

HI98164

pH / Temperature Meter for Yogurt

HI98164 is a professional portable pH and temperature meter with a probe designed specifically for pH measurement in yogurt.

- **Waterproof**
 - IP67 rated waterproof, rugged enclosure
- **CAL Check™**
 - Alerts users to problems during calibration including dirty/broken electrode, contaminated buffer and overall probe condition
- **Automatic or manual temperature compensation**
 - pH sensors incorporate a built-in temperature sensor
- **Calibration**
 - Up to a five-point calibration with seven standard buffers and five custom buffers
- **Approximately 200 hour battery life**
 - Powered by (4) 1.5V AA batteries
- **Clear display**
 - Dot matrix display with multifunction virtual keys
- **Auto hold**
 - Automatically holds the first stable reading on the display
- **Calibration timeout**
 - Alerts when calibration is due at a specified interval
- **Connectivity**
 - PC connectivity via opto-isolated micro-USB with HI92000 software
- **GLP**
 - GLP data provides data from previous calibration to ensure Good Laboratory Practices are met
- **Intuitive keypad**
 - Important and often used functions such as GLP information, help, range, calibration and backlight have a dedicated button
- **Supplied complete**
 - Each meter is supplied complete with sensor, calibration and cleaning solutions, beakers, PC software and connection cable, instruction manual, quick start guide and batteries in a rugged, custom carrying case



Yogurt pH Meter

designed for food professionals

Hanna food quality pH meters are rugged and portable with the performance and features of a benchtop. Five models are available in this series to measure food, milk, meat, yogurt and cheese. Each model is supplied with an application specific electrode and cleaning solutions. These waterproof meters comply to IP67 standards and can be easily operated with one hand.



Backlit Graphic LCD Display

These meters feature a backlit graphic LCD with on-screen help. The graphic display allows for the use of virtual keys to provide for an intuitive user interface.

Waterproof Protection

The meter is enclosed in an IP67 rated waterproof casing and can withstand immersion in water at a depth of 1 m for up to 30 minutes.



Quick Connect Probe

Each meter features an application specific pH/temperature probe with a quick connect DIN connector to make attaching and removing the probe simple and easy.

Calibration Timeout

Alerts when calibration is due at a specified interval.



pH Calibration

Choose from seven standard pH buffers and five custom values to obtain up to five point calibration and achieve high precision readings with a 0.001 pH resolution and a pH accuracy of ± 0.002 .

Enhanced Calibration

An "out of calibration range" warning can be engaged to keep the user informed of the current calibration and help to avoid performing measurements that are out of the bracketed range.



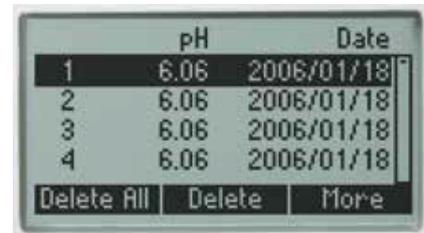
CAL Check™

Hanna's CAL Check maintains a history of past calibrations and monitors the pH electrode and buffers during subsequent calibrations for any signs of wide variances due to a dirty or broken electrode or contaminated pH buffers. During calibration, users are alerted to problems should they occur. After calibration, the electrode's overall condition is displayed as a percentage.



GLP

Comprehensive GLP functions are directly accessible by pressing the GLP key. Calibration data, including date, time and calibration values are stored with logged data for retrieval at a later time.



Data Logging

The log-on-demand feature allows users to store up to 200 samples that can be later transferred to a PC with the HI920015 USB cable and HI92000 software.

Automatic Temperature Compensation

pH sensors incorporate a built-in temperature sensor in the tip of the electrode for a fast and accurate temperature compensated value.

Intuitive Keypad

The fitted rubber keypad has dedicated keys for many important and often used functions. These meters also feature two virtual soft keys that navigate the user through setup and logging of data. The interface is intuitive for any user's level of experience.



Auto Hold

Pressing AutoEnd during measurement will automatically hold the first stable reading on the display.



Dedicated Help Key

Contextual help is always available through a dedicated "HELP" key. Clear tutorial messages and directions are available on-screen to quickly and easily guide users through setup and calibration. The help information displayed is relative to the setting/option being viewed.



Setup Screen

Our extensive setup screen features a host of configurable options such as time, date, temperature units and language for help screens and guides.



PC Connectivity

Logged data can be transferred to a Windows compatible PC with the included HI920015 micro USB cable and HI92000 software.

Long Battery Life

The display of the meter has a battery icon indicator to show the remaining power. The meter uses four 1.5V AA batteries that provide up to 200 hours of battery life.



Supplied Complete in a Rugged Custom Carrying Case

Each meter is supplied complete with sensor, calibration and cleaning solutions, beakers, PC software and connection cable, instruction manual, quick start guide and batteries in a rugged, custom carrying case. The inside compartment of the carrying case is thermoformed to securely hold and protect all of the components.

