

HI 84429

Titratable Acids Mini Titrator and pH Meter

Low cost, easy to use meter that provides professional results quickly and accurately



DAIRY
line

Perform a
Complete Analysis
with **One**
Compact Meter!

A Better Product for Quality Production

HI 84429 is a low cost, easy to use, microprocessor-based automatic titrator and pH meter that benefits from HANNA's years of experience as a manufacturer of analytical instruments. HI 84429 performs automatic analysis with all the necessary calculations through a clear and simple interface.

This advanced automatic titrator and pH meter has a powerful and effective built-in algorithm to analyze the shape of the pH electrode response and determines the reaction completion. By pressing the START key, the instrument automatically conducts an end point titration and result is immediately displayed. The HI 84429 has a simple and reliable peristaltic pump to ensure accuracy in dosing and repeatability in measurement.

The HI 84429 comes with a pre-programmed analysis method designed for Total Titratable Acidity measurements on milk as well as a pH electrode, temperature probe, solutions and tubing.

The determination of total acids in dairy products is made according to a neutralization reaction; that is the reaction between the acids found in dairy products and a base. This type of reaction forms the basis of titration methods of analyzing acids.

Titrate acidity is measured on a degassed sample at the end point of 8.30 pH. The results are expressed in °SH, °Thm °D or % I.a.



Titratable Acids Mini Titrator and pH Meter

Low cost, easy to use meter that provides professional results quickly and accurately

Why this
instrument is
so important



About acidity measurement and its significance in the dairy industry

There are two fundamentally different conventions for expressing acidity in dairy products: titratable acidity and pH. The pH is a measurement of hydrogen ion concentration while titratable acidity is the neutralizing capacity by a base.

Acidity affects taste, thus this parameter is tested to determine the quality of the milk product. As milk acidity increases over time, measuring this parameter is also a means of monitoring storage conditions. Acidity is determined by an end-point titration using sodium hydroxide (a base) and is defined as the consumption of base necessary to shift the pH value from 6.6 (corresponding to fresh milk) to a pre-determined basic pH value. While pH 7.0 is the actual point of neutralization, phenolphthalein is commonly employed as a color indicator to determine the end-point of reaction and with it, color change occurs at pH 8.3. Titratable acidity is expressed as one of a variety of units, the use of which reflects the titration method and strength of base employed during titration.

°SH — Soxlet Henkel degrees: obtained by titrating 100 mL of milk with 0.25N NaOH, using phenolphthalein as the indicator. This method is common in Central Europe.

°Th — Thorner degrees: obtained by titrating 100 mL of milk thinned with 2 parts distilled water, with 0.1 N NaOH, using phenolphthalein as an indicator; Used mostly in Sweden and the CIS.

°D — Dornic degrees: obtained by titrating 100 mL of milk thinned with two parts distilled water, with 0.9N NaOH, using phenolphthalein as an indicator. Used mostly in the Netherlands and France.

% l.a. — percent lactic acid: obtained as °D divided by 100. Frequently used in the UK, USA, Canada, Australia and New Zealand.

Note: Taking into account the concentration of sodium hydroxide, the results expressed in one value can be easily converted into any other unit value by consulting the chart below.

The HI 84429 mini Titrator makes measuring both pH and acidity of dairy products possible within one compact unit. The titration method is a potentiometric end-point determination using a pre-determined pH value. HI 84429 mini Titrator eliminates the subjective end-point color-change detection determined by the human eye, and instead employs the sensitivity and accuracy of a pH sensor, virtually eliminating human error.

Acidity of dairy products can be expressed in any one of the units described earlier, simply by selecting the desired unit value. After performing a pump calibration with the supplied standard, you can then make titrations, expressed in the desired unit, using the same titrant. This eliminates the inconvenience of changing tubes, purging the titrant for tube cleaning and being sure that you have the right titrant concentration – thus eliminating wasted time and titrant. The quantity of sample needed is much smaller in comparison with the classical method, where 100 mL of product is used.

