

FC10483 pH electrode

- PE sleeve
- Refillable pH electrode
- Clogging prevention system (CPS™)

The HI98169 portable pH meter for wine uses the glass body FC10483 pH electrode with Hanna's unique Clogging Prevention System (CPS™). This electrode provides a fast stable response and resists clogging. The electrolyte solution in the electrode is refillable.

An integral part of any pH electrode is the reference junction. The reference junction is a part of the electrode that allows for the flow of ions located in the reference cell into the sample being measured. The ions provide for an electrical connection between the reference electrode and the indicating electrode. A standard pH electrode will use a single ceramic junction; however, the CPS™ (Clogging Prevention System) is an innovation in electrode technology. Conventional pH electrodes use ceramic junctions that clog quickly when used in wine. When the junction is clogged, the electrode does not function. CPS™ technology utilizes the porousness of ground glass coupled with a PE sleeve to prevent clogging of the junction. The ground glass allows proper flow of the liquid, while the PE sleeve repels dirt. As a result, pH electrodes with CPS™ stay fresh up to 20 times longer than conventional electrodes.

To optimize the flow from the electrode the refill cap should be unscrewed so that it is open. This allows for positive head pressure to be created allowing for the electrolyte to drain more easily from the reference electrode.



pH

portable

The Importance of pH in Wine Making

The pH of wine is important to determine because it will affect the quality of the final product in terms of taste, color, oxidation, chemical stability and other factors. Generally in winemaking, the higher the pH reading, the lower amount of acidity in the wine. Three important factors in determining the pH of wine include the ratio of malic acid to tartaric acid, the amount of potassium, and the total amount of acid present.

Most wines optimally have a pH between 2.9 and 4.0, with values differing based on the type of wine. Values above pH 4.0 indicate that the wine may spoil quickly and be chemically unstable. Lower pH values allow the wine to stay fresher for a longer period and retain its original color and flavor. High pH wine is more likely to breed bacteria and become unsuitable to drink.

For finished white wines, the ideal pH is between pH 3.00 and pH 3.30, while the final pH for red wine is ideally between pH 3.40 and pH 3.50. The optimal pH before the fermentation process is between pH 2.9 and pH 4.0. The pH of wine therefore not only affects the color of wine, but also the oxidation, yeast fermentation, protein stability, and bacterial growth and fermentation.

Specifications

FC10483

Description	pH electrode
Reference	double, Ag/AgCl
Junction	CPS™
Electrolyte	KCl 3.5M
Max Pressure	0.1 bar
Range	pH: 0 to 12
Recommended Operating Temperature	-5 to 60°C (23 to 140°F)
Glass Type	LT (low temperature)
Tip /Shape	Dome (dia: 8 mm)
Temperature Sensor	yes
Amplifier	yes
Body Material	glass
Cable	coaxial; 1 m (3.3')
Connection	quick connect DIN