

InLab® electrodes for solid and liquid samples

	•			
InLab® Solids	Same as InLab® Solids Pro IP67 but with S7 connector (no cable included) and without integrated temperature probe (not IP67)	51343153		
InLab® 413 SG	Rugged pH combination electrode with open reference connections (XEROLYT® polymer electrolyte) for measuring liquid samples, NTC3OkΩ temperature sensor, 1.8 m cable BNC/RCA, IP67	51340288		
InLab® Surface	Flat membrane combination pH electrode for measuring soft, moist surfaces (solid and semi-solid samples), S7 (no cable included)	51343157		
BNC cable	InLab® S7-BNC cable, 1.2 m (for METTLER TOLEDO, Hanna etc.)	52300004		
DIN cable	InLab® S7-DIN (19262) cable, 1.2 m (for WTW, Knick etc.)	52300001		

Economic puncture electrode

LE427-S7	Same as LE427 but with S7 connector (no cable included)	51340334	
BNC cable	S7 (red)-BNC cable,	1.0 m	59902392
	(for METTLER TOLEDO, Hanna etc.)	3.0 m	59902417
DIN cable	S7 (red)-DIN (19262) cable, (for WTW, Knick etc.)	1.0 m	59902382
		3.0 m	59902408

METTLER TOLEDO pH electrodes can easily be connected to various $3^{\rm rd}$ party devices. You can find the matching cable in the cable handbook at **www.electrodes.net**.

Hygienic case for your equipment

Food Compact Case Device case with removable and washable insert. Offers space for SevenGo $^{\infty}$ and FiveGo $^{\infty}$ units with 1–2 electrodes, reserve batteries, sample bottles, buffer liquid and small accessories.

30045010



"Your local distributor"

Mettler-Toledo AG

Sonnenbergstrasse 74

CH-8603 Schwerzenbach

Subject to technical changes

© 07/2012 Mettler-Toledo AG

Analytical

51725223A

Marketing pH Lab

Γ	_				
L	_				

METTLER TOLEDO is a system supplier for pH, conductivity, dissolved oxygen and ion measurement.

www.mt.com/pH .

For more information

pH in Meat and Poultry

Quick, Reliable and Economic

Q

Quality certificates

 Development, production and testing under ISO 9001.



Environment management system under ISO 14001.

_ _ "C

"Communauté Européenne". This mark assures you that our products comply with the latest guidelines.





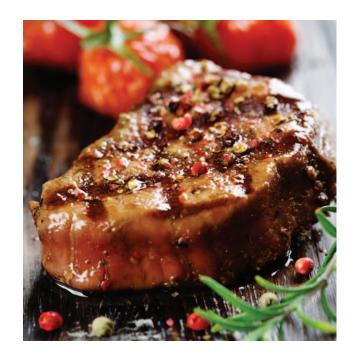


Ensure your meat is juicy and tender

As is generally well known the pH value is a widely used way of expressing the acidity or alkalinity of all sorts of products. Especially in the food and food processing industry pH has become an essential parameter, used for many purposes. pH meters are the best instrumentation to ensure that meat gets desirable properties, such as juiciness and tenderness.

Meat quality is mainly determined by the muscle pH and its change over time, which is strongly dependent on the conditions imposed on the animals prior to slaughtering. Too much stress affects the taste and fragrance of raw meat and further products made out of it.

Of course the pH value also depends on the type of animal and the quality of breeding. Monitoring the pH of meat, sausages, and poultry provides a good tool to ensure its quality and consequently also good consumer experience of the product.



Do you measure pH regularly?

Do you need waterproof and robust equipment…? … then SevenGo™ is your tool

Typical workplace:

- Slaughter house
- Butchery and meat packing
- Stockroom

Your powerful pH equipment in a hygienic case

The ergonomic and waterproof equipment with automatic temperature compensation for routine analysis:

- Robust and ergonomic SevenGo[™] SG2 instrument
- Working and cleaning indications: watertight to IP67
- Premium sensor with automatic temperature compensation (ATC) and contamination-free junction



SG2 Food Kit

SevenGo[™] SG2 portable pH meter with InLab[®] Solids Pro IP67 puncture electrode (both described below) and buffer sachets (2 each; 4.01, 7.00 and 9.21 / 10.01), also with Food Compact Case and 4 sample bottles.

Part number: 51302529

InLab® Solids Pro IP67

Robust puncture pH electrode, open reference junction thanks to polymer electrolyte XEROLYT®, integrated NTC30K temperature probe, attached 1.8 m cable and BNC/RCA connectors, waterproof (IP67).

Part number: 51343156

SG2-B (meter only)

SevenGo™ portable pH meter with BNC fitting; for routine use with 3-point calibration, waterproof according to IP67; Complete with electrode clip, batteries, wrist strap, operating instructions, test certificate and declaration of conformity.

Part number: 51302521

Do you mainly do spot checks?

Are you looking for an economical solution...?
... then FiveGo™ is your pH tester

Typical workplace:

- Quality control laboratory
- Research and development laboratory
- Gastronomy

Your easy pH tester

The compact equipment for easy and economic spot checks:

- Small and handy FiveGo[™] FG2 instrument
- Safe puncture electrode with protective plastic cover
- Working and cleaning indications: splash proof to IP54



FG2 Food Kit

FiveGo $^{\infty}$ FG2 portable pH meter with LE427 puncture electrode (both described below) and buffer sachets (2 each; 4.01 and 7.00), also with carry bag and 4 sample bottles.

Part number: 51302906

LE427

Robust puncture pH electrode with protective plastic cover, suitable for measurements of food and other solids; low-maintenance gel electrolyte; with attached 1.2 m cable and BNC connector.

FG2 Basic (meter only)

FiveGo™ portable pH meter with BNC fitting; entry-level instrument with 2-point calibration, splash-proof according to IP54; Incl. electrode clip, wrist strap, operating manual, "Quick guide", 4 x AA batteries.

Part number: 51340333

Part number: 51302900