

## Acidity determination

### Acidity Determination according to Salut

Quick method:

Mixing of 2 ml of milk and 2 ml Alizarol (red liquor) in the tester, mixture runs into the sample vial, assessment by discoloration.



#### Acidimeter Salut

Order No.	Type	Qty per unit
07.0010	Acidimeter Salut made of stainless steel, including 2 test tubes with drain holes	1
07.0011	Spare test tube for Salut	1
07.0030	Color comparison table for acidity test with 5 color grades for acidity degrees between 6.5 and 12°SH, in 4 languages (English, French, German, Spanish)	1

### Acidity Determination by Titration according to Soxhlet-Henkel

Definition:

#### Automatic Acidity Buret Soxhlet-Henkel

The acidity Soxhlet-Henkel is the amount ml 0.25 N sodium hydroxide consumed in the titration of 100 ml of milk to a standard color (pink). The test method is applicable to uncolored milk and dairy products.



Order No.	Type	Qty per unit
Buret for direct reading in °SH based on 25 ml milk sample, automatic self zeroing, Schellbach stripping.		
07.0110	Buret: 0 to 40 °SH : 1/5 °SH, polyethylene reservoir 1000 ml with base	1
07.0101	Spare buret 0 to 25 °SH : 1/10 °SH	1
07.0111	Spare buret 0 to 40 °SH : 1/5 °SH	1

Page

60