

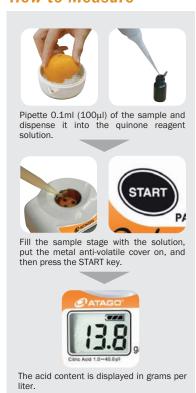


AL-ACID1

Cat.No.4651

The PAL-ACID1 measures the total acidity in sample and converts it into citric acid concentration.

How to Measure



Pocket Acidity Meter PAL-ACID1 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 RE-99432
- Quinone reagent solution RE-99430
- Quinone reagent solution (RE-99431

One pipette tip per bottle is included.

Commonly Measured Samples

	(g/I)
Grapefruit 12.8	Mango 6.2
Pineapple 7.3	Orange juice ······ 7.7~13.6
Mandarin orange 6.7	Grapefruit juice 8.6
Navel orange ····· 6.7	Blood orange juice ···· 13.6
Apple 2.5	Apple juice 2.8
Green apple 2.2	Tomato juice ······ 3.3~4.7
Apricot ····· 1.8	Vegetable juice ····· 4.1
Tomato3.0~3.9	Lactic acid drinks ····· 4.1
Canned tomatoes ····· 4.4	Ketchup 20.0
Kiwi 14.6	Mayonnaise · · · · 11.6
Peach 4.3	Vinegar 55.6
Plum 11.7	

PAL-ACID1 Test Kit Cat.No.4651	
Measurement Range	Citric acid concentration (total-citrus 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	Micropipette: RE-79401 Calibration solution: RE-130002 Quinone reagent solution 10 pcs: RE-99432
Power Supply	2 × AAA batteries
Minimum lindication	0.1 (g/l)
Ambient Temperature	10 to 40°C
Dimensions & Weight	55(W)×31(D)×109(H)mm, 100g (Main Unit only)



For more details, visit us at www.atago.net/manual

All ATAGO refractometers are designed and manufactured in Japan.

HACCP GMP GLP

10 pcs

20 pcs

50 pcs