Specifications	HI98164	
pH*	Range	-2.0 to 20.0 pH; -2.00 to 20.00 pH; -2.000 to 20.000 pH
	Resolution	0.1 pH; 0.01 pH; 0.001 pH
	Accuracy	±0.1 pH; ±0.01 pH; ±0.002 pH
	Calibration	up to five-point calibration, seven standard buffers available (1.68, 4.01, 6.86, 7.01, 9.18, 10.01, 12.45) and five custom buffers
	Temperature Compensation	automatic or manual from -20.0 to 120.0°C (-4.0 to 248.0°F)
mV	Range	±2000 mV
	Resolution	0.1 mV
	Accuracy	±0.2 mV
	Relative mV Offset Range	±2000 mV
Temperature*	Range	-20.0 to 120.0 °C (-4.0 to 248.0°F)
	Resolution	0.1°C (0.1°F)
	Accuracy	±0.4°C (±0.8°F) (excluding probe error)
Additional Specifications	pH Probe	FC2133 glass body, pH electrode with internal temperature sensor, quick DIN connector and 1 m (3.3' cable)
	Slope Calibration	from 80 to 110%
	Log-on-demand	Up to 200 samples (100 pH, 100 mV)
	PC Connection	opto-isolated USB with HI92000 software and micro USB cable
	Input Impedance	10 ¹² Ω
	Battery Type / Life	1.5V AA batteries (4) / approximately 200 hours of continuous use without backlight (50 hours with backlight)
	Auto-off	user selectable: 5, 10, 30, 60 min, disabled
	Environment	0 to 50°C (32 to 122°F); RH 100% IP67
	Dimensions / Weight	185 x 93 x 35.2 mm (7.3 x 3.6 x 1.4") / 400 g (14.2 oz.)
Ordering Information	HI98164 is supplied with FC2133 pH electrode, HI7004M pH 4.01 buffer solution (230 mL), HI7007M pH 7.01 buffer solution (230 mL), HI700643 electrode cleaning and disinfection solution sachet for yogurt products (2), 100 mL plastic beaker (2), HI92000 PC software, HI920015 micro USB cable, 1.5V AA batteries (4), quick start guide, quality certificate and instruction manual in a rugged carrying case with custom insert.	

*Limits will be reduced to actual probe/sensor limits.

FC2133

pH / Temperature Probe for Yogurt

The FC2133 pH electrode is rugged and easy to clean with a conical tip and built-in temperature sensor. The open junction design consists of a solid gel interface (viscolene) between the sample and internal Ag/AgCl reference. This interface not only prevents silver from entering the sample, but also makes it impermeable to clogging after measurements in semi-solid or viscous samples. FC2133 electrode is designed to prevent the typical problems of clogging in viscous liquids, ensuring a fast response and stable reading.

Glass body

The glass body of the FC2133 allows standards and samples to more quickly reach thermal equilibrium while also providing chemical resistance.

Low temperature glass

The FC2133 electrode uses Low Temperature (LT) glass for the sensing bulb. The LT glass tip is a lower resistance glass formulation. As the temperature of the sensing glass decreases, the resistance of the LT glass will increase approaching that of standard glass at ambient temperatures. The FC2133 is suitable to use with samples that measure from 0 to 50°C.

Viscolene electrolyte

The viscolene electrolyte offers a hard gel interface between the inner electrode components and the sample being measured. The electrolyte is silver-free for use in yogurt and is maintenance-free.

Open junction reference

Clogging of the reference junction is a common challenge faced by yogurt producers as the milk solids and proteins can easily build up on the electrode. The open junction design of the FC2133 resists clogging and continues to provide accurate, stable readings.

Conic tip shape

This design allows for penetration into semisolids and emulsions for the direct measurement of pH in yogurt products.

Built-in temperature sensor

A thermistor temperature sensor is in the tip of the indicating pH electrode. A temperature sensor should be as close as possible to the indicating pH bulb in order to compensate for variations in temperature.



Specifications	FC2133
Description	pre-amplified pH / temperature probe
Reference	double, Ag/AgCl
Junction	open
Electrolyte	viscolene
Max Pressure	0.1 bar
Range	pH: 0 to 12
Recommended Operating Temperature	0 to 50°C (32 to 122°F)
Tip /Shape	conic
Temperature Sensor	yes
Amplifier	yes
Body Material	glass
Cable	coaxial; 1 m (3.3')
Connection	quick connect DIN

Application Importance

Monitoring pH is crucial in producing consistent, quality yogurt. Yogurt is made by the fermentation of milk with live bacterial cultures. Following pasteurization and compositional adjustment, milk is homogenized for a consistent texture, heated to the desired thickness, and cooled before inoculation. Most yogurt is inoculated with a starter culture consisting of *Lactobacillus bulgaricus* and *Streptococcus thermophilus*. Once the live culture is added, the mixture of milk and bacteria is incubated, allowing for fermentation of lactose to lactic acid. As lactic acid is produced, there is a correlating drop in pH. Due to the more acidic mixture, the casein protein in milk coagulates and precipitates out, thickening the milk into a yogurt-like texture.

Yogurt producers cease incubation once a specific pH level is reached. Most producers have a set point between pH 4.0 and 4.6 in which fermentation is stopped by rapid cooling. The amount of lactic acid present at this pH level is ideal for yogurt, giving it the characteristic tartness, aiding in thickening, and acting as a preservative against undesirable strains of bacteria.

By verifying that fermentation continues to a predetermined pH endpoint, yogurt producers can ensure their products remain consistent in terms of flavor, aroma, and texture. A deviation from the predetermined pH can lead to a reduced shelf life of yogurt or create a product that is too bitter or tart. Syneresis is the separation of liquid, in this case whey, from the milk solids; this can occur if fermentation is stopped too early or too late, resulting in yogurt that is respectively too alkaline or too acidic. Consumers expect yogurt to remain texturally consistent, so ensuring fermentation is stopped at the appropriate pH is vital to consumer perception.