

86505 可以测量奶酪的盐水吗？

问题：

我有一个关于您的台式盐度计 86505 的问题。我们是一家奶酪制造商。具体来说，我们制作马苏里拉奶酪。马苏里拉奶酪制作需经过一个涉及盐水溶液的过程。当马苏里拉奶酪通过温盐水时，盐不断被吸收，这需要向溶液中添加盐。盐水为 1.25% 至 4.25% 的温盐水。但即使需要简单的稀释（1:1 或 1:2），我们也可以使用。请告知，我们可以为此目的使用您的 86505 吗？

回答：

很遗憾 86505 EC 探头的测量范围对于这个用户来说太低了。86505 盐度范围最大为 80ppt(等于 0.8%)，如盐水溶液高于此范围则无法测量和显示。替代产品是 AZ 的 8372 或 8373 盐度笔，它可以测量高达 10%。

此外，您还可以建议客户购买 8694 pH 笔，尖头 pH 笔专为半固体物体设计，例如奶酪。

Questions:

I have a question regarding your benchtop salinity meter 86505. We are a cheese manufacturer. Specifically, we make mozzarella. Mozzarella goes through a process which involves a brine solution. As the mozzarella passes through the warm brine, salt is constantly taken up which requires adding salt to the solution. The brine water is 1.25% to 4.25% , it is a warm brine solution. But even if a simple dilution (1:1 or 1:2) is required, we could work with that. Please advise, may we use your 86505 for this purpose?

Answer:

Unfortunately, I am sorry to say that the measuring range of 86505 EC probe is too low for this user. The salinity range 86505 is max. 80ppt, it equals to 0.8%. From the description, the user says the brine solution they use is from 1.25~4.25% which is far higher than 86505 can measure and display.

The alternative product is AZ' s 8372 or 8373 salinity pen, it can measure up to 10%.

Besides, you may also suggest customer to buy 8694 pH pen as well, the sharp tip pH pen is designed for semi solid object, such as cheese