HI 3897 Olive Oil Acidity

Ordering Information

HI 3897 is supplied complete with 6 ready-to-use bottles of organic solvent, HI 180IMB magnetic stirrer, calibrated syringe for oil dosing, calibrated syringe for titrant dosing, titrant (30 mL bottle), rugged carrying case and instructions.

For detailed information about this product, see page A21.

HI 3897
Olive Oil Acidity

Acidity defined as oleic acid percentage is a parameter that indicates olive oil freshness: a high acidity value shows the oil is becoming rancid, thus the oil quality is decreasing.
According to the CEE 2568/91 regulation, olive oil is called extra virgin when its acidity is below 1%.
Acidity expressed in percentage of oleic acid is used to discriminate an extra virgin olive oil from other olive oils. A low acidity value indicates an extraction process made soon after the olive harvesting and with natural, non chemical methods.
The HI 3897 kit is based on a titration of the reacted sample with a final point easily determined visually: the solution color turns from the yellow-green of the oil to pink.

HI 83221: Honey Color Analyzer

Ordering Information

HI 83221 is supplied complete with 5 cuvets, 9 V battery (2 pcs), 1 cuvet holder, 1 protective cap, 12 Vdc adapter, 1 glycerol bottle (30 mL) and instructions manual.

For detailed information about this product, see page K72.

HI 83221
Honey Color Analyzer

The HI 83221 portable microprocessor analyzer measures the percent light transmittance of honey compared to analytical reagent grade glycerol.
The transmittance value allows identification of the honey Pfund grade. The instrument directly displays the measurement result expressed in mm Pfund.
Measurements are made using matched square optical cuvets having a 10 mm light path.
Display codes aid the user in routine operations. The HI 83221 features an auto shut-off feature that will turn the instrument off after 10 minutes of non-use.