



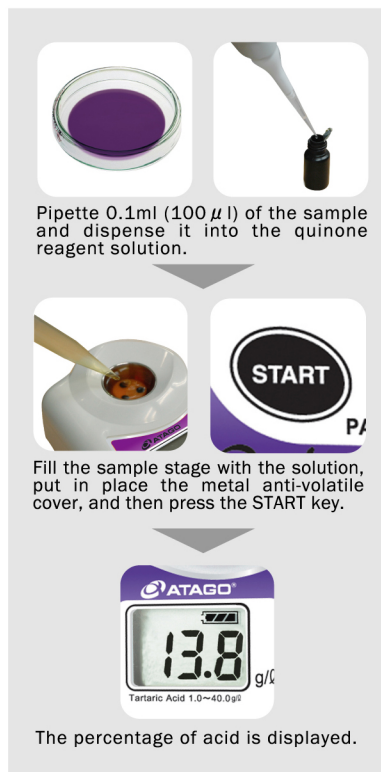
Pocket Acidity Meter

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, a volatile sample adaptor, and 2 AAA batteries.

Consumable supplies

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

Pipette tips are included in each set of quinone reagent solutions.

Commonly Measured Samples

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-ASID2 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 solutions 10 pcs : RE-99432 	
Power Supply	2 \times AAA Batteries	
Minimum Indication	0.1(g/l)	
Ambient Temperature	10 to 40°C	
Dimensions & Weight	55(W) \times 31(D) \times 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.