measurements accurate and reliable.



Log and recall data

The HI84532 can log up to 400 samples (200 for titration; 200 for pH/mV) and recall or export data to a USB drive or PC.



Setup screens

The LCD features an easy to use setup screen.



Tutorial and help screens

Accessing the tutorial menu provides helpful information during calibration and titration.

HI84532

_sample): g/100 mL as citric acid: 0.10 to 2.00% CA; aric acid: 0.11 to 2.35% TA; g/100 mL as malic acid: 0.10 to 2.09% MA L sample): g/100 mL as citric acid: 1.00 to 10.00% CA; aric acid: 1.17 to 11.72% TA; g/100 mL as malic acid: 1.05 to 10.47% MA
± 0.02% CA or 3% of reading whichever is greater
on
endpoint titration: 8.1 pH
-2.00 to 16.00 pH
e-point calibration; four available buffers (4.01, 7.01, 8.20, 10.01)
natic
0.0 mV
; -4.0 to 248.0°F; 253.2 to 393.2 K
(
±0.4 K
es (200 pH/mV, 200 titration)
dy pH electrode with BNC connector and 1 m (3.3′) cable
ess steel temperature probe with 1 m (3.3′) cable(included)
or PC interface, (1) Type-A USB for storage
122°F); RH max 95% non-condensing
lapter (included)
mm (9.2 x 7.9 x 5.9")
t