



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

Pipette 0.1ml (100 μ l) of the sample and dispense it into the quinone reagent solution.

Fill the sample stage with the solution, and then press the START key.

The acid content is displayed in grams per liter.

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, and 2 AAA batteries.

Consumable Supplies

- Micropipette **RE-79401**
- Calibration solution **RE-130002** *1
- Quinone reagent solution **RE-99432** *1*2 **10 pcs**
- Quinone reagent solution **RE-99430** *1*2 **20 pcs**
- Quinone reagent solution **RE-99431** *1*2 **50 pcs**

*1 The quinone reagent has a shelf life of 3 months, and the calibration solution has 1 year (unopened) from the date of purchase.

*2 One pipette tip per bottle is included.

Commonly Measured Samples

	(g/l)
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

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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	• Micropipette : RE-79401 • Calibration solution : RE-130002 • Quinone reagent solution 10 pcs :RE-99432	
Power Supply	2 x 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.