	°SH	°Th	°D	% l.a.
NaOH concentration (N)	0.25	0.1	0.111	0.111
	1	2.5	2.25	0.0225
	0.4	1	0.9	0.009
	4/9	10/9	1	0.01

HI 84429

Titratable Acids Mini Titrator and pH Meter

Low cost, easy to use meter that provides professional results quickly and accurately



DAIRY
line

SPECIFICATIONS FOR HI 84429 TITRATOR

	°SH	°Th	°D	% I.a.
Titratable Acidity Range	0.0 to 15.0 °SH	0 to 40 °Th	0 to 30 °D	0.00 to 0.35 % I.a.
Titratable Acidity HR (High Range)	10 to 75 °SH	20 to 200 °Th	20 to 175 °D	0.0 to 2.0 % I.a.
Titratable Acidity Resolution	0.1 °SH	1 °Th	1 °D	0.1% I.a.
Titratable Acidity HR Resolution	0.5 °SH	1 °Th	1 °D	0.1% I.a.
Accuracy	5% of reading			
Titration Methods	Acid-base titration			
Principle	End point titration, 8.30 pH			
Pump Dosing	0.5 mL/min			
Stirring Speed	1500 rpm			
Log Data	up to 50 samples			

SPECIFICATIONS FOR HI 84429 PH AND TEMPERATURE METER

Range	pH	-2.0 to 16.0 pH; -2.00 to 16.00 pH
	Temperature	-20.0 to 120.0 °C (-4 to 248°F)
Resolution	pH	0.1 pH; 0.01 pH
	Temperature	0.1°C
Accuracy	pH	±0.01 pH
	Temperature	±0 to 4°C (excluding probe error)
pH Calibration	1, 2 or 3 point calibration (4.01, 6.00, 8.30)	
Electrodes	FC 260 B (included), HI 5315 reference probe (included)	
Temperature Probe	HI 7662-T (included)	

ORDERING INFORMATION

HI 84429-01 (115V) and HI 84429-02 (230V) is supplied with a reagent set for 20 titrations, 50 mL beakers (2), 20 mL beakers (2), tube set with cap, pH electrode, temperature probe, stir bar, 1 mL syringe, milk deposit cleaning solution sachets (2), pH 7.01 buffer sachets (2), pH 4.01 buffer sachets (2), power cable and instructions.

GENERAL SPECIFICATIONS FOR HI 84429

Environment	0 to 50°C (32 to 122°F); max 95% non-condensing
Power Supply	115V/230 Vac; 50-60Hz; 10VA
Dimensions	208 x 214 x 163 mm (8.2 x 8.4 x 6.4") with beaker
Weight	2200 g (77 oz.)

SOLUTIONS

- HI 84429-50 Titrant solution, 100 ml
- HI 84429-55 Pump Calibration Standard, 500 mL
- HI 84429-65 pH 4.01 Buffer Solution, 230 mL (6)
- HI 84429-70 pH 6.00 Buffer Solution, 230 mL (6)
- HI 84429-60 pH 8.30 Buffer Solution, 230 mL (6)
- HI 70640L Cleaning solution for remaining milk deposits (500 mL)
- HI 70641L Cleaning and disinfecting for dairy products (500 mL)
- HI 70642L Cleaning solution for remaining cheese deposits (500 mL)
- HI 7072 Reference electrode filling solution

ACCESSORIES

- HI 70483T Tube set with cap for titrant bottle and tip
- HI 731316 Stir bar 12x5 mm (5 pcs)
- HI 731319 Stir bar 25x7 mm (10 pcs)
- HI 740036P 50 mL plastic beaker (10 pcs)
- HI 740037P 20 mL plastic beaker (10 pcs)
- HI 740143 Syringe 1 mL (6 pcs)
- HI 740144 Pipette tip 1 mL (6 pcs)