

Edit by Mari Weng. 14 Feb. 2020

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.