Foodcare

HI98161

pH / Temperature Meter for Food

HI98161 is a professional portable pH and temperature meter with a probe designed specifically for pH measurement in the Food sector.

- **Waterproof**
  - IP67 rated waterproof, rugged enclosure

- **CAL Check™**
  - Alerts users to problems during calibration including dirty/broken electrode, contaminated buffer, and overall probe condition

- **Automatic or manual temperature compensation**
  - pH sensors incorporate a built-in temperature sensor

- **Calibration**
  - Up to a five-point calibration with seven standard buffers and five custom buffers

- **Approximately 200 hour battery life**
  - Powered by 4 1.5V AA batteries

- **Clear display**
  - Dot matrix display with multifunction virtual keys

- **Auto hold**
  - Automatically holds the first stable reading on the display

- **Calibration timeout**
  - Alerts when calibration is due at a specified interval

- **Connectivity**
  - PC connectivity via opto-isolated micro-USB with HI92000 software

- **GLP**
  - GLP data provides data from previous calibration to ensure Good Laboratory Practices are met

- **Intuitive keypad**
  - Important and often used functions such as GLP information, help, range, calibration, and backlight have a dedicated button

- **Supplied complete**
  - Each meter is supplied complete with sensor, calibration and cleaning solutions, beakers, PC software and connection cable, instruction manual, quick start guide, and batteries in a rugged, custom carrying case

HANNA instruments | **www.hannainst.com**

Foodcare pH Meter

designed for food professionals

Hanna foodcare pH meters are rugged and portable with the performance and features of a benchtop. Eight models are available in this series to measure food, milk, meat, yogurt, cheese, beer, wine, and soil. Each model is supplied with an application specific electrode and cleaning solutions. These waterproof meters comply to IP67 standards and can be easily operated with one hand.

Backlit Graphic LCD Display

These meters feature a backlit graphic LCD with on-screen help. The graphic display allows for the use of virtual keys to provide for an intuitive user interface.

Waterproof Protection

The meter is enclosed in an IP67 rated waterproof casing and can withstand immersion in water at a depth of 1 m for up to 30 minutes.
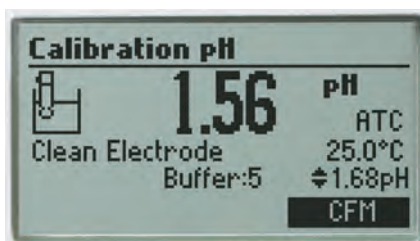

Quick Connect Probe

Each meter features an application specific pH/temperature probe with a quick connect DIN connector to make attaching and removing the probe simple and easy.

Calibration Timeout

Alerts when calibration is due at a specified interval.

pH Calibration

Choose from seven standard pH buffers and five custom values to obtain up to five point calibration and achieve high precision readings with a 0.001 pH resolution and a pH accuracy of ±0.002.

Enhanced Calibration

An "out of calibration range" warning can be engaged to keep the user informed of the current calibration and help to avoid performing measurements that are out of the bracketed range.

CAL Check™

Hanna's CAL Check maintains a history of past calibrations and monitors the pH electrode and buffers during subsequent calibrations for any signs of wide variances due to a dirty or broken electrode or contaminated pH buffers. During calibration, users are alerted to problems should they occur. After calibration, the electrode's overall condition is displayed as a percentage.

GLP

Comprehensive GLP functions are directly accessible by pressing the GLP key. Calibration data including date, time and calibration values are stored with logged data for retrieval at a later time.
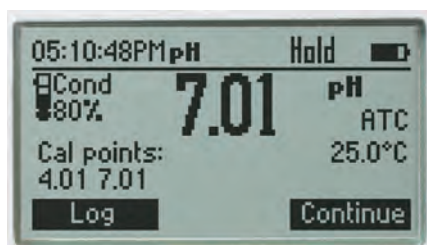

Data Logging

The log-on-demand feature allows users to store up to 200 samples that can later be transferred to a PC with the HI920015 USB cable and HI92000 software.

Automatic Temperature Compensation

pH sensors incorporate a built-in temperature sensor in the tip of the electrode for a fast and accurate temperature compensated value.

Intuitive Keypad

The fitted rubber keypad has dedicated keys for many important and often used functions. These meters also feature two virtual soft keys that navigate the user through setup and logging of data. The interface is intuitive for any user's level of experience.

