

HI84533

Formol Number Mini Titrator and pH Meter

for Wines and Fruit Juices

- **Piston driven pump with dynamic dosing**
 - For highly accurate, repeatable results
- **CAL Check™**
 - Alerts users to potential problems during calibration such as contaminated buffers or dirty/broken pH electrode
- **Log-on-demand**
 - Log data up to 400 samples (200 for titration; 200 for pH/mV)
- **Graphic mode/exportable data**
 - Displays in-depth data on titration, which can then be stored and exported to either a USB drive or PC using the USB connection
- **Automatic stirrer speed control**
 - Maintains stirrer speed at 600 RPM regardless of viscosity of solution
- **GLP features**
 - Date, time, offset, slope and buffers used
- **Easy-to-use interface**
 - Intuitive design with large keys and easy to navigate screens
- **Help features**
 - Dedicated HELP key for content sensitive help
- **pH/mV meter**
 - Doubles as a benchtop pH meter



An Easy-to-Use, Fast and Affordable All-in-one Solution

The HI84533 is an easy to use, fast and affordable mini automatic titrator designed for the rapid and accurate determination of formol number in wines or fruit juices. This new generation of mini automatic titrator improves upon the titrant delivery system and measuring ranges for increased accuracy compared to previous models. This meter reflects Hanna's years of experience as a manufacturer of analytical instruments.

The HI84533 incorporates a precise piston dosing system which allows for a highly accurate determination of the amount of titrant used. It is also capable of dynamic dosing, making testing both faster and more accurate. A pump calibration performed with the supplied Hanna standard help assure the accuracy of the measurement.

This mini titrator includes a user adjustable programmed analysis method designed for formol number analysis. It employs a powerful and effective algorithm to analyze the pH response to determine the exact pH endpoint, then uses this algorithm to perform the necessary calculations.

This mini titrator is also designed to be used as a benchtop pH/mV meter. The CAL Check function not only ensures an accurate pH reading when the HI84533 is used as a pH meter but also an accurate titration since the endpoint is determined by a set pH value.

Why Formol Number is an Important Determination

The content of amino-acids and other nitrogen compounds in fruit juices and wines is expressed as total assimilable nitrogen and is determined by the formol method using an acid-base titration. The formol number (also known as formol index) is a parameter used for evaluation of the quality of fruit juices and wines.

In wines, the concentration of alpha amino acid in grapes change as a function of maturity and crop load (yield to vine size ratio). The concentration increases with fruit

The HI84533 has two operating options:

1. pH measurement using the meter in pH mode
2. Formol number determination by titration of wines and fruit juice samples with sodium hydroxide solution to an 8.2 pH endpoint

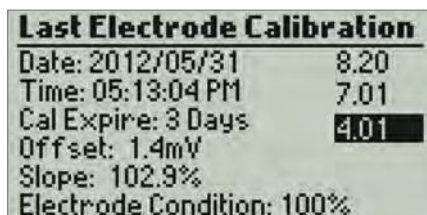
maturation and decreases with crop load. In the fermentation of wine, there is a minimum amount of amino acid and other nitrogen compounds (eg: 150-200 mg/L of yeast assimilable nitrogen) that has to be present in the must/juice. Too low of an amount will result in a stuck fermentation in which there is not enough nitrogen for the yeast to thrive. Because of the importance of nitrogen in

fermentation, it is desirable to determine the nitrogen concentration before fermentation.

In fruit juices, the formol nitrogen number is one of the basic parameters measured to determine quality. Depending on the type of fruit, the number can increase or decrease with maturity. In orange and grapefruit juice, lower values are observed when the fruit is

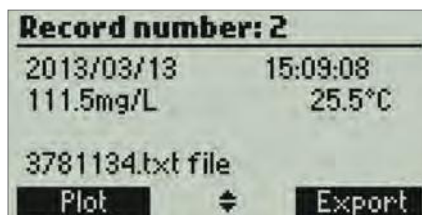
not suitably mature or there has been frost damage. In pineapple juice, a low number could be indicative of over-dilution with water or a disproportionate amount of the core was used. To determine the adulteration of fruit juices, the formol number, along with the chromatography characterization of amino acids, can be used.

