

# TitraLab® pH/Total Acidity

**Applications**  
• Food & Beverage



***The TitraLab automatic analyzer is specifically designed for pH & total acidity in food and beverage applications, providing the perfect solution to routine analysis measurements.***

## **Extremely Fast Results**

Thanks to the ultimate optimization of applications and an embedded preset algorithm.

## **Ultimate Analytical Performance Accuracy**

The high-resolution, 40,000-step electronic burette delivers dependably accurate results.

## **Push-button Operation**

The preset display offers the instrument operator superior comfort and ease of use.

## **Minimal Training Required**

The intuitive product interface and ready-to-use, pre-programmed methods, plus the brief, yet comprehensive operating manual minimize training time.

## **Compact Setup**

Instrument, electrode and all accessories are included. Add chemistries and setup is complete.

## **Simple and Economical Maintenance**

Few spare parts needed, all offered at attractive prices.

## Specifications\*

Application	pH & Total Acidity in Milk	pH & Total Acidity in Wine	pH & Total Acidity in Brine	pH & Total Acidity in Tomato sauce (canned food)
<b>Languages</b>	Spanish, English, French, Italian			
<b>Electronic Burette</b>	1x 10 mL Plastic syringe			
<b>Burette Motor Resolution</b>	40,000 steps			
<b>Default Sample Amount</b>	10 mL	10 mL	10 mL	1 g
<b>Detection Limits</b>	0.9° D, 0.2° SH, 0.009 g lactic/100 mL sample	0.37 g/L tartaric 0.24 g/l H <sub>2</sub> SO <sub>4</sub>	0.04% Lactic	0.06% Citric
<b>Recommended Lower Limit</b>	2.7° D, 0.6° SH, 0.03 g lactic/100 mL sample	1.12 g/L tartaric 0.73 g/L H <sub>2</sub> SO <sub>4</sub>	0.13% Lactic	0.19% Citric
<b>Recommended Upper Limit</b>	—	37.5 g/L tartaric 24.50 g/L H <sub>2</sub> SO <sub>4</sub>	4.5% Lactic	6.4 % Citric
<b>Units</b>	°D, °SH, g Lactic/ 100 mL sample	g/L Tartaric acid, g/L H <sub>2</sub> SO <sub>4</sub>	% Lactic acid	% Citric acid
<b>Recommended Titrant</b>	NaOH 0.1M	NaOH 0.5M	NaOH 0.5M	NaOH 0.1M
<b>Adjustable Titrant Titer Value</b>	Yes			
<b>Adjustable Sample Amount</b>	Yes			
<b>Enclosure Material</b>	ABS and enameled steel			
<b>Weight / Dimensions</b>	4 kg / 5 in. x 6 in. x 12 in.			
<b>Working Temperature</b>	15 to 40°C			
<b>Storage Temperature</b>	-10 to 50°C			
<b>Air Humidity</b>	<80% relative humidity, non-condensing			

\*Subject to change without notice.

## Ordering Information

<b>LLV2302.97.1002</b>	TitraLab pH/TA, pH & Total Acidity in Milk
<b>LLV2301.97.1002</b>	TitraLab pH/TA, pH & Total Acidity in Wine
<b>LLV2306.97.1002</b>	TitraLab pH/TA, pH & Total Acidity in Brine
<b>LLV2304.97.1002</b>	TitraLab pH/TA, pH & Total Acidity in Tomato Sauce (canned food)

## Accessories

<b>LZW5011T.97.002</b>	pH combination electrode
<b>LZW2324.99</b>	Polypropylene Beakers, 50 mL (I.D. 30 mm), 10 pcs
<b>LZW9339.99</b>	Teflon coated stirring bar, 20 x 6 mm, 10 units
<b>LZW2323.99</b>	10 mL Syringe, Plastic
<b>LZW9249.99</b>	Electrovalve for Burette
<b>LZW8201.99</b>	Thermal printer, RS 232
<b>LZW9117.99</b>	Thermal paper for printer LZW8201, 5 rolls
<b>LZW8200.99</b>	Dot-impact printer, RS 232
<b>LZW9000.99</b>	Standard paper for printer LZW8200, 10 rolls