Long Battery Life

The display of the meter has a battery icon indicator to show the remaining power. The meter uses four 1.5V AA batteries that provide up to 200 hours of battery life.

Auto Hold

Pressing AutoEnd during measurement will automatically hold the first stable reading on the display.

Dedicated Help Key

Contextual help is always available through a dedicated "HELP" key. Clear tutorial messages and directions are available on-screen to quickly and easily guide users through setup and calibration. The help information displayed is relative to the setting/option being viewed.

Setup Screen

Our extensive setup screen features a host of configurable options such as time, date, temperature units, and language for help screens and guides.

PC Connectivity

Logged data can be transferred to a Windows compatible PC with the included HI920015 micro USB cable and HI92000 software.

Supplied Complete in a Rugged Custom Carrying Case

Each meter is supplied complete with sensor, calibration and cleaning solutions, beakers, PC software and connection cable, instruction manual, quick start guide, and batteries in a rugged, custom carrying case. The inside compartment of the carrying case is thermoformed to securely hold and protect all of the components.

Specifications		HI98161
pH*	Range	-2.0 to 20.0 pH; -2.00 to 20.00 pH; -2.000 to 20.000 pH
	Resolution	0.1 pH; 0.01 pH; 0.001 pH
	Accuracy	±0.1 pH; ±0.01 pH; ±0.002 pH
	Calibration	up to five-point calibration, seven standard buffers available (1.68, 4.01, 6.86, 7.01, 9.18, 10.01, 12.45) and five custom buffers
	Temperature Compensation	automatic or manual from -20.0 to 120.0°C (-4.0 to 248.0°F)
mV	Range	±2000 mV
	Resolution	0.1 mV
	Accuracy	±0.2 mV
	Relative mV Offset Range	±2000 mV
Temperature*	Range	-20.0 to 120.0 °C (-4.0 to 248.0°F)
	Resolution	0.1°C (0.1°F)
	Accuracy	±0.4°C (±0.8°F) (excluding probe error)
Additional Specifications	pH Probe	FC2023 PVDF body, pH electrode with internal temperature sensor, quick DIN connector and 1 m (3.3' cable)
	Slope Calibration	from 80 to 110%
	Log-on-demand	Up to 200 samples (100 pH, 100 mV)
	PC Connection	opto-isolated USB with HI92000 software and micro USB cable
	Input Impedance	10^{12} Ω
	Battery Type / Life	1.5V AA batteries (4) / approximately 200 hours of continuous use without backlight (50 hours with backlight)
	Auto-off	user selectable: 5, 10, 30, 60 min, disabled
	Environment	0 to 50°C (32 to 122°F); RH 100% IP67
	Dimensions / Weight	185 x 93 x 35.2 mm (7.3 x 3.6 x 1.4") / 400 g (14.2 oz.)
Ordering Information		**HI98161** is supplied with FC2023 pH electrode, HI7004M pH 4.01 buffer solution (230 mL), HI7007M pH 7.01 buffer solution (230 mL), HI700641 electrode cleaning solution sachet for dairy deposits (2), 100 mL plastic beaker (2), HI92000 PC software, HI920015 micro USB cable, 1.5V AA batteries (4), quality certificate, and instruction manual in a hard carrying case with custom insert.
Accessories		**HI710035** blue protective rubber boot

* Limits will be reduced to actual probe/sensor limits.

• Optional shockproof silicon rubber boot
  · Specially designed to protect your instrument from damage or impact
    HI710035 Blue

FC2023

pH / Temperature Probe for Food

When measuring pH, food products can pose a number of challenges. Samples can vary in consistency from solid, semi-solid, to a slurry with a high content of solids. These sample types can coat the sensitive glass membrane surface and/or clog the reference junction. Designed specifically for measuring pH in food, the FC2023 has a conic tip shape for easy penetration, an open junction to resist clogging, and a PVDF food grade plastic body that can be cleaned with sodium hypochlorite. The FC2023 is an ideal general purpose pH electrode for use in food manufacturing.

PVDF body

Polyvinylidene fluoride (PVDF) is a food grade plastic that is resistant to most chemicals and solvents, including sodium hypochlorite. It has high abrasion resistance, mechanical strength, and resistance to ultraviolet and nuclear radiation. PVDF is also resistant to fungal growth.

Low temperature glass

The FC2023 electrode uses Low Temperature (LT) glass for the sensing bulb. The LT glass tip is a lower resistance glass formulation. As the temperature of the sensing glass decreases, the resistance of the LT glass will increase approaching that of standard glass at ambient temperatures. The FC2023 is suitable to use with samples that measure from 0 to 50°C.