On-screen Features



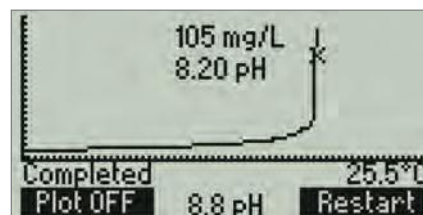
GLP

The GLP feature records electrode and pump calibration data to help keep measurements accurate and reliable.



Log and recall data

The HI84533 can log up to 400 samples (200 for titration results; 200 for mV/pH) and recall or export data to a USB drive or PC.



Titration curve displayed on screen

The HI84533 offers real time graphing of the titration curve on the LCD.

Specifications

HI84533

Titrator	Range (as N)	Low Range: 2.14 to 28.57 meq/L; 0.21 to 2.85 meq%; 30.0 to 400.0 mg/L High Range: 21.7 to 71.4meq/L; 2.14 to 7.14 meq%; 300 to 1000 mg/L
	Resolution	Low Range: 0.01 meq/L; 0.01 meq%; 0.1 mg/L High Range: 0.1 meq/L; 0.01 meq%; 1 mg/L
	Accuracy (@25°C/77°F)	±0.1 mg/L or 3 % of reading, whichever is greater
	Sample Volume	Low Range: 10 mL High Range: 5 mL
	Method	acid-base titration
	Principle	endpoint titration, adjustable (pH 8.0 - 8.5 in 0.1 increments)
	Pump Speed	10 mL/min
	Stirring Speed	600 rpm
pH Meter	Range	-2.0 to 16.0 pH / -2.00 to 16.00 pH
	Resolution	0.1 pH / 0.01 pH
	Accuracy (@25°C/77°F)	±0.01 pH
	Calibration	one, two, or three-point calibration; 4 available buffers (4.01; 7.01; 8.20; 10.01)
	Temperature Compensation	manual or automatic
mV Meter	Range	-2000.0 to 2000.0 mV
	Resolution	0.1 mV
	Accuracy	±1.0 mV
Temperature	Range	-20.0 to 120.0°C; -4.0 to 248.0°F; 253.2 to 393.2 K
	Resolution	0.1°C; 0.1°F; 0.1 K
	Accuracy	±0.4°C; ±0.8°F; ±0.4 K
Additional Specifications	Logging Data	up to 400 samples (200 pH/mV, 200 titration)
	pH Electrode	HI1131B glass body, refillable, with BNC connector and 1 m (3.3') cable (included)
	Temperature Probe	HI7662-T stainless steel temperature probe with 1 m (3.3') cable (included)
	Connectivity	(1) Type-B USB for PC interface, (1) Type-A USB for storage
	Environment	0 to 50°C (32 to 122°F); RH max 95% non-condensing
	Power Supply	12 VDC adapter (included)
	Dimensions	235 x 200 x 150 mm (9.2 x 7.9 x 5.9")
	Weight	1.9 kg (67.0 oz.)
Ordering Information	HI84533-01 (115V) and HI84533-02 (230V) are supplied with HI84533-70 reagent kit for formol number in wine and fruit juices, HI1131B pH electrode, HI7662-T temperature probe, HI7082 electrode fill solution (30 mL), 100 mL beakers (2), tube set (aspiration tube with titrant bottle cap and dispensing tube with tip), dosing pump valve, 5 mL syringe (2), 2000 µL automatic pipette (1) with plastic tips (2), plastic pipette (1 mL), HI731319 stir bar, electrode cleaning solution sachets for wine deposits (2), electrode cleaning solution sachets for wine stains (2), power adapter, instruction manual and quality certificate.	