

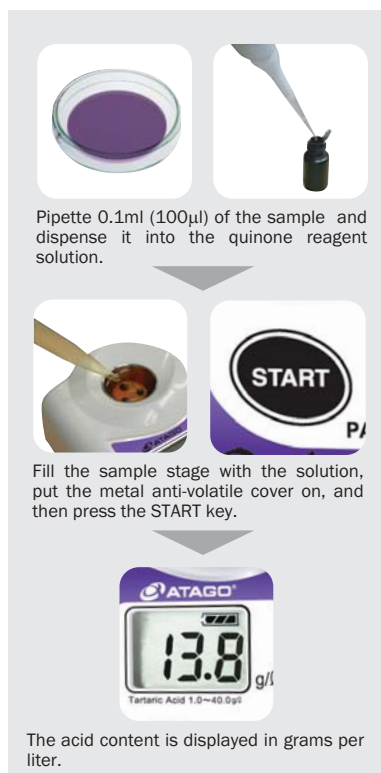
Pocket Acidity Meter

PAL-ACID2

Cat.No.4652

The PAL-ACID2 measures the total acidity in sample and converts it into tartaric acid concentration.

How to Measure



Pocket Acidity Meter PAL-ACID2 Test Kit



The kit comes complete with 10 bottles of quinone reagent solutions (5ml each), a micropipette, 10 micropipette tips, 10 disposable plastic pipettes, 1 bottle of calibration solution, an anti-volatile cover, and 2 AAA batteries.

Consumable Supplies

- Micropipette
RE-79401
- Calibration solution
RE-130002
- Quinone reagent solution **10 pcs**
RE-99432
- Quinone reagent solution **20 pcs**
RE-99430
- Quinone reagent solution **50 pcs**
RE-99431

One pipette tip per bottle is included.

Commonly Measured Samples

	(g/l)
Grapes (Pione)	6.0
Grapes (Delaware)	5.9
Grapes (Kyoho)	4.7
Red wine (Sangiovese)	5.3
Red wine (Cabernet Sauvignon)	4.9~6.5
White wine (Chardonnay)	5.0~7.3
Grape juice	2.8~5.4

PAL-ACID2 Test Kit

Cat.No.4652

Measurement Range	Tartaric acid concentration (total-Tartaric acidity conversion [g/l]) 1.0 to 40.0 (g/l)	
Repeatability	1.0 to 20.0 (g/l)	±0.5 (g/l)
	20.1 to 40.0 (g/l)	±1.0 (g/l)
Measurement Temperature	10 to 40°C (Automatic Temperature Compensation)	
Standard Accessories	<ul style="list-style-type: none"> • Micropipette : RE-79401 • Calibration solution : RE-130002 • Quinone reagent solution 10 pcs :RE-99432 	
Power Supply	2 × AAA batteries	
Minimum Indication	0.1 (g/l)	
Ambient Temperature	10 to 40°C	
Dimensions & Weight	55(W)×31(D)×109(H)mm, 100g (Main Unit only)	



Video manual available!

For more details, visit us at

www.atago.net/manual

All ATAGO refractometers are designed and manufactured in Japan.

HACCP GMP GLP

ATAGO products comply with HACCP, GMP, and GLP standards.