Open junction reference

Clogging of the reference junction is a common challenge faced by food producers that measure pH in slurries and semi-solid products. The solids can easily clog the ceramic junction used with standard laboratory pH electrodes. The open junction design of the FC2023 resists clogging and continues to provide accurate, stable readings.

Viscolene electrolyte

The viscolene electrolyte offers a hard gel interface between the inner electrode components and the sample being measured. The electrolyte is silver-free for use in food products and is maintenance-free.

Conic tip shape

This design allows for penetration into semisolids and emulsions for the direct measurement of pH in a variety of food products including sauces, dough, and other semi-solids.

Built-in temperature sensor

A thermistor temperature sensor is in the tip of the indicating pH electrode. A temperature sensor should be as close as possible to the indicating pH bulb in order to compensate for variations in temperature.

Application Importance

One of the most common measurements of food products is pH because of how it affects food characteristics such as shelf stability, texture, and flavor. Foods are generally broken into two groups based on their pH value. These groups include acid foods which have a naturally low pH of 4.6 or below and low-acid foods that have a finished equilibrium pH value greater than pH 4.6 and a water activity greater than 0.85. The low-acid foods can be pH adjusted with the addition of an acid to lower the final pH and become an acidified food.

In food processing, some products require the measurement of pH to meet industry regulations to ensure the quality and safety of goods. A lower pH will help in preventing unwanted bacteria from growing thus extending the shelf life of a product. While food safety is a crucial consideration, understanding the pH of a food product can also help to achieve consistent flavors and textures. Through fermentation and other biological processes, many foodstuffs only achieve their desired qualities at particular pH values or ranges. pH is an essential parameter that requires close observation throughout food production to provide the best possible product.

Specifications	FC2023
Description	pre-amplified pH/ temperature probe
Reference	single, Ag/AgCl
Junction	open
Electrolyte	viscolene
Max Pressure	0.1 bar
Range	pH: 0 to 12
Recommended Operating Temperature	0 to 50°C (32 to 122°F)
Glass Type	LT (low temperature)
Tip /Shape	conic (dia: 6 x 10 mm)
Temperature Sensor	yes
Amplifier	yes
Body Material	PVDF
Cable	coaxial; 1 m (3.3')
Connection	quick connect DIN

Foodcare

HI98163

pH / Temperature Meter for Meat

HI98163 is a professional portable pH and temperature meter with a probe designed specifically for pH measurement in meat.

- **Waterproof**
  - IP67 rated waterproof, rugged enclosure
- **CAL Check™**
  - Alerts users to problems during calibration including dirty/broken electrode, contaminated buffer, and overall probe condition
- **Automatic or manual temperature compensation**
  - pH sensors incorporate a built-in temperature sensor
- **Calibration**
  - Up to a five-point calibration with seven standard buffers and five custom buffers
- **Approximately 200 hour battery life**
  - Powered by four 1.5V AA batteries
- **Clear display**
  - Dot matrix display with multifunction virtual keys
- **Auto hold**
  - Automatically holds the first stable reading on the display
- **Calibration timeout**
  - Alerts when calibration is due at a specified interval
- **Connectivity**
  - PC connectivity via opto-isolated micro-USB with HI92000 software
- **GLP**
  - GLP data provides data from previous calibration to ensure Good Laboratory Practices are met
- **Intuitive keypad**
  - Important and often used functions such as GLP information, help, range, calibration, and backlight have a dedicated button
- **Supplied complete**
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Meat pH Meter

designed for food professionals

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Backlit Graphic LCD Display

These meters feature a backlit graphic LCD with on-screen help. The graphic display allows for the use of virtual keys to provide for an intuitive user interface.

Waterproof Protection

The meter is enclosed in an IP67 rated waterproof casing and can withstand immersion in water at a depth of 1 m for up to 30 minutes.
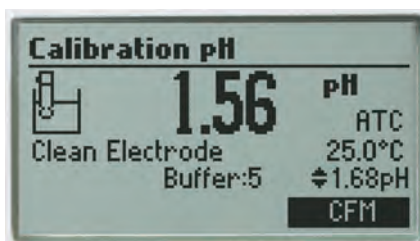

Quick Connect Probe

Each meter features an application specific pH/temperature probe with a quick connect DIN connector to make attaching and removing the probe simple and easy.

Calibration Timeout

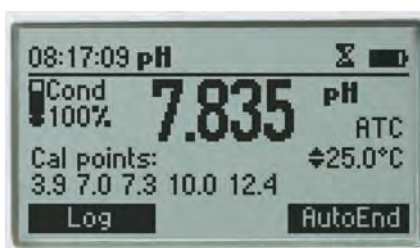Alerts when calibration is due at a specified interval.

pH Calibration

Choose from seven standard pH buffers and five custom values to obtain up to five point calibration and achieve high precision readings with a 0.001 pH resolution and a pH accuracy of ±0.002.

Enhanced Calibration

An "out of calibration range" warning can be engaged to keep the user informed of the current calibration and help to avoid performing measurements that are out of the bracketed range.

CAL Check™

Hanna's CAL Check maintains a history of past calibrations and monitors the pH electrode and buffers during subsequent calibrations for any signs of wide variances due to a dirty or broken electrode or contaminated pH buffers. During calibration, users are alerted to problems should they occur. After calibration, the electrode's overall condition is displayed as a percentage.

GLP

Comprehensive GLP functions are directly accessible by pressing the GLP key. Calibration data including date, time, and calibration values are stored with logged data for retrieval at a later time.
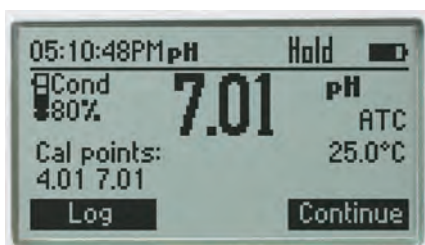

Data Logging

The log-on-demand feature allows users to store up to 200 samples that can later be transferred to a PC with the HI920015 USB cable and HI92000 software.

Automatic Temperature Compensation

pH sensors incorporate a built-in temperature sensor in the tip of the electrode for a fast and accurate temperature compensated value.

Intuitive Keypad

The fitted rubber keypad has dedicated keys for many important and often used functions. These meters also feature two virtual soft keys that navigate the user through setup and logging of data. The interface is intuitive for any user's level of experience.

Long Battery Life

The display of the meter has a battery icon indicator to show the remaining power. The meter uses four 1.5V AA batteries that provide up to 200 hours of battery life.

Auto Hold

Pressing AutoEnd during measurement will automatically hold the first stable reading on the display.

Dedicated Help Key

Contextual help is always available through a dedicated "HELP" key. Clear tutorial messages and directions are available on-screen to quickly and easily guide users through setup and calibration. The help information displayed is relative to the setting/option being viewed.

Setup Screen

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PC Connectivity

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Each meter is supplied complete with sensor, calibration and cleaning solutions, beakers, PC software and connection cable, instruction manual, quick start guide, and batteries in a rugged, custom carrying case. The inside compartment of the carrying case is thermoformed to securely hold and protect all of the components.

Specifications		HI98163
pH*	Range	-2.0 to 20.0 pH; -2.00 to 20.00 pH; -2.000 to 20.000 pH
	Resolution	0.1 pH; 0.01 pH; 0.001 pH
	Accuracy	±0.1 pH; ±0.01 pH; ±0.002 pH
	Calibration	up to five-point calibration, seven standard buffers available (1.68, 4.01, 6.86, 7.01, 9.18, 10.01, 12.45) and five custom buffers
	Temperature Compensation	automatic or manual from -20.0 to 120.0°C (-4.0 to 248.0°F)
mV	Range	±2000 mV
	Resolution	0.1 mV
	Accuracy	±0.2 mV
	Relative mV Offset Range	±2000 mV
Temperature*	Range	-20.0 to 120.0 °C (-4.0 to 248.0°F)
	Resolution	0.1°C (0.1°F)
	Accuracy	±0.4°C (±0.8°F) (excluding probe error)
Additional Specifications	pH Probe	FC2323 PVDF body, pH electrode with internal temperature sensor, quick DIN connector and 1 m (3.3' cable)
	Slope Calibration	from 80 to 110%
	Log-on-demand	Up to 200 samples (100 pH, 100 mV)
	PC Connection	opto-isolated USB with HI92000 software and micro USB cable
	Input Impedance	10^{12} Ω
	Battery Type / Life	1.5V AA batteries (4) / approximately 200 hours of continuous use without backlight (50 hours with backlight)
	Auto-off	user selectable: 5, 10, 30, 60 min, disabled
	Environment	0 to 50°C (32 to 122°F); RH 100% IP67
	Dimensions / Weight	185 x 93 x 35.2 mm (7.3 x 3.6 x 1.4") / 400 g (14.2 oz.)
Ordering Information		**HI98163** is supplied with FC2323 pH electrode, FC099 meat piercing stainless steel blade, HI7004M 4.01 buffer solution (230 mL), HI7007M pH 7.01 buffer solution (230 mL), HI700630 electrode acid cleaning solution sachet for meat grease and fat deposits (2), 100 mL plastic beaker (2), HI92000 PC software, HI920015 micro USB cable, 1.5V AA batteries (4), quality certificate, and instruction manual in a hard carrying case with custom insert.
Accessories		**HI710035** blue protective rubber boot

- Optional shockproof silicon rubber boot
  - Specially designed to protect your instrument from damage or impact

  HI710035 Blue

* Limits will be reduced to actual probe/sensor limits.

pH / Temperature Probe for Meat

The FC2323 probe has been specially designed with a stainless steel blade tip for meat penetration.

PVDF body

Polyvinylidene fluoride (PVDF) is a food grade plastic that is resistant to most chemicals and solvents, including sodium hypochlorite. It has high abrasion resistance, mechanical strength, and resistance to ultraviolet and nuclear radiation. PVDF is also resistant to fungal growth.

Viscolene electrolyte

The viscolene electrolyte offers a hard gel interface between the inner electrode components and the sample being measured. The electrolyte is silver-free for use in food products and is maintenance-free.

Stainless steel piercing blade

The FC099 (35mm; 1.38") stainless steel blade can be attached to the probe for easy meat penetration. Piercing into the meat will allow for the pH glass and reference junction to be in contact with the sample for a direct pH measurement without extensive sample preparation.

Open junction reference

Clogging of the reference junction is a common challenge faced by food producers that measure pH in semi-solid products such as meat. The solids can easily clog the ceramic junction used with standard laboratory pH electrodes. The open junction design of the FC2323 resists clogging and continues to provide accurate, stable readings.

Low temperature glass

The FC2323 electrode uses Low Temperature (LT) glass for the sensing bulb. The LT glass tip is a lower resistance glass formulation. As the temperature of the sensing glass decreases, the resistance of the LT glass will increase approaching that of standard glass at ambient temperatures. The FC2023 is suitable to use with samples that measure from 0 to 50°C.

Built-in temperature sensor

A thermistor temperature sensor is in the tip of the indicating pH electrode. A temperature sensor should be as close as possible to the indicating pH bulb in order to compensate for variations in temperature.

Conic tip shape

This design along with a piercing blade allows for the easy penetration into semisolids for the direct measurement of pH.

Application Importance

In the meat production industry, the monitoring of pH is considered to be of the utmost importance due to its effect on the meat's quality factors including water binding capacity and shelf life. Upon slaughter, biochemical processes begin to break down the meat. Glycolysis begins post-mortem, converting glycogen to lactic acid, reducing the pH of the carcass. Depending on a number of factors such as type of animal and even breed, this decrease in pH can take anywhere from a single hour to many. It is vital to monitor pH during this phase as once the lowest pH value is reached, the pH will begin to slowly rise, indicating that decomposition has begun.

The pH value of meat influences its' water binding capacity which directly impacts consumer qualities such as tenderness and color. Lower pH values result in a lower water-binding capacity and lighter colors. Factors such as these can be important when considering how to efficiently produce meat products. For example, when producing dry sausages the meat must have a low water binding capacity so that it can dry evenly.

Depending on the type of the final product and the steps required to get there, pH values will vary throughout the meat processing industry. It is imperative, regardless of the final product, that pH be maintained at a low value to prevent bacterial spoilage and comply with food safety regulations. By monitoring pH values throughout the meat production process, you can ensure the creation of consistent and safe meat products.

Specifications	FC2323
Description	pre-amplified pH/ temperature probe
Reference	single, Ag/AgCl
Junction	open
Electrolyte	viscolene
Max Pressure	0.1 bar
Range	pH: 0 to 12
Recommended Operating Temperature	0 to 50°C (32 to 122°F)
Glass Type	LT (low temperature)
Tip /Shape	conic (dia: 6 x 10 mm)
Temperature Sensor	yes
Amplifier	yes
Body Material	PVDF
Cable	coaxial; 1 m (3.3')
Connection	quick connect